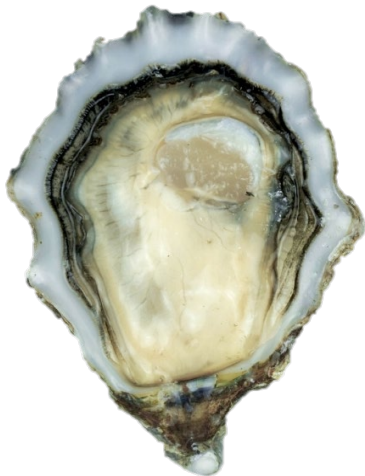


Oyster Consumer Identification Guide

For Use In Oyster-Related Foodborne Illness Investigations



X-small
2 – 3"

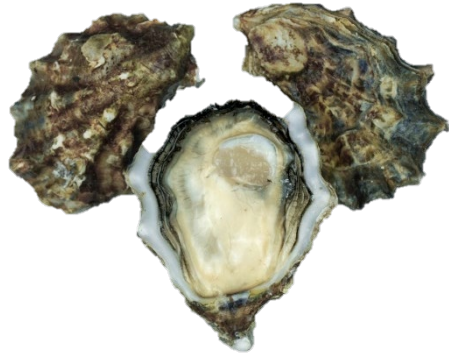


Small
3 – 4"



Medium
4 – 5"

- About what size oysters did you eat?
- What were the oysters called? They are often named for the place where they were harvested.
- What other characteristics do you remember about the oysters you ate?
- Did you take a picture of the menu or your meal?



Pacific – common in WA

Shells often have sharp radial lines and can grow very large. Usually sold extra-small to medium (2-5”).



Tumbled Pacific – common in WA

Pacific oysters that are grown to have smoother shells and extra deep cups. Usually sold extra-small (2-3”).



Virginica – somewhat common in WA

Shells are thick, flattened, and irregularly shaped with concentric bands. Usually sold small (3-4”).



Kumamoto – somewhat common in WA

Shells have deep, fluted, radial lines (deeper than Pacific oysters). Usually sold extra-small or smaller (1-3”).



Olympia – less common in WA

Shells are tiny, flat and typically round but sometimes elongated. Usually sold even smaller than extra-small (1-2”).



European Flat – less common in WA

Shells are oval or pear shaped and rough with narrow concentric bands. Usually sold extra-small to small (2-4”).