



Shellfish Safety Tips



Bivalve shellfish such as oysters, clams, scallops, mussels, and cockles feed on microscopic plankton in the water. Changes in water quality can cause bacteria, biotoxins, or viruses to build up in the shellfish tissue and make those who eat it sick.

Contaminated shellfish do not necessarily smell, taste or look different from uncontaminated shellfish.



Harvesting Shellfish

Only Harvest in Open Areas

Before harvesting shellfish, here is how to check that an area is open:

- Signs are posted at closed locations
- Public notices may be placed in newspapers and on radio
- Information is posted on our website <http://www.dfo-mpo.gc.ca/shellfish-mollusques/index-eng.htm>
- Call your local Fisheries and Oceans Canada office
- Scan the QR Code on your phone



It is dangerous and illegal to harvest shellfish in closed areas. Closed areas are:

- At least 125 metres (400 feet) away from a wharf, aquaculture operation, or floating accommodation
- At least 300 metres (1,000 feet) away from sources of pollution, sewage or wastewater treatment plants
- Contaminated with bacteria, viruses, toxins or harmful chemicals

Always harvest at the water's edge when the tide is going out.

WHEN IN DOUBT, DON'T HARVEST!

Keep Your Shellfish Cold

- Keep your shellfish cooled between 0°C and 4°C (32 to 40°F) at all times
- Use a clean and open container with ice packs
- Keep the container in the shade or under wet burlap
- Never keep shellfish in a sealed container or in freshwater as they will suffocate and die
- Do not mix different species of shellfish or fish



If you feel sick, call your doctor!



More information

Learn more about shellfish safety at <http://www.dfo-mpo.gc.ca/shellfish-mollusques/index-eng.htm>