

Summary of Oyster 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 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"

LOUISIANA

AV- 0588002

(HARVESTER INFORMATION)

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 BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.**
 RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED (INSERT DATE)
 There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

KEEP PRODUCT REFRIGERATED

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)

HARVESTER'S ID NUMBER: _____
 DATE OF HARVEST: _____
 HARVEST AREA: # _____ LA
 TYPE OF SHELLFISH: Oysters Clams
 QUANTITY OF SHELLFISH: Sack Bushel Mini CT

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RETAILERS, PLEASE ADVISE YOUR CUSTOMERS

pink 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"

OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA

LOUISIANA

AV- 0000002

(HARVESTER INFORMATION)

HARVESTER'S ID NUMBER: _____
 DATE OF HARVEST: _____
 HARVEST AREA: # _____ LA
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KEEP PRODUCT REFRIGERATED

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

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

Months	Hours Until Refrigeration	Internal Meat Temp.
Nov to April	18 hours	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.
May to Oct	12 hours	

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, fishermen must call 800-442-2511 and press '0' for dispatch

Months	Hours Until Refrigeration	Internal Meat Temp.
May to Oct	5	NONE

wlf.la.gov

www.laseagrant.org

dhh.louisiana.gov

