

EDUCATIONAL BULLETIN

For Food Establishments Selling/Serving Bivalve Shellfish

Bivalve shellfish, such as oysters, clams, scallops, and mussels may contain naturally occurring toxins, or harmful bacteria. Not all toxins are destroyed by cooking. As such, shellfish must, by law, be:

1. **Obtained from a federally registered shellfish processing plant.** This minimizes the risk that the shellfish may be contaminated with deadly toxins, or harmful levels of pathogenic bacteria.
2. **Carry completed tags.** Tags, or other records of source, must be kept for 1 year for fresh product and 2 years for frozen, in order that illnesses might be traced to the harvest site.
3. **Be refrigerated** (<4°C). Harmful bacteria will grow rapidly even in shellstock.
4. **Be protected from contamination.**
5. **If the shellfish is destined for raw service, it must have been harvested according to CFIA Vp control measures.** Restaurants and retail stores must have in place a *Food Safety Plan* to ensure the safety of the shellfish they serve or sell.

