

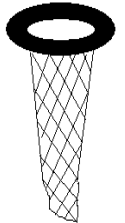


RECREATIONAL SHELLFISH HARVESTERS! YOUR GUIDE TO GATHERING SHELLFISH

Naturally occurring bacteria* can multiply in oysters and clams if not kept cool, and can make you ill. This simple guide will help inform you how to keep shellfish cool and keep them safe during harvest, transportation, and storage.

DURING HARVEST: Harvest shellfish **ONLY** from approved areas; refer to the shellfish growing water classifications charts at www.nj.gov/dep/bmw/waterclass.htm

Place shellfish in containers such as netted bags/buckets with holes. Keep netted bags & buckets submerged in sea water so that the sea water can circulate through them. Placing the netted bag in a floating inner tube is an easy method.



Keep bag or bucket covered with a wet cloth until shellfish can be cooled or refrigerated. This will keep them from drying out and heating up excessively in the sun.

ON THE WAY HOME: Do not leave clams and oysters sitting in the sun. Pack shellfish in a cooler with plenty of ice packs as soon as possible. Melted ice water will kill clams and oysters. Getting the shellfish packed in ice packs or under refrigeration to 45°F reduces the growth of bacteria.

AT HOME: Clean excess silt and seaweed from clams. Rinse under cold, running water. Cover shellfish with a clean, damp cloth, then place into refrigerator. It is recommended that you consume them within 48 hours.

WARNING! Young children, pregnant women, elderly people, diabetics, and people with compromised immune systems should **NEVER** consume **raw** clams or oysters. They should only consume thoroughly **cooked** clams and oysters.

**Vibrio parahaemolyticus*