

## Cov Phiaj Deg Molluscan

### Molluscan Shellfish

TEJ PHIAJ DEG, (OYSTER, CLAM, MUSSEL, THIAB SCALLOP)  
UAS NUV TSHIAB LOS SIS RAUG MUAB UA KHOV

FRESH OR FROZEN OYSTERS, CLAMS, MUSSELS AND SCALLOPS

#### Hmong

##### Tej khoom siv uas tau kev pom zoo

Thawj kauj ruam seb tej khoom noj koj yuav puas nyab xeeb rau koj cov neeg yuav khoom yog saib seb cov phiaj deg molluscan no puas los ntawm ib qho chaw uas tau kev pom zoo. Tej chaw muag ces molluscan uas tau kev pom zoo muab sau teev rau hauv [Interstate Certified Shellfish Shippers List](#).

##### Kev txais phiaj deg molluscan

- Txais cov phiaj deg molluscan uas nuv tshiab uas txias li 45° F los sis qis dua.
- Txais cov phiaj deg molluscan uas muab khov lawm kom tseem khov.
- Cia cov phiaj deg molluscan no nyob hauv twj ywm hauv lub thawv uas laww xa tuaj nrog rau daim ntawv lo nrog. Yog tias cov ntawv lo nrog lub thawv ploj lawm los sis sau tsis tiav los sis nyeem tsis tau, tsis txhob txais pob khoom, los sis cia li muab cov phiaj deg molluscan pov tseg.

#### Shellstock

#### English

##### Approved sources

Obtaining molluscan shellfish from approved sources is the first step in ensuring safe food for your customers. Approved sources for molluscan shellfish are listed in the [Interstate Certified Shellfish Shippers List](#).

##### Receiving molluscan shellfish

- Receive all fresh molluscan shellfish at 45°F or below.
- Receive frozen molluscan shellfish fully frozen.
- Keep all molluscan shellfish in the original container and with the label or tag attached. If labels or tags are missing, incomplete or illegible, do not accept the delivery, or discard the molluscan shellfish.

#### Shellstock

Shellstock are raw, in-shell molluscan shellfish.

Shellstock yog cov diag peg phiaj deg molluscan uas tseem nyob hauv nws lub plhaub qwj thiab tseem nyoos.

- Kuaj seb cov diag peb no puas muaj av nyob hauv, puas tseem ciajsia thiab seb lub plhaub qwj puas tau dam.
- Muab tej diag peb uas tuag lawm los sis cov plhaub qwj uas dam tag pov tseg.

## Shucked shellfish

Shucked shellfish yog cov phiaj deg molluscan uas tau muab cov plhaub tshem lawm.

- Tsuas txais yuav tej phiaj deg uas ntim tau zoo lawm thiab thim tsis tau.

## Kev txawb tso phiaj deg molluscan

- Li ntawm 4 xaub moos thaum xub thawj txais cov phiaj deg molluscan no yuav tsum cia kom txias txog 41° F. Muab tso rau tub yees txias txog li 41° F los sis qis dua.
- Muab cov phiaj deg molluscan uas khov tso rau tub yees khov.
- Cia cov phiaj deg molluscan no nyob hauv twj ywm hauv lub thawv uas lawv xa tuaj nrog rau daim ntawv lo nrog.
- Muab cov phiaj deg tsis muaj plhaub tso nws nyob twj ywm hauv nws lub thawv txog txij thaum muab muag, muab ua noj los sis muab ntim rau tej thoob muag rau neeg mus nqa.
- Tiv thaiv tsis txhob kis tau kab mob (cross-contamination) mus rau cov phiaj deg molluscan. Yog tias muab tso saib muag rau dej khov, ces yuav tsum muaj qhov lim dej yaj tawm.

- Check shellstock for mud, dead shellfish and shellfish with broken shells.
- Discard dead shellfish or shellstock with badly broken shells.

## Shucked shellfish

Shucked shellfish are molluscan shellfish that have one or both shells removed.

- Obtain shucked shellfish in nonreturnable packages.

## Storing molluscan shellfish

- Cool all fresh molluscan shellfish to 41°F or less within four hours of receiving them. Store at 41°F or below.
- Store all frozen molluscan shellfish frozen.
- Store shellstock in the original container and with the label or tag attached.
- Store shucked shellfish in the original container until sold, served or repacked into consumer self-service containers.
- Protect molluscan shellfish from cross-contamination. If displayed on ice, the ice must be drained.
- Do not mix shellstock from more than one container during storage or display.

- Tsis txhob muab cov diag peg sib xyaw nrog lwm cov thaum muab tso tawm muag los sis tso hauv tub yees.

## Kev teev tseg tej ntaub ntawv

Yuav tau teev tseg tej ntaub ntawv txog cov diag peg nyoos uas nuv tshiab los sis khov lawm.

- Rau cov diag peg nyoos, hauv daim ntawv lo nrog, teev tseg hnuv tim muab thoob ntawd muag los sis muab ua noj.
- Tom qab sau cov hnuv tim no, khaws tseg cov ntawv lo no li ntawm 90 hnuv.
- Teev tseg cov ntaub ntawv raws li cov hnuv tim nws tshwm sim mus.

Koj tshem tau muab cov diag peg nyoos los sis cov tsis muaj plhaub tso tawm los muag los tau. Koj yuav tsum:

- Qhia tawm seb cov diag peg nyoos los sis cov tsis muaj plhaub yog li cas tiag raws cov ntawv lo nrog hais.

Koj muab cov diag peg no rov ntim rau tej thoob muag rau neeg yuav nqa mus tau. Koj yuav tsum:

- Muab ntawv lo rau thoob raws li nws daim ntawv qhia tias yog muaj dab tsi nyob hauv.
- Teev tseg cov hnuv tim koj muag cov diag peg no nrog rau cov ntawv lo nrog cov thoob, thiab muab khaws tseg kom txwm 90 hnuv.

## Kev tsis suav txog

Yuav tsis kom koj teev tseg tej ntaub ntawv txog cov diag peg cws uas muab ua kom siav txog nrab los sis muab hau lawm. Tsis tas koj khaws tseg tej ntawv lo nrog rau cov:

## Record-keeping

Record-keeping requirements apply to fresh or frozen raw shellstock.

- For shellstock, on the tag or label, record the date when the last shellstock from the container is sold or served.
- Retain tags or labels for 90 days after the date recorded on the tag or label.
- Keep the tags or labels in chronological order.

You may remove shellstock or shucked shellfish from the original container for display. You must:

- Identify the source of the shellstock or shucked shellfish as indicated on the tag or label.

You may repack shucked shellfish in consumer self-service containers. You must:

- Label each container with the source information from the tag or label.
- Correlate the date(s) of sale with the source information from the tag or label, and retain this information for 90 days.

## Exceptions

Record-keeping requirements do not apply to semi-cooked, blanched or partially cooked shellfish. You are not required to retain tags or labels for:

- Cov phiaj deg molluscan uas koj txais es twg muab ua siav lawm.
- Cov diag peg (scallop) uas muab nws tshem tawm plhaub qwj lawm (shucked adductor muscle).
- Molluscan shellfish received as a cooked product.
- Scallops where the final product is the shucked adductor muscle only.

## Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
(<http://www.health.state.mn.us/foodbizsafety>)

[Interstate Certified Shellfish Shippers List](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm)  
([www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm))

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*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.*

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*To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.*