

EXAMPLE OF SHELLFISH DEALER TAG
(REVISED 2/8/2012)

PERISHABLE KEEP REFRIGERATED	NAME OF FIRM MAILING ADDRESS OF FIRM CITY, STATE & ZIP CODE Phone # (----) -----
	Cert. # FL ####-SS, SP, RP OR PHP* Wholesale # WD _____
<input type="radio"/>	ORIGINALS SHIPPERS CERT. NO. IF OTHER THAN ABOVE: _____
	DATE OF HARVEST: _____
	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 FOR 90 DAYS	

*List one certification type: SS (Shellstock Shipper), SP (Shucker Packer), RP (Repacker), or PHP (Post Harvester Processor)

	CONSUMER INFORMATION:
<input type="radio"/>	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.

5L-1.007 Container Identification, Terminal Sale Date; Prohibitions.

(2) Each commercial harvester or each certified shellfish dealer shall affix a durable, waterproof tag of minimal size – 2 5/8 by 5 1/4 inches – to each container of shellstock; for commercial harvesters this shall be done at each harvest location; for certified shellfish dealers this shall be done after final packing. In the case where a certified shellfish dealer is also the harvester, that dealer’s tag may also be used as the harvester’s tag.

(6) The dealer’s tag shall contain legible, waterproof, indelible information arranged in the specific order as follows:

- (a) The shellfish shipper, shucker-packer, repacker, depurator, or distributors name, address, processing plant certification number;
- (b) The original shipper’s certification number including the state abbreviation;
- (c) The date of harvesting;
- (d) The identification of the harvest area, and for Florida harvest areas the four digit code or name of the harvest area found in paragraph (3)(e) ;
- (e) Common name of shellfish and quantity of shellfish; and
- (f) The following statement will appear in bold capitalized type “THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.”

(g) For oyster shellstock harvested from the Gulf of Mexico, the terminal sale date as a numeric date depicting month, day, and last digit of the year, not to exceed 14 days after the harvest date, or the statement "Sell Within 14 days of the Harvest Date".

(h) If shellstock exceeds the requirements in subsection 5L-1.008(5), (6), (7), (8) or (9), F.A.C., the shellstock dealer tag shall be identified with the preprinted language "**FOR SHUCKING ONLY BY A CERTIFIED DEALER**" or "**FOR POST HARVEST PROCESSING ONLY**" in bold, 14 point font and the tag shall be **green** in color.

(9) In addition to the identification and labeling requirements of subsections (1) and (2), containers of fresh, frozen, previously frozen or repacked shellfish or containers of shellstock must indicate the state of origin of the shellfish, e.g., LA, MS, TX. For shellstock this requirement can be by paragraphs (6)(a) and (b) above.

(10) Shellstock and shucked shellfish containers 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."

NAME OF FIRM
MAILING ADDRESS OF FIRM
CITY, STATE & ZIP CODE

PERISHABLE
KEEP
REFRIGERATED

Phone # (----) -----

Cert. # FL ####-SS, SP, RP OR PHP* Wholesale # WD _____

ORIGINALS SHIPPERS CERT. NO. IF OTHER THAN ABOVE: _____

DATE OF HARVEST: _____

HARVEST AREA, NAME, OR #: _____

TYPE OF SHELLFISH: _____

QUANTITY OF SHELLFISH: _____

SELL BY: _____

"FOR SHUCKING ONLY BY A CERTIFIED DEALER" or
"FOR POST HARVEST PROCESSING ONLY"

EXAMPLE OF BULK AQUACULTURE TAG

(REVISED 2/8/2013)

BULK AQUACULTURE TAG	
ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST, AS WELL AS THE SAME INTENDED USE	
HARVESTER SPL # or AQ # _____	
DATE OF HARVEST _____	TIME OF HARVEST _____
Time of Refrigeration, if applicable: <u>Traditional Harvest</u> or <u>Rapid Cool</u>	
<input type="radio"/> Legal Harvest Area Name or # _____	
Specific Harvest Area Name or # _____	
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 FOR 90 DAYS	

(4) 5L-1.007 Container Identification, Terminal Sale Date; Prohibitions.

Bulk tagging is allowed for those aquaculturists operating with an aquaculture certificate. A bulk tag, containing the information required in paragraphs (3)(a)-(g) and (h), where applicable, along with the name of the certified shellfish dealer which the product is consigned to, shall be completed at each harvest location.

(a) The statement “All Shellfish containers in this lot have the same date and area of harvest, as well as the same intended use”,

(b) Harvest date,

(c) Harvest area,

(d) Original Dealer/Shipper identification,

(e) Number of units in this lot container.

(f) The identification of the cooling option if used, including complete on-board cooling option (subsection 5L-1.008(7), F.A.C.), partial on-board cooling option (subsection 5L-1.008(8), F.A.C.), or rapid cooling option (subsection 5L-1.008(9), F.A.C.) for oysters harvested during the months of May through October.

(g) If shellstock exceeds the requirements in subsection 5L-1.008(5), (6), (7), (8) or (9), F.A.C., the shellstock bulk tag shall be identified with the preprinted language “**FOR SHUCKING ONLY BY A CERTIFIED DEALER**” or “**FOR POST HARVEST PROCESSING ONLY**” in bold, 14 point font and the tag shall be green in color.

EXAMPLE OF HARVESTER TAG
(REVISED 2/16/2012)

HARVESTER TAG	
Traditional Harvest / Rapid Cool / Complete On-Board/ Partial On-Board	
HARVESTER SPL # or AQ # _____	
DATE OF HARVEST _____	TIME OF HARVEST _____
<input type="radio"/> Time of Refrigeration, if applicable _____	
Legal Harvest Area Name or # _____	
Specific Harvest Location Name or # _____	
Type of Shellfish _____	Quantity of Shellfish _____
Cooling option (circle one): Traditional Rapid Cool	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY	

5L-1.007 Container Identification, Terminal Sale Date; Prohibitions.

(1) Shucked shellfish container – The packer’s or repacker’s shellfish processing plant certification license number preceded by the state abbreviation must be embossed, imprinted, lithographed, or otherwise permanently and legibly recorded on the external body of containers or on the lid if the lid becomes an integral part of the container during the sealing process (Example: FL-872-SP). Containers shall permanently indicate type of product, quantity, and name and address of packer, repacker, or distributor. Containers of fresh shellfish, with a capacity of less than 64 ounces, shall further clearly and permanently bear the terminal sale date, by the numerical month, day, and last digit of the year. Containers of fresh shellfish with a capacity of 64 ounces or more, shall bear the actual shucking date by numerical month, day, and last digit of the year, in that order (Example: 01015). Reusable bulk storage containers shall be identified with state of origin, harvest date, and shuck date. Containers of frozen or previously frozen shellfish shall further clearly and permanently bear the date of shucking by numerical month, day, and last digit of the year, in that order (Example: 02097). Previously frozen shucked shellfish shall also have the freeze date and the thaw date following the same format. The terminal sale date for previously frozen shucked shellfish will be calculated by adding the day of shucking plus amount of time under refrigeration if not frozen, and adding the days that the product has been held thawed. Repacked shellfish containers shall also bear an appropriate code identifying the original packer. If oysters exceed the requirements found in subsection 5L-1.008(5), (6), (7), (8) or (9), F.A.C., the shucked shellfish container may be identified with the language “FOR POST HARVEST PROCESSING ONLY”.

(2) Each commercial harvester or each certified shellfish dealer shall affix a durable, waterproof tag of minimal size – 2 5/8 by 5 1/4 inches – to each container of shellstock; for commercial harvesters this shall be done at each harvest location; for certified shellfish dealers this shall be done after final packing. In the case where a certified shellfish dealer is also the harvester, that dealer’s tag may also be used as the harvester’s tag.

(3) The commercial harvester’s tags shall be white in color except as required in paragraph 5L-1.007(3)(i), F.A.C., and shall contain legible waterproof indelible information arranged in the specific order as follows:

- (a) The harvester’s saltwater product license number or aquaculture certificate number;
- (b) The date of harvesting;
- (c) The time of harvest (recorded as the time when the first shellfish is removed from the water for that specific bag or container);
- (d) The time of refrigeration, if applicable;
- (e) The identification of the harvest area using the four digit area number or name of the harvest area listed in subsection 5L-1.003(11), F.A.C., as well as the most precise identification within that area as practicable;

(f) Common name of shellfish and quantity of shellfish;

(g) The following statement will appear in bold capitalized type “THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.”

(h) The identification of the cooling option if used, including complete on-board cooling option (subsection 5L-1.008(7), F.A.C.), partial on-board cooling option (subsection 5L-1.008(8), F.A.C.), or rapid cooling option (subsection 5L-1.008(9), F.A.C.) for oysters harvested during the months of May through October.

(i) If shellstock exceeds the requirements in subsection 5L-1.008(5), (7), (8) or (9), F.A.C., the commercial oyster harvester tag shall be identified with the preprinted language “**FOR SHUCKING ONLY BY A CERTIFIED DEALER**” or “**FOR POST HARVEST PROCESSING ONLY**” in bold, 14 point font and the tag shall be **green** in color. Containers of oysters shall not be tagged with both a **green** tag and a white tag at any time.

HARVESTER TAG

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

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

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**