

Resources:

For a current listing of shellfish shippers that have been certified by regulatory authorities in the United States and abroad, visit Interstate Certified Shellfish Shippers List:

<https://www.fda.gov/food/federal-state-local-tribal-and-territorial-cooperative-human-food-programs/interstate-certified-shellfish-shippers-list>

For more information about safe food handling practices at retail and foodservice, visit FDA Food Code:

<https://www.fda.gov/food/retail-food-protection/fda-food-code>



Rhode Island Department of Health,
Center for Food Protection
For more information call 401-222-2750

Handling Fresh and Frozen Raw Molluscan Shellfish

Safety Tips for Food Service Establishments and Retail Food Stores



Molluscan Shellfish Handling

Record keeping

- Keep shellfish tags or labels with the product until the containers are empty.
- Keep shellfish tags or labels on file for 90 days after the container has been emptied.
- Keep shellfish tags and labels in chronological order of dates sold or consumed.
- For easy traceability keep a log of tags and labels and record the date the container is emptied on the tag (example below)

Dealers Name		
Address		
Keep Refrigerated	Dealers Certification #	
ORIGINAL SHIPPERS CERT. No. IF OTHER THAN ABOVE	Start Date	
HARVEST DATE	SHIPPING DATE	
HARVEST LOCATION:		
TYPE OF SHELLFISH:		
QUANTITY OF SHELLFISH:		
O	BUSHELS	COUNT
	POUNDS	OTHER
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS		
TO:	RESHIPPER'S	DATES RESHIPPED
End Date		

Receiving

Verify shellfish shipments are from sources listed on the Interstate Certified Shellfish Shippers List at

<https://www.fda.gov/food/federal-state-local-tribal-and-territorial-cooperative-human-food-programs/interstate-certified-shellfish-shippers-list>.

- Check product temperature upon receiving. Verify that:
 - Live shellfish are at 50°F (10°C) or below.
 - Air temperature in delivery vehicle or shipping container is 45°F (7.2°C) or below.
 - Frozen product is received frozen.
- Verify that the quality and quantity in your product order is correct. Place shellfish under temperature control immediately.
- Accept only shellfish that are clean, alive and with whole unbroken shells.
- Keep tags and labels with the containers of live product.



Storage and Display

- Keep storage and display refrigerators cold enough to maintain product at 41°F (5°C) or less.
- Do not co-mingle (mix) different lots or species of shellfish.
- Store shellfish above or away from other raw animal foods that could drip or leak onto the shellfish.
- Protect shellfish from contamination, such as refrigerate condensation, that could drip onto the product.
- Store raw shellfish away from and below ready-to-eat foods.
- Monitor product daily. Remove any dead shellfish and badly broken shellfish.

Personal Hygiene

- Clean and sanitize equipment and food contact surfaces regularly.
- Wash your hands before handling or preparing food.
- Wash your hands during food preparation to prevent cross contamination.
- Wash your hands when switching between working with raw food and ready-to-eat food.
- Wash your hands after engaging in other activities that contaminate the hands.
- Use utensils or gloves to handle ready-to-eat shellfish. Never use your bare hands.



Clams



Mussels



Scallops



Oysters