SAFE AT-HOME
OYSTER HANDLING

KEEP IT CLEAN

PURCHASE
1. Proper tagged with source & date
2. Displayed/stored under temperature control (≤ 45°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.
3. Transfer to a refrigerator ASAP.

KEEP IT COLD

PREPARATION
1. Bake: 450°F for 10 min. 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.

EAT IT SOON

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 ➔