



Shellfish Tagging Requirements

PROCESSOR TAG REQUIREMENTS

As required by [Rule 5L-1.007](#), Florida Administrative Code (F.A.C.), each processor shall affix, at final packing, a durable, waterproof tag of minimum size (2⁵/₈ inch x 5¹/₄ inch) to each container of shellstock. If a certified shellfish processor is also the harvester, the dealer's tag may be used as a harvester tag, as long as all of the information from a normal harvester tag and dealer tag are present. Each shellstock and shucked shellfish container shall be labeled with the following statement:

“Consumer information: there is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.”

Tags must contain the following:

- 1) Processor's name and address
- 2) Processing facility certification number
- 3) Original shipper's certification number, including the state abbreviation
- 4) Date of harvest
- 5) Harvest area identification; for Florida harvest areas use the four digit code
- 6) Type of shellfish (common name)
- 7) Quantity of shellfish
- 8) The following statement in bold capitalized type:
**“THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE, IN CHORONOLOGICAL ORDER, FOR 90 DAYS
RETAILERS: DATE WHEN THE LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____.”**
- 9) All shellstock tags must clearly and permanently display the words “Sell By” followed by a date when the processor determines the product will reach the end of its shelf life. The sell by date shall consist of the numerical month, day and year.
- 10) For shellstock exceeding delivery requirements (*see bottom of page 3*), [Rule 5L-1.008](#) (5), (7-10), F.A.C., tags shall be green and contain the additional language in bold, 14 point font
**“FOR SHUCKING ONLY BY A CERTIFIED DEALER OR
POST HARVEST PROCESSING ONLY”**.
Containers of oysters shall not be tagged with both a green tag and a white tag at any time.

Example of a shellfish processor tag

PERISHABLE KEEP REFRIGERATED	Name of Firm Address Address Phone # (---) -----	
	Facility Cert. # FL XXXX SS	Wholesale or AQ # XXXXXX
○	ORIGINALS SHIPPERS CERT. NO. (IF OTHER THAN ABOVE): _____	
	HARVEST DATE: _____	
	HARVEST AREA, NAME, OR #: _____	
	TYPE OF SHELLFISH: _____	
	QUANTITY OF SHELLFISH: _____	
SELL BY: _____		
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.		
RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____		

2⁵/₈"

5¹/₄"

CONSUMER INFORMATION:

There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.

(back of tag)

Example of restricted use processor tag

PERISHABLE KEEP REFRIGERATED	Name of Firm Address Address Phone # (---) -----	
	Facility Cert. # FL XXXX SS	Wholesale or AQ # XXXXXX
○	ORIGINALS SHIPPERS CERT. NO. (IF OTHER THAN ABOVE): _____	
	HARVEST DATE: _____	
	HARVEST AREA, NAME, OR #: _____	
	TYPE OF SHELLFISH: _____	
	QUANTITY OF SHELLFISH: _____	
SELL BY: _____		
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.		
FOR SHUCKING ONLY BY A CERTIFIED DEALER OR POST HARVEST PROCESSING ONLY		

2⁵/₈"

5¹/₄"



Oysters in labeled bags

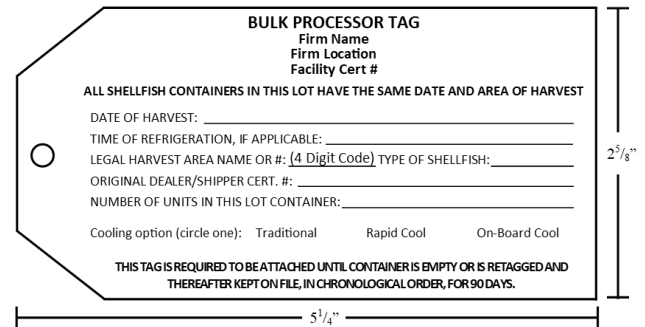


PROCESSOR BULK TAG REQUIREMENTS

Common for aquaculture harvest operations, bulk tagging by a certified shellfish facility, while washing, packing, during depuration, wet storing, staging and intrastate transport of shellfish, is permissible up to final packaging only when the lot container (i.e., pallet) contains shellfish which are harvested **on the same day, from the same harvest area**, and is tagged with the following:

- 1) The statement: **“ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST”**
- 2) Date of harvest
- 3) Legal harvest area name (four digit code)
- 4) Original Dealer/Shipper certification number
- 5) Number of units in this lot container
- 6) The identification of cooling option, if used for oysters harvested during the months of May through October.
- 7) For shellstock exceeding delivery requirements (*see bottom of page 3*), Rule [5L-1.008](#) (5), (7-10), F.A.C., tags shall be green and contain the additional language in bold, 14 point font **“FOR SHUCKING ONLY BY A CERTIFIED FACILITY”** or **“FOR POST HARVEST PROCESSING ONLY”**. Containers of oysters shall not be tagged with both a green tag and a white tag at anytime.

Example of a shellfish processor bulk tag



BULK PROCESSOR TAG

Firm Name
Firm Location
Facility Cert #

ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST

DATE OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) TYPE OF SHELLFISH: _____

ORIGINAL DEALER/SHIPPER CERT. #: _____

NUMBER OF UNITS IN THIS LOT CONTAINER: _____

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.

Dimensions: 5 1/4" x 2 5/8"

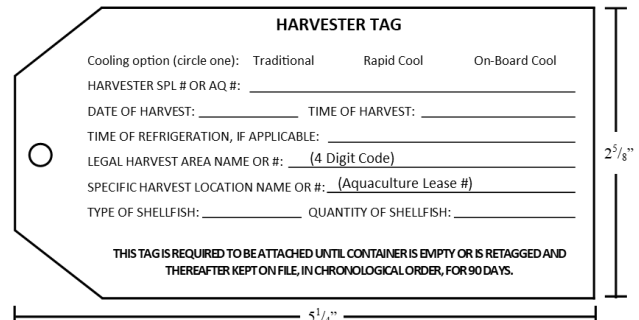
HARVESTER TAG REQUIREMENTS

As required by Rule [5L-1.007](#), F.A.C., each commercial shellfish harvester or processor shall affix a durable, waterproof tag of minimum size (2 5/8 inch x 5 1/4 inch) to each container of shellstock. For commercial harvesters, this shall be done while on the water at each harvest area.

Tags must contain the following :

- 1) The harvester's Saltwater Products License (SPL) or Aquaculture Certificate of Registration (AQ) number
- 2) Date of harvest
- 3) Time of harvest (recorded as the time when the first shellfish is removed from the water for that specific bag)
- 4) Time of refrigeration (if applicable)
- 5) Legal harvest area name (four digit code)
- 6) Specific harvest area (specific identification)
- 7) Common name of shellfish and quantity of shellfish
- 8) The following statement will appear in bold capitalized type **“THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS”**.
- 9) Cooling option (if used), including onboard cooling option or rapid cooling option for oysters harvested during the months of May through October (Rule [5L-1.008](#)(9)(10), F.A.C.).
- 10) If shellstock exceeds the requirements in Rule [5L-1.008](#) (5), (7-10), F.A.C. (*see on page 3*), the commercial oyster harvester tag shall be identified with the preprinted language **“FOR SHUCKING ONLY BY A CERTIFIED FACILITY”** or **“FOR POST HARVEST PROCESSING ONLY”** in bold, 14 point font and the tag shall be green in color (*see example on right*). Containers of oysters shall not be tagged with both a green tag and a white tag at anytime.

Example of a shellfish harvester tag



HARVESTER TAG

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # OR AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR #: (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.

Dimensions: 5 1/4" x 2 5/8"

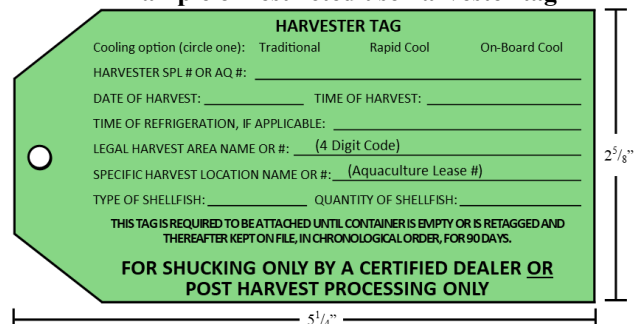
CONSUMER INFORMATION:

There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked.

If unsure of your risk, consult a physician.

(back of tag)

Example of restricted use harvester tag



HARVESTER TAG

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # OR AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR #: (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.

FOR SHUCKING ONLY BY A CERTIFIED DEALER OR POST HARVEST PROCESSING ONLY

Dimensions: 5 1/4" x 2 5/8"



AQUACULTURE BULK TAG REQUIREMENTS

Bulk tagging is allowed for aquaculturists operating with a valid Aquaculture Certificate of Registration. Wild stock harvesters are not permitted to use bulk tag. A bulk tag, containing the information required below, shall be completed and attached on the water at each harvest location.

- 1) The statement: **“ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST”**
- 2) Date of harvest
- 3) Time of harvest
- 4) Legal harvest area name (four digit code)
- 5) Specific harvest area (lease or parcel number)
- 6) Number of units or an estimated weight or volume of units in this lot container
- 7) The identification of cooling option, if used for oysters harvested during the months of May through October.
- 8) Certified shellfish processor name which the product was consigned to
- 9) For shellstock exceeding delivery requirements (*see bottom of page*), subsection Rule [5L-1.008](#) (5),(7-10), F.A.C., tags shall be green and contain the additional language in bold, 14 point font **“FOR SHUCKING ONLY BY A CERTIFIED FACILITY”** or **“FOR POST HARVEST PROCESSING ONLY”**. Containers of oysters shall not be tagged with both a green tag and a white tag at anytime.

Example of aquaculture bulk tag

BULK AQUACULTURE TAG

ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # OR AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: _____ (4 Digit Code)

SPECIFIC HARVEST LOCATION NAME OR #: _____ (Aquaculture Lease #)

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

Product consigned to certified shellfish processor #: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE IN CHRONOLOGICAL ORDER, FOR 90 DAYS.

2 5/8"

5 1/4"



Oysters in labeled baskets

Refrigeration Requirements for Shellfish at a Certified Dealer

(Shellfish must be delivered the same day as harvest.)

Oysters

Clams

(Times listed in the table are when oysters must be placed in a cooler at a certified shellfish processing facility)

Month	Traditional Cooling ¹	Rapid Cooling ²	On-board Cooling with Ice Slurry ³	Restricted Use Only ⁴ (Green Tag)	Delivery to processor (same day of harvest)
November	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
December	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
January	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
February	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
March	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
April	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours
May	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	12 Hours
June	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
July	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
August	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
September	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
October	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours

Refer to FWC regulations for current bag limits and resource protection seasonal closures.

- 1 - **Traditional Cooling** - Oysters must be in the cooler of a certified facility by time specified the day of harvest and at or below 55°F in 8 hours.
- 2 - **Rapid Cooling** - Oysters must be in the cooler of a certified facility by time specified the day of harvest and at or below 55°F in 2 hours.
- 3 - **On-board Cooling with Ice Slurry** - Oysters cooled on boat with ice slurry dip within 1 hour of harvest and stored under mechanical refrigeration or in a cooler surrounded by ice. Oysters must be in the cooler of a certified facility.
- 4 - **Restricted Use (green tag)** - Oysters that do not meet the Rapid Cool or On-Board Cooling requirements must be tagged for shucking only by a certified dealer or for Post Harvest Processing (PHP) only.

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Florida Department of Agriculture and Consumer Services