

# OYSTERS, CLAMS, MUSSELS AND SCALLOPS

*How to Meet the Record-Keeping Requirements of the Wisconsin Food Code*



Does your restaurant menu include Molluscan shellfish such as oysters, clams, mussels and scallops? Do you sell these items in the fish department of your retail store? If you do, you have to comply with special rules in the Wisconsin Food Code that don't apply to other types of food.

Shellfish can pick up different viruses, bacteria and toxins from the waters they feed in. They are commonly eaten whole, and sometimes eaten raw or lightly cooked, which means disease causing microbes won't be destroyed before service.

The first safeguard for retailers and consumers is strict regulation of shellfish harvesting by federal and state authorities. You should only buy shellfish that comes with a tag that has detailed information about the harvest location and date, and about the harvesters, shippers and packers.

These rules are in place so that if a consumer in Wisconsin or any other state becomes sick from eating shellfish, the information on these tags can be used to trace contaminated shellfish and prevent more illnesses. These rules apply both to shellfish in the shell, and shucked shellfish. You don't have to follow these rules for scallops that consist only of the shucked adductor muscle.

*Comply with the law by following these simple steps:*

- **RECEIVING**

Make sure every package has the required tag and reject any that don't. Make sure the packages are at or below 41° F, and remove any dead, dirty or damaged shellfish from the package.

- **STORAGE**

Store each lot in the container it arrived in. **KEEP THE TAG WITH THE CONTAINER. DO NOT MIX LOTS.** If there are just a few left from the last shipment, you cannot put them in with the new lot.

- **PREPARATION FOR SALE OR SERVICE**

You may need to remove shellfish from the original container in order to prepare portions for a service or for retail display. When you do this, make a copy of the tag; so that you know which lot you are serving or selling from at each service. Again, shellfish from different lots may not be mingled together. If you pre-portion – for example, put three or four clams in a container for an appetizer – you must develop a system to show which lot these portions were taken from.

- **RECORD-KEEPING**

On the day the last clam, oyster etc. from a lot is sold, take the tag and write that date on it. File it in a calendar pocket folder and keep it for 90 days.

*What should I do if someone complains about becoming ill from eating shellfish at my establishment?*

Contact your health inspector right away. He or she can find out if that product is suspected in any outbreaks. He or she will be able to tell you what to do with product from that lot.

### Links to more information

[www.issc.org](http://www.issc.org)

[www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006752.htm](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006752.htm)

[www.milwaukee.gov/foodsafety](http://www.milwaukee.gov/foodsafety)