



**Food Safety
Program**

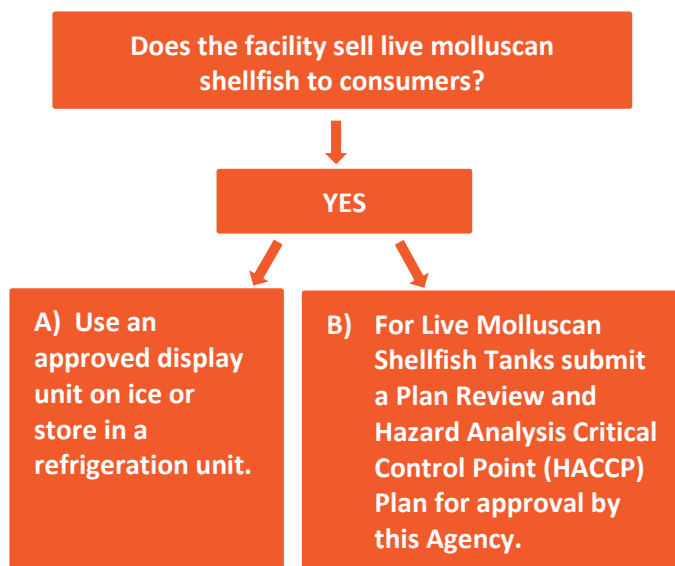
LIVE MOLLUSCAN SHELLFISH STORAGE & TANKS - RETAIL FOOD FACILITY OPTIONS

What are the requirements for live molluscan shellfish tanks?

Live molluscan shellfish, such as oysters, mussels, clams, and scallops with both shells intact, are unshucked and are considered a potentially hazardous food (PHF). If not maintained at proper temperatures, at or below 45°F, it can lead to illness. Pursuant to [California Retail Food Code Section](#) 113996(c) and 114419(4), food facilities that store live molluscan shellfish in tanks must take additional measures to ensure safety to those that consume it. A food facility that is considering using a live molluscan shellfish tank must first submit plans for review to Environmental Health Plan Check and obtain approval prior to the start of construction. In addition, the food facility will also be required to submit a Hazard Analysis Critical Control Point (HACCP) Plan for review and approval by Environmental Health Specialized Assessment Team (SAT) prior to operation of the live molluscan shellfish tank. A food facility can be in compliance one of the following ways:

What are the food facility's options?

- A)** Maintain live unshucked molluscan shellfish at 45°F or below on ice in an approved display unit with proper drainage or in an approved mechanical refrigeration unit. All shucked molluscan shellfish, whether on the half shell or the abductor is removed shall be maintained at 41 °F or below.
- B)** Submit structural plans for a live molluscan shellfish tank for review and approval by Environmental Health Plan Check. Develop a Hazard Analysis Critical Control Point (HACCP) plan for the operation of the live molluscan shellfish tank. The HACCP plan must be submitted to this Agency for review and approval prior to use.





Option A: Storage on Ice or Refrigeration

Maintain live unshucked molluscan shellfish at or below 45 °F and shucked molluscan shellfish at or below 41 °F.

Option B: Live Molluscan Shellfish Tank Plan Review and Hazard Analysis Critical Control Point (HACCP) Plan

If using a tank to store live molluscan shellfish, structural plans and a HACCP plan must be submitted to this Agency for review and approval prior to use. Please be advised that incomplete structural plans or HACCP Plan, or missing required information as listed below may be rejected. Plans are reviewed within 20 working days.

Note: A facility will be required to use Option A until the Plan Review and HACCP plan is approved.

Guidelines for a Live Molluscan Shellfish Tank HACCP Plan:

1. Complete the [Plan Check Service Request Form: Food Facility Construction](#).
2. Submit the Plan Check Service Request Form: Food Facility Construction and application review fees for both the plan review and the HACCP plan review.
3. Submit the completed HACCP Plan. For guidance, refer to [California Department of Public Health HACCP Bulletin](#).

4. Provide standard operational procedures (e.g., employee health and hygiene, handwashing, cleaning and sanitizing equipment, record keeping, thermometer calibration, and handling practices of molluscan shellfish.).
5. Provide sample log sheets (e.g., thermometer calibration, temperature logs for cold storage and wet storage, water quality log, staff trainings, etc.).
6. Provide tank water quality laboratory reports and procedures for positive results.
7. Provide signage stating, "No Customer Self-Service."
8. Submit the manufacturer specification sheet for each piece of equipment used in the process.
9. Provide details on how the person in charge will oversee the process.
10. Provide statements for the following: completed logs will be kept for a minimum of two (2) years and molluscan shellfish harvest tags retained for 90 days.
11. For more information regarding California Retail Food Code Health and Safety Code requirements visit: [FDBHSCodes \(ca.gov\)](http://FDBHSCodes.ca.gov).
12. For more information regarding the Plan Check process visit our webpage [here](#) or contact us at (714) 433-6074 and for information regarding a HACCP Plan review contact SAT at (714) 433-6418.

