

Ch. 18: Shellfish Requirements

Shellfish Requirements

Inspection and regulations concerning shellfish

Shellfish under this guideline includes only raw fresh or frozen molluscan shellfish (clams, mussels, oysters and whole or roe-on scallops).

Approved shellfish sources

All shellfish must be from an approved source. An approved source is defined as a shellfish harvester or dealer licensed by the state control authority and is listed in the US Food and Drug Administration (USFDA) Interstate Certified Shellfish Shippers List (ICSSL) which is accessible online: <http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm>

All shellfish dealers participating in a Connecticut farmers' market must be licensed by the CT DOA and listed on the USFDA ICSSL.

The Connecticut Department of Agriculture (CT DOA) is the Connecticut shellfish control authority and licenses all commercial shellfish harvesters and dealers in accordance with the National Shellfish Sanitation Program Model Ordinance. Retail food stores and farm market vendors are required to be licensed by CT DOA if they sell wholesale, sell to a restaurant or to a party that is not the final consumer of the product. All retail food stores are regulated by the Connecticut Department of Consumer Protection, Connecticut Department of Public Health and local health departments.

Food service establishments (restaurants) are not allowed to purchase shellfish if the vendor is not licensed by the CT DOA and is not listed on the USFDA ICSSL. A certified shellfish shipper licensed by the CT DOA that is a vendor at a farmers' market that sells to a food service establishment must provide the restaurant with the shellfish dealer tag and an invoice that indicates the harvest location, harvest date, quantity, species (type of shellfish), time of sale, temperature of shellstock at sale and date of purchase.

Sec. 22-6r. Certified farmers' markets. Definitions. Sale of farm products at farmers' kiosks and food service establishments. (a) For purposes of this section:

(d) A food service establishment, as defined in section 19-13-B42 of the regulations of Connecticut state agencies, may purchase farm products that have been produced and are sold in conformance with the applicable regulations of Connecticut state agencies at a farmers' market, provided such establishment requests and obtains an invoice from the farmer or person selling farm products.

The farmer or person selling farm products shall provide to the food service establishment an invoice that indicates the source and date of purchase of the farm products at the time of the sale.

Tags/Labeling/Transaction Records

All shellfish must be identified with a shellfish dealer tag that contains the company name, address and certificate number of the shellfish shipper. It must also contain the original shipper's certificate number if shellfish were harvested by a dealer other than the one noted above. The date of harvest, shipping date, harvest location, type of shellfish and quantity of shellfish must also be indicated on the tag. Shellfish dealer tags must be attached to every shellfish container purchased and remain on that container until it is emptied and then retained for 90 days. If sold to a restaurant the tag must not be removed.

All transactions of shellfish (shellfish wholesale dealer, restaurant, or to a party that is not the final consumer) must be accompanied with a transaction record. The record will include the shellfish dealer name, address, shellstock shipper certification number, original shipper number (if not the same as the certified dealer selling the shellstock), harvest location, harvest date, quantity, species, time of sale, temperature of shellstock at sale and date of purchase.

A sign must be prominently displayed informing the consumer of:

- The dealer's company name, address and certificate number must be prominently displayed;
- the country of origin of the shellfish;
- if the product is farm raised or wild;
- consumer advisory health disclosure per section 3-603.11 of the USFDA Food Code
- The statement "Perishable, keep refrigerated" that is noted on the shellfish tag.

Temperature control

All molluscan shellfish must be received, transported and stored in a conveyance capable of maintaining an ambient air temperature at or below 45°F. The conveyance must be pre-chilled to 45°F prior to storing shellfish. Oysters harvested in Connecticut waters, in accordance with the State Vibrio Control Plans, must be cooled to an internal temperature below 50°F within five hours of harvesting prior to initial sale, exclusive of the Towns of Westport, Norwalk, and Darien, which must be rapidly cooled to an internal temperature of 50°F or less within 1 hour of harvest. Shellfish must be stored in a conveyance capable of maintain an ambient air temperature at or below 45°F. Shellfish internal temperatures cannot exceed 50°F degrees. Accurate thermometers, (that are calibrated a minimum of 2 times per year) must be provided to periodically check temperatures of the holding equipment and an official cooler storage record maintained of the ambient temperature readings.

Water source

An adequate and safe supply of drinking water must be available for cleaning and sanitizing equipment, utensils and food contact surfaces. If a permanent potable water supply cannot be provided, the local director of health may approve an alternate temporary potable water supply or require that approved commercially bottled drinking water be used.

Shellfish display and storage

Shellfish shall be properly stored and displayed in manner protected from contamination and adulteration. Shellfish may not be stored in stagnant water, in close proximity to raw fish or raw meat or on the ground/floor. When stored on ice, the ice shall be well drained.

The ice shall be made from water that comes from an approved source; and shall be used only if it has been manufactured, stored, transported and handled in a sanitary manner. Handled scoops and containers shall be used and sanitized prior to use.

In order to maintain internal shellfish temperatures at 50 °F or less, it may be necessary to use a combination of mechanical refrigeration (capable of maintaining an ambient air temperature at or below 45°F) to hold shellfish throughout the market, plus a cooler with ice to hold smaller volumes of product to display and sell shellfish to the consumer.

Hand washing/Personal hygiene

All employees must wash their hands in an approved hand wash station based on the requirements explained in Chapter 11.

Employees or other food workers with communicable diseases that can be transmitted through food must be excluded from all food handling activities and areas where they might contaminate food, food contact surfaces, or other food workers.

The local director of health must be notified by the vendor if any food workers are, or have been ill with vomiting and/or diarrhea or another illness transmissible thorough food or exposed to a confirmed disease outbreak within the last 30 days.

A hand washing station with an adequate safe supply of warm running drinking water in a vendor's booth is not required if all shellfish are sold in the shell and sold by the bag or dispensed by using a handled scoop.

Consult your local health department and reference the *Compliance Guide for Temporary Foodservice Events* issued by the State of Connecticut Department of Public Health dated 8/1/2008 for additional information and requirements. This is available on the Connecticut Department of Public Health website at <http://www.ct.gov/dph/cwp/view.asp?a=4748&q=563614&dphNav=> or from your local health department.

For further information on the following items, see the listed contacts:

Inspection and Regulations Concerning Shellfish

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Public Health Requirements

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