



AOC Farming Facts

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Steps to Selling Your Own Farmed Shellfish at Retail Markets

1. Obtain the proper permits from Louisiana Department of Health (LDH) and Louisiana Department of Wildlife and Fisheries.

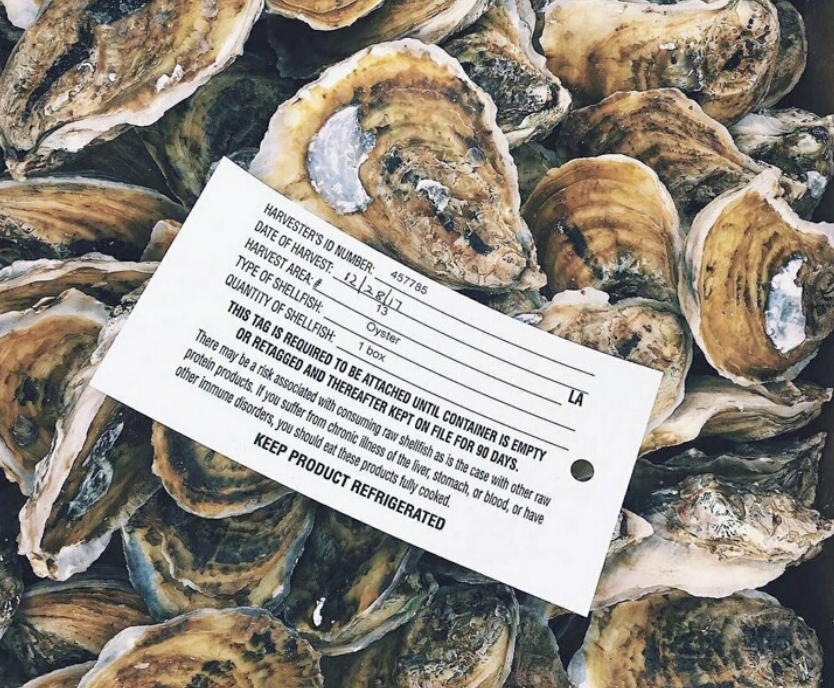
- Obtain federal certification as an oyster dealer from LDH; this is also referred to as your LA#. This permit is the same as a traditional Shellstock Dealer, but with the addition of an 'AQ' to the certification number designating the oysters as aquacultured.
 - Create and implement a written Hazard Analysis and Critical Control Point (HACCP) plan.
- In addition to traditional harvester licenses and alternative oyster culture permit, you will need a Wholesale/Retail Seafood Dealer Business License and, if delivering oysters, a Seafood Transport License from LDWF is required.
 - Trip tickets are required before the product enters commerce; use the LDWF-issued 600 form (www.lafisheriesforward.org/trip-ticket-videos/) or electronic trip tickets.
- Check with your local city/parish government for additional licenses/permits needed and sales tax requirements.

2. Follow all standard shellfish tagging rules during harvest and delivery.

- Identify sacks and other packing containers used to hold in-shell oysters with official oyster harvest tags purchased from LDWF; using either white (for raw consumption) or pink (for raw consumption in Louisiana only).
- Keep oyster harvest tags attached to each container of in-shell oysters until the container is shipped or emptied for washing, grading or packing.

3. Follow all harvest and refrigeration regulations.

- Place all farmed oysters under refrigeration within the correct time indicated on the Additional Refrigeration Requirements table via LDWF's Commercial Fisheries Regulations Guide (www.wlf.louisiana.gov/page/seasons-and-regulations)
- As the harvester and the dealer, complete time/ temperature log sheets to document compliance with refrigeration requirements.
- Verify that your oysters adhere to the official measurement standards of Louisiana Department of Agriculture. (www.lafisheriesforward.org/wp-content/uploads/2018/08/LFF_FastFacts_Oyster_06-2018_04.pdf)



4. All retail sales require the following records and procedures.

- Keep your valid LDH AQ permit on hand during transportation and sale.
- Retain all oyster harvest tags for a minimum of 90 days following sale.
- Keep your time/temperature log sheets for one year and available for inspection by state and federal agencies.
- Maintain all records and receipts of sales from trip tickets for a minimum of 3 years, in English.

PACKAGING, LABELING & SHIPPING IN-SHELL OYSTERS

- Pack in clean containers only. Pre-chill oysters to 45°F or below prior to loading; documentation of temperature compliance is required.
- At all times during transportation, oysters must be in vessels that maintain an internal air temperature of 45° or less, and are constructed to prevent contamination, deterioration, and decomposition of oysters during transport.
- If temporarily offloaded for any reason, store oysters on pallets or on a well-graded paved surface and limit direct exposure to the sun to no more than 30 minutes. Live oysters should not be in standing water at any time.
- Delivery by land must be made aboard mechanically refrigerated trucks. (Exceptions: deliveries to certified shellfish dealers located less than 30 minutes from the dock.)
- For shipments by air, oysters must be pre-chilled to an internal meat temperature of 40°F or less prior to packing them into insulated containers with frozen gel packs.
- For shipments by boat, you must label the shipment according to requirements for shucked oysters. (see LDWF Commercial Fisheries Regulations guide)

RECALLS

Certified dealers must have written procedures for recalling adulterated or misbranded oyster products. These procedures must be based on and complementary to FDA policy.

Certified dealers must follow these procedures including timely notification to LDH and the product buyer of a situation requiring recall and effective removal or correction of the affected product.

LICENSES & PERMITS NEEDED IN ADDITION TO HARVESTER LICENSES AND PERMITS

IF YOU WANT TO ...	YOU MUST HAVE ...
Sell your own (or another licensed AOC farmers) aquacultured oysters	<ul style="list-style-type: none"> • LDH Aquaculture Permit (in essence a Shellstock Dealer Permit with 'AQ' designation) • LDWF Wholesale/Retail Dealer License (business or vehicle) • HACCP Plan
Shuck oysters to sell to another dealer for resale	<ul style="list-style-type: none"> • LDH Shucker-Packer Permit • LDWF Wholesale/Retail Dealer License (business or vehicle)
Buy oysters from AOC harvesters to ship or reship them	<ul style="list-style-type: none"> • LDH Shellstock Shipper or Reshipper Permit • LDWF Wholesale/Retail Dealer License (business or vehicle)