

# 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

## green tag

## 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)

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**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**

(DEALER INFORMATION)

DEALER'S NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CERTIFICATION NO.: \_\_\_\_\_  
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): \_\_\_\_\_  
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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**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  
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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.  
**RETAILERS, PLEASE ADVISE YOUR CUSTOMERS**

(DEALER INFORMATION)

DEALER'S NAME: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CERTIFICATION NO.: \_\_\_\_\_  
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): \_\_\_\_\_  
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

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**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.
Dec, Jan, Feb	36 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.
March, Nov	18 hours	
April 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, harvesters 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

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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 through December (formerly paragraph 9.052-1)).