

Refrigeration Requirements for Shellfish to a Certified Shellfish Processing Facility

(Shellfish must be delivered the same day as harvest and immediately placed under refrigeration at 45°F or less)

Oysters

Clams

(Times listed in the table are when oysters must be placed in a cooler at a certified shellfish processing facility)

Month	Traditional Cooling ¹	Rapid Cooling ²	On-board Cooling ³	Restricted Use Only ⁴ (Green Tag)	Delivery to processor (same day of harvest)
November	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
December	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
January	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
February	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
March	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
April	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours
May	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	12 Hours
June	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
July	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
August	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
September	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
October	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours

Refer to FWC regulations for current bag limits and resource protection seasonal closures.

1- Traditional Cooling - Oysters must be in the cooler of a certified shellfish processing facility by time specified the day of harvest and cooled down to 55°F or less in 8 hours.

2 - Rapid Cooling - Oysters must be in the cooler of a certified shellfish processing facility by time specified the day of harvest and cooled down to 55°F or less in 2 hours.

3 - On-board Cooling - Oysters cooled on the harvesting vessel must use an approved method validated by the Division of Aquaculture. Oysters must be cooled down to 55°F or less and in the cooler of a certified shellfish processing facility no later than 3:00 pm.

4 - Restricted Use (green tag) - Oysters that do not meet the Rapid Cool or On-Board Cooling requirements must be tagged for shucking only by a certified shellfish processing facility or for Post-Harvest Processing (PHP) only.



Florida Department of Agriculture and Consumer Services