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, 12th Floor
Sacramento, California 95814

FROM: Lauren Zeise, Ph.D.
Director

DATE: November 16, 2018

SUBJECT: RECOMMENDATION TO OPEN THE COMMERCIAL LOBSTER FISHERY NEAR ANACAPA ISLAND (VENTURA COUNTY)

The Office of Environmental Health Hazard Assessment (OEHHA), in consultation with the California Department of Public Health (CDPH), has determined that consumption of lobster from state waters around Anacapa Island no longer poses a significant threat for domoic acid exposure. OEHHA, in consultation with CDPH, therefore recommends that the commercial lobster fishery in state waters around Anacapa Island in Ventura County be opened. This determination is based on data from samplings of lobster and analysis of these samples by CDPH laboratories. The specific area to be opened includes all state waters surrounding Anacapa Island east of 119° 30.000' W. longitude, and west of 119° 10.000' W. longitude, in blocks 683, 684, 706, and 707. This closure area in blocks 684 and 707 includes a portion of state waters near the eastern edge of Santa Cruz Island (Santa Barbara County). State waters extend three nautical miles beyond the outermost islands, reefs, and rocks.

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. State and federal laws

prohibit the commercial distribution of seafood products that contain domoic acid above the action level.

CDPH and OEHHA recommend as a best preparation practice that consumers avoid eating the viscera (internal organs, also known as "butter" or "guts") and roe (reproductive parts) of lobster or crabs, as the sampled viscera and roe contained much higher levels of domoic acid than the meat.

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

Lobster Sampling Results

PORT	AREA	SAMPLE COLLECTION DATE	NUMBER OF SAMPLES	TISSUE TYPE	SAMPLE RESULTS: RANGE	AVERAGE LEVEL	SAMPLES EXCEEDING ACTION LEVEL
Channel Islands	Anacapa Island (Block 684)	9/28/2018	7	Viscera	6.3 - 210.0 ppm	78.3 ppm	71%
		9/28/2018	4	Roe	28 – 50 ppm	38.5 ppm	100%
		10/25/2018	6	Viscera	< 2.5 - 13 ppm	2.2 ppm	0%
		11/7/2018	6	Viscera	Non-detectable	Non-detectable	0%
	Block 710	10/16/2018	6	Viscera	<2.5 – 15 ppm	3.9 ppm	0%