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)