



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene
6 St. Paul Street, Suite 1301 • Baltimore, Maryland 21202

Martin O'Malley, Governor • Anthony G. Brown, Lt. Governor • John M. Colmers, Secretary

Infectious Disease & Environmental Health Administration

Office of Food Protection and Consumer Health Services

Alan Taylor, R.S., Chief

MEMORANDUM

TO: Food Program Supervisors

FROM: Erin Butler, Shellfish Standardization Officer 

SUBJECT: License and Certification Requirements for Shellfish Harvesters

DATE: January 24, 2011

With the Maryland oyster season underway your staff may find oysters being sold by licensed Maryland harvesters from their home, on the roadside, or directly to licensed food service facilities. These shellfish may either be identified with a "harvester tag" or not tagged at all. A harvester license or Tidal Fish License issued by the Maryland Department of Natural Resources does not allow a harvester to sell his catch directly to the consumer or to a food service facility. A licensed harvester must sell his catch to a Maryland (certified) shellfish dealer on the day of harvest. If the harvester wants to store his catch and sell directly, not to a dealer, he must be licensed and certified by this Office. In turn a food service facility (FSF) may not buy from a harvester who is not licensed and certified unless the FSF is licensed and certified by this Office.

All Maryland dealers are listed in the Interstate Certified Shellfish Shippers List (ICSSL) which is updated daily and provided in a monthly PDF format for printing. The ICSSL can be accessed at:

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/FederalStatePrograms/InterstateShellfishShippersList/default.htm>

All molluscan shellstock in commerce must be identified with a tag from a dealer listed in the ICSSL. Any product that is not tagged or in the case of shellstock on display, immediately traceable to a tag on file or tagged lot, is from an unapproved source, therefore adulterated, and if found must be detained until its source can be identified or be voluntarily destroyed. A shellfish shipper tag will have a unique certification number issued by the State Shellfish Control Authority, the number will always be preceded by the two-letter State designation and followed by letters which specify the type of dealer i.e. SP (shucker packer), RP (repacker), SS (shellstock shipper), RS (reshipper). Included in this memo are examples of a shipper's tag and a harvester tag. A container of shellfish may have both tags attached but the harvester tag alone is not sufficient. You may contact me at ebutler@dnhm.state.md.us or 410-767-8404 should you have any questions.

Dealer Tag

KEEP REFRIGERATED	Hilda M. Willing MD 195SS	
	4808 Ridge Road • Baltimore, MD 21237 • 410-591-1613	
	ORIGINAL SHIPPERS CERT. NO.: (If other than above)	
	HARVEST DATE:	
	HARVEST LOCATION:	
	• TYPE AND QUANTITY OF SHELLFISH	
	THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

TO:

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Source: www.fda.gov/oc/ohrt/ohrt.html, 10/2004, 10/2004, 10/2004

Harvester Tag

Digger Tag

Harvester Tag	NAME:
	HARVESTER PERMIT No.:
	HARVEST DATE:
	HARVEST AREA:
	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.