• 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
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