

MOLLUSCAN SHELLFISH & SHELLSTOCK INFORMATION

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
DEPARTMENT OF
AGRICULTURE

FIVE KEY RISK FACTORS

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

Item 4 is addressed on this sheet.

REGULATION 61-25

Citations 3-203.11 & 12

Shellfish should only be removed from its original container before immediate sale, preparation for service, or as described in B-D of 3-203.11. Shellstock tags should stay with the original container until it is empty. The tags shall then be labeled with the date the last shellstock is removed from the original container and kept for 90 days.

PUBLIC HEALTH REASONS

Lot (tagged container of shellfish) separation is critical to isolating shellfish implicated in illness outbreaks and tracking them to their source. Proper identification is needed for tracing the origin and determining conditions of shellfish processing and shipment.

Accurate records, maintained in a manner that allows them to be readily matched to each lot of shellstock, provide the principal tool for tracing shellstock to its original source.

SHELLFISH CONTAINERS

- Shellfish may not be removed from the original container except for display or to be packaged into consumer self-service containers. In either case, the labeling and records must still be maintained and the shellstock must be protected from contamination.



SHELLSTOCK RECORDS

- The tag or label must not be removed until the container is empty.
- The date that the container was emptied shall be recorded on the removed tag or label.
- Shellstock tags or labels from emptied containers must be kept for 90 days.
- Tags or labels should be maintained in an orderly manner based on the date the container was emptied.

DEFINITIONS

- **Molluscan Shellfish** are any edible species of fresh or frozen oysters, clams, mussels, or scallops.
- **Shellstock** is any fresh, raw, in-shell molluscan shellfish.

GENERAL INFORMATION

- Verify with your wholesaler that the original shipper or packer of your shellfish or shellstock is on the Interstate Certified Shellfish Shippers List.
- Provide a consumer advisory disclosure to patrons concerning the risk of a foodborne illness when consuming raw or undercooked shellfish or shellstock, with emphasis on those that may have certain medical conditions.
- Shellstock are not to be commingled with shellstock that have different cert tags or labels.
- Please see 3-202.17, 3-202.18 and South Carolina Regulation 61-47, Shellfish for more information on what is required on harvester and dealer tags.

Acme Oyster Company, Inc. 555 Highway 17E, Georgetown, SC	
ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE:	
HARVEST DATE: 05/29/2015	SHIPPING DATE: 05/29/2015
HARVEST LOCATION: Georgetown, SC	
TYPE OF SHELLFISH: Oysters	Farm Raised
QUANTITY OF SHELLFISH: 100	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
TO: JOHN DOE CHARLESTON, SC 29445	RESHIPPER'S CERT. NO. / DATE RESHIPPED:

Please see reverse for Shellstock Receiving Records template.

DAILY SHELLSTOCK RECEIVING RECORDS

Facility Name and Address: _____

DATE / TIME	PRODUCT TYPE	AMOUNT	SUPPLIER NAME / TAG #	INITIALS	REVIEWED BY <i>Initials & Date</i>