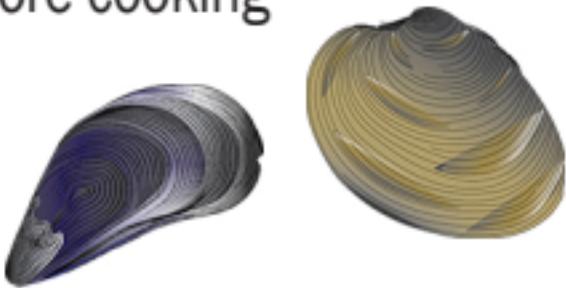


- Scrub the shells with a firm brush before cooking
- Discard any with cracked or open shells that don't close when tapped
- Live shellfish should be cooked within:
 - Softshell Clams & Mussels 1-2 days
 - Hardshell Clams & Oysters 7-10 days



For more info and additional resources visit:
www.seafoodhealthfacts.org or search fda.gov

Michael Ciaramella: mc2544@cornell.edu

Sea Grant
New York