Summary of OYSTET Harvesting Tags Requirements in Louisiana

This publication is not an official copy of the laws in effect and should not be utilized or relied upon as such.

white tag

DEALER'S NAME: ADDRESS: CERTIFICATION NO.: ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): (SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY) RETAILERS INFORM YOUR CUSTOMERS "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" LOUISIANA

YPE OF SHELLFISH: C			
TE OF STILLER TOTAL	vsters Clams		
UANTITY OF SHELLFISH: S	ack 🗆 Bush	el 🗆 Mini	C
HIS TAG IS REQUIRED TO BE ATTAC Hereafter Kept on File, in Chri Etailers: Date When Last Shel	NOLOGICAL ORDER	FOR 90 DAYS.	

Description & Use:

Oysters are intended to be consumed raw on the half shell by consumer.

Refrigeration Air Temperature

Must be less than or equal to 45°F

Requirements

Months	Hours Until Refrigeration	Internal Meat Temp.
Dec, Jan, Feb	36	10 hrs to 55°F
Mar, Apr, Nov	8	10 hrs to 55°F
May to Oct	1	6 hrs to 55°F

green tag

(DEALER INFORMATION)	
DEALER'S NAME: ADDRESS: CERTIFICATION NO.: ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): (SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY) RETAILERS INFORM YOUR CUSTOMERS "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions" KEEP PRODUCT REFRIGERATED. FOR SHUCKING BY A CERTIFIED DEALER OR POST-HARVEST PROCESSING ONLY LOUISIANA	AV- 0000002
(HARVESTER INFORMATION)	
HADITED IN AUGUSTO	

	(HARVE	JIER HAFOR	IATION)		
HARVESTER'S ID NUMBER					
DATE OF HARVEST:					
HARVEST AREA: #					_ LA
TYPE OF SHELLFISH:	☐ Oysters	☐ Clams			
QUANTITY OF SHELLFISH:	☐ Sack	☐ Bushel	☐ Mini		CT
THIS TAG IS REQUIRED TO THEREAFTER KEPT ON FIL RETAILERS: DATE WHEN (INSERT DATE) There may be a risk associ	E, IN CHRONO LAST SHELLFI	LOGICAL ORDE SH FROM THIS	R, FOR 90 DA CONTAINER S	YS. OLD OR SE	RVED
protein products. If you su emmune disorders, you sho RETAILERS,	ffer from chror ould eat these p	nic illness of the roducts fully co	liver, stomach oked.	or blood o	r have other

Description & Use:

Oysters must be consumed fully cooked. For shucking or Post-Harvest Processing (PHP) ONLY.

Refrigeration Air Temperature Must be less than or equal to 45°F

Requirements

Hours Until

Months	Refrigeration	I
ov to April	18 hours	Can inte
lay to Oct	12 hours	und und If te

Internal Meat Temp. Can't ship until

Can't ship until internal temp. is 50°F or less, unless trip is under 4 hours. If temp is not met, shipment can occur with a time/temp monitoring device.

pink tag

(DEALER INFORMATION)		
OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA LOUISIANA	AV- 0000002	

HARVESTER'S ID NUMBER					
DATE OF HARVEST:					LA
HARVEST AREA: #					LM
TYPE OF SHELLFISH:	☐ Oysters	☐ Clams			
QUANTITY OF SHELLFISH:	☐ Sack	☐ Bushel	☐ Mini		CT
THIS TAG IS REQUIRED TO BE THEREAFTER KEPT ON FILE, II RETAILERS: DATE WHEN LAS	N CHRONOLOG	ICAL ORDER, F	DR 90 DAYS.		arithte L
(INSERT DATE) There may be a risk associated protein products. If you suffer immune disorders, you should	from chronic ill	ness of the liver	stomach or b	with other ra Nood or hav	e other
KEEF	PRODUC	T REFRIGI	FRATED		

Description & Use:

Oysters are intended to be used in Louisiana ONLY. Sacked, boxed, shucked or frozen oysters CANNOT leave the state of Louisiana.

Refrigeration Air Temperature

Must be less than or equal to 45°F

Requirements

Before leaving to fish pink tags, harvesters must call 800-442-2511 and press '0' for dispatch

Hours Until Internal

Refrigeration

Months

May to Oct

wlf.la.gov

www.laseagrant.org

dhh.louisiana.gov

This document was last updated in May 2023. See Title 51, Part IX: LDH regulations: (§329. Refrigeration Requirements for Shellstock Harvested for Raw Consumption during the Months of January though

Meat Temp.

NONE





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