



## Facts about...

Many food establishments, including grocery stores, serve or sell *molluscan* shellfish or *shellstock*. Establishments who handle these items must take measures to ensure that identification is maintained. Establishments need to fulfill the following requirements...

- \* Shellstock tags must stay attached to the container in which they were received until the container is empty.
- \* Shellstock tags must be maintained for 90 calendar days from the day the container was **emptied**.
- \* Use an approved record keeping system to keep tags in **chronological order**. The tags should be correlated to the date when shellstock are sold or served.
- \* When shellstock are removed from their tagged or labeled container, you must preserve their source identification.
- \* Ensure that shellstock from one tagged or labeled container are not commingled with shellstock from another container harvested on a different day and from a different growing area.
- \* Shellstock may be removed from the container and repacked in a consumer self-service container if **each** container is plainly marked with type and quantity of shellstock, harvest area name, harvest area date and shellfish dealer's certification number that links the product with the original tag.

*Also, remember when receiving shellstock that they must be at least 45°F, reasonably free of mud, dead shellfish, and shellfish with broken shells.*

For questions and/or more information contact  
Kitsap County Health District  
Environmental Health Division - Food Safety Program  
**(360) 337 - 5235**

*Shellstock = raw in the shell molluscan shellfish*

*Molluscan shellfish = any edible species of fresh or frozen oysters, clams, mussels and scallops or edible portions thereof.*