

## **SHELLFISH IDENTIFICATION**

Shellfish are defined as bivalve mollusks and include all varieties of oysters, clams, mussels, and scallops (when sold as whole or roe-on). All market shellfish to be used as an approved source of food must be identified with a standard shellfish tag as specified in the National Shellfish Sanitation Program (NSSP) Model Ordinance (MO). Containers of scallop adductor mussel are exempted from this requirement. All wholesale shellfish shippers are limited to purchasing and selling shellfish obtained from certified dealers appearing on the U.S. Food and Drug Administration (FDA) Interstate Certified shellfish Shippers List (otherwise known as the FDA List). FDA considers shellfish obtained from, handled by or shipped by other sources, with the exception of common carriers, as an unapproved source.

All Connecticut commercial dealers, including harvesters, shippers and reshippers, are licensed by the Connecticut Department of Agriculture/Bureau of Aquaculture (DA/BA) and appear in the FDA List. They are required to have had HACCP (Hazard Analysis Critical Control Point) training and must operate under a HACCP Plan. They must maintain harvest, receiving, storage, and shipping records as required by their HACCP Plans and Standard Operating Procedures. They must identify all shellstock that they harvest, handle or ship with their CT license number. They do this by stamping the original tag with their license number including state abbreviation in the appropriate location, or attaching their own tag to the container. The tag must include all the information taken from the original tag. When the container is retagged and the original tag is removed, the original tag must be retained for 90 days. If the original tag is to be left on the container, then the new tag should be stapled to it to prevent separation at the retailer's establishment.

The Shellstock Tag shall be durable, waterproof and approved by the Department of Agriculture/Bureau of Aquaculture. It shall be at least 2 5/8 inches by 5 1/4 inches (6.7 x 13.3 cm) minimum size.

**The Shellstock Tag shall contain the following indelible, legible information in the order specified below as required in the National Shellfish Sanitation Model Ordinance section X.05 A and B:**

- a. The dealer's name and address;
- b. The dealer's license number and the original shellstock shipper's certification number;
- c. The date of harvest, or if depurated, the date of depuration processing.
- d. If depurated, the depuration cycle number or lot number;
- e. The most precise identification of the harvest location area including the bed number and state abbreviation or the most precise geographic designation and state abbreviation, if no bed number issued;

- f. When shellstock has been transported across state lines and placed in wet storage in a dealer's operation, the statement:

**“THIS PRODUCT IS A PRODUCT OF (NAME OF STATE) AND WAS WET STORED AT (FACILITY CERTIFICATION NUMBER) FROM (DATE) TO (DATE)”.**

- g. The type and quantity of shellstock; and  
h. The following statement in bold capitalized type on each tag.

**“THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS”**

- i. All shellstock intended for raw consumption shall include a consumer advisory. The following statement, from Section 3-602.11 of the 1999 Food Code, or an equivalent statement, shall be included on all shellstock tags:

**“RETAILERS, INFORM YOUR CUSTOMERS”  
“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”**

- j. Statement “ **KEEP REFRIGERATED**” or an equivalent statement must be included on the tag.  
k. Country of Origin information (USDA 2004) must be included on the dealer tag and if shellfish are “**Farm Raised**” or “**Wild**”. Farm raised category may only be used for shellfish that have been raised from hatchery stock and grown in cages to the time of market harvest.

### **SHUCKED SHELLFISH AND LABELING REQUIREMENTS**

CT licensed dealers handling and shipping shucked shellfish must address shucked shellfish in their HACCP Plans and maintain appropriate records.

The Shucker-Packer or Repacker, where the product originated is required to label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30 and 161.36) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure per requirements in the National Shellfish Sanitation Model Ordinance sections X.06 that:

- a. The shucker-packer's or repacker's certification number appears on the label of each package of fresh or frozen shellfish;
- b. The statement "Keep Refrigerated" or an equivalent statement appears on the label:
- c. Packages containing less than 64 fluid ounces of fresh or frozen shellfish shall have:
  - 1) A "SELL BY DATE" which provides a reasonable subsequent shelf-life or the words "BEST IF USED BY" followed by a date when the product would be expected to reach the end of its shelf-life; and
  - 2) The date as a month and number of the day of the month. For frozen shellfish, the year will be added to the date;
- d. Packages containing 64 fluid oz. or more have on the lid and sidewall or bottom the "DATE SHUCKED" in lieu of the "sell by date" and indicate the date as the number of the day in the year or the month and day of the month.
- e. If the product is frozen, the dealer shall add the year to the dates;
- f. If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.
- g. If the Repacker repacks to packages containing less than 64 fluid ounces of fresh or frozen shellfish, the Repacker shall use the original date of shucking to establish the SELL BY DATE.

### SHELLFISH TAG REQUIREMENTS

SAMPLE

SAMPLE SAMPLE

#### FRONT OF TAG

SAMPLE

SAMPLE

SAMPLE

REFRIGERATED	(FIRM NAME)	
	(ADDRESS)	
	SHELLFISH SHIPPER #CT	
	ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE:	
	HARVEST DATE:	SHIPPING DATE:
	HARVEST LOCATION:	
	TYPE OF SHELLFISH: HARD CLAMS _____ CHOWDERS _____ OYSTERS _____ CHERRYSTONES _____ MUSSELS _____ SOFT CLAMS _____	
	QUANTITY OF SHELLFISH: _____ BUSHELS _____ COUNT _____ POUNDS _____ OTHER _____	
	<b>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</b>	
	TO:	RESHIPPER'S CERT. No. : DATES RESHIPPED

#### NOTE:

Connecticut Licensed Harvesters that harvest only in Connecticut waters should have "CT" printed on their tags under "HARVEST" LOCATION"

STANDARD TAG WITH PATCH AND EYELET

#### BACK OF TAG

ONE OF THE FOLLOWING COPIES TO BE ON BACK OF TAG

KEEP REFRIGERATED

**RETAILERS INFORM YOUR CUSTOMERS**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Country of Origin \_\_\_\_\_

"Farm Raised or Wild" \_\_\_\_\_

Country of Origin, and "Wild or Farm Raised" are USDA labeling requirements for retail dealers. It is not a National Shellfish Sanitation Program Requirement. Your retail buyers must be able to determine this from information you provide to them.

OR

KEEP REFRIGERATED

**RETAILERS INFORM YOUR CUSTOMERS**

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS SUCH AS LIVER DISEASE, CHRONIC ALCOHOL ABUSE, DIABETES, CANCER, STOMACH, BLOOD OR IMMUNE DISORDERS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

Country of Origin \_\_\_\_\_

"Farm Raised or Wild" \_\_\_\_\_

(1/30/08)