



Shellfish Tagging Requirements

HARVESTER TAG REQUIREMENTS

As required by [Rule 5L-1.007, Florida Administrative Code \(F.A.C.\)](#), each commercial shellfish harvester shall affix, at final packing, a tag of minimum size (2⁵/₈ inch x 5¹/₄ inch) to each container of shellstock. For commercial harvesters, this shall be done while on the water at each harvest area. The harvester tag shall contain legible, waterproof, indelible information arranged in the specific order as follows:

- 1) The harvester's Saltwater Products License (SPL) or Aquaculture Certificate of Registration (AQ#) number;
- 2) Date of harvest;
- 3) Time of harvest (recorded as the time when the first shellfish is removed from the water for that specific bag);
- 4) Time of refrigeration (if applicable);
- 5) Legal harvest area name (i.e., four digit code);
- 6) Specific harvest area (i.e., lease number);
- 7) Common name of shellfish and quantity of shellfish;
- 8) The following statement in bold capitalized type **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS"**;
- 9) Cooling option (if used), including onboard cooling option or rapid cooling option for oysters harvested during the months of May through October ([Rule 5L-1.008\(11\),\(12\), F.A.C.](#));
- 10) If shellstock exceeds requirements (*see last page*), in subsection [Rule 5L-1.008\(9\), \(11-13\), F.A.C.](#), the commercial shellfish harvester tag shall be identified as restricted use shellstock with the printed language **"FOR SHUCKING ONLY BY A CERTIFIED FACILITY"** or **"FOR POST HARVEST PROCESSING ONLY"** in bold, 14 point font and the tag shall be green in color (*see example on right*). Containers of shellfish shall not be tagged with both a green tag and a white tag at anytime.

Example of a shellfish harvester tag

HARVESTER TAG

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # OR AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR #: (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

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.

Example of restricted use harvester tag

HARVESTER TAG

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # OR AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR #: (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

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.

FOR SHUCKING ONLY BY A CERTIFIED FACILITY OR POST HARVEST PROCESSING ONLY

BULK AQUACULTURE TAG REQUIREMENTS

Bulk tagging is allowed for aquaculturists operating with a valid Aquaculture Certificate of Registration. **Wild stock harvesters are not permitted to use bulk tags.** A bulk tag, containing the information required below, shall be completed and attached before leaving the shellfish harvesting area.

- 1) The statement: **"ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST"**;
- 2) Harvester AQ#;
- 3) Date of harvest;
- 4) Time of harvest;
- 5) Legal harvest area name (i.e., four digit code);
- 6) Specific harvest area (i.e., lease or parcel number);
- 7) Number of units or an estimated weight or volume of units in this lot container;
- 8) The identification of cooling option, if used for oysters harvested during the months of May through October;
- 9) Certified shellfish processing facility's name which the product was consigned to;
- 10) For shellstock exceeding delivery requirements (*see last page*), [Rule 5L-1.008\(9\),\(11-13\), F.A.C.](#), the bulk aquaculture tag shall be identified as restricted use shellstock with the printed language **"FOR SHUCKING ONLY BY A CERTIFIED FACILITY"** or **"FOR POST HARVEST PROCESSING ONLY"** in bold, 14 point font and the tag shall be green in color. Containers of shellfish shall not be tagged with both a green tag and a white tag at anytime.

Example of bulk aquaculture tag

BULK AQUACULTURE TAG

ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER AQ #: _____

DATE OF HARVEST: _____ TIME OF HARVEST: _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR #: (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR #: (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

Product consigned to certified shellfish processor #: _____

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.



Oysters in labeled baskets



CERTIFIED SHELLFISH PROCESSING FACILITY TAG REQUIREMENTS

As required by [Rule 5L-1.007, F.A.C.](#), each certified shellfish processing facility shall affix, at final packing, a tag of minimum size (2⁵/₈ inch x 5 1¹/₄ inch) to each container of shellstock. If a certified shellfish processing facility is also the harvester, the certified shellfish processing facility tag may be used as a harvester tag, as long as all of the information from a normal harvester tag and certified shellfish processing facility tag are present. The certified shellfish processing facility tag shall contain legible, waterproof, indelible information arranged in the specific order as follows:

Tags must contain the following:

- 1) Certified shellfish processing facility's name and address;
- 2) Certified shellfish processing facility certification number.
- 3) Saltwater Wholesale Dealers License number (WD#) or Aquaculture Certificate of Registration number (AQ#)
- 4) Original shipper's certification number, (if applicable);
- 5) Date of harvest;
- 6) Harvest area identification; (Florida harvest areas use the four digit code);
- 7) Type of shellfish (i.e., common name);
- 8) Quantity of shellfish;
- 9) All oyster tags from Florida certified shellfish processing facilities must clearly and permanently display the words "Sell By" followed by a date when the certified shellfish processing facility determines the product will reach the end of its shelf life. The sell by date shall consist of the numerical month, day and year.
- 10) The following statements in bold capitalized type:
"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS." and
"RETAILER: DATE WHEN THE LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____.";
- 11) If shellstock exceeds the requirements (see [last page](#)), in subsection [Rule 5L-1.008 \(5\), \(7-8\), F.A.C.](#), the shellstock processor tag shall be identified as restricted use shellstock with the printed language "FOR SHUCKING ONLY BY A CERTIFIED FACILITY" or "FOR POST HARVEST PROCESSING ONLY." in bold, 14-point font and the tag shall be green in color.

- 12) Shellstock and shucked shellfish containers shall be labeled with the following statements: "Consumer information: There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician." and "Keep Refrigerated".

Containers of shellfish shall not be tagged with both a green tag and a white tag at anytime.

Example of a certified shellfish processing facility tag

KEEP REFRIGERATED	Name of Certified Shellfish Processing Facility	
	Address Address Phone # (---) -----	
	Facility Cert. # FL XXXX SS	WD or AQ # XXXXXX
○	ORIGINAL SHIPPER'S CERT. NO. (IF OTHER THAN ABOVE): _____	
	HARVEST DATE: _____	
	HARVEST AREA: _____	
	TYPE OF SHELLFISH: _____	
	QUANTITY OF SHELLFISH: _____	
	SELL BY: _____	
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.		
RETAILER: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____		

2⁵/₈"

5¹/₄"

○	CONSUMER INFORMATION:	
	There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw shellfish and should eat shellfish fully cooked. If unsure of your risk, consult a physician.	
	<i>(back of tag)</i>	

Example of restricted use certified shellfish processing facility tag

KEEP REFRIGERATED	Name of Firm	
	Address Address Phone # (---) -----	
	Facility Cert. # FL XXXX SS	WD or AQ # XXXXXX
○	ORIGINAL SHIPPER'S CERT. NO. (IF OTHER THAN ABOVE): _____	
	HARVEST DATE: _____	
	HARVEST AREA, NAME, OR #: _____	
	TYPE OF SHELLFISH: _____	
	QUANTITY OF SHELLFISH: _____	
	SELL BY: _____	
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.		
FOR SHUCKING ONLY BY A CERTIFIED FACILITY OR POST HARVEST PROCESSING ONLY		

2⁵/₈"

5¹/₄"



Oysters in labeled bags



BULK CERTIFIED SHELLFISH PROCESSING FACILITY TAG REQUIREMENTS

Common for aquaculture harvest operations, bulk tagging by a certified shellfish processing facility, while washing, packing, during depuration, wet storing, staging and intrastate transport of shellfish, is permissible up to final packaging only when the lot container (i.e., pallet) contains shellfish which are harvested **on the same day, from the same harvest area**, and is tagged with the following:

- 1) Certified shellfish processing facility's name and address;
- 2) Certified shellfish processing facility certification number;
- 3) Original shipper's certification number, if applicable;
- 4) Date of harvest;
- 5) Harvest area identification; for Florida harvest areas use the four digit code;
- 6) Type of shellfish (i.e., common name);
- 7) Number of units in lot container;
- 8) All oyster tags from Florida certificate holders must clearly and permanently display the words "Sell By" followed by a date when the processor determines the product will reach the end of its shelf life. The sell by date shall consist of the numerical month, day and year and consumer notification;
- 9) The following statements in bold capitalized type:
"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS"
10) "ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST".
 11) For shellstock exceeding delivery requirements (see [last page](#)), [Rule 5L-1.008\(9\),\(11-13\),F.A.C.](#), the bulk certified shellfish processing facility tag shall be identified as restricted use shellstock with the printed language **"FOR SHUCKING ONLY BY A CERTIFIED FACILITY"** or **"FOR POST HARVEST PROCESSING ONLY"** in bold, 14 point font and the tag shall be green in color.
Containers of shellfish shall not be tagged with both a green tag and a white tag at anytime.

BULK CERTIFIED SHELLFISH PROCESSING FACILITY TAG

Firm Name
Firm Location
WD or AQ #XXXXXX

Facility Cert # _____

ALL SHELLFISH CONTAINERS IN THIS LOT HAVE THE SAME DATE AND AREA OF HARVEST

Original Shipper's Cert. #: _____

☐ Harvest Date _____ Legal Harvest Area # _____ Lease or Parcel #: _____

Type of Shellfish _____ Number of Units in this lot _____

Sell By: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY
OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

Example of a bulk certified shellfish processing facility tag

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.



Table From: FDACS-P-00278 Rev.10/25