

Recordkeeping

- ➔ 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)

Keep Refrigerated	Dealers Name Address
ORIGINAL SHIPPERS CERT. No. IF OTHER THAN ABOVE	Dealers Certification #
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
<i>End Date:</i>	

Resources:

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

<https://www.fda.gov/food/federalstate-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/fda-food-code/food-code-2017>

HANDLING FRESH AND FROZEN RAW MOLLUSCAN SHELLFISH



SAFETY TIPS FOR FOOD SERVICE ESTABLISHMENTS AND RETAIL FOOD STORES



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



MOLLUSCAN SHELLFISH HANDLING

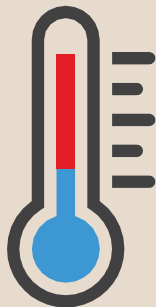
Receiving

- Verify shellfish shipments are from sources listed on the Interstate Certified Shellfish Shippers List at: <https://www.fda.gov/food/federal-state-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.



Scallops



Mussels



Clams



Oysters

- Store shellfish above or away from other raw animal foods that could drip or leak onto the shellfish.
- Protect shellfish from contamination, such as refrigerator 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.
- Clean and sanitize equipment and food contact surfaces regularly.

Personal Hygiene

- 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.

