



HOW TO START A SHELLFISH BUSINESS

The Department of Health Food Safety Branch (DOH FSB) regulates molluscan bivalve shellfish for consumption (shellfish) under the authority of the Hawaii Administrative Rules (HAR), Title 11, Chapter 35, Shellfish and HAR 11-50, Food Safety Code with guidance from the National Shellfish Sanitation Model Ordinance (NSSP MO).

Shellfish have a HIGHER RISK than other raw agricultural commodities. Growing areas and harvest must be STRICTLY REGULATED.

THERE IS NO FEE FOR SHELLFISH CERTIFICATION AT THIS TIME!!

Interstate and intrastate dealers must have an FSB FOOD ESTABLISHMENT PERMIT.

Selling approved shellfish to interstate dealers, the military, cruise ships and/or out of state requires additional certification as an INTERSTATE DEALER.

An INTRASTATE DEALER selling approved imported shellfish within the state does not require additional certification unless they are selling LOCALLY GROWN AND HARVESTED shellfish.

A retail WET STORAGE TANK for live shellfish requires certification.



CONSIDERATIONS:



Potential growing area waters must first be tested in a private lab for fecal and total coliform levels under normal and rainy conditions BEFORE DOH will begin sampling.

A SANITARY SURVEY of the growing area must be conducted.

Routine water and meat sampling will be collected and analyzed by DOH to classify and certify the growing area and any required POST-HARVEST PROCESS such as depuration.

Based on the number of minimum samples required, certification may take several months and possibly over a year.

Please check with other regulatory agencies to ensure you have all the required permits. Examples include, but are not limited to: DOH Clean Water Branch, DOH Wastewater Branch, Department of Land and Natural Resources Division of Aquatic Resources, and Department of Agriculture Plant Quarantine Branch.

**For more information please contact the Food Safety Branch:
Amanda Lowrey at (808) 368-9211 or
amanda.lowrey@doh.hawaii.gov**