



## Shellfish Program

### Shellstock Harvest/Transport Cooling Log

Use the log below to document cooling shellstock. Please note that the original dealer must cool oysters to an internal temp of 50°F (10°C) or below within 10 hours or less after placement into refrigeration. See the [Vibrio Control Plan](#) for further information.

CLASSIFIED AREA: \_\_\_\_\_ LOCATION: \_\_\_\_\_ OPERATOR: \_\_\_\_\_

Month:            June                    July                    August                    September

Date:		Harvest Area:				COMMENTS:
Initial Temp		@ 5 Hours		@ 10 Hours		
Time	Temp	Time	Temp	Time	Temp	
am/pm	°F	am/pm	°F	am/pm	°F	

Date:		Harvest Area:				COMMENTS:
Initial Temp		@ 5 Hours		@ 10 Hours		
Time	Temp	Time	Temp	Time	Temp	
am/pm	°F	am/pm	°F	am/pm	°F	

Date:		Harvest Area:				COMMENTS:
Initial Temp		@ 5 Hours		@ 10 Hours		
Time	Temp	Time	Temp	Time	Temp	
am/pm	°F	am/pm	°F	am/pm	°F	

Date:		Harvest Area:				COMMENTS:
Initial Temp		@ 5 Hours		@ 10 Hours		
Time	Temp	Time	Temp	Time	Temp	
am/pm	°F	am/pm	°F	am/pm	°F	

Date:		Harvest Area:				COMMENTS:
Initial Temp		@ 5 Hours		@ 10 Hours		
Time	Temp	Time	Temp	Time	Temp	
am/pm	°F	am/pm	°F	am/pm	°F	