General Information for Patients and Consumers [1]

These resources include information for the general public that is summarized to highlight major points in a way that is easy to read and understand. This content is generally intended for healthcare providers’ patients and consumers who purchase or eat seafood. This information is frequently in the form of pamphlets, charts, or short publications that can be used to help individuals and their families make informed and effective choices.

Seafood Safety Overview [2]
A short summary of current knowledge and advice on food safety issues associated with seafood products.

Guide to Selecting Seafood [3]
This section provides practical advice for consumers to evaluate the quality and safety of seafood products when purchasing them in retail stores or restaurants.

Seafood Handling and Storage [4]
This publication provides practical advice for consumers to help them transport, store and prepare seafood products to ensure safety and maximize quality.

Seafood Safety Issues for Specific Products [5]
This section contains three different factsheets for consumers that describe potential food safety concerns for certain types of seafood products including: raw shellfish; ready-to-eat products that will not be cooked before they are eaten; and recreationally caught fish and shellfish.

Seafood Safety Topics [6]
Information is provided on specific food safety hazards that can be associated with seafood and other perishable foods. Fact sheets describe general information of interest to consumers on the following food safety hazards: microbial pathogens; parasites; natural toxins; man-made pollutants; and mercury.
Source URL:

Links