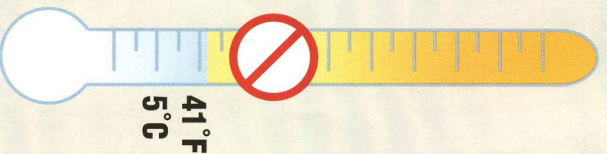


## Receiving

- Verify shellfish shipments are from sources listed on the Interstate Certified Shellfish Shippers List at <http://www.cfsan.fda.gov/~ear/shellfs.html>.
- 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 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.
- 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.





**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)

Dealers Name	
Keep	Address
Refrigerated	Dealers Certification #
ORIGINAL SHIPPERS CERT. No. IF OTHER THAN ABOVE	<i>Start Date</i>
HARVEST DATE	SHIPPING DATE
HARVEST LOCATION:	
TYPE OF SHELLFISH:	
QUANTITY OF SHELLFISH:	
0	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	

**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:

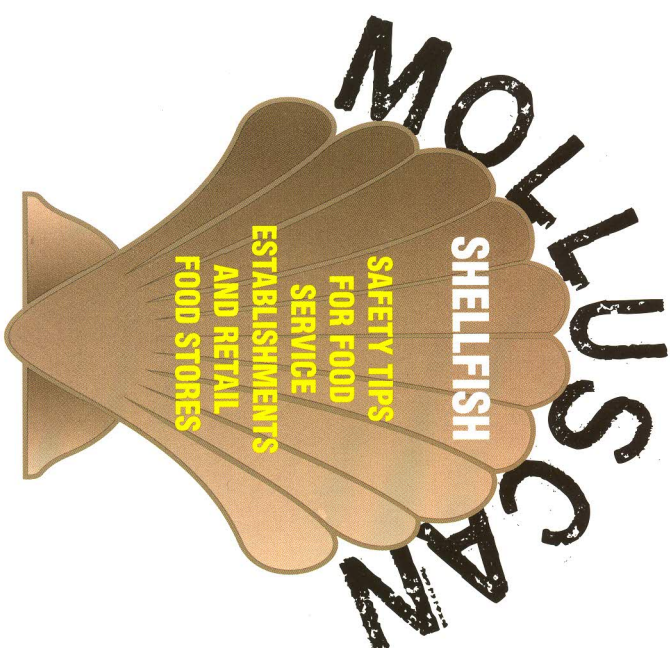
<http://www.cfsan.fda.gov/~ear/shellffs.html>

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

<http://www.cfsan.fda.gov/~dms/fco5-toc.html>

**For more information contact:**

**HANDLING  
FRESH  
AND  
FROZEN  
RAW**



Department of Health and Human Services



U.S. Food and Drug Administration