

Oregon Department of Agriculture, Food Safety Program

Shellfish: Laws and Regulations

Products included as Molluscan shellfish:

Scallops in any form (except if the final product is the shucked adductor muscle only) and all species of oysters, clams, and mussels including

- Raw
- Shucked or in the shell
- Post-harvest processed
- Frozen or unfrozen
- Whole or in part

Shellfish that has been cooked or have other ingredients added are covered under the Seafood Hazard Analysis Critical Control Point (HACCP) system.

[Oregon Revised Statute \(ORS\) 622](#) covers Shellfish

[Oregon Administrative Rule \(OAR\) 603 Division 100](#) covers Seafood Sanitation

[Oregon Administrative Rule \(OAR\) 603-025-0410](#) covers Requirements for Dungeness Crab

[Oregon Administrative Rule \(OAR\) 635-006-0201](#), Department of Fish & Wildlife, covers Commercial Fisheries: Gear, Licenses, Poundage Fees, Records and Reports

[National Shellfish Sanitation Program \(NSSP\)](#)