Shellfish should be thoroughly cold before going on the truck. Dealers should not rely on the truck’s refrigeration to bring shellfish temperatures down.

Shellfish should be loaded into refrigerated trucks in such a way that they are not subjected to warm drafts when doors are opened and other items added.

Freezing shellfish will kill them, but allowing shellfish to warm up can allow bacteria to multiply, making the shellfish unsafe to eat. The ideal temperature for shellfish is 40°– 45°F.

If utilizing ice or gel packs in styrofoam or waxed boxes in unrefrigerated trucks (intrastate), use adequate ice or packs to keep the oysters below 45°F for the duration of the trip.

Upon reaching its destination, make sure shipments of shellfish are acknowledged and promptly placed into refrigeration.

Truckers should be aware that the FDA has issued new guidance in advance of public rulemaking to ensure the proper handling of food during transport.

For more information visit: www.ECSGA.org or www.ISSC.org