

Shellstock and Shucked Shellfish Handling, Sanitation, Tagging and Labeling

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MDMR Public Health Division



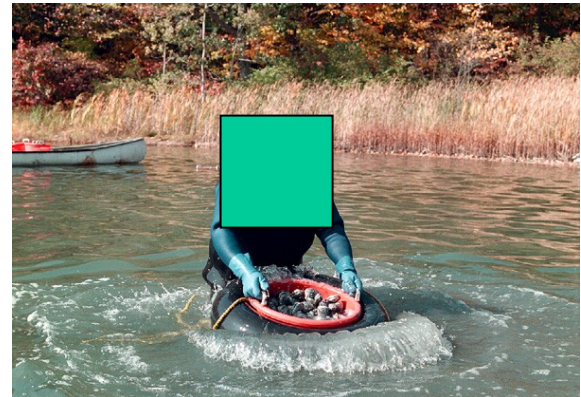
Commingling of shellstock is prohibited.

- Commingling is combining shellstock from different harvest areas or different harvest dates.
- Also, combining two different types of shellfish



No wet storage activities.

- May not harvest and then put shellstock back into water.
- May wash/rinse them in the water they are harvested from only.
- Cannot wash or rinse or do any activity in CLOSED AREAS.



Shellstock held or washed in water containing any other marine organism (lobsters, fish, invertebrates) shall be subject to immediate embargo/destruction



Shellstock may not be placed in containers of stagnant water.

- No 5 gallon buckets filled with water
- No coolers filled with water



Shellstock must be protected from contamination and containers used must be fabricated of safe materials.



HARVESTER TAG¹

NAME²:--_____ DMR LICENSE#³:_____

HARVEST DATE⁴:--_____ **TIME⁵**:_____

HARVEST AREA⁶:_____

SHELLFISH TYPE⁷:_____ & QUANTITY⁷:_____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY *OR IS RETAGGED* AND THEREAFTER KEPT ON FILE FOR 90 DAYS⁸

RETAILERS, INFORM YOUR CUSTOMERS: "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."⁹

****NEW INFO ADDED TO TAG**

The title "Harvester Tag" must be printed

The time must be added to the tag; clams = time at landing; dragging = time of start

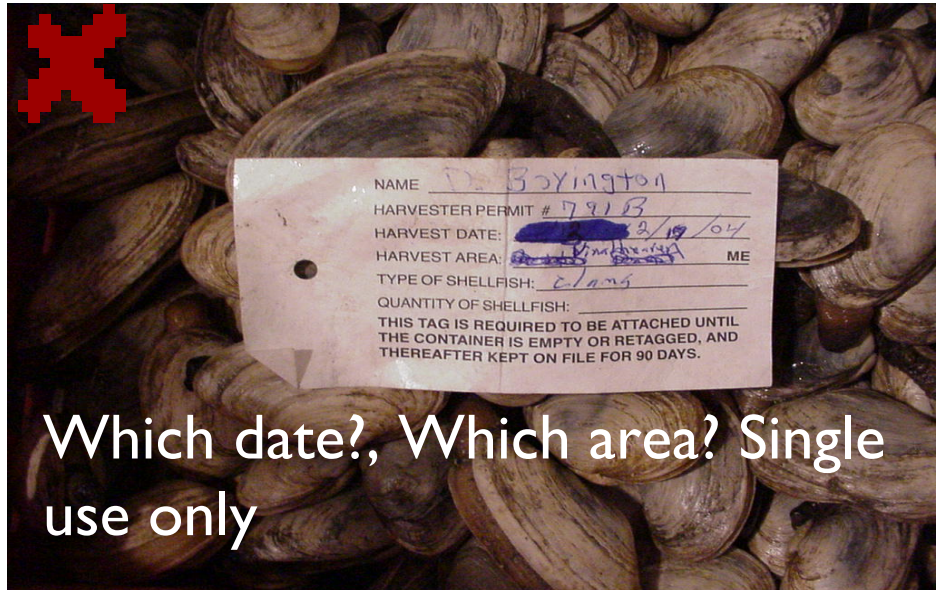
"or is retagged"

Retail advisory

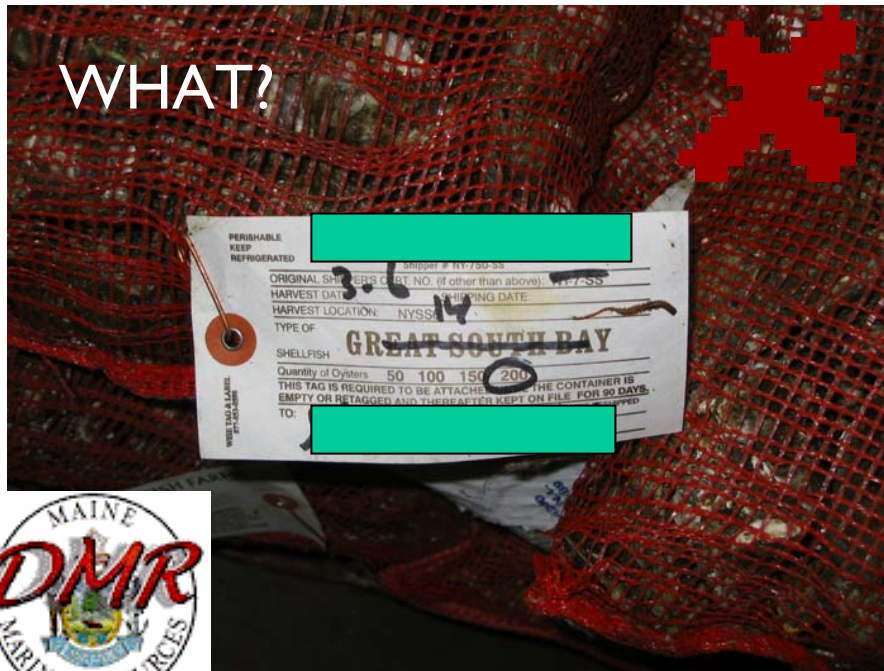




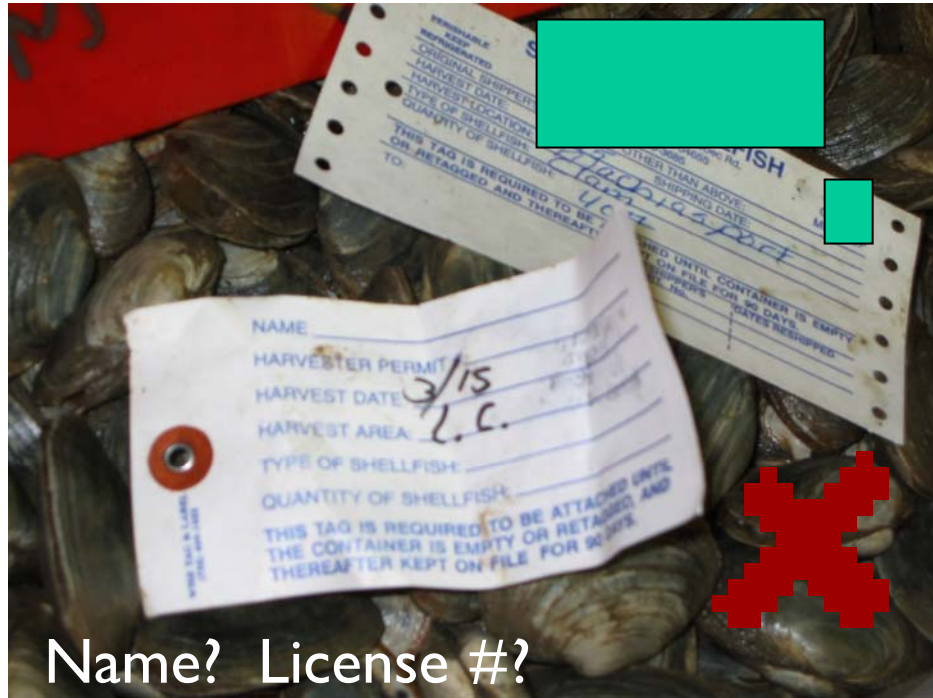
Not waterproof



Which date?, Which area? Single use only



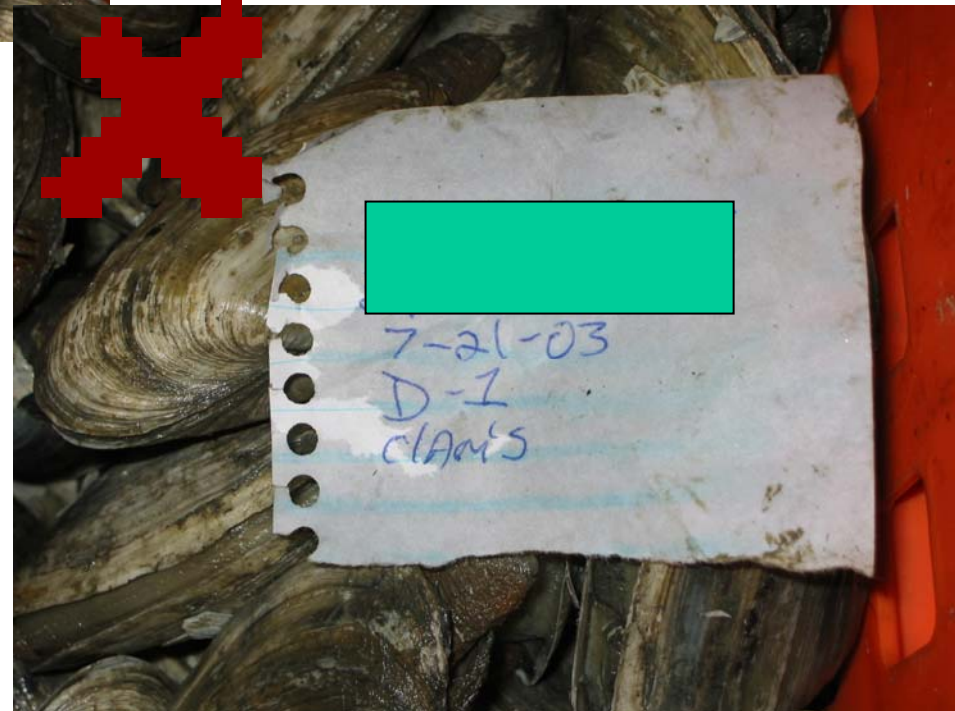
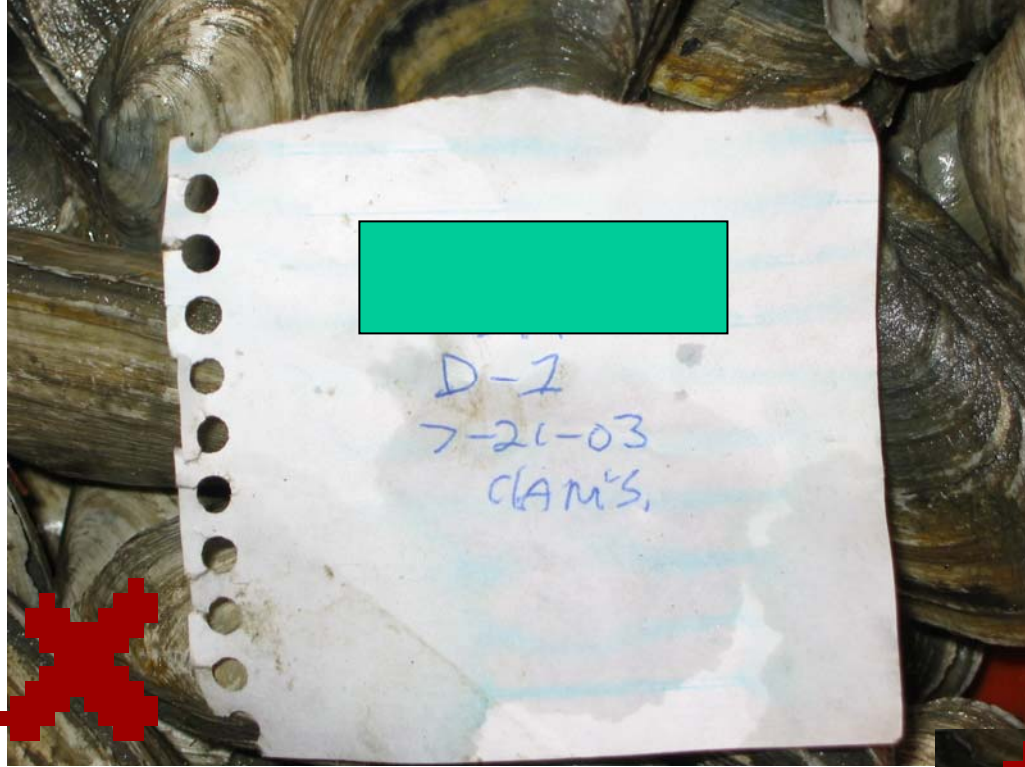
WHAT?



Name? License #?



Not waterproof, wrong size, not printed with correct labels, not durable



More tagging.....

- Unlawful for harvester to be in possession of certified dealer tags
- Absence of tags grounds for immediate embargo/destruction
- Tags with missing, altered or incorrect info is grounds for immediate embargo/destruction

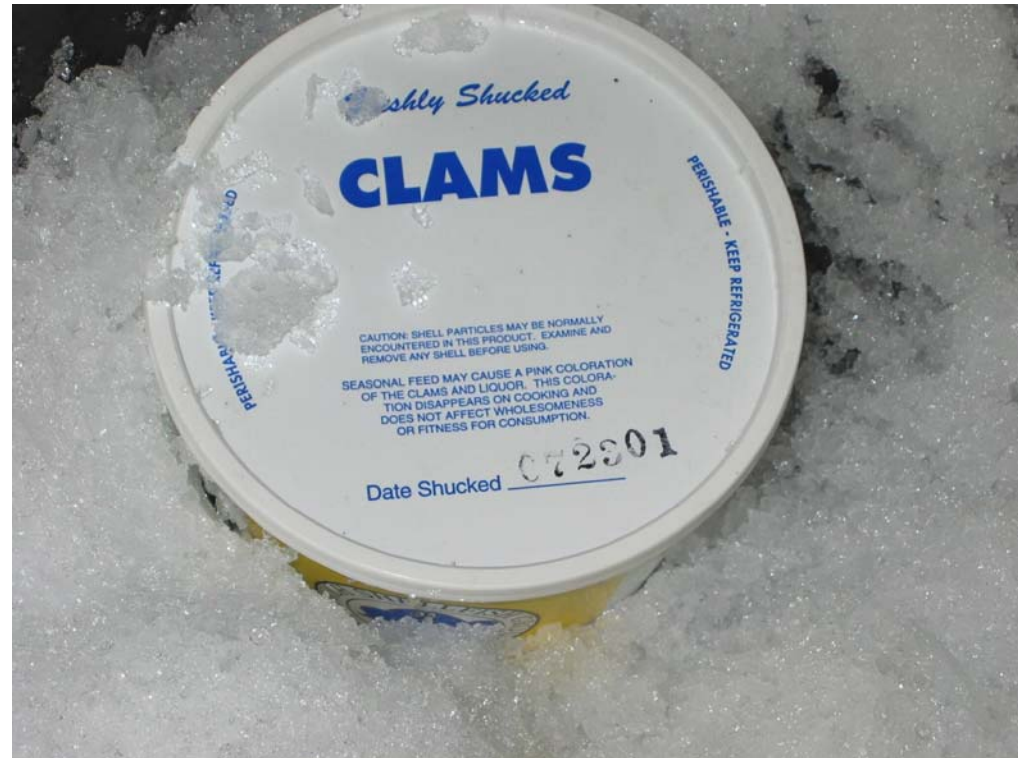


Complete, legible and accurate records of sales to restaurants, retail markets, and persons other than to certified dealers must be maintained and made available for inspection for at least one (1) year.



Shucked Shellfish

- Each individual package shall have a permanently printed, legible, indelible label
 - Original shucker-packer name and address
 - Certification #
 - Type and quantity
 - Date (frozen – incl. Year)
 - ½ gallon or more “DATE SHUCKED”
 - Frozen must be labeled “FROZEN”





OR THIS COLO...
RS ON COOK...
NOT AFFECT...
SS OR FITNESS...
ION.

WARNING:
If you shellfish may be hazar...
with of persons suffering liver...
blood disease, blood disorders, or...
other special conditions. Consult your...
doctor.

OYSTERS

SHUCKED DATE _____

Net Contents 64 Fluid Ounces (1873 mL)

[Redacted]

[Redacted]

OYSTERS

SHUCKED DATE 92

Net Contents 64 Fluid Ounces (1873 mL)

PERISHABLE
KEEP REFRIGERATED

DISTRIBUTED BY:

PACKED BY MD 48 SP

163

[Redacted]

FEED MAY CAUSE A...
URATION OF THE...
AND LIQUOR THIS CO...
APPEARS ON COOK...
ING DOES NOT AFFECT...
HEALTH OR FITNESS...
CONSUMPTION.

OYSTERS

SHUCKED DATE 33

Net Contents 64 Fluid Ounces (1873 mL)

WARNING:
If you shellfish may be hazar...
with of persons suffering liver...
blood disease, blood disorders, or...
other special conditions. Consult your...
doctor.

PERISHABLE
KEEP REFRIGERATED

DISTRIBUTED BY:

PACKED BY MD 48 SP

163

[Redacted]

OYSTERS

SHUCKED DATE _____

Net Contents 64 Fluid Ounces (1873 mL)

PERISHABLE
KEEP REFRIGERATED

DISTRIBUTED BY:

PACKED BY MD 48 SP

[Redacted]

OYSTERS

[Redacted]

OYSTERS

[Redacted]

OYSTERS

Recalls/Illnesses

- On July 3, 2002 a 30-year-old white female consumed steamed soft-shelled clams as an appetizer. The New Hampshire resident consumed the clams at a restaurant in Chichester, New Hampshire. The illness was confirmed to be *Vibrio parahaemolyticus* and the shellfish was identified to have originated in the Sheepscot River, Maine.
- August 2002 – recall for same reason in Freeport.
- June 2003 – recall initiated at the harvester level for Machias STP bypass.

Certified Dealer Shellfish Tagging and Labeling

DEALER TAG

Name:

Address:

DMR Certificate #:

Original Shipper Cert.# / State:

Harvest Date:

Harvest Area:

Shellfish Type:

Quantity:

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

RETAILERS, INFORM YOUR CUSTOMERS:

“Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.”

DEALER TAG - WET STORAGE

Name:

Address:

DMR Certificate #:

Original Shipper Cert.#/State:

Harvest Date:

Harvest Area:

Shellfish Type:

Quantity:

THIS PRODUCT IS A PRODUCT OF (NAME OF STATE):
FROM (DATE):

& WAS WET STORED AT (FACILITY CERT. NUMBER):
TO (DATE):

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DEALER TAG - BULK

Name:

Address:

DMR Certificate #:

Harvester Name:

DMR License #:

Harvest Date & **Time:**

Harvest Area: with Bay or Zone#:

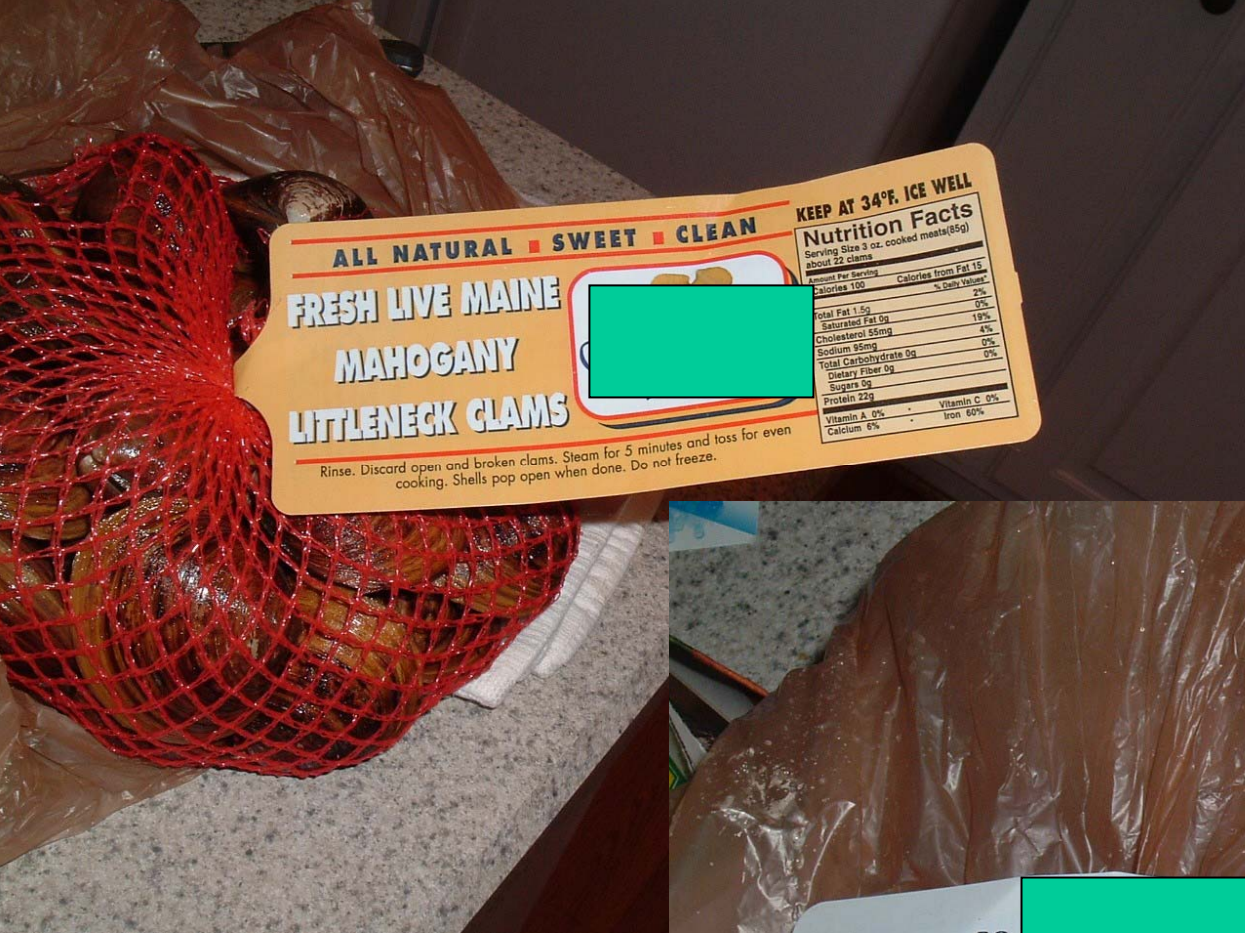
ALL SHELLSTOCK CONTAINERS IN THIS LOT HAVE THE SAME HARVEST DATE AND AREA OF HARVEST

Shellfish Type:`

of Individual Containers in the lot:

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ALL NATURAL ■ SWEET ■ CLEAN

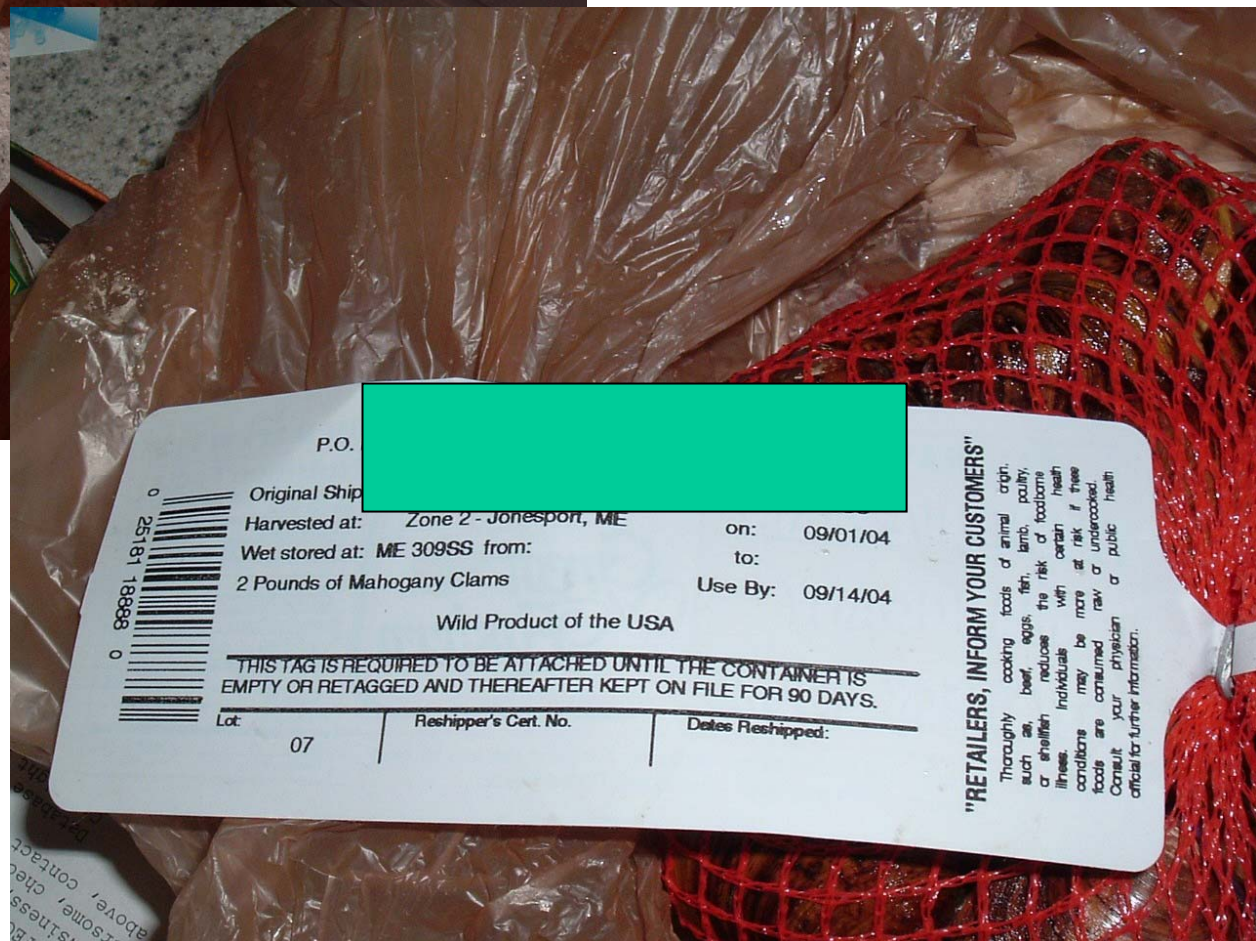
FRESH LIVE MAINE MAHOGANY LITTLENECK CLAMS

KEEP AT 34°F. ICE WELL

Nutrition Facts
Serving Size 3 oz. cooked meats(85g)
about 22 clams

Amount Per Serving	Calories from Fat 15
Calories 100	% Daily Values*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Cholesterol 55mg	19%
Sodium 95mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	
Sugars 0g	
Protein 22g	Vitamin C 0%
Vitamin A 0%	Iron 60%
Calcium 6%	

Rinse. Discard open and broken clams. Steam for 5 minutes and toss for even cooking. Shells pop open when done. Do not freeze.



P.O. [REDACTED]

Original Shipper: [REDACTED]

Harvested at: Zone 2 - Jonesport, ME on: 09/01/04

Wet stored at: ME 309SS from: to:

2 Pounds of Mahogany Clams Use By: 09/14/04

Wild Product of the USA

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

Lot: 07	Reshipper's Cert. No.	Dates Reshipped:
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"RETAILERS, INFORM YOUR CUSTOMERS"

Thoroughly cooking foods of animal origin, such as, beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be more at risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Closed Areas ONLINE!

PSP and Bacterial

http://www.maine.gov/dmr/rm/public_health/closures/pspclosures.htm

http://www.maine.gov/dmr/rm/public_health/closures/closedarea.htm

<http://www.maine.gov/dmr/shellfish%20sanitation%20hot%20line.htm>

Hotline text online also – working on hyperlinks to online closures in text.

Working on color maps online to replace old b&w maps.

STAPLES

SHIRTS
AND
UNDERWEAR
REQUIRED
INSIDE
COOLER

