

# Shellstock Shipper Wholesale License (SS)

## General Requirements

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Wholesale Only Shellstock Shipper (SS) operations are limited to purchasing shellstock and reshipping it in state, out of state, to other countries, and to retail establishments. They are not authorized to cultivate or harvest shellstock. As the name implies, they act strictly as wholesalers of commercial shellfish.

The following information is provided to help you comply with [WAC 246-282, Sanitary Control of Shellfish](#). These basic requirements are necessary to maintain your SS Wholesale Operation License and Certificate of Approval.

1. **Washing Shellstock:** Shellfish must be washed so that they are reasonably free of mud before shipment. Approved growing area water or other water systems approved by DOH may be used. **The primary responsibility for washing is with the harvester.**
2. **Safety of Water:** The use of private well water requires that the water supply be tested for bacteria at an approved lab. This shall be done before use and at least every six months while the water supply is in use. **Copies of official test results must be kept on record.**
3. **Shipping Shellstock:** Trucks or other conveyances used to transport shellstock must be maintained in a clean and sanitary condition. Clean pallets can be utilized if the vehicle does not have a channeled floor.
4. **Time & Temperature Control:** From May 1<sup>st</sup> through September 30<sup>th</sup>, the harvesting of oysters must comply with the [Vibrio parahaemolyticus \(Vp\) control plan](#). During all other times, harvesting of shellfish must comply with the [National Shellfish Sanitation Program Model Ordinance](#) (NSSP), Chapter 8.03.
5. **Shellstock Tags:** All containers of shellfish must be identified with a durable, waterproof tag or label containing the following information:
  - a. Dealer's name and address
  - b. Dealer's certification number
  - c. Original harvester's certification number
  - d. Date of harvest (including original and final harvest dates if product was wet stored)
  - e. Wet storage lot number beginning with w (if applicable)
  - f. Harvest location (including "WA")—must include the growing area and harvest site identifier
  - g. Type and quantity of shellfish
  - h. Bold statement in caps **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS." "RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED (INSERT DATE)\_\_\_\_\_."**

- i. The statement on the back of each tag must read “*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*”.
- j. The statement “Keep Refrigerated” or an equivalent statement must be included on the tag.

**Note:** Bulk shipments must be accompanied by a transaction record containing the same information. Additionally, the single bulk tag must include the following statement: “All shellstock containers in this lot have the same harvest date and area of harvest” along with the number of individual containers in the unit.”

6. **Record-keeping:** Records must be maintained for at least 3 years and document the following:
- a. Records of product purchased:
    - i. Name and certification number of seller
    - ii. Quantity purchased and species
  - b. Records of shellstock sold:
    - i. Name of person, company, etc. sold to
    - ii. Quantity sold by size of container and date code
    - iii. Date of sale

**Note:** *Commingling of shellstock is prohibited.*

For additional information call 360-236-3330 or e-mail [shellfish@doh.wa.gov](mailto:shellfish@doh.wa.gov).

DOH 332-180 January 2026

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