



**RESTAURANT READY® Mussels, Oysters and Clams shipped daily**

**ALL CHEFS AND FOOD HANDLERS**  
**PLEASE READ**

**\*\*\*VERY IMPORTANT HANDLING INSTRUCTIONS\*\*\***

THINGS ARE QUICKLY HEATING UP IN PARTS OF OUR DISTRIBUTION REACH. PREVENT MORTALITY IN YOUR LIVE SHELLFISH PRODUCTS BY FOLLOWING THE INSTRUCTIONS BELOW. NO EXCEPTIONS!

- Keep mussels buried in ice AND refrigerated at all times in false bottom boxes or drip pans.
- **If you notice the shell is gaping open slightly, try running cold water over the mussel.** If it is still alive you will see the mussel close within about sixty seconds. If it remains wide open, the mussel has died or is dying and should not be consumed.
- Temperature is always an important factor, however it is even more critical during this time. When mussels are ready to reproduce, increases in temperature or rough handling will cause them to release **spawn**. Spawn typically has a strong aroma.
- If you do find that the mussels have spawned, take the bags out of the boxes and immediately rinse them off with **FRESH COLD WATER**. Rinse and drain the bottom of the boxes before returning the mussels to the box. Ice the mussels down and keep them as close to 34°F degrees as possible.
- **Critical control points are:**
  - **Loading docks.** Move product directly into coolers,
  - **Kitchens.** Keep mussels iced and in the cooler until the time of preparation.
- Please take the time to pass this information and handling instruction on to any of your staff handling mussels. We will be happy to answer any further questions they may have or to provide you with additional copies of this notice for you to distribute.

**DO NOT LET SHELLFISH SIT OUT ON THE LOADING DOCK  
OR IN THE KITCHEN EVEN FOR SHORT PERIODS OF TIME**

**\*\*\*ICE, ICE, ICE, ICE, ICE, ICE, ICE\*\*\***  
**WE REPEAT...**  
**\*\*\*ICE, ICE, ICE, ICE, ICE, ICE, ICE\*\*\***