



<b>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</b>		<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Submitter	Gulf Oyster Industry Council (GOIC)	
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Proposal Subject	Shucked Shellfish Labeling	
Specific NSSP Guide Reference	Section II. Model Ordinance Chapter X. General Requirements for Dealers	
Text of Proposal/ Requested Action	<p>.06 Shucked Shellfish Labeling.</p> <p>A. Shellfish Labeling.</p> <p>(1) The dealer shall maintain...</p> <p>(7) The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:</p> <p>(a) The words "DATE SHUCKED" <u>or "USE BY" or "SELL BY"</u> followed by the <u>same information located</u> <del>date shucked located</del> on both the lid and sidewall or bottom of the container;</p> <p>(b) The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and</p> <p>(c) For fresh frozen shellfish, the year shall be added to the date (for non-Julian format)</p>	
Public Health Significance	Create consistency with the labeling of other foods and all package sizes.	
Cost Information		