



Gavin Newsom, Governor  
Yana Garcia, Secretary for Environmental Protection  
Kristina Thayer, Ph.D., Director

## MEMORANDUM

**TO:** Charlton H. Bonham, Director  
California Department of Fish and Wildlife  
715 P Street  
Sacramento, California 95814

**FROM:** Kristina Thayer, Ph.D.  
Director

**DATE:** December 30, 2025

**SUBJECT:** RECOMMENDATION TO OPEN THE RECREATIONAL DUNGENESS CRAB FISHERY IN BIOTOXIN MANAGEMENT AREA B, FROM READING ROCK STATE MARINE RESERVE SOUTH TO CAPE MENDOCINO (HUMBOLDT AND MENDOCINO COUNTIES)

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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 meat from Biotoxin Management Area (BMA) B in Humboldt and Mendocino counties no longer poses a significant threat for domoic acid exposure. OEHHA, in consultation with CDPH, therefore recommends opening the recreational Dungeness crab fishery in state waters of BMA B from Reading Rock State Marine Reserve (41° 17.6' N. latitude) to Cape Mendocino (40° 10' N. latitude).

These recommendations are based on levels of domoic acid in the viscera and meat of Dungeness crab that were collected from these areas and analyzed by CDPH laboratories. A table presenting the results of domoic acid analysis in crab samples collected from the BMA B is shown below.

OEHHA strongly recommends that non-commercial shellfish harvesters continue to follow all [CDPH marine biotoxin quarantines and health advisories](#), including those for Paralytic Shellfish Poisoning (PSP) toxins.

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

### Dungeness Crab Sampling Results

PORT	COLLECTION SITE	SAMPLE COLLECTION DATE	NUMBER OF SAMPLES	TISSUE TYPE	SAMPLE RESULTS: RANGE DOMOIC ACID (ppm)	AVERAGE LEVEL DOMOIC ACID (ppm)	% OF SAMPLES EXCEEDING ACTION LEVEL*
BMA B: Trinidad	Trinidad Lagoons	9/24/25	6	viscera	9.7 – 130	35	17%
			1	meat	95	na	100%
		Re-test #1 11/11/25	6	viscera	9.5 – 100	40	50%
			3	meat	17 – 34	24	67%
		Re-test #2 12/5/25	6	viscera	7.4 - 24	17	0%
		Re-test #3 12/14/25	6	viscera	3.0 – 11	7.0	0%
	Trinidad Head	9/24/25	6	viscera	10 – 180	58	50%
			3	meat	17 – 79	43	67%
		Re-test #1 11/11/25	6	viscera	16 – 33	25	17%
			2	meat	11,12	12	0%
		Re-test #2 12/5/25	6	viscera	12-62	27	33%
			2	meat	7.9, 18	na	0%
		Re-test #3 12/13/25	6	viscera	5.7 – 23	11	0%
		11/09/25	6	viscera	5.3 – 42	21	33%
			2	meat	11, 15	13	0%
BMA B: Eureka	LP Eureka	Re-test #1 11/29/25	6	viscera	3.0 – 30	12	0%
			1	meat	10	na	0%

PORT	COLLECTION SITE	SAMPLE COLLECTION DATE	NUMBER OF SAMPLES	TISSUE TYPE	SAMPLE RESULTS: RANGE DOMOIC ACID (ppm)	AVERAGE LEVEL DOMOIC ACID (ppm)	% OF SAMPLES EXCEEDING ACTION LEVEL *
<b>BMA B: Eureka</b>	LP Eureka	Re-test #2 12/6/25	6	viscera	3.4 - 48	15	17%
			1	meat	11	na	0%
		Re-test #3 12/14/25	6	viscera	6.8 – 20	12	0%
	Eel River	11/09/25	6	viscera	13 – 23	18	0%

\*The action level for viscera >30 ppm and for meat is  $\geq 20$  ppm.

\*\*Non-detect (<2.5 ppm) included as zero in the calculation of the average.

na = not applicable

cc: June Weintraub, Sc.D.  
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