



# Shellfish Storage

## IMPORTANT ITEMS:

- Store shellfish at 41°F or colder.
- Store shellfish to prevent cross-contamination.
- Maintain shellfish tag with each container.

## Prevent Cross-Contamination:

- **REMEMBER:** shellfish ingest any liquid that contacts them; Do not allow water or other liquids to splash onto shellfish.
- Only use approved ice when storing shellfish.
- Keep shellfish separate from other foods (seafood).
- Do not store other foods above shellfish.

## Important Reminders:

- Refrigerator temperature must remain at 41°F or colder at all times.
- Original tag must remain with shellfish container until the last one has been removed.
- Shellfish from different containers must not be combined at any time.

