## CALIFORNIA ENVIRONMENTAL PROTECTION AGENCY

## OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT

Lauren Zeise, Ph.D., Director Matthew Rodriquez, Secretary for Environmental Protection Edmund G. Brown Jr., Governor



## MEMORANDUM

TO:

Charlton H. Bonham, Director

California Department of Fish and Wildlife

1416 Ninth Street, 12<sup>th</sup> Floor Sacramento, California 95814

FROM:

Lauren Zeise, Ph.D.

Director

DATE:

December 3, 2018

SUBJECT:

RECOMMENDATION TO OPEN THE COMMERCIAL DUNGENESS

CRAB FISHERY FROM THE SOUTHERN BOUNDARY OF BODEGA HEAD STATE MARINE RESERVE IN SONOMA COUNTY TO THE

SONOMA/MENDOCINO COUNTY LINE

The Office of Environmental Health Hazard Assessment (OEHHA), in consultation with the California Department of Public Health (CDPH), has determined that consumption of Dungeness Crab taken from state waters from the southern boundary of Bodega Head State Marine Reserve in Sonoma County (38° 18' N. latitude) north to the Sonoma/Mendocino County line (38° 46.125' N. latitude) no longer poses a significant threat for domoic acid exposure. OEHHA, in consultation with CDPH, therefore recommends that the commercial crab fishery be opened in this area. This determination is based on data from samplings of Dungeness crab that were collected from this area and analyzed by CDPH laboratories, as shown in the table below.

Domoic acid poisoning in humans may occur within minutes to hours after consumption of affected seafood and can result in signs and symptoms ranging from vomiting and diarrhea to permanent loss of short-term memory (Amnesic Shellfish Poisoning), coma, or death.

Current federal action levels for domoic acid are 20 parts per million (ppm) for all fish, with the exception of 30 ppm in the viscera of Dungeness crabs.

CDPH and OEHHA recommend as a best preparation practice that consumers avoid eating the viscera (internal organs, also known as "butter" or "guts") because they usually contain much higher levels of domoic acid than the meat.

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If you have questions, please contact me at <u>Lauren.Zeise@oehha.ca.gov</u> or (916) 322-6325.

## **Dungeness Crab Sampling Results**

PORT	AREA	SAMPLE COLLECTION DATE	NUMBER OF SAMPLES	TISSUE TYPE	SAMPLE RESULTS: RANGE	AVERAGE LEVEL	SAMPLES EXCEEDING ACTION LEVEL*
Bodega Bay	Point Reyes	9/28/2018	6	Viscera	< 2.5 -19 ppm	5 ppm	0%
	Bodega Head	9/28/2018	6	Viscera	5.8 - 40 ppm	17.3 ppm	17%
	Russian River	9/29/2018	6	Viscera	6.8 - 32 ppm	16.7 ppm	33%
	Salt Point	9/29/2018	6	Viscera	< 2.5 - 15 ppm	4 ppm	0%
	Bodega Head	10/20/2018	6	Viscera	< 2.5 – 31 ppm	11.9 ppm	17%
	Russian River	10/20/2018	6	Viscera	< 2.5 – 14 ppm	4.9 ppm	0%
	Bodega Head	10/27/2018	6	Viscera	< 2.5 – 30 ppm	11.4 ppm	0%
	Russian River	10/27/2018	6	Viscera	< 2.5 – 74 ppm	17.1 ppm	17%
	Bodega Head	11/3/2018	6	Viscera	3.1 – 14 ppm	6 ppm	0%
	Russian River	11/3/2018	6	Viscera	<2.5 – 14 ppm	3.4 ppm	0%
	Russian River	11/10/2018	6	Viscera	<2.5 – 52 ppm	14.6 ppm	17%
	Russian River	11/17/2018	6	Viscera	<2.5 – 8.7 ppm	1.5 ppm	0%
	Russian River	11/25/2018	6	Viscera	<2.5 – 10 ppm	4.5 ppm	0%

<sup>\*</sup>The action level for viscera is 30 ppm.