Shellstock and Shucked Shellfish Handling, Sanitation, Tagging and Labeling

Amy M. Fitzpatrick, Director
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.
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
Which date?, Which area? Single use only

Name?  License #?

Not waterproof

WHAT?
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.
<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Shellstock Type</th>
<th>Shellstock Quantity</th>
<th>Harvest Location</th>
<th>Date Sold</th>
<th>Quantity of Shellstock Sold</th>
<th>Sold To</th>
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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”
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: Shellfish Type:
Harvest Area: 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): & WAS WET STORED AT (FACILITY CERT. NUMBER):
FROM (DATE): TO (DATE):

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

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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:

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

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Closed Areas ONLINE!
PSP and Bacterial


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.
SHIRTS
AND
UNDERWEAR
REQUIRED
INSIDE
COOLER