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# Shellfish Safety Tips



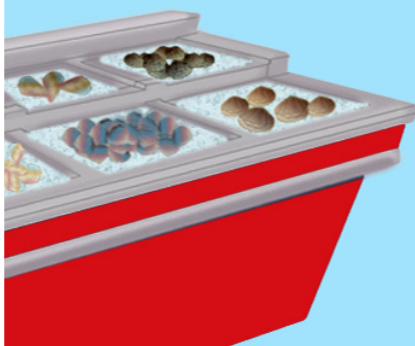
Bivalve shellfish such as oysters, clams, scallops, mussels, and cockles feed on microscopic plankton in the water. Changes in water quality can cause bacteria, biotoxins, or viruses to build up in the shellfish tissue and make those who eat it sick.

Contaminated shellfish do not necessarily smell, taste or look different from uncontaminated shellfish.



## Selling and Buying Shellfish

### Selling Healthy Shellfish



Always keep shellfish refrigerated between **0°C** and **4°C** (32 to 40°F) or frozen at **-18°C** (0°F) or colder

- Refrigerate immediately after delivery
- Keep shellfish containers cleaned with hot soapy water
- Staff must check refrigerator temperatures daily
- Staff must check shellfish displayed on ice every 2 hours or less
- Do not mix different species of shellfish or fish
- Shellfish kept in water or closed containers will suffocate and die

### Buying Healthy Shellfish

Buy only from trusted retailers and restaurants. Live shellfish should have a shipper's tag

#### ARE THEY GOOD?

Fresh, healthy shellfish should have tightly closed shells or close when you tap them. Throw them away if they are open or if the shell is cracked or broken



**If you feel sick, call your doctor!**



### More information

Learn more about shellfish safety at <http://www.dfo-mpo.gc.ca/shellfish-mollusques/index-eng.htm>

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