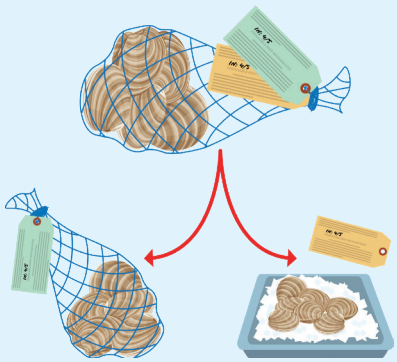
English

Keep, Record, and File Shellstock Tags

Guidance for oysters, scallops, and clams

Shellstock tags identify where shellstock came from. Well-kept records help state and local partners trace contaminated shellstock back to its source. If someone gets sick after eating shellstock, your records can help prevent more people from getting sick.



Keep the original tag attached to the shellstock original bag or container.

Create a second tag if you split the original bag or container between storage and display. You can:

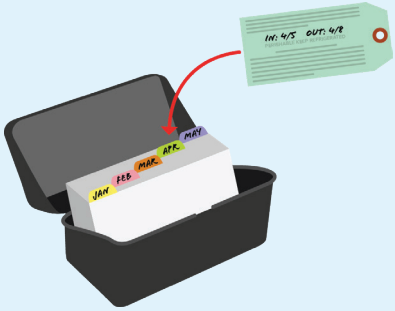
- Use a second identical tag from the supplier.
- Photocopy tag and keep with display shellstock.

Never mix shellstock from different bags or containers.

Record the first day you sell or serve the shellstock. Then record the last day you sell or serve.

Use permanent marker or a water-resistant pen.

- If no space for date is provided, place anywhere on tag as long as it doesn't cover harvest information.



File original tag for 90 days.

Use a system to keep tags organized—like a file box or binder.

- File in order by the date when the last shellstock was sold, served, or discarded.
- Keep tag for 90 days.

Food safety inspectors check tags if a customer gets sick. They will also verify tag storage during a routine inspection.