


贝类标签 (牡蛎，蛤，贻贝)
新鲜的贝类（无冻结的）必须有一个标签

	1	DEALER NAME Dealer Address City, State Zip Code	CERT. NO.
	2	ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
	3	HARVEST DATE:	
	4	HARVEST LOCATION:	
	5	TYPE OF SHELLFISH:	
	5	QUANTITY OF SHELLFISH:	
6	THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.		
		7 RETAILERS, INFORM YOUR CUSTOMERS Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.	

标签需要此信息：

1. 姓名，地址，证书编号对经销商: [3-302.18(A)(2)(a)]
2. 原托运人的的证书编号 (除非经销商是原托运人的) [3-302.18(A)(2)(b)]
3. 收获日期 [3-302.18(A)(1)(b)]
4. 收获位置 [3-302.18(A)(1)(c)]
5. 贝类的种类和数量的 [3-302.18(A)(1)(d)]
6. 保留声明 (大写字母，粗体字母) [3-302.18(A)(2)(d)]
7. 消费者咨询 (贝类生吃的) [NSSP 2009]

- 标签必须是防水，耐撕裂 最小尺寸5.25英寸 x 2.625英寸
- 上的标签的一侧或两侧上的信息可以是

附加要求：

不带标签的贝类不能被出售！

1. 贝类必须被存放在容器中，运往
2. 标记必须保持连接到容器运往
3. 当容器是空的（所有的贝类煮熟的或卖出）移除标记
4. 当您移除的标签，保持标签为90天。

贝类可能会被删除从容器运往显示销售如果：

1. 保持链接贝类的记录显示容器运往
2. 你不从不同的容器中混合贝类

参考文献:

Rev. 4/26/2016

1. 2005 FDA Food Code Chapter 3 Sections 3-202.18, 3-203.11&12
2. National Shellfish Sanitation Program, Guide for Control of Molluscan Shellfish 2009 Section IV Chapter 3.04