

Women (18-49 Years)

Children (1-17 Years)

TOTAL SERVINGS A WEEK

OR

TOTAL SERVINGS A WEEK

OR

2 TOTAL SERVINGS A WEEK

OR

TOTAL SERVING A WEEK

DO NOT EAT



web www.oehha.ca.gov/fish email fish@oehha.ca.gov phone (916) 324-7572

A GUIDE TO EATING FISH from the CENTRAL AND SOUTH DELTA

Includes all waterbodies in the Delta south of Highway 12, except the Sacramento River and San Joaquin River south of Stockton

(CONTRA COSTA, SAN JOAQUIN AND SACRAMENTO COUNTIES)

WOMEN 18 - 49 YEARS AND CHILDREN 1 - 17 YEARS

Eat the Good Fish

Eating fish that are low in chemicals may provide health benefits to children and adults.



Avoid the Bad Fish

Eating fish with higher levels of chemicals like mercury or PCBs may cause health problems in children and adults.



Choose the Right Fish

Chemicals may be more harmful to unborn babies and children.



Asian Clam (Corbicula)









high in omega-3s



 * Chinook (King) Salmon removed from advisory.
 See note below.



Black Bass Species
high in omega-3s



Common Carp



Crappie



Sacramento Sucker



Striped Bass



White Sturgeon

Any fish or shellfish from the Port of Stockton

Serving Size

A serving of fish is about the size and thickness of your hand. Give children smaller servings.

For Adults



For Children



Eat only the skinless fillet



Eat only the meat



Some chemicals are higher in the skin, fat, and guts.

* Chinook (King) Salmon:

No take permitted in these water bodies per CDFW regulations. Refer to CDFW for regulations on other species.

Updated 09/2018



Women (50+ Years)

Men (18+ Years)

TOTAL SERVINGS A WEEK

OR

WEEK

OR

SERVINGS

OR

TOTAL SERVING A WEEK

DO NOT EAT

California Office of **Environmental Health Hazard Assessment**

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WOMEN 50 YEARS AND OLDER AND MEN 18 YEARS AND OLDER



American Shad high in omega-3s



Asian Clam (Corbicula)



Steelhead Trout high in omega-3s



Sunfish Species

* Chinook (King) Salmon removed from advisory. See note below.



Catfish



Crayfish



Black Bass Species high in omega-3s



Common Carp



Crappie



Striped Bass high in omega-3s



Sacramento Sucker



White Sturgeon

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