

HARVESTING SHELLFISH IN ATLANTIC CANADA

Background map is CFIA Sampling Locations in Eastern Canada



Match the Shellfish and colour them!



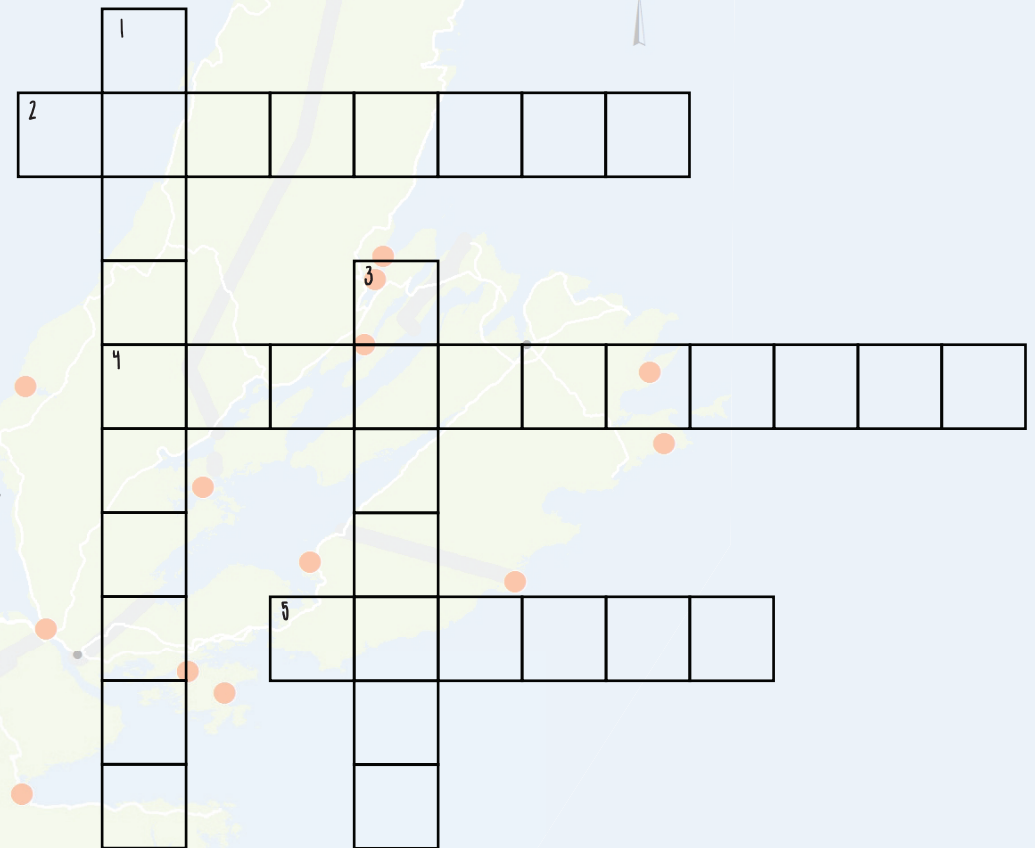
Crossword

↓ Down -

1. What is the activity of collecting shellfish?
3. Mussels and oysters are both examples of this type of mollusc.

→ Across -

2. What is one of the things the CFIA tests shellfish for to make sure they are safe to eat?
4. Shellfish are sensitive to their _____.
5. It is illegal to harvest shellfish from an area that is _____.



1 Harvesting 2 Bacteria 3 Bivalve 4 Environment 5 Closed

Did you know...

Harvesting shellfish is a popular commercial and recreational activity in Atlantic Canada.

The Canadian Food Inspection Agency (CFIA) works with other federal government departments to monitor and ensure the safety and quality of shellfish harvested and sold in Canada.

CFIA monitoring of harvest areas includes testing for bacteria and toxin levels in shellfish.

The majority of shellfish tested by the CFIA are bivalve molluscs such as mussels, clams, scallops, and oysters.

Bivalve molluscs are filter feeders and are highly sensitive to their aquatic environment. If the water they live in is contaminated with bacteria, toxic algae or chemical pollutants, these substances will accumulate in their flesh and make them unsafe to eat.

Check before you harvest! Make sure the area where you plan to harvest shellfish is open. When an area is officially "closed" due to high bacteria or toxin levels, it is both illegal and unsafe to harvest shellfish from that area.

Enjoy safe shellfish – it's important to harvest, store, handle and prepare shellfish appropriately to help prevent illness. For more information on shellfish safety visit www.inspection.gc.ca