Shellstock inspection checklist

What an inspector usually looks for with oysters, clams and mussels in the shell.

WHEN IT ARRIVES

- [ ] Bought from a certified shellfish dealer (on the FDA Interstate Certified Shellfish Shippers List or your state's list).
- [ ] Every sack, box or bag has its tag attached. No tag, no sale: refuse it.
- [ ] The tag is legible and complete: dealer name, address and certification number; harvest date; harvest area; species and quantity; the statement to keep the tag 90 days.
- [ ] The invoice matches the tags (supplier, species, quantity, date).
- [ ] Shellstock arrives cold, alive and whole: reject gaping, broken or dead product.

WHILE YOU ARE USING IT

- [ ] Shellstock stays in its original container, with its tag, until that container is empty.
- [ ] Product from different containers or harvests is not mixed together.
- [ ] If you move shellstock to a display or ice bed, the tag information goes with it.
- [ ] Your menu carries the consumer advisory for raw or undercooked shellfish.

WHEN THE CONTAINER IS EMPTY

- [ ] The last date sold or served is written on the tag.
- [ ] The tag is filed in date order (by that date) with the other tags.
- [ ] It stays on file at least 90 days from that date. Every state rule we could read uses 90 days.

WHEN THE INSPECTOR ASKS

- [ ] You can hand over any tag from the last 90 days within a few minutes.
- [ ] Staff on every shift know where the tags are kept.
- [ ] Photos or scans are a backup. Keep the original tags unless your health department says otherwise.

Lose the binder. Keep the traceability.

Tellina files each tag photo by date, counts the 90 days and prints the inspector packet when someone asks.
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