

	<p>Proposal for Task Force Consideration at the ISSC 2017 Biennial Meeting</p>	<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Submitter	US Food & Drug Administration (FDA)	
Affiliation	US Food & Drug Administration (FDA)	
Address Line 1	5001 Campus Drive	
Address Line 2	CPK1, HFS-325	
City, State, Zip	College Park, MD 20740	
Phone	240-402-1401	
Fax	301-436-2601	
Email	Melissa.Abbott@fda.hhs.gov	
Proposal Subject	Shellstock and In-Shell Product Tagging/Labeling Change	
Specific NSSP Guide Reference	Section II. Model Ordinance Chapter X. General Requirements for Dealers	
Text of Proposal/ Requested Action	<p>Change the language required on shellstock tags and in-shell/PHP labeling, in order to reinforce shellfish tag retention requirements to retailers.</p> <p>.05 Shellstock Identification B. Tags</p> <p>(2) The dealer’s tag shall contain the following indelible, legible information in the order specified below:</p> <ul style="list-style-type: none"> (a) The dealer's name and address. (b) The dealer's certification number as assigned by the Authority. (c) The original shellstock shipper's certification number. If deperated the original shellstock shipper's certification number is not required. (d) The harvest date; or if deperated, the date of deperation processing, or if wet stored, the original harvest date, and the final harvest date which is the date removed from wet storage. (e) If wet stored or deperated, the wet storage or deperation cycle or lot number. The wet storage lot number shall begin with the letter "w". (f) The most precise identification of the harvest location as is practicable including the initials of the state of harvest, and the Authority's designation of the growing area by indexing, administrative or geographic designation. If the Authority has not indexed growing areas, then an appropriated geographical or administrative designation must be used (e.g., Long Bay, Decadent County, lease number, bed, or lot number). (g) The type and quantity of shellstock. (h) The following statement in bold capitalized type on each tag: <u>"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: RECORD ON THIS TAG THE DATE WHEN THE LAST SHELLFISH FROM THIS CONTAINER WAS SOLD OR SERVED."</u> <p>.07 In-shell Product or Post Harvest Processed In-Shell Labeling B. In-Shell Product Tags or Labels.</p> <p>(1) The dealer tag or label on in-shell product shall contain the following indelible, legible information in the order specified below:</p>	

	<ul style="list-style-type: none"> (a) The dealer's name and address. (b) The dealer's certification number as assigned by the Authority; (c) The original shellstock shipper's certification number. If depurated the original shellstock shipper's certification number is not required; (d) A "SELL BY DATE" which is a reasonable subsequent shelf-life or the words "BEST IF USED BY" followed by a date when the product would be expected to reach the end of its shelf-life. The date shall include, month, day and year; (e) If depurated, the depuration cycle number or lot number; (f) The most precise identification of the harvest location as is practicable including the initials of the state of harvest, and the Authority's designation of the growing area by indexing, administrative or geographic designation. If the Authority has not indexed growing areas, then an appropriate geographical or administrative designation must be used (e.g., Long Bay, Decadent County, lease number, bed, or lot number). (g) The type and quantity of in-shell product; and (h) The following statement in bold capitalized type on each tag or label: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE <u>IN CHRONOLOGICAL ORDER, FOR 90 DAYS.</u>" <u>"RETAILERS: RECORD ON THIS TAG THE DATE WHEN THE LAST SHELLFISH FROM THIS CONTAINER WAS SOLD OR SERVED."</u> OR "THIS LABEL IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RELABELED AND THEREAFTER KEPT ON FILE, <u>IN CHRONOLOGICAL ORDER, FOR 90 DAYS.</u>" <u>"RETAILERS: RECORD ON THIS TAG THE DATE WHEN THE LAST SHELLFISH FROM THIS CONTAINER WAS SOLD OR SERVED."</u> (i) All in-shell product intended for raw consumption shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all shellstock: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." (j) The statement "Keep Refrigerated" or an equivalent statement must be included on the tag or label. (k) At a minimum the dealer shall tag or label each individual container in a legible and indelible form in accordance with CFR 21, Part 101; Part 161. Subpart B (161.30 and 161.136) and the Federal Fair Packaging and Labeling Act. <ul style="list-style-type: none"> (i) If the in-shell product is removed from the original container, the tag or label on the new container shall meet the requirements in Section .07.B. (ii) Country of origin information (USDA 2004) may be included on the shucker- packer or reshipper tag or label. (iii) When in-shell product intended for retail sale are packed in containers of five (5) pounds or less and shipped in a master container which includes a tag in compliance with Chapter X. .05 B. (1), the individual containers of five (5) pounds or less shall not require tags as specified in Chapter X. .05. .B. (1) but may be labeled in some other manner with indelible, legible, information which at a minimum is adequate to trace the in-shell shellfish
--	---

	<p>back to the lot of in-shell product it is part of. Consumer advisory information identified in Chapter X. .07 B. (1) (j) shall be included on each retail package.</p> <p><u>NOTE: Implementation will be delayed until January 1, 2019 to allow shellfish dealers adequate time to use up existing tag inventories.</u></p>
<p>Public Health Significance</p>	<p>During shellfish illness investigations, properly kept tags at the retail level are a critical element in performing product traceback. Unfortunately, tags that are not kept in good order are frequently an impediment to illness investigations. The current FDA Retail Food Code requirement for maintaining shellstock tags is listed below. This proposal would require additional language on shellfish dealer tags that would reinforce the shellfish tag retention requirements of the current Retail Food Code.</p> <p>Retail Food Code 3-203.12 Shellstock, Maintaining Identification.</p> <p>(A) Except as specified under Subparagraph (C) (2) of this section, SHELLSTOCK tags or labels shall remain attached to the container in which the SHELLSTOCK are received until the container is empty.^{Pf}</p> <p>(B) The date when the last SHELLSTOCK from the container is sold or served shall be recorded on the tag or label.^{Pf}</p> <p>(C) The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under ¶ B of this section, by:^{Pf}</p> <p>(1) Using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, as specified under ¶ B of this section;^{Pf} and</p> <p>(2) If SHELLSTOCK are removed from its tagged or labeled container:</p> <p>(a) Preserving source identification by using a record keeping system as specified under Subparagraph (C)(1) of this section,^{Pf} and</p> <p>(b) Ensuring that SHELLSTOCK from one tagged or labeled container are not COMMINGLED with SHELLSTOCK from another container with different CERTIFICATION NUMBERS; different harvest dates; or different growing areas as identified on the tag or label before being ordered by the CONSUMER.</p>
<p>Cost Information</p>	<p>Minimal. A delayed implementation date of January 01, 2019 is recommended to allow shellfish dealers adequate time to use up existing tag inventories.</p>