

CLIP AND SAVE

ALL SHELLFISH TAGS MUST BE WATERPROOF AND INCLUDE THE FOLLOWING INFORMATION:

Original Shipping Tag Includes

- Name, address and permit number of original shipper shipper either preprinted or stamped (shipper permit numbers are prefixed with the initials of state or country issuing permit, for example: NY000 [SS.]);
- common name of shellfish;
- net weight; numerical count or standard measure;
- identification of waters where harvested,
- date of harvest; and
- date of shipment.

Reshippers May Not Retag or Repack Shellfish, But Must Include on the Tag:

- the reshipper's permit number; and
- the date reshipped.

An invoice must accompany each shipment of shellfish.

Keep tags 90 days after using shellfish.



If you serve or sell shellfish



Nassau County Department of Health
200 County Seat Drive
Mineola, NY 11501
516.227.9717



Are your shellfish properly tagged and are you purchasing your shellfish from a certified shellfish shipper? If not, you may be breaking the law and you may make someone sick.

Under the New York State Sanitary Code, all fresh or frozen shellfish or shucked shellfish (clams, mussels and oysters) must be properly tagged (141.33 [b]). Tags on containers of shellstock (shellfish in the shell) must be pre-printed or stamped with the names, addresses and state permit numbers of shippers. Tags must also include the common name and quantity of the shellfish (net weight, numerical count or standard measure), the area of harvest, the date of harvest and the date shipped.

Reshippers must enter their reshipper number and the date shipped. Shucked shellfish (fresh or frozen) are not normally tagged. Instead, a label is affixed which does not normally include the area of harvest. Instead of the date of harvest, the date shucked is included (also may include a lot number). The label must also include the packer's and/or repacker's name and permit number. If "distributed by" or "packed for" appear, only the packer's or repacker's permit number need to be included.

The State Environmental Conservation Law further requires that tags be kept on all shellfish containers until each container is empty. After the shellfish are sold, the tags must be retained for an additional 90 days, so that the source of the shellfish can be traced if a problem is reported. As a reminder, write the date you received the shellfish on the tag.

The tagging requirements are intended to identify the source of the shellfish. If shellfish are obtained from uncertified sources or are improperly handled, they can transmit bacterial and viral pathogens that cause illnesses such as cholera, hepatitis, norovirus and typhoid fever. These illnesses can be contagious and cause serious health problems in your community.

If your shellfish are not properly tagged, you might be fined or your operating permit/license may be suspended or revoked. To protect yourself and your patrons, refuse to accept any untagged or inadequately marked shellfish. Also, purchase your shellfish from a certified shipper. Do not purchase shellfish from a digger unless, in addition to a valid digger permit, the person offering the shellfish for sale also possesses a valid shipper permit. A shellfish shipper must also provide you with an invoice that includes the shipper's name, address and state shellfish shipper permit number either preprinted or stamped on the invoice, the kind and quantity of shellfish and the date of sale.

Be sure of your supplier. Verify that the person you are buying from has a current, valid and appropriate shellfish shipper permit. If you have any questions as to the validity of a shipper, contact the Bureau of Marine Resources, Shellfisheries Section, New York State Department of Environmental Conservation at (631) 444-0494 or for further information regarding shellfish regulations visit their website: <http://www.dec.ny.gov/regs/4013.html>

This is an example of a shellfish harvester (digger) tag.

This is an example of a shellfish shipper (dealer) tag.

The following statement must appear on one side of both tags:

“RETAILERS, INFORM YOUR CUSTOMERS: Thoroughly cooking foods of animal origin such as shellfish reduces the risk of food borne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, stomach, blood or immune disorders may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.”