


5 mil Igneous, F/C Rhodamine Red Both Sides, Overprint Black

Louisiana Dept. of Wildlife &

Date: 5-16-11

Part No.: SH.LS.NO.F

Title: Fushia Generic In State Only Tag

Scale: 1 to 1 | Sheet: 1 of 1 | 69807 

T361 1 @ 11" None 88T 96.56
Die: Repeat: Sp. Bet'n: P/C: %:

Face

Back

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* OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA LOUISIANA	AG- 1114006
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* OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA LOUISIANA	AG- 1114005
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* OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA LOUISIANA	AG- 1114004

HARVESTER'S ID NUMBER: _____ DATE OF HARVEST: _____ HARVEST AREA # _____ LA _____ TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____ THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked. KEEP PRODUCT REFRIGERATED	AG- 1114001
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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"

OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA

LOUISIANA

AG- 1114003

DEALER'S NAME: _____

ADDRESS: _____

CERTIFICATION NO.: _____

ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____

(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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LOUISIANA

AG- 1114006

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ADDRESS: _____

CERTIFICATION NO.: _____

ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____

(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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LOUISIANA

AG- 1114002

DEALER'S NAME: _____

ADDRESS: _____

CERTIFICATION NO.: _____

ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____

(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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LOUISIANA

AG- 1114005

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ADDRESS: _____

CERTIFICATION NO.: _____

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(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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LOUISIANA

AG- 1114001

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ADDRESS: _____

CERTIFICATION NO.: _____

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(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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LOUISIANA

AG- 1114004

HARVESTER'S ID NUMBER: _____

DATE OF HARVEST: _____

HARVEST AREA: # _____ **LA**

TYPE OF SHELLFISH: _____

QUANTITY OF SHELLFISH: _____

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There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.

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