

Q. I own a seafood market and want to shuck and pack oysters and sell them in my retail bin. Will I be inspected by the DMR?

A. Yes. Retail markets that operate in conjunction with processing facilities shall be licensed and certified by the DMR and inspected on a quarterly basis.

Q. I own a seafood market and purchase gallons, pints and quarts from certified dealers and sell them in my retail bin. Will I be inspected by the DMR?

A. No. Seafood markets that purchase shucked product and sell them directly in their retail bin are regulated by the health department.

Q. My retail market receives shellstock by the sack or box. Can I remove shellstock from the container and place them in bags or trays on ice in my retail bin?

A. No. This can only be done if you are certified as a shellstock shipper by the DMR.

Q. I own a seafood retail market. Some of my customers ask if I can remove shucked meats from a gallon container and place them in a quart or pint container for them to purchase. Can I do this?

A. No. This is known as repacking and can only be done by a certified repacker.

Q. What is *Vibrio vulnificus* (Vv)?

A. A naturally occurring bacterium located in the marine environment. If shellfish are held at improper temperatures for an extended period of time, the growth rate of Vv will increase within the oyster meat. Hence, proper time and temperature controls should be monitored while storing shellfish (45°F or below).

Q. What is the difference between LA and MS green tags?

A. Louisiana green tags indicate restricted use shellstock. These shellstock can only be shucked by a certified dealer or processed using post-harvest processing (PHP) techniques (pasteurization, pressurization, IQF, or irradiation). **These shellstock cannot be sold for the half-shell market.**

DEALER'S NAME _____
ADDRESS _____
CERTIFICATION NO. _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT) _____
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)
RETAILERS INFORM YOUR CUSTOMERS
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
FOR SHUCKING BY A CERTIFIED DEALER OR POST-HARVEST PROCESSING ONLY
KEEP PRODUCT REFRIGERATED
LOUISIANA

Mississippi green tags indicate commercially harvested shellstock for personal consumption. Fishermen are allowed three (3) sacks in a seven (7) day period. **Sacks with green MS tags cannot be commercially sold or leave the State of Mississippi.**

Mississippi Oysters
COMMERCIALY HARVESTED
PERSONAL USE - SALE PROHIBITED
Harvester License (ID) No: _____
Harvester Name: _____
Harvest Date: _____
Harvest Area (MS): 1085
1B 2A 2B 2C 2D 3 4B
Type: Eastern Oyster (*Crassostrea virginica*) Quantity: One (1) Sack
Mississippi Department of Marine Resources, Biloxi, MS 39530 (228) 374-5000

1141 Bayview Avenue

Biloxi, MS 39530

Phone: 228-374-5000

Fax: 228-374-5220

<http://www.dmr.ms.gov/index.php/marine-fisheries/seafood-technology>



**Seafood Technology
Bureau**

Frequently Asked Questions About Shellfish Processing



**An educational guide for
seafood dealers, processors,
and consumers**

Q. What are shellfish?

A. Oysters, clams or mussels, whether shucked or in the shell, raw (including post harvest processed), frozen or unfrozen, whole or in part and scallops in any form, except when the final product is the adductor muscle only. Live oysters within the shell are shellstock. Processed shellfish with one or both shells present are called in-shell product.

Q. What is processing?

A. Activities associated with handling, shucking, freezing, packing, labeling or storing shellfish in preparation for distribution. This includes activities of a shellstock shipper, shucker-packer, repacker or reshipper.



Shucker-Packer – Shuck and pack shellfish.

They may act as a shellstock shipper or reshipper or may repack shellfish originating from other certified dealers.

Repacker – Only repack shucked shellfish into other containers.

Shellstock Shipper – Grows, harvests, buys, or repacks and sells shellstock. They may also buy, repack, and sell in-shell product as well as ship shucked shellfish. They are **not authorized** to shuck shellfish nor repack shucked shellfish.

Reshipper – Purchases shellfish from dealers and sells product without repacking or relabeling to other dealers, wholesalers, or retailers.



Q. I want to become a certified shellfish dealer or processor. What is required?

A. Anyone desiring to shuck, pack, repack, ship or reship shellfish for commercial distribution is required to have a seafood dealer's license, a shellfish certificate, and a Mississippi Shellfish Education Course Certificate. Additionally, HACCP (Hazard Analysis and Critical Control Point) training is also required. For a list of live HACCP courses, visit www.afdo.org/seafoodhaccp and download the course schedule. For online HACCP training, please visit seafoodhaccp.cornell.edu.

Q. Can harvesters transport their own daily harvested shellstock unrefrigerated?

A. Licensed harvesters can transport their own harvested shellstock intrastate unrefrigerated, within time limits according to the most recent time/temperature changes of the NSSP Model Ordinance.

Q. Can I transport oysters across the state line unrefrigerated?

A. No. Interstate shipment of shellfish shall only be through a certified seafood dealer or processor and no molluscan shellfish shall enter or exit the State of Mississippi unrefrigerated.

Q. What is the difference between interstate and intrastate commerce?

A. Interstate commerce means transporting shellfish across state lines. Intrastate commerce means transporting shellfish within the state of Mississippi only.

Q. I have a shucking house and I want to buy shellstock from harvesters. What is required?

A. Vehicles that can transport the shellstock well iced or under mechanical refrigeration. Mechanical refrigeration units shall be pre-chilled to 45°F or below **prior to shipment**. Pickup trucks can be used only if shellstock is buried in ice and covered to prevent shellfish from airborne contamination.

Q. I am a shellstock shipper and want to purchase shellstock from harvesters. Is there a certain temperature that must be attained prior to shipping oysters to my customers?

A. Yes. Shellstock harvested during warm months (April—November) must be cooled to an internal temperature of 55°F within time periods in the State Vv Control Plan. All other shellstock harvested (December—March) must be cooled to an internal temperature of 50°F or below **prior to shipment**.

Q. I own a half-shell bar where oysters are shucked and served on the half-shell. Will I be inspected by the DMR?

A. No. Oyster bars that shuck and serve on the half-shell are regulated by the health department.

