

SAFE AT-HOME OYSTER HANDLING

KEEP IT
CLEAN

KEEP IT
COLD

EAT IT
SOON



PURCHASE

- 1 Proper tagged with source & date
- 2 Displayed/stored under temperature control ($\leq 45^{\circ}\text{F}$).
- 3 Avoid bad smells and open shells.
- 4 Summer months have the highest risk.

TRANSPORT



- 1 Purchase at the end of your errands.
- 2 Use ice. Keep them below 40°F . Transfer to a refrigerator ASAP.
- 3 Cover to prevent dripping or spills to/from other foods.



PREPARATION

- 1 Bake: 450°F for 10min. Steam: 4-9 min. Fry/Broil: 3 min. Boil: 3-5 min after shells open.
- 2 If raw, keep chilled to 40°F up until moment of serving.
- 3 Hot sauce or lemon juice do not reliably kill bacteria. If cooked and shells do not open, throw away.

STORAGE



- 1 Discard if not consumed after 7 days.
- 2 Refrigerate in open container, can be covered by clean damp cloth.
- 3 Throw away any oysters with shells gaped open.
- 4 Avoid contact with other food, ice, and water

KNOW THE SOURCE:

- Take a picture of the tag/label, or
- Ask for the type of oyster and harvest date
- Use the QR code for more information →

