

Refrigeration Requirements for Shellfish at a Certified Dealer

(Shellfish must be delivered the same day as harvest)

	Oysters				Clams
	Traditional Cooling (≤55°F in 8 hours)	Rapid Cooling (≤55°F in 2 hours)	On-Board Cooling with Ice Slurry (≤55°F at time of delivery)	Restricted Use Only (Green Tag)	Delivery from time of harvest
April*	4PM	4PM	3PM	4PM	12 Hours
May*	11AM	2PM	3PM	4PM	12 Hours
June*	Not permitted	11AM	3PM	4PM	10 Hours
July*	Not permitted	11AM	3PM	4PM	10 Hours
August*	Not permitted	11AM	3PM	4PM	10 Hours
September*	Not permitted	11AM	3PM	4PM	10 Hours
October*	1PM	3PM	3PM	4PM	12 Hours
November	10PM	Non-Vibrio	Non-Vibrio	Non-Vibrio	10PM
December	10PM	Non-Vibrio	Non-Vibrio	Non-Vibrio	10PM
January	10PM	Non-Vibrio	Non-Vibrio	Non-Vibrio	10PM
February	10PM	Non-Vibrio	Non-Vibrio	Non-Vibrio	10PM
March	10PM	Non-Vibrio	Non-Vibrio	Non-Vibrio	10PM

* Months with specific cooling requirements for compliance with Florida's Vibrio vulnificus (Vv) Control Plan.

Refer to FWC regulations for current bag limits and resource protection seasonal closures.

Cooling Options:

- Traditional Cooling** - oysters must be in the cooler of a certified facility by the time specified on the day of harvest and at or below 55°F within eight hours of harvest.
- Rapid Cool** - oysters must be in the cooler of a certified facility by the time specified on the day of harvest and at or below 55°F within two hours.
- On-Board Ice Slurry Cooling** - oysters cooled on boat with ice slurry dip within 1 hour of harvest and stored under mechanical refrigeration or in a cooler surrounded by ice. Oysters must in the certified shellfish facility cooler no later than 3:00 pm the day of harvest and at 55° F or less at delivery or tagged for Restricted Use only (green tag)
- Restricted Use (green tag)** - Shellfish that do not meet the Rapid Cool or On-Board Cooling requirements must be tagged for shucking only by a certified dealer or for Post Harvest Processing (PHP) only.