



Expert: Mr. Stephen Reiss Fisher

Sea Delight



Stephen Fisher has been working with Sea Delight since 2012 and took on the role of Sustainability Director in 2018. In addition, Mr. Fisher has worked with and supported the GDST program since it was first created.

Fisher has also been an active member of the GSSI SSCI At-Sea Operations (ASO) Social Responsibility Benchmarking Framework Executive Working Group as well as other GSSI Working Groups.



GLOBAL DIALOGUE
on Seafood Traceability



GDST – Perspectives on Traceability – Sea Delight

SHELLSTOCK TAG INFORMATION REQUIREMENTS

SALE	TAG
ABC OYSTER CO. 123 Jones St. Seaside, NC 12345 NC 123 SP	
Original Shipper Cert. No. TX-456-SS	
Harvest Date: August 1, 2004	
Harvest Area: Cedar Creek, TX	
Type & Quantity: Oysters 1 bushel	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____.	
KEEP REFRIGERATED	
CONSUMER ADVISORY Eating raw, or undercooked oysters, clams, or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat raw, or undercooked shellfish and become sick, see a doctor immediately.	
TO: Joe's Seafood NC 678 RS	

Harvest Date; may be mo/dy/yr, or Julian date (number of the day of the year).

Harvest Area may be a location name, number, letter, or combination of these, including initials of the state of harvest.

90 Day tag retention notice.

Notice that product must remain refrigerated.

Consumer Advisory Notice.

Dealer Name, Address, & Certification Number

Certification Number of original shipper of the shellfish *IF* that shipper is different from the shipper noted at top of tag.

Type of shellfish: oysters, clams, or mussels. Quantity can include number, volume, or weight.

Space for Reshipper (receiving from dealer noted at top of tag) to add their name and certification number.

ALL SHELLSTOCK TAGS MUST BE MADE OF WATERPROOF, TEAR RESISTANT MATERIAL, MUST CONTAIN LEGIBLE INFORMATION, AND MUST BE AT LEAST 5 1/4" X 2 5/8" or Tags be at least 13.8 square inches (89.03 cm2) in size.

TAGS MUST BE OF MANUFACTURED, PROFESSIONAL QUALITY. HANDMADE TAGS PRODUCED FROM SCRAPS OF PAPER OR OTHER MATERIAL ARE NOT ACCEPTABLE.

THE REQUIRED INFORMATION TO BE INCLUDED ON TAGS MUST FOLLOW THE ORDER OF THE INFORMATION DISPLAYED ON THE EXAMPLE TAG SHOWN ABOVE. TAGS MAY HAVE INFORMATION CONTAINED ON ONE OR BOTH SIDES.

TAGS MAY BE PRINTED IN ANY COLOR AND ORIENTATION (VERTICAL OR HORIZONTAL).

THE SPACE ON THE TAG IN WHICH THE ORIGINAL SHIPPER'S CERTIFICATION NUMBER IS TO BE ENTERED CAN BE LEFT BLANK IF THE DEALER COMPLETING THE TAG IN QUESTION IS THE ORIGINAL SHIPPER (eg. THE DEALER DID NOT RECEIVE THE SHELLSTOCK FROM ANOTHER DEALER).

Questions concerning this material should be directed to: NC Shellfish Sanitation Section, Morehead City, NC Phone (252) 726-6827







U.S Food and Drug Administration



GLOBAL DIALOGUE on Seafood Traceability

Caçãozul

Hiu selendang

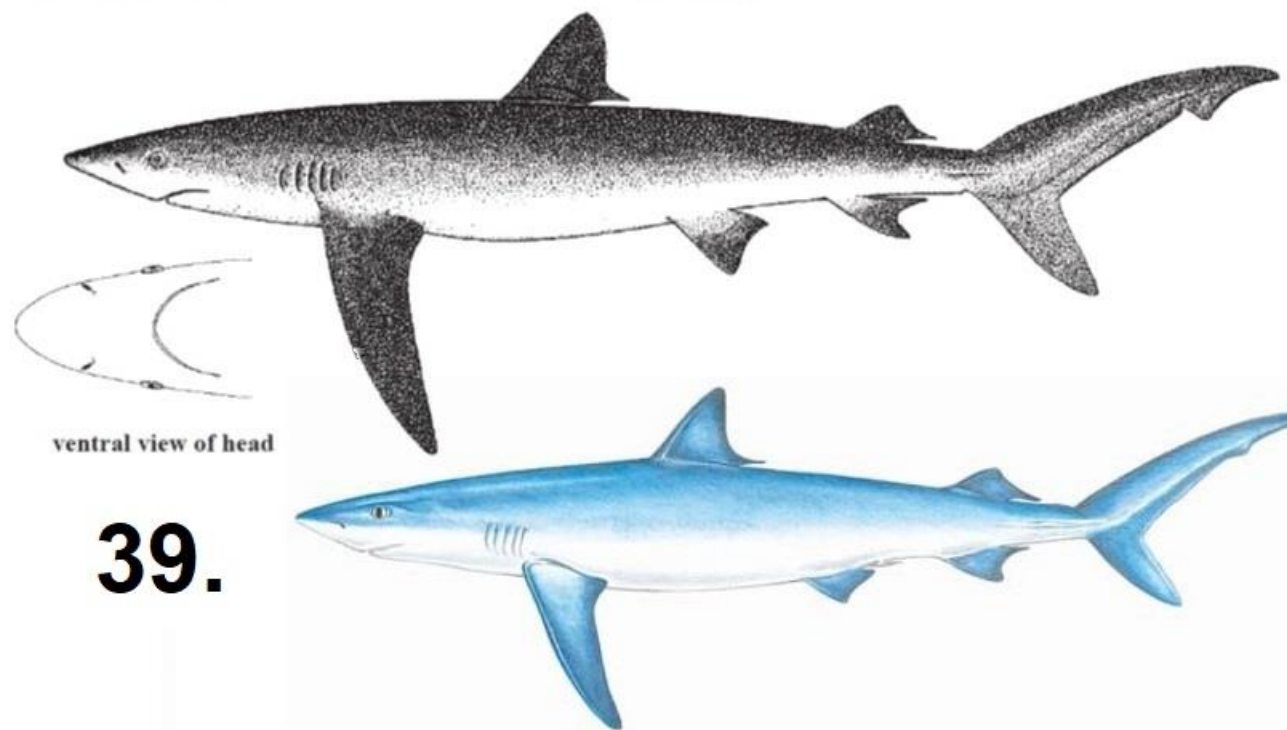
Cá Mập Xanh

Prionace glauca (Linnaeus, 1758)

BSH

Frequent synonyms / misidentifications: None / None.

FAO names: **En** - Blue shark; **Fr** - Peau bleue; **Sp** - Tiburón azul.



GDST KEY DATA ELEMENTS

VESSEL DATA (master level)	Key	Notes
Vessel Name	Y	1*
Vessel Registration	Y	Y
Unique Vessel Identification	Y	Y2*
Public Vessel Registry Hyperlink	?	Y3*
Vessel Flag	Y	
Availability of Catch Coordinates	Y	
Satellite Vessel Tracking Authority (if applicable)	Y	Y
Transshipment Vessel Name	N	N
Transshipment Vessel Unique Vessel ID	N	N
Transshipment Vessel Registration	N	N
Transshipment Vessel Flag	N	N
CATCH DATA		
Catch Area	Y	
Fishery Improvement Project	Y	
Vessel Trip Date(s)	Y	
Date(s) of Capture	Y	
Gear Type	Y	Y
Production Method	Y	

