

SHELLFISH TAG REQUIREMENTS

Purpose	To inform restaurant owner/operators that when purchasing live shellfish from another retailer, a copy of the original shellfish tag must be obtained and kept for 90 days by the restaurant owner/operator. Similarly, restaurants/markets that sell portions of shellfish bags must provide a copy of the original shellfish tag to their customers. The <i>original</i> tag must stay with the <i>original</i> shellfish bag. (California Retail Food Code Section 114039) If a shellfish-borne disease outbreak occurs, information to expedite the investigation and regulatory action is required by law. Accurate records are necessary to trace back shellfish to its origin.
How to comply with CalCode requirements	<p>The California Retail Food Code(CalCode) requires:</p> <ol style="list-style-type: none"> 1. Original shellfish tags must stay with the original shellfish bag. Portions of shellfish bags must be sold to customers with a copy of the original shellfish tag. 2. If a restaurant owner/operator purchases a portion of a shellfish bag from another retailer, the restaurant owner/operator must obtain a copy of the original shellfish tag. 3. Shellfish tags must always stay with the shellfish until all the shellfish is sold or served. 4. Shellfish tags and copies of shellfish tags must be kept in the order received for at least 90 days. 5. Shellfish from different bags/boxes must not be commingled (mixing of shellfish from different bags/boxes). 6. Shellfish without proper identification shall be considered from an unapproved source and shall be subject to impound or discarded.

NOTE

Examples of shellfish that require tags



COMMERCIALLY PACKAGED FROZEN AND/OR SHUCKED SHELLFISH IS NOT REQUIRED TO ADHERE TO SHELLFISH TAG REQUIREMENTS.

Oysters



Mussels



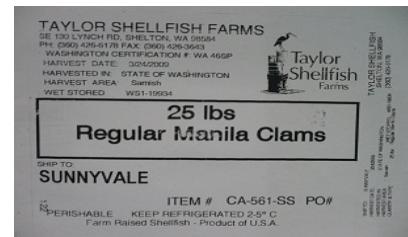
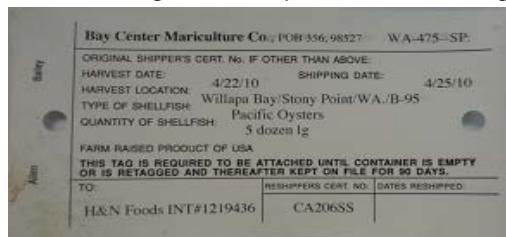
Scallops



Clams



The following are examples of shellfish tags:



Examples of shellfish tags

Temperature requirement

All live shellfish must be received from an approved source and held at an internal temperature of 45°F or below at all times.

Approved tag storage

The following are approved methods for maintaining tags with shellfish:

Shellfish with tags in the display tank:



Shellfish removed from original container stored with tag/copy of tag:



Shellfish from different bags kept separately with proper identification tags (No commingling):



Tags stored in chronological order:



Questions?

Please contact your Environmental Specialist or contact EMD at (916) 875-8440.