



# Warm Weather Seafood Tips



*It is important to keep your Seafood at the appropriate temperature any time of year, especially during warmer months. Remember to always store your Seafood in refrigeration immediately after purchase and handle with care. Please use this guide to maintain the quality of live Shellfish and fresh Fish. And enjoy your Seafood!*

**Store Live Oysters and Clams** in the refrigerator at a temperature between 38° F to 40° F. Do not place on ice, or allow fresh water to come in contact with them. Do not place Live Shellfish in air-tight containers.

**Store Live Mussels** covered in ice, so they stay hydrated and place in refrigerator. Do not freeze Mussels.

*Live Mussels on Ice*



**Keep Freshly Shucked Oysters, Scallops and Clams** in their own containers and immersed in ice. Store in a refrigerator about 32° F.

**Store Live Lobsters** in the refrigerator at between 38° F to 40° F in moist packaging (seaweed or damp paper strips), and Live Crabs in temperatures between 40° F to 45° F. Never store live Lobsters or Crabs in an airtight container.

**Before Consuming Live Shellfish**, scrub Scallops, Mussels, Clams and Oysters under cold water to clean. Soaking them in water with flour or cornmeal to encourage them to purge will shorten their life.

**For Seafood That is Purchased Frozen**, store at 0° F or below. For Fish that is purchased frozen, it is recommended that it be used within two months. If your freezer is often open, it is recommended that Fish be used within two weeks for optimum quality.

*Whole Fish on Ice*



**When Storing Fresh Fish** that has Been Removed From its Package:

- Rinse under cold water and pat dry with paper towels. When Fish sits in its own juices, the flesh deteriorates more rapidly.
- You May Keep Whole Fish on Ice, however, do not let ice touch fillets or portions. The flesh will absorb the fresh water and compromise the quality. If you will not be using the Fish within a day or so, freeze it immediately. Here's how:
  - 1.) First rinse the Fish under cold water and pat very dry with paper towels.
  - 2.) Wrap the Fish tightly in plastic wrap, pushing all the air out and freeze.
  - 3.) For best quality of Fish frozen at home, use within two weeks.

*Fish Fillet Wrapped*



**Always Thaw Fish and Seafood** in the refrigerator. A slow thaw at lower than 40°F will ensure the maintenance of quality and freshness.

Any questions, please contact the HACCP/Food Safety Department at Samuels Seafood Company. We will be happy to assist you.

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