

# Molluscan Shellfish

FRESH OR FROZEN OYSTERS, CLAMS, MUSSELS AND SCALLOPS

## Approved sources

Obtaining molluscan shellfish from approved sources is the first step in ensuring safe food for your customers. Approved sources for molluscan shellfish are listed in the [Interstate Certified Shellfish Shippers List](#).

## Receiving molluscan shellfish

- Receive all fresh molluscan shellfish at 45°F or below.
- Receive frozen molluscan shellfish fully frozen.
- Keep all molluscan shellfish in the original container and with the label or tag attached. If labels or tags are missing, incomplete or illegible, do not accept the delivery, or discard the molluscan shellfish.

## Shellstock

Shellstock are raw, in-shell molluscan shellfish.

- Check shellstock for mud, dead shellfish and shellfish with broken shells.
- Discard dead shellfish or shellstock with badly broken shells.

## Shucked shellfish

Shucked shellfish are molluscan shellfish that have one or both shells removed.

- Obtain shucked shellfish in nonreturnable packages.

## Storing molluscan shellfish

- Cool all fresh molluscan shellfish to 41°F or less within four hours of receiving them. Store at 41°F or below.
- Store all frozen molluscan shellfish frozen.
- Store shellstock in the original container and with the label or tag attached.
- Store shucked shellfish in the original container until sold, served or repacked into consumer self-service containers.
- Protect molluscan shellfish from cross-contamination. If displayed on ice, the ice must be drained.
- Do not mix shellstock from more than one container during storage or display.

## Record-keeping

Record-keeping requirements apply to fresh or frozen raw shellstock.

- For shellstock, on the tag or label, record the date when the last shellstock from the container is sold or served.
- Retain tags or labels for 90 days after the date recorded on the tag or label.
- Keep the tags or labels in chronological order.

You may remove shellstock or shucked shellfish from the original container for display. You must:

## MOLLUSCAN SHELLFISH

- Identify the source of the shellstock or shucked shellfish as indicated on the tag or label.

You may repack shucked shellfish in consumer self-service containers. You must:

- Label each container with the source information from the tag or label.
- Correlate the date(s) of sale with the source information from the tag or label, and retain this information for 90 days.

## Exceptions

Record-keeping requirements do not apply to semi-cooked, blanched or partially cooked shellfish. You are not required to retain tags or labels for:

- Molluscan shellfish received as a cooked product.
- Scallops where the final product is the shucked adductor muscle only.

## Resources

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
([www.health.state.mn.us/foodbizsafety](http://www.health.state.mn.us/foodbizsafety))

[Interstate Certified Shellfish Shippers List](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm)  
([www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm))

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Minnesota Department of Agriculture  
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625 Robert Street N  
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651-201-6027  
[MDA.FFSD.Info@state.mn.us](mailto:MDA.FFSD.Info@state.mn.us)  
[www.mda.state.mn.us](http://www.mda.state.mn.us)

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