

To ensure the highest quality, it's essential to keep seafood properly chilled year-round—especially during the warmer months. Store all seafood in the refrigerator as soon as you receive it, and handle with care to maintain peak freshness. Use this guide to help preserve both quality and safety every step of the way. Enjoy your seafood!

LIVE SHELLFISH

Oysters & Clams:

- Store in the refrigerator at 38°–40°F.
- *Do not* place on ice or expose to fresh water.



Live Oysters on Ice



Live Clams in Refrigeration

Mussels:

- Keep covered in ice and refrigerate.
- *Do not* freeze.



Live Mussels on Ice

Before use: Rinse live scallops, mussels, clams, and oysters under cold water. Soaking in water with flour or cornmeal to encourage them to purge will shorten their shelf life.

Lobsters:

- Store at 38°–40°F in moist packaging (seaweed or damp paper towels).

Crabs:

- Store at 40°–45°F.

Note: Never store live shellfish in air-tight containers.

SHUCKED SHELLFISH (Oysters, Scallops, Clams)

- Keep in their original container.
- Place the container on ice and store in the refrigerator at about 32°F.

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

FRESH FISH

- Rinse under cold water and pat dry. Avoid letting fish sit in its own liquid—it shortens shelf life.
- Whole fish can be stored on ice.
- *Do not* let ice come into direct contact with fillets or portions—fresh water can damage the texture and flavor.



Not using it right away? Freeze it:

1. Rinse under cold water and pat dry.
2. Wrap tightly in plastic wrap, pushing out as much air as possible.
3. Freeze immediately.

For best quality, use home-frozen fish within **two weeks**.



FROZEN SEAFOOD

- Store at 0°F or below.
- Use within **two months** for best quality, or within **two weeks** if your freezer is frequently opened.
- **Always thaw** seafood in the refrigerator—never at room temperature. A slow thaw below 40°F preserves freshness and texture.