



Reference Guide: Shellfish Transportation Regulations

The Florida Department of Agriculture and Consumer Services (FDACS) Division of Aquaculture regulates the processing and shipping of wild and farmed shellfish products in Florida. The Florida Fish and Wildlife Conservation Commission (FWC) regulates the harvesting and importation of wild aquatic organisms. Contact FWC at (850) 488-4676 or visit MyFWC.com/license/captive-wildlife/import/ for more information. Failure to follow shellfish regulations may result in a citation for non-compliance.

Shellfish Documentation Requirements: [Rule 5L-1.008\(12\), Florida Administrative Code \(F.A.C.\)](#)

- Receipts, bills of sale, bills of lading, or other such manifests must show:
 - Date of sale;
 - Name and address of seller;
 - Certification number;
 - Name and address of purchaser;
 - Seller's Aquaculture Certificate of Registration Number (if Florida aquaculture product) or Saltwater Products License (SPL) if wild product or Wholesale Dealer License (WD#);
 - Shellfish common name and quantity;
 - Product's origin (including state).

Refrigeration Requirements for Delivery to a Certified Shellfish Processing Facility: [Rule 5L-1.008, F.A.C.](#)

- Refer to the table (on back) for appropriate times of harvest and subsequent delivery to a certified shellfish processing facility.

Types of Shellfish Tags:

- White tags** are non-restricted use.
- Green tags** are restricted use: Not harvested within time/temperature requirements, for shucking or post harvest processing only.
- Pink Louisiana tags should not be used in Florida.**
- Bulk tags** can only be used by certified shellfish processing facilities or aquaculturists to label an entire lot/pallet of harvested aquaculture shellfish **from the same area on the same day.**
- Certified Shellfish Processing Facility tags** are used by certified shellfish processing facilities for aquaculture and wild harvested shellfish products.

Harvester Tagging Requirements: [5L-1.007\(3\), F.A.C.](#)

- Harvester's SPL number or Aquaculture Certificate of Registration number.
- Date and time of harvest.
- Time of refrigeration, if applicable,
- Identification of the shellfish harvesting area (four digit code).

Harvester Transportation Requirements: [Rule 5L-1.008\(2\), F.A.C.](#)

- Protection from contamination and temperature control.**
 - Burlap bags or umbrellas are acceptable.
 - Tarps or plastics are not acceptable**, as they hold in heat and moisture.
- Clean conditions.**
 - No pets or animals.
 - No trash.
 - No food, tires, tools, car batteries etc.
 - No hazardous chemicals.
 - No gasoline or oil cans, fertilizer, paint etc.

Additional Certified Shellfish Processing Facility Transportation Requirements: [Rule 5L-1.008\(12\), F.A.C.](#)

- Requirements for shipping documents still apply.
- Shellfish must be in an enclosed conveyance, with doors securely closed.
- Mechanically refrigerated at 45°F or less at all times, including documentation showing product temperature at time of loading.

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 #	
Specific Harvest Location Name or #	Lease/Parcel # (if applicable)
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 FOR 90 DAYS	

Certified Shellfish Processing Facility Tag or Container Requirements: [Rule 5L-1.007\(1\) & \(6\), F.A.C.](#)

- The shipper, packer or distributor's name, address and shellfish processing facility certification number (include state abbreviation),
- Date of harvest.

For information on obtaining federal certification and to access the current list of Interstate Certified Shellfish Shippers, please visit the [FDA's Interstate Certified Shellfish Shippers List](#).



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](#)

