

Kalluun qolfeedka molluscan

Molluscan Shellfish

KALUUNKA CUSUB AMA LA BARAFEEYAY EE LOHOD (OYSTERS), XAWAAN BADEED (CLAMS), MUUSEELIS (MUSSELS) IYO ISKAALOOBIS (SCALLOPS)

FRESH OR FROZEN OYSTERS, CLAMS, MUSSELS AND SCALLOPS

Somali

Ilaha cuntada la ansixiyay

Ka qaadashada kalluun qolfeedka molluscan ilo aqoonsi leh ayaa ah talaabada koobaad ee xaqiijinta badqabka cuntada ee macaamiishaada. Ilaha cuntada la ogol yahay ee kalluun qolfeedka molluscan ayaa ku qoran [Liiska Shirkadaha Ruqsada u haysa inay kalluun qolfeedka ukala Dhoofiyaan Gobalada \(Interstate Certified Shellfish Shippers List\)](#).

Qaadashada kalluun qolfeedka molluscan

- Ku qaadashada kaluunka kalluun qolfeedka molluscan heerkul dhan 45°F ama ka hooseeya.
- Qaado kaluunka la barafeeyay ee kalluun qolfeedka molluscan oo gabi ahaanba baraf ah.
- Ku hay dhammaan kalluun qolfeedka molluscan qasacii hore ayadoo calaamada ama lifaaqu ku dhagan yahay. Haddii calaamadaha ama lifaaqyadu ay maqan yihiin, kala dhiman yihiin ama aysan sax ahayn, ha aqbalin kaluunka lagu keenay, ama iska tuur kalluun qolfeedka molluscan.

English

Approved sources

Obtaining molluscan shellfish from approved sources is the first step in ensuring safe food for your customers. Approved sources for molluscan shellfish are listed in the [Interstate Certified Shellfish Shippers List](#).

Receiving molluscan shellfish

- Receive all fresh molluscan shellfish at 45°F or below.
- Receive frozen molluscan shellfish fully frozen.
- Keep all molluscan shellfish in the original container and with the label or tag attached. If labels or tags are missing, incomplete or illegible, do not accept the delivery, or discard the molluscan shellfish.

Shellstock

Shellstock waa kaluunka kalluun qolfeedka molluscan, oo ceeriin ah kuna jira gal.

- Ka fiiri shellstock dhiiqo, kalluun qolfeed baqtiyay ama kalluun qolfeed leh qob burburay.
- Iska tuur kalluun qolfeedka ama shellstock ga bakhtiyay ee galkiisu aad u burburay.

Kalluun qolfeed gal ku jira

Kalluun qolfeed gal ku jira waa kalluun qolfeedka molluscan oo leh hal gal ama ka badan oo laga fiiqay.

- Ku qaado kalluun qolfeed gal ku jira baakado aan la celin karin.

Kaydinta kalluun qolfeedka molluscan

- Qabooji dhmmaan kalluun qolfeedka molluscan ilaa heerka 41°F ama ka yar muddo afar saacadood ah markaad hesho kadib. Ku kaydi 41°F ama ka hoos.
- Ku kaydi dhammaan kaluunka kalluun qolfeedka molluscan ee la barafeeyay baraf ahaan.
- Ku hay shellstock qasacii hore ayadoo calaamada ama lifaaqu ku dhagan yahay.
- Ku kaydi kalluun qolfeedka gal ku jira qasacii hore ilaa laga iibsho, la siiyo ama dib loogu baakadeeyo qasacyada macaamiishu ka adeegtaan.
- Ka ilaali kalluun qolfeedka molluscan inuu jeermis fuulo. Haddii lagusoo bandhigo baraf, barafka biyaha ka dhalaala waa in uu bulaacad raaca.
- Ha isku darin shellstock ga ka yimaada wax ka badan hal qasac inta aad wado kaydinta ama bandhiga.

Shellstock

Shellstock are raw, in-shell molluscan shellfish.

- Check shellstock for mud, dead shellfish and shellfish with broken shells.
- Discard dead shellfish or shellstock with badly broken shells.

Shucked shellfish

Shucked shellfish are molluscan shellfish that have one or both shells removed.

- Obtain shucked shellfish in nonreturnable packages.

Storing molluscan shellfish

- Cool all fresh molluscan shellfish to 41°F or less within four hours of receiving them. Store at 41°F or below.
- Store all frozen molluscan shellfish frozen.
- Store shellstock in the original container and with the label or tag attached.
- Store shucked shellfish in the original container until sold, served or repacked into consumer self-service containers.
- Protect molluscan shellfish from cross-contamination. If displayed on ice, the ice must be drained.
- Do not mix shellstock from more than one container during storage or display.

Diiwaan haynta

Shuruudaha diiwaan haynta ayaa qabanaaya shellstock ga cusub ama la barafeeyay ee ceeriinka ah.

- Markuu yahay shellstock, lifaaqa ama calaamada ku dul dhagan, ku qor taariikhda markii shellstock gii ugu danbeeyay ee qasaca la iibshay ama la baxshay.
- Hay calaamadaha ama lifaaqyada 90 maalmood kadib taariikhda lagu qoro lifaaqa ama calaamada.
- Ku hay lifaaqa ama calaamadaha siday u kala horeeyeen.

Waad kasoo saari kartaa shellstock ama kalluun qolfeedka gal ku jira qasaca hore si aad usoo bandhigto. Waa qasab inaad:

- Aqoonsato meesha laga keenay shellstock ga ama kalluun qolfeedka gal ku jira sida ku qoran lifaaqa ama calaamada.

Waxaad dib ugu baakadayn kartaa qasacyada macaamiishu ka adeegtaan. Waa qasab inaad:

- Qasac kasta ku calaamadayso xogta isha lifaaqa ama calaamada.
- Ku xirta taariikhda iibka isha xogta ee ku qoran lifaaqa ama calaamada, aadna xogtaan hayso 90 maalmood.

Shardi dhaafyada

Shuruudaha diiwaan haynta ma quseeyaan shellfishka qayb ahaan la karshay, la yacyacoodiyay ama qayb ahaan karsan. Lagaama doonaayo inaad ku xirto lifaaqyada ama calaamadaha:

- Kalluun qolfeedka molluscan ka lagu helay asagoo ah cunto bisil.

Record-keeping

Record-keeping requirements apply to fresh or frozen raw shellstock.

- For shellstock, on the tag or label, record the date when the last shellstock from the container is sold or served.
- Retain tags or labels for 90 days after the date recorded on the tag or label.
- Keep the tags or labels in chronological order.

You may remove shellstock or shucked shellfish from the original container for display. You must:

- Identify the source of the shellstock or shucked shellfish as indicated on the tag or label.

You may repack shucked shellfish in consumer self-service containers. You must:

- Label each container with the source information from the tag or label.
- Correlate the date(s) of sale with the source information from the tag or label, and retain this information for 90 days.

Exceptions

Record-keeping requirements do not apply to semi-cooked, blanched or partially cooked shellfish. You are not required to retain tags or labels for:

- Molluscan shellfish received as a cooked product.

- Iskaaloobis (scallops) ay badeecada kama danbaysta ah uu yahay hilib jiir ah keliya.
- Scallops where the final product is the shucked adductor muscle only.

Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)
(<http://www.health.state.mn.us/foodbizsafety>)

[Interstate Certified Shellfish Shippers List](http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm)
(www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm)

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Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.