

Retail Shellfish

What is shellstock?

Raw, in-shell molluscan shellfish. (Oysters, clams, mussels, etc.)

What is shucked shellfish?

Molluscan shellfish that have one or both shells removed.

Where do I find specific rules about shellfish in the Texas Food Establishment Rules?

25 TAC 228.63 and 25 TAC 228.64

Identification of Shucked Shellfish:

Raw shucked shellfish must be obtained in containers which bear a legible label that identifies the name, address, and certification number of the shucker-packer. The label must also include the “sell by” date for packages of less than one-half gallon or the date shucked for packages larger than one-half gallon.

Identification of Shellstock:

Each container of shellstock must have the certified shellfish Dealer’s tag with required harvest information (see picture of example tag below). The tags must have the following information in order: Dealer’s name/address/certification number, original shipper’s certification number, date of harvest, harvest location, type and quantity of shellfish, statement “This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days”.

DEALER NAME	CERT. NO.
Dealer Address	
City, State Zip Code	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE:	
HARVEST LOCATION:	
TYPE OF SHELLFISH:	
QUANTITY OF SHELLFISH:	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

RETAILERS, INFORM YOUR CUSTOMERS
Thoroughly cooking foods of animal origin such as beef, pig, fish, lamb, poultry, and shellfish is important to reduce the risk of foodborne illness. Shellfish 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.

Removal From the Original Container for Display:

For dispensing to the consumer, shucked shellfish or shellstock may be removed from the original container and displayed on drained ice or held in a display container if:

- The required label or tag information is retained and correlated to the dates when the shellfish is sold and served; and
- The products are protected from contamination.

Commingling

Commingling (combining shellstock) of shellstock is prohibited, except containers of shellstock harvested on the same day and from the same growing area with the same certification number may be combined.

Record Keeping Requirements:

A shellstock tag must remain on the shellstock container until the container is empty and must be retained for 90 calendar days. The record keeping system for maintaining shellstock tags must be an orderly, chronological system that correlates with the dates of product sale or service and is acceptable to the regulatory authority. (See picture of example record keeping system below).

