

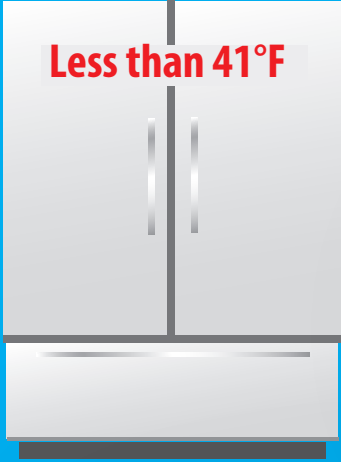
Serve Shellfish Safely

Sirva mariscos con cuidado

Shellfish must remain cold

Marisco debe permanecer fría

Less than 41°F



Minimize handling outside of cold storage
Minimizar el manejo fuera de almacenamiento frío

Contaminated shellfish can make you sick

Mariscos contaminados pueden enfermarte



Wash hands before & after handling shellfish

Lave las manos antes y después de tocar mariscos



Wear gloves when handling

Lleve guantes al manipular



Keep shellfish away from other food

Separe mariscos de otra comida



Keep shellfish dealer tags

Mantener mariscos etiquetas de venta

XYZ Shellfish Co., 23 Seaweed Lane, Chowderville, MA 01003
CERTIFICATION NO.: MA-6543-SS

Original Shipper's Cert. No. if different from above: _____
Harvest Date: 1/24/07 Shipping Date: 1/25/07
Harvest Location: CCB 123
Type of shellfish: Oysters
Quantity of shellfish: 5 pounds

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TO: Sam's Clam Shack Reshipper's Cert. No. _____ Dates Reshipped _____
123 Shoreline Road
Woburn, MA 01801



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Cape Cod
Cooperative Extension