



Oyster Care and Handling

In order to ensure that your oysters remain safe and retain their top quality, follow these simple handling suggestions.

- 🍯 Shellfish tags must remain with the oysters until all are gone, as required by law. Tags must be kept for 90 days after date of purchase.
- 🍯 Shellstock (oysters in the shell) are alive and should be stored in a container that will allow them to breath.
- 🍯 Never tray wrap shellstock as this will kill them.
- 🍯 Do not use a container that will allow air to flow over and dehydrate the oyster. To prevent dehydration, cover with a moist cloth.
- 🍯 Store oysters cup-side down in order to preserve liquid.
- 🍯 Refrigerate between 34° and 38°F.
- 🍯 **DO NOT ICE. DO NOT STORE IN WATER.**
- 🍯 Oysters should last for 14 days from date of harvest, which is stated on the FDA Interstate Shellfish Tag. Do not consume raw after 14 days.
- 🍯 **NEVER** eat or serve an oyster that is open or dead, discard immediately.

