

## Shellstock Tags

Foodborne illnesses like Vibriosis happen. You are required to keep your original shellstock tags organized to help investigate and stop outbreaks.



## If you sell shellstock, you must:

- 1. Reject shellstock deliveries without original tags.
- 2. Keep the tag with the shellstock until the container is empty.
- 3. Write the date on the tag when the last shellstock is sold.
- 4. Keep the tags in date order for 90 days past the day the container is emptied.
- 5. Never combine different containers of shellstock.

## www.minneapolismn.gov/FoodSafety