

# 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  $40^{\circ}\text{F}$ . Transfer to a refrigerator ASAP.
- 3 Cover to prevent dripping or spills to/from other foods.



## PREPARATION

- 1 Bake:  $450^{\circ}\text{F}$  for 10min. Steam: 4-9 min. Fry/Broil: 3 min. Boil: 3-5 min after shells open.
- 2 If raw, keep chilled to  $40^{\circ}\text{F}$  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 →

