

General Requirements for Commercial Shellfish Operations: Shellstock Shipper License

Shellfish are a perishable food product that must be handled and processed under sanitary conditions with proper temperature control to avoid contamination and excessive bacterial growth.

Operators must be aware of detailed information contained in both [Chapter 246-282 WAC](#) and [Chapter 69.30 RCW](#), Sanitary control of shellfish. The following information is provided to assist you in complying with WAC 246-282. These basic requirements are necessary to maintain your Shellfish Operation License and Certificate of Approval.

1. **Harvest Sites:** All commercial harvest sites must be approved by this Office prior to being harvested.
2. **Washing Shellstock:** Shellfish must be washed so that they are reasonably free of mud prior to shipment. Approved growing area water or other water systems approved by this Office may be used.
The primary responsibility for washing shellstock is with the harvester.
3. **Safety of Water:** If the water supply is from a private source (well), the harvester shall make arrangements to have the water supply tested for bacteria at laboratories sanctioned or certified by the Authority. This shall be done prior to use and every six months thereafter while the water supply is in use. **Copies of official test results must be kept on record. Included for your use is a form to keep track of test dates and test results.**
4. **Shipping Shellstock:** Trucks or other conveyances used in transporting shellstock must be maintained in a clean and sanitary condition. Clean pallets shall be utilized if the vehicle does not have a channeled floor.
5. **Temperature Control:** During May through August, harvesters will be in accordance with the [Vibrio parahaemolyticus control plan, WAC 246-282-006](#). During the months of April and September, harvesters will be in accordance with the NSSP, chapter VIII, .03, Option 3, Shellstock Temperature Control Plan.
6. **Tags:** All containers of shellfish must be identified with a durable, waterproof tag or label containing the following information:
 - Dealer's name and address
 - Dealer's certification number
 - Date of harvest

(Tags, cont)

- Harvest location (including “WA”) *(continued on reverse)*
- Type and quantity of shellfish
- Bold statement in caps **“THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.”**
- Statement on the back of each tag must read *“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”*.
- The statement “Keep Refrigerated” or an equivalent statement must be included on the tag.

Note: Bulk shipments must be accompanied by a transaction record containing the same information. Additionally, the single bulk tag used to represent the bulk lot shall also include the following statement: “All shellstock containers in this lot have the same harvest date and area of harvest” along with the number of individual containers in the unit.

7. **Recordkeeping:** You must have a bound book for your record keeping system which is maintained for three years. Your record keeping system must show the following:

1. Records of shellfish harvested:

- Harvest area(s) description
- Date(s) of harvest
- Quantity harvested and species

2. Records of product purchased:

- Name and certification number of seller
- Quantity purchased and species

3. Records of shellstock sold:

- Name of person, company, etc. sold to
- Quantity sold by size of container and date code
- Date of sale

Please note: Commingling of product is prohibited

For further information please call (360) 236-3330