

Shellfish Display

IMPORTANT ITEMS:

- Store shellfish at 41°F or colder.
- Store shellfish to prevent cross-contamination.
- Maintain copy of shellfish tag with displayed product.
- Record Start/finish times.

Important Reminders:

- Refrigerator temperature must remain at 41°F or colder at all times.
- Prevent cross-contamination in the same manner as storage.
- Make a copy of the original tag and keep with displayed product at all times.
- REMINDER: Shellfish from different containers must not be combined at any time.

Record Keeping:

- Write beginning date and time on original tag when new shellfish container is opened for sale.
- Write finish date and time on original tag when last product is sold.
- Retain original shellfish tags for at least 90 days after last product is sold.
- Store tags in an organized manner.

