OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT

Gavin Newsom, Governor Yana Garcia, Secretary for Environmental Protection Lauren Zeise, Ph.D., Director



MEMORANDUM

TO: Charlton H. Bonham, Director

California Department of Fish and Wildlife

715 P Street

Sacramento, California 95814

FROM: Lauren Zeise, Ph.D. Lauren Zeise

Director Lauren Zeise (Jul 6, 2023 11:35 PD

DATE: July 6, 2023

SUBJECT: RECOMMENDATION TO OPEN THE RECREATIONAL RAZOR CLAM

FISHERY IN DEL NORTE COUNTY

The Office of Environmental Health Hazard Assessment (OEHHA), in consultation with the California Department of Public Health (CDPH), has determined that consumption of razor clams taken from Del Norte County no longer poses a significant threat for domoic acid exposure. OEHHA, in consultation with CDPH, therefore recommends that the recreational razor clam fishery be opened in Del Norte County. A table showing the results of domoic acid sampling and analysis from Del Norte County (Point St. George) is shown below. The recreational razor clam fishery closure for Humboldt County remains in effect.

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. The California Department of Fish and Wildlife, CDPH, and OEHHA will collect, monitor and analyze razor clams to determine when the recreational razor clam fishery in Humboldt County can be re-opened safely.

If you have questions, please contact me at <u>Lauren.Zeise@oehha.ca.gov</u> or Dr. Wesley Smith at <u>Wesley.Smith@oehha.ca.gov</u>.

Razor Clam Sampling Results

| COUNTY | LOCATION | SAMPLE COLLECTION DATE | TISSUE TYPE | DOMOIC ACID (ppm)*** |
|-----------|------------------|---------------------------|----------------|-------------------------|
| Del Norte | Point St. George | 06/07/23 | Meat* | 11.0 |
| | | | Meat* | 6.6 |
| | | | Meat* | 8.0 |
| Del Norte | Point St. George | 06/17/23 | Meat* | < 2.5 |
| | | | Meat** | 6.6 |
| | | | Meat** | 11.0 |
| | | | Meat** | 3.0 |
| | | | Meat** | 5.9 |

^{*} Composite sample of four individual clams.

cc: Melissa Miller-Henson
Executive Director
California Fish and Game Commission
715 P Street, 16th Floor
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Dr. Miren Klein Assistant Deputy Director, Center for Environmental Health California Department of Public Health 1500 Capitol Avenue, Suite 520 Sacramento, California 95814

^{**} Composite sample of three individual clams.

^{***} The action level for razor clam meat is ≥ 20 ppm.