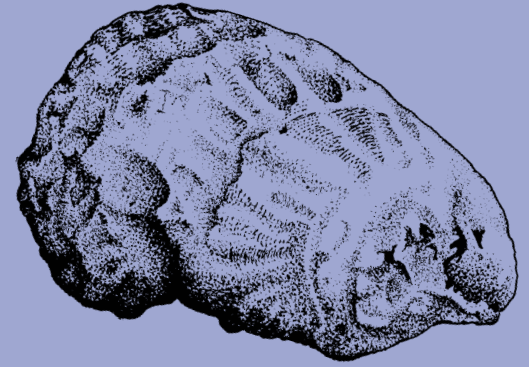
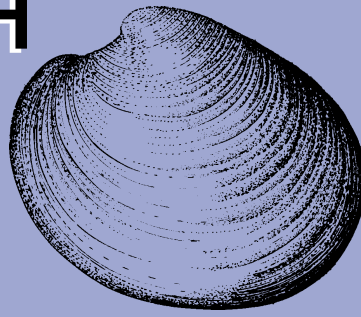


# MOLLUSCAN SHELLFISH SAFETY & QUALITY GUIDELINES



## RECEIVING Factors to consider

- The delivery truck must be clean and cold.
- The shipment must be from a certified interstate shipper or approved in-state dealer.
- Check product temperature. Live clams, oysters, and mussels - internal temperature of shellstock must be 50°F or less. Shucked shellfish meat must be 45°F or less.
- Do not accept dead shellfish. Use quality factors provided.
- Containers of live product must be properly tagged. Untagged lots are illegal and subject to government seizure.
- Shellstock tags must show:

## STORAGE/DISPLAY Factors to consider

- Store and display in proper location.
  - Store product off the floor and stack to allow for good air circulation.
  - Do not store in water.
  - Avoid cross contamination. Do not store or display raw and cooked products together.
- Do not store shellstock below foods that may drip or leak onto bags.
- Do not handle ready-to-eat shellfish (raw or cooked) with your bare hands.
- Wash your hands before and after preparing raw seafood products.
- Cooler and display unit temperatures must be maintained at or below 41°F and verified regularly.

## QUALITY Factors to consider

### LIVE SHELLFISH

**Odor-** Should have a clean, characteristic odor, with no strong off odors.

### LIVE CLAMS, OYSTERS & MUSSELS Look for:

- Shells that close tightly when tapped
- Shells that are clean and not broken
- Fresh appearance and acceptable condition

### SHUCKED SHELLFISH

**Odor -** Should have a clean, ocean smell with no strong or off odors

### CLAM, OYSTER, & MUSSEL MEATS Look for:

- Characteristic color and clear liquor
- Good ratio of meat to liquor

*REMEMBER: THE LOWEST PRICE IS NOT ALWAYS THE BEST VALUE.*

**For the best quality and longest shelf life, store between 34-38°F.**

Produced by Rhode Island Sea Grant, University of Rhode Island Cooperative Extension, University of Rhode Island Department of Food Science and Nutrition, and Rhode Island Department of Health Office of Food Protection. Adapted from a poster concept developed by New York Sea Grant, 1996. For more information call RIDOH at 401-222-2749

Rhode Island Department of Health



Office of Food Protection  
Safe and Healthy Lives in Safe and Healthy Communities  
(401) 222-2749 - <http://www.health.state.ri.us>



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- Store product at or below 41°F for maximum quality.
- Maintain and regularly verify that proper cleaning and sanitizing procedures are used.
- Monitor product quality daily. Remove dead product from containers. Use quality factors provided.
- Retain shellfish tags. Tags are required to be attached until the container is empty. Once containers are empty, tags should be dated and must be kept on file for 90 days.
- Do not commingle (mix) different lots or species of shellfish.

- The Rhode Island Food Code requires a consumer advisory for restaurants serving raw or undercooked shellfish.

**Rotate product from storage to display. Use FIFO (First In, First Out) system based on quality and date of receipt.**

- Containers of shucked shellfish must have proper labels. Shucked shellfish labels must show:

1. Name, address and certification number of packer
2. Common name of product, i.e. clams, oysters
3. "Sell by" date on containers less than one-half gallon
4. "Shucked" date on containers of one-half gallon or more

- Upon receipt, verify product order, quality, and label dates.

**Move into temperature-controlled storage or display immediately.**

ADDRESS: XXX SHELLFISH CO. CERTIFICATION # RI 1234SS  
1 QUAHOG DRIVE  
CLAMVILLE, RI 02123

ORIGINAL SHIPPER'S CERT. #, IF DIFFERENT FROM ABOVE:

HARVEST DATE: 2/30/98 SHIPPING DATE:

HARVEST LOCATION: RI 1

TYPE OF SHELLFISH: HARD CLAMS  CHOWDERS  OYSTERS   
CHERRYSTONES  MUSSELS  SOFT CLAMS

QUANTITY OF SHELLFISH: \_\_\_\_\_ BUSHELS \_\_\_\_\_ POUNDS **400** COUNT  
OTHER \_\_\_\_\_

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

TO	RESHIPPER'S CERT. NO.	DATES RESHIPPED