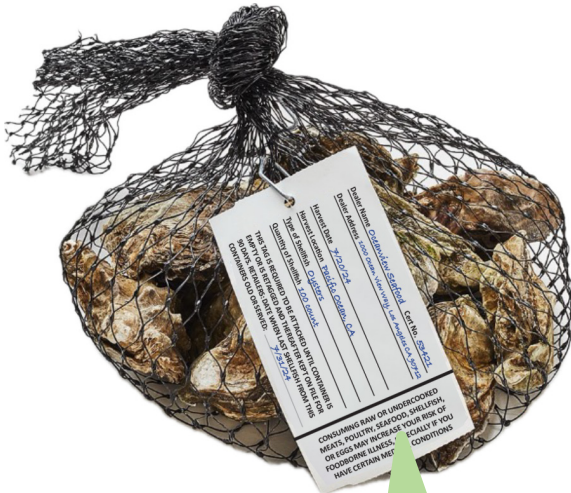




Shellstock Tags



What is shellstock?

Molluscan shellstock are any edible species of fresh oysters, clams, mussels, and scallops with one or both shells intact, and includes both live and frozen product. **Because shellstock are often eaten raw they can cause foodborne illness.** Shellstock tags can come on bags or boxes, must contain specific information and must be kept with the shellstock at all times.

Basics of the Shellstock Tag

1

Keep shellstock from different lots separate.

2

If splitting up a lot, make a photocopy of the original tag to keep with the second container.

3

Document on the tag the date the last shellstock from that lot is sold/served.

Tags must be kept in date order for 90 days after the last shellstock is sold/served.

Keep shellstock dry or in a self-draining container and at or below 41 °F.

Dealer Name Oceanview Seafood Cert No. 53421
Dealer Address 1000 Ocean View Way, Los Angeles CA 90712

Harvest Date 7/20/24

1

Harvest Location Pacific Ocean, CA

Type of Shellfish Oysters

Quantity of Shellfish 100 count

2

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINERS OLD OR SERVED: 7/31/24

3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS