

SAFE HANDLING OF SHELLFISH AT RETAIL

Alaska molluscan shellfish, specifically live fresh oysters, are often eaten raw or undercooked. To reduce the risk of foodborne illness in molluscan shellfish, follow the Alaska Food Safety & Sanitation Program's practices for safe handling. For more information on seafood safety at retail in Alaska, please visit the State of Alaska website at <https://dec.alaska.gov/eh/fss/food/food-service-markets>.

RECEIVING

1

APPROVED SOURCE

- Check ICSSL list for certified supplier*

2

LIVE SHELLSTOCK

- No open shells
- Mist or tap to check if shell closes

3

SAFE TEMPERATURES & GOOD CONDITIONS

- Receiving temps should be below 45F°
- No off odor smells
- Shells are not starting to open and no broken shells

4

PROPER TAGGING

- Dealer's name, address, and certification number
- Data/location of harvest
- Type and quantity of shellfish
- Statement that tag needs to stay attached to the container until emptied and then retained for 90 days

DISPLAY & STORING

1

MONITOR FOR SAFE DISPLAY

- Temperature is at 41F° or less
- Discard any dead shellstock
- Rotate on display—First in First out
- Make sure displayed shellfish returns to the same container w/ original tag

2

SAFE STORAGE

- If stored on ice, use a drip pan system
- Never place in air tight container or fresh water
- Don't store near foods that can leak or that could be contaminated
- Keep shellstock tags on original container until empty

SHELLFISH SALE

1

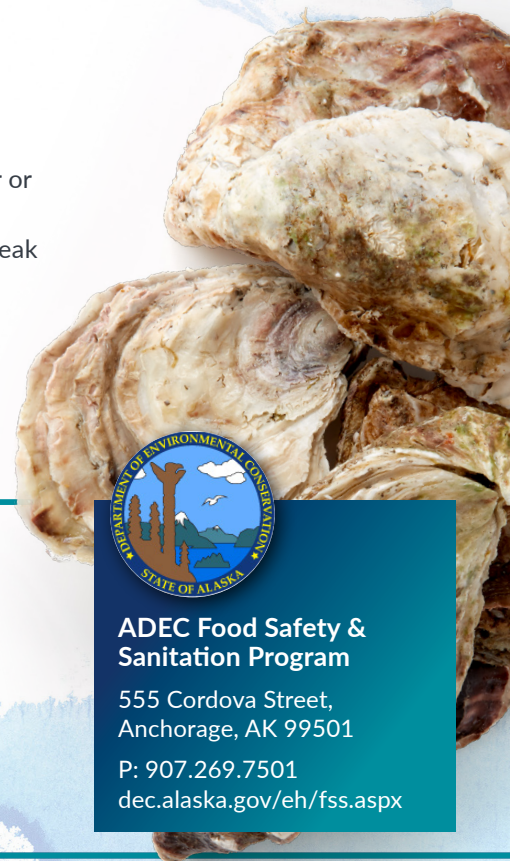
SAFE RECORDKEEPING

- Fill out tag once container is empty
- File tag in chronological order
- Keep tag for 90 days after container is emptied

2

COMMUNICATE SAFETY

- Display consumer advisory for raw or undercooked seafood.
- Advise on storing and handling practices



ADEC Food Safety & Sanitation Program

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dec.alaska.gov/eh/fss.aspx

*<https://www.fda.gov/food/federalstate-food-programs/interstate-certified-shellfish-shippers-list>

SHELLSTOCK TAG INFORMATION

HARVEST DATE

HARVEST LOCATION

SUPPLIER CERTIFICATE NUMBER

SUPPLIER NAME & ADDRESS

**PERISHABLE
KEEP REFRIGERATED**

XYZ SHELLFISH COMPANY
1234 SEAFOOD ST, SOME CITY, AK 99000
CERT. #: AK-9999-SS

ORIGINAL SHIPPER'S CERT. # (if other than above): _____

HARVEST DATE: **JUNE 26, 2020**

HARVEST LOCATION: **BEAR COVE - KACHEMAK BAY, AK**

TYPE OF SHELLFISH: **PACIFIC OYSTERS**

QUANTITY OF SHELLFISH: **6** DOZEN _____ POUNDS

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL THE CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED (INSERT DATE) _____.

TYPE/QUANTITY OF SHELLFISH

FILL DATE WHEN CONTAINER IS EMPTY

**KEEP TAG ON FILE
IN CHRONOLOGICAL
ORDER 90 DAYS AFTER
CONTAINER IS EMPTY**

TO:	RESHIPPER'S CERT #:	DATE RESHIPPED

CONSUMER ADVISORY INFORMATION



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Refrigerate purchased shellfish as soon as possible to 41°F or less. Do not mix the raw seafood with other seafood or foods in storage.



QUICK FACTS

SHELLSTOCK

Live shellfish that remain in their shells

MOLLUSCAN SHELLFISH

Fresh or frozen oysters, clams, mussels, and scallops

SHELLFISH SAFETY CONCERN

Due to where molluscan shellfish live, how they feed, and how they're eaten, these shellfish can contain bacteria and viruses that can cause illness if not handled properly

SHELLFISH SAFETY ACTION

To minimize risk, the Alaska Food Safety and Sanitation Program works to implement FDA measures to ensure refrigeration controls are practiced to prevent foodborne illness, all shellfish are properly tagged, all shellfish are harvested from safe and permitted areas, and harvest facilities and operations meet appropriate sanitary standards



For more information on shellfish safety and handling, please visit the Alaska Food Safety and Sanitation Program website:
<https://dec.alaska.gov/eh/fss/shellfish>