**SAFE AT-HOME**

**OYSTER HANDLING**

**KEEP IT CLEAN**
- Purchase
  - Proper tagged with source & date
  - Displayed/stored under temperature control (≤ 45°F).
  - Avoid bad smells and open shells.
  - Summer months have the highest risk.

**KEEP IT COLD**
- Transport
  - Purchase at the end of your errands.
  - Use ice. Keep them below 40°F.
  - Transfer to a refrigerator ASAP.
  - Cover to prevent dripping or spills to/from other foods.

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

**STORAGE**
- Discard if not consumed after 7 days.
- Refrigerate in open container, can be covered by clean damp cloth.
- Throw away any oysters with shells gaped open.
- 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 →