

# Summary of Oyster Harvesting Tags & Requirements in Louisiana

This publication is not an official copy of the laws in effect and should not be utilized or relied upon as such.

## white tag

(DEALER INFORMATION)

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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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"

LOUISIANA

AV- 0588002

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(HARVESTER INFORMATION)

HARVESTER'S ID NUMBER: \_\_\_\_\_  
 DATE OF HARVEST: \_\_\_\_\_  
 HARVEST AREA: # \_\_\_\_\_ LA

TYPE OF SHELLFISH:  Oysters  Clams  
 QUANTITY OF SHELLFISH:  Sack  Bushel  Mini  CT

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.  
 RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED

(INSERT DATE)

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

## green tag

(DEALER INFORMATION)

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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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"

KEEP PRODUCT REFRIGERATED.  
 FOR SHUCKING BY A CERTIFIED DEALER OR POST-HARVEST PROCESSING ONLY

LOUISIANA

AV- 0000002

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(HARVESTER INFORMATION)

HARVESTER'S ID NUMBER: \_\_\_\_\_  
 DATE OF HARVEST: \_\_\_\_\_  
 HARVEST AREA: # \_\_\_\_\_ LA

TYPE OF SHELLFISH:  Oysters  Clams  
 QUANTITY OF SHELLFISH:  Sack  Bushel  Mini  CT

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 RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED

(INSERT DATE)

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.

RETAILERS, PLEASE ADVISE YOUR CUSTOMERS

## pink tag

(DEALER INFORMATION)

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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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

AV- 0000002

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(HARVESTER INFORMATION)

HARVESTER'S ID NUMBER: \_\_\_\_\_  
 DATE OF HARVEST: \_\_\_\_\_  
 HARVEST AREA: # \_\_\_\_\_ LA

TYPE OF SHELLFISH:  Oysters  Clams  
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 RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED

(INSERT DATE)

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

### Description & Use:

Oysters are intended to be consumed raw on the half shell by consumer.

### Refrigeration Air Temperature Requirements

Must be less than or equal to 45°F

Months	Hours Until Refrigeration	Internal Meat Temp.
Dec, Jan, Feb	36	10 hrs to 55°F
Mar, Apr, Nov	8	10 hrs to 55°F
May to Oct	1	6 hrs to 55°F

### Description & Use:

Oysters must be consumed fully cooked. For shucking or Post-Harvest Processing (PHP) ONLY.

### Refrigeration Air Temperature Requirements

Must be less than or equal to 45°F

Months	Hours Until Refrigeration	Internal Meat Temp.
Nov to April	18 hours	Can't ship until internal temp. is 50°F or less, unless trip is under 4 hours. If temp is not met, shipment can occur with a time/temp monitoring device.
May to Oct	12 hours	

### Description & Use:

Oysters are intended to be used in Louisiana ONLY. Sacked, boxed, shucked or frozen oysters CANNOT leave the state of Louisiana.

### Refrigeration Air Temperature Requirements

Must be less than or equal to 45°F

Months	Hours Until Refrigeration	Internal Meat Temp.
May to Oct	5	NONE

Before leaving to fish pink tags, harvesters must call 800-442-2511 and press '0' for dispatch

