



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 (Aug 4, 2023 08:47 PDT)

**DATE:** August 4, 2023

**SUBJECT:** RECOMMENDATION TO OPEN THE RECREATIONAL RAZOR CLAM FISHERY IN HUMBOLDT 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 Humboldt 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 Humboldt County. A table showing the results of domoic acid sampling and analysis from Humboldt County (Clam Beach) is shown 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  $\geq 20$  parts per million (ppm) for all fish and shellfish, with the exception of  $> 30$  ppm in the viscera of Dungeness crabs.

If you have questions, please contact me at [Lauren.Zeise@oehha.ca.gov](mailto:Lauren.Zeise@oehha.ca.gov) or Dr. Wesley Smith at [Wesley.Smith@oehha.ca.gov](mailto:Wesley.Smith@oehha.ca.gov).

### Razor Clam Sampling Results

COUNTY	LOCATION	SAMPLE COLLECTION DATE	TISSUE TYPE	DOMOIC ACID (ppm)****
Humboldt	Clam Beach	06/06/23	Meat*	14.0
			Meat*	4.3
			Meat*	11.0
			Meat*	2.8
			Meat*	< 2.5
			Meat*	6.6
		07/20/23	Meat**	6.7
			Meat***	9.0
			Meat***	8.0

\* Sample of an individual clam.

\*\* Composite sample of four individual clams.

\*\*\* Composite sample of three individual clams.

\*\*\*\* The action level for razor clam meat is  $\geq 20$  ppm.

cc: Melissa Miller-Henson  
 Executive Director  
 California Fish and Game Commission  
 715 P Street, 16<sup>th</sup> Floor  
 Sacramento, California 95814

Dr. Miren Klein  
 Assistant Deputy Director, Center for Environmental Health  
 California Department of Public Health  
 1500 Capitol Avenue, Suite 520  
 Sacramento, California 95814