



Reference Guide: Shellfish Transportation Regulations

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The Florida Department of Agriculture and Consumer Services, Division of Aquaculture regulates aquaculture products and the processing and shipping shellfish products in Florida. The Florida Fish and Wildlife Conservation Commission (FWC) regulates the harvesting and importation of aquatic organisms that are **not** aquaculture products. Contact FWC at (850) 488-4676 or visit MyFWC.com/license/captive-wildlife/import/ for more information.

Shellfish Documentation Requirements:

Receipts, bills of sale, bills of lading, or other such manifest must show:

- Date of sale
- Name and address of seller (harvester, processor, etc.)
- Name and address of purchaser (processor, distributor, etc.)
- Seller's Aquaculture Certificate of Registration Number (if Florida aquaculture product) or Saltwater Products License (SPL) if wild product.
- Shellfish common name and quantity
- Product's origin (including state).

Citation for non-compliance: [Rule 5L-1.008\(12\), F.A.C.](#)

Refrigeration Requirements for Delivery to a Certified Dealer:

Refer to this table (on back) for determining appropriate harvest and delivery to processor times.

Citation for non-compliance: [Rule 5L-1.008, F.A.C.](#)

Harvester Transportation Requirements:

- **Protection from contamination and temperature control.**
 - Burlap bags or umbrellas are okay.
 - **Tarps or plastics are not okay**, as they hold in heat and moisture.
- **Clean conditions**
 - No pets or animals
 - No trash
 - Food, tires, tools, car batteries etc.
 - No hazardous chemicals
 - Gasoline or oil cans, fertilizer, paint etc.

Citation for non-compliance: [Rule 5L-1.008\(2\), F.A.C.](#)

Additional Certified Shellfish Processor Transportation Requirements:

- Harvester requirements still apply
- Shellfish must be in an enclosed conveyance, with doors securely closed.
- Mechanically refrigerated <45°F at all times, documentation stating that it was prechilled at time of shipment from dealer is required.
- Time-temperature recorder (TTR) for transits >4 hours.

Citation for non-compliance: [Rule 5L-1.008\(12\), F.A.C.](#)

Types of Shellfish Tags:

- **White tags** - Non-restricted use
- **Green tags** - Restricted use: Not harvested within time/temperature requirements, only for shucking or post harvest processing only.
- **Pink Louisiana Tags should not be in Florida.**
- **Bulk tags** are only usable by processors or aquaculturists to label an entire lot/pallet harvested **from the same area on the same day.**
- **Processor tag** only used by certified processors.

Harvester Tagging Requirements: [5L-1.007\(3\), F.A.C.](#)

- Harvester's SPL number or Aquaculture Certificate of Registration number
- Date and time of harvest
- Time of refrigeration, if applicable
- Identification of the shellfish harvesting area (four digit code)
- Shellfish species and quantity

WHO	HARVESTER TAG	
WHAT	Cooling option (circle one): Traditional Rapid Cool On-Board Cool	
WHERE	HARVESTER SPL # or AQ #	
WHEN	DATE OF HARVEST	TIME OF HARVEST
HOW	Time of Refrigeration if applicable	
	Legal Harvest Area Name or #	
	Specific Harvest Location Name or #	Lease/Parcel # (if applicable)
	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 FOR 90 DAYS		

Processor Tag or Container Requirements: [5L-1.007\(1\) & \(6\), F.A.C.](#)

- The shipper, repacker or distributors name, address and processing facility certification number (include state abbreviation)
- Date of harvest
- Common name of shellfish and quantity
- Terminal sale date

To confirm a dealer/shippers certification information, go to:
Cfsanappsexternal.FDA.gov/scripts/shellfish/sh/shellfish.cfm



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 no later than 3:00pm.

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.



Florida Department of Agriculture and Consumer Services