

Shellfish Tag Storage Guide



Keeping Track of Shellfish Tags – The 90-Day Rule

Why It Matters:

Shellfish (like oysters, clams, and mussels) can carry harmful bacteria if not tracked properly, tags help identify the harvest/occasion and date to trace back in case of an outbreak



What Are Shellfish Tags:

- ✓ **Write the Date Used**
Mark the date the last shellfish was served or sold on the tag.
- ✓ **Keep in Order**
Organize tags in chronological order – oldest in front, newest in back.
- ✓ **Store Properly**
Use:
 - A ziplock binder
 - A clipboard with sleeves
 - A well-mounted filing rack

Keep in a clean, dry, and easily accessible area.

Pro Tip:

Create a simple log or binder section labeled:–
“Shellfish Tags – 90 Days”

The 90-Day Rule (FDA Food Code 3-203.12).

You must **keep each shellfish tag for 90 days after last** Shellfish from that container is used

Don't:

- ✗ Toss the tag after opening
- ✗ Mix tags from different lots
- ✗ Forget to write the “last used” date
- ✗ Store them in the kitchen or where they can get dirty/damaged

During an Inspection...

- 🗂 Be ready to show:
All shellfish tags from the last 90 days
That each tag has a written “last used” date

For more information regarding sanitary permits and other requirements, visit our EHDP Offices: Saipan, Tinian, and Rota or call us at Saipan: (670) 236-2022/3/7/8 and Tinian: (670) 433-9337/263/333



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This is not just a rule– it's a public health safeguard.