

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 (FDA) Certified Shellfish Shippers List which is accessible online at www.cfsan.fda.gov/~ear/shellfis.html.

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. Only retail food stores that sell shellfish directly to the consumer are not required to be licensed by the CT DOA. Retail food stores are required to be licensed if they sell wholesale or sell to a party that is not the ultimate 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 are not allowed to purchase shellfish if the vendor is not licensed by the CT DOA and is not listed in the US FDA Certified Shellfish Shipper's list. 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 shipping tag and an invoice that indicates the source and date of purchase.

Tags/labeling

All shellfish must be identified with a shellfish shipping tag that contains the 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 shipping 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.

A sign must be prominently displayed informing the consumer of the country of origin of the shellfish and if the product is farm raised or wild. It must also provide a health disclosure that is noted on the shellfish tag.

Temperature control

All molluscan shellfish must be received, transported and stored in equipment that maintains an ambient air temperature of 45 °F. or less. Shellfish must be displayed under temperature controls of 45 °F. or less. Accurate thermometers must be provided to periodically check temperatures of the holding equipment.

Water source

An adequate supply of potable 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 storage and display

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.

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.

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.

A hand washing station with warm running potable 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.

Please 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 at the Connecticut Department of Public Health or 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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