OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT

GOOD CATCH CALIFORNIA
Your Fish Advisor

Health Advisory and Guidelines for Eating Fish from Pinto Lake (Santa Cruz County)

July 2020

Fish, Ecotoxicology, and Water Section
Pesticide and Environmental Toxicology Branch
Office of Environmental Health Hazard Assessment
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LIST OF ACRONYMS AND ABBREVIATIONS

ATL	Advisory Tissue Level
CDFW	California Department of Fish and Wildlife
DDT(s)	dichlorodiphenyltrichloroethane (DDT) and its metabolites dichlorodiphenyldichloroethane (DDD) and dichlorodiphenyldichloroethylene (DDE)
DHA	docosahexaenoic acid
EPA	eicosapentaenoic acid
FDA	Food and Drug Administration
Hg	mercury
MDL	method detection limit
MLML	Moss Landing Marine Laboratories
mm	millimeters
OEHHA	Office of Environmental Health Hazard Assessment
PBDEs	polybrominated diphenyl ethers
PCBs	polychlorinated biphenyls
ppb	parts per billion
RL	reporting limit
RWB3	Regional Water Board 3 (Central Coast)
Se	selenium
SWAMP	Surface Water Ambient Monitoring Program
SWRCB	State Water Resources Control Board
USDA	United States Department of Agriculture
USDHHS	United States Department of Health and Human Services
US EPA	United States Environmental Protection Agency

PREFACE

The Office of Environmental Health Hazard Assessment (OEHHA), a department in the California Environmental Protection Agency, is responsible for evaluating potential public health risks from chemical contamination of sport fish. This includes issuing fish consumption advisories, when appropriate, for the State of California. OEHHA's authorities to conduct these activities are based on mandates in the:

- California Health and Safety Code
  - Section 59009, to protect public health
  - Section 59011, to advise local health authorities
- California Water Code
  - Section 13177.5, to issue health advisories

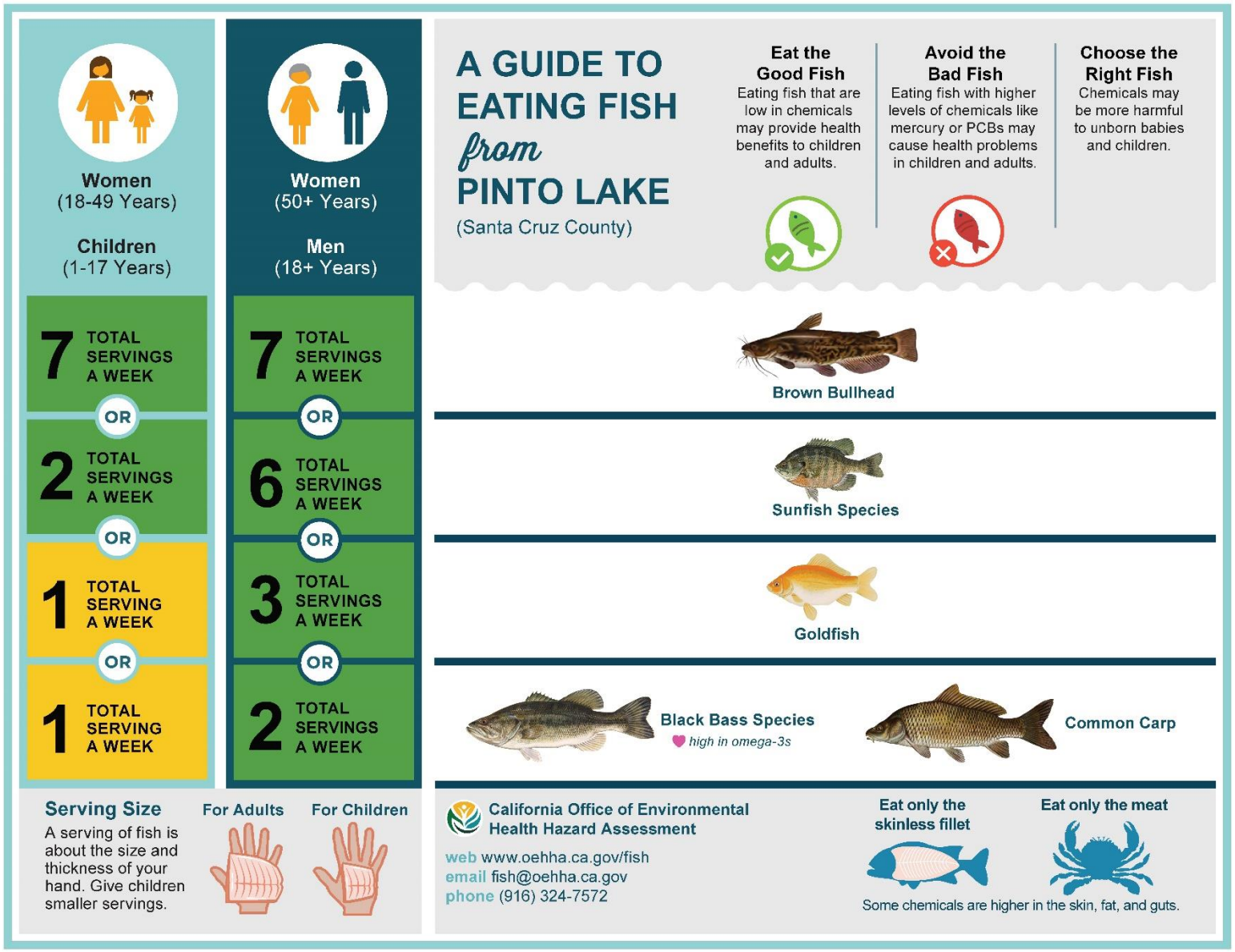
The health advisories are published in the California Department of Fish and Wildlife Sport Fishing Regulations in the section on public health advisories.

This report presents guidelines for eating fish from Pinto Lake in Santa Cruz County. The report provides background information and a technical description of how the guidelines were developed. The resulting advice is summarized in the illustrations after the Table of Contents and List of Figures and Tables.

Harmful algal blooms (HABs) are a growing concern in California, and have resulted in the closure of Pinto Lake to recreational uses, including fishing, in recent years. California has voluntary guidance for HABs in recreational waters including precautions for fish and shellfish consumption based on water column cyanotoxin concentrations (https://mywaterquality.ca.gov/habs/resources/habs_response.html). Information on HAB incidence in Pinto Lake and restoration efforts are available at https://www.cityofwatsonville.org/728/Pinto-Lake-Restoration-Efforts. Check the HAB portal incident map (https://mywaterquality.ca.gov/habs/where/freshwater_events.html) or contact the water body manager for recent information regarding HABs.

TABLE OF CONTENTS

LIST OF FIGURES AND TABLES


A GUIDE TO EATING FISH from PINTO LAKE
(Santa Cruz County)
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.
Women (18-49 Years)
Children (1-17 Years)
7 TOTAL SERVINGS A WEEK
OR
2 TOTAL SERVINGS A WEEK
OR
1 TOTAL SERVING A WEEK
OR
1 TOTAL SERVING A WEEK
Women (50+ Years)
Men (18+ Years)
7 TOTAL SERVINGS A WEEK
OR
6 TOTAL SERVINGS A WEEK
OR
3 TOTAL SERVINGS A WEEK
OR
2 TOTAL SERVINGS A WEEK
Brown Bullhead
Sunfish Species
Goldfish
Black Bass Species
high in omega-3s
Common Carp
Serving Size
A serving of fish is about the size and thickness of your hand. Give children smaller servings.
For Adults
For Children
California Office of Environmental Health Hazard Assessment
web www.oehha.ca.gov/fish
email fish@oehha.ca.gov
phone (916) 324-7572
Eat only the skinless fillet
Eat only the meat
Some chemicals are higher in the skin, fat, and guts.

INTRODUCTION

This report presents guidelines for eating black bass species, Brown Bullhead, Common Carp, Goldfish, and sunfish species from Pinto Lake, based on levels of mercury found in these species.

LOCATION

Pinto Lake is located just outside of the city of Watsonville, approximately 14 miles southeast of Santa Cruz, in Santa Cruz County. Pinto Lake is a shallow, natural freshwater lake that covers approximately 126 acres within the Pajaro River watershed. The lake is bordered by private land as well as two public parks, Pinto Lake County Park on its north shore and Pinto Lake City Park on its south shore.[1]

FIGURE 1. LOCATION OF PINTO LAKE

[1] Information regarding Pinto Lake was obtained from the City of Watsonville Public Works and Utilities. Online at: https://www.cityofwatsonville.org/DocumentCenter/View/1930/Pinto-Lake-Implementation-Strategy-Final-PDF

APPROACH USED

The Office of Environmental Health Hazard Assessment (OEHHA) used the results from three monitoring studies described in this report to develop the Pinto Lake Advisory. OEHHA uses the following general process in developing consumption advice for sport fish:

1) Evaluation of all fish contaminant data available from a water body and selection of appropriate data that meet data quality criteria and sampling plan guidelines.
2) Determination of fish species for which adequate data are available to issue fish consumption advice.
3) Calculation of an appropriate measure of central tendency (often a weighted arithmetic mean[2]) and other descriptive statistics of the contaminant data, as appropriate, for a chemical of potential concern for the selected fish species.
4) Comparison of the chemical concentrations with the OEHHA Advisory Tissue Levels (ATLs) for each chemical of potential concern.
5) Development of final advice based on a thorough review of the data and best professional judgment relating to the benefits and risks of consuming a particular fish species.

The ATLs (discussed further in a subsequent section of this report) are chemical levels in fish tissue that are considered acceptable, based on chemical toxicity, for a range of consumption rates. Development of the ATLs also included consideration of health benefits associated with including fish in the diet (OEHHA, 2008). The ATLs should not be interpreted as static "bright lines," but one component of a complex process of data evaluation and interpretation used by OEHHA in the assessment and communication of the benefits and risks of consuming sport fish.

CHEMICALS OF POTENTIAL CONCERN

Certain chemicals are considered to be of potential concern for people who eat fish because of their toxicity and their ability to accumulate in fish tissue. The majority of fish consumption advisories in California are issued because of mercury (Hg), followed by polychlorinated biphenyls (PCBs) and, in a few cases, selenium (Se), polybrominated diphenyl ethers (PBDEs), or some legacy pesticides (pesticides that are no longer used but remain in the environment).

Mercury is a natural element found in some rock and soil. Human activities, such as burning coal and the historic use of mercury to mine gold, also add mercury to the environment. If mercury enters waterways, it can be converted to a more toxic form

[2] Means are an arithmetic average of individual values and/or a weighted average of composites. A weighted average of composites is calculated by multiplying the chemical concentration in each composite by the number of fish in that composite for each species. Products are then summed and divided by the total number of fish in all composites for that species, combined.

known as methylmercury – which can pass into and build up in fish. High levels of methylmercury can harm the brain, especially in fetuses and children.

PCBs are industrial chemicals previously used in electrical transformers, plastics, and lubricating oils, often as flame retardants or electrical insulators. Their use was banned in the 1970s, but they persist in the environment because they do not break down easily and can accumulate in fish. Depending on the exposure level, PCBs may cause cancer or other health effects, including neurotoxicity, in humans.

Selenium is a naturally occurring metalloid and at low doses is an essential nutrient for many important human health processes, including thyroid regulation and vitamin C metabolism. Higher doses cause selenium toxicity, which can include symptoms ranging from hair loss and gastrointestinal distress to dizziness and tremors.

Chlordanes, dichlorodiphenyltrichloroethane (DDT), dieldrin, and toxaphene are pesticides that were banned from use in 1973 (DDT), the late 1980s (chlordanes and dieldrin) and 1990 (toxaphene), but are still found in some fish in certain California water bodies. Depending on the exposure level, these chemicals may cause cancer or adverse effects on the nervous system.

PBDEs are a class of flame retardants historically used in a variety of consumer products including furniture, textiles, automotive parts, and electronics. The use of PBDEs in new products was largely phased out by 2013 but, due to their wide usage and persistence in the environment, they are still being detected in fish tissues. PBDEs may affect hormone levels or learning and behavior in children.

Detailed discussion of the toxicity of these chemicals and references are presented in "Development of Fish Contaminant Goals and Advisory Tissue Levels for Common Contaminants in California Sport Fish: Chlordane, DDTs, dieldrin, methylmercury, PCBs, selenium, and toxaphene" (OEHHA, 2008) and "Development of Fish Contaminant Goals and Advisory Tissue Levels for Common Contaminants in California Sport Fish: Polybrominated Diphenyl Ethers (PBDEs)" (OEHHA, 2011).

All fish species collected from Pinto Lake and used in advisory development were analyzed for mercury (as a measure of methylmercury), PCBs, selenium, and the legacy pesticides chlordanes (cis-chlordane, trans-chlordane, cis-nonachlor, trans-nonachlor, and oxychlordane), dieldrin, and DDTs (DDT and its metabolites dichlorodiphenyldichloroethane [DDD] and dichlorodiphenyldichloroethylene [DDE]). Additionally, Common Carp were analyzed for PBDEs and Brown Bullhead were analyzed for toxaphene. Fish species that do not normally accumulate PCBs or other organic chemicals may not be analyzed for those contaminants in a particular monitoring study. Additionally, some studies do not analyze these chemicals and instead focus only on mercury.

DATA SOURCES

The guidelines for eating fish from Pinto Lake are based on the chemicals detected in the fish collected for the three monitoring studies described below. These studies met OEHHA's data quality criteria, including adequate documentation of sample collection, fish preparation methods (e.g., skinning or filleting), chemical analyses, quality assurance, and sufficiently low detection limits. "Sample," as used in this report, refers to an individual fish or a composite of multiple fish for which contaminant data were reported. "Sampling" or "sampled" refers to the act of collecting fish for chemical analysis.

Contaminants in Fish From California Lakes and Reservoirs, 2007-2008 (SWAMP)

The Surface Water Ambient Monitoring Program (SWAMP), operated by the State Water Resources Control Board (SWRCB) in cooperation with the Central Coast Regional Water Quality Control Board (RWB3), monitors water quality in California's surface waters. As part of a SWAMP statewide sampling effort to survey contaminants in sport fish found in California lakes and reservoirs, the program collected Common Carp and Largemouth Bass from Pinto Lake in 2007 to analyze chlordanes, DDTs, dieldrin, mercury and PCBs in both species. PBDEs and selenium were additionally analyzed in Common Carp (SWRCB, 2010).

Long-Term Monitoring of Bass Lakes and Reservoirs in California, 2017 (SWAMP)

This SWAMP monitoring study was the second round of a multi-year effort to document status and trends related to contamination in sport fish from California lakes and reservoirs where bass species reside (Davis et al. 2019). In 2017, SWAMP collected Brown Bullhead and Largemouth Bass from Pinto Lake to analyze mercury and selenium in both species. Chlordanes, DDTs, dieldrin, and toxaphene were additionally analyzed in Brown Bullhead.

Central Coast Ambient Monitoring Program (CCAMP)

Developed by the RWB3, the Central Coast Ambient Monitoring Program (CCAMP) was developed to monitor and evaluate regional water quality for the protection, restoration, and enhancement of central California waters. In 2011, RWB3 collected Bluegill, Brown Bullhead, Common Carp, Goldfish, and Largemouth Bass from Pinto Lake to analyze chlordanes, DDTs, dieldrin, mercury, PCBs, and selenium.[3]

[3] Information on the Central Coast Ambient Monitoring Program can be found online at: http://www.ccamp.org/

FISH SAMPLED FROM PINTO LAKE

The fish sampling data used in this advisory were retrieved from the California Environmental Data Exchange Network (CEDEN), the state's repository for environmental data. Samples were excluded when the fish were not legal size to take or did not meet OEHHA's criteria for minimum "edible" size based on species size at maturity, and professional judgment (as described in OEHHA, 2005). A summary of all fish species evaluated for this advisory is shown in Table 1, including the name of the species, number of samples collected, total number of fish, project name, year sampled, and contaminants analyzed.

TABLE 1. FISH SAMPLES EVALUATED FOR THE PINTO LAKE ADVISORY

Common Name	Scientific Name	Number of Samples	Total Number of Fish	Project	Year Collected	Contaminants Analyzed
Bluegill	*Lepomis macrochirus*	2	10	CCAMP	2011	Chlordanes, DDTs, Hg, PCBs, Se
		1	5	CCAMP	2011	Dieldrin
Brown Bullhead	*Ameiurus nebulosus*	1	6	SWAMP	2017	Chlordanes, DDTs, Dieldrin, Hg, Se, Toxaphene
		2	10	CCAMP	2011	Chlordanes, DDTs, Dieldrin, Hg, PCBs, Se
Common Carp	*Cyprinus carpio*	1	5	CCAMP	2011	Chlordanes, DDTs, Dieldrin, Hg, PCBs, Se
		2	10	SWAMP	2007	Chlordanes, DDTs, Dieldrin, Hg, PBDEs, PCBs
		1	5	SWAMP	2007	Se
Goldfish	*Carassius auratus*	2	10	CCAMP	2011	Chlordanes, DDTs, Hg, PCBs, Se
		1	5	CCAMP	2011	Dieldrin
Largemouth Bass	*Micropterus salmoides*	7	7	SWAMP	2017	Hg
		1	5	SWAMP	2017	Se
		2	10	CCAMP	2011	Chlordanes, DDTs, Dieldrin, PCBs, Se
		4	12	CCAMP	2011	Hg
		1	5	SWAMP	2007	Chlordanes, DDTs, Dieldrin, PCBs
		7	7	SWAMP	2007	Hg

CHEMICAL CONCENTRATIONS

As shown in Table 1, samples were analyzed for one or more of the following: total mercury, selenium, chlordanes, DDTs, dieldrin, PBDEs, and PCBs (54 congeners[4]). Among the chemicals analyzed in fish tissue samples from Pinto Lake, only mercury levels were sufficiently high to impact consumption advice. All fish samples were prepared as skinless fillets. Samples were analyzed as individual fish or composites.

For this advisory, OEHHA used the weighted (by the number of individual fish) arithmetic mean (average) of the chemical concentrations (in wet weight) for each fish species to estimate average human exposure.

MERCURY

Samples were analyzed for total mercury, as either individual fish or composite samples, using a direct mercury analyzer (DMA) at the CDFW Moss Landing Marine Laboratories (MLML). The DMA method utilizes thermal decomposition and atomic absorption. OEHHA assumed all mercury detected was methylmercury, which is the most common form found in fish and is also the more toxic form (Bloom, 1992). Table 2 shows the averages and ranges for total length[5], as well as mercury concentrations in each fish species. The DMA method detection limit (MDL)[6] and the reporting limit (RL)[7] for total mercury were reported at 3, 4, or 12 and 9, 12, or 36 parts per billion (ppb), respectively.

PCBS, PBDES, AND PESTICIDES

Some composite samples were analyzed for PCBs, PBDEs, and the legacy pesticides (chlordanes, DDTs, dieldrin, and toxaphene). Pesticides, PBDEs, and PCBs were analyzed by gas chromatography at the CDFW Water Pollution Control Laboratory. For chlordanes, DDTs, PCBs, and PBDEs, each of the concentrations presented was the sum of the detected parent compound, congeners, or metabolites, where applicable. Since the MDLs or RLs were relatively low (≤ 5 ppb), individual congeners or metabolites with concentrations reported as non-detects were assumed to be zero. This is a standard method of handling non-detect values for PCBs and other chemicals with multiple congeners or metabolites in a given sample when detection levels are adequate (US EPA, 2000a). Table 3 shows the averages and ranges for total length, as well as DDT concentrations in each fish species.

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[4] Congeners are related compounds with similar chemical forms. Of the 209 possible PCB congeners, 54-55 are generally reported.
[5] Total length is the maximum length of the fish, measured from the tip of the closed mouth to the tip of the pinched tail fin.
[6] The MDL is the lowest quantity of a chemical that can be distinguished (as greater than zero) in a sample.
[7] The RL is the lowest quantity of a chemical that can be accurately quantified in a sample.

SELENIUM

The CDFW MLML analyzed species collected from Pinto Lake for selenium, as composite samples, using inductively coupled plasma-mass spectrometry (ICP-MS). The ICP-MS method utilizes desolvation, atomization and ionization with ion separation based on a mass-to-charge ratio to detect the total selenium concentration in a sample. The ICP-MS MDL and RL for total selenium were reported at 100 or 150 and 300 or 400 ppb, respectively.

Concentrations of chlordanes, dieldrin, PBDEs, PCBs, selenium, and toxaphene were lower than the corresponding ATL threshold values for daily consumption (OEHHA, 2008 and 2011). These chemicals were therefore not considered further for developing consumption advice and are not shown in this report.

TABLE 2. MERCURY CONCENTRATIONS IN FISH FROM PINTO LAKE

Species from Pinto Lake	Number of Samples	Total Number of Fish	Mean* Total Length (mm)	Range of Total Lengths** (mm)	Mercury (ppb)	
					Mean*	Range**
Bluegill	2	10	200	172 - 227	101	92 - 110
Brown Bullhead	3	16	393	374 - 418	31	20 - 39
Common Carp	3	15	682	615 - 763	231	202 - 267
Goldfish	2	10	440	408 - 457	183	176 - 189
Largemouth Bass	18	26	414	315 - 504	278	97 - 385

*Means are an arithmetic average of individual values and/or a weighted average of composites.
**Range of individuals and/or range of the composites.

TABLE 3. CONCENTRATIONS OF DDTS IN FISH FROM PINTO LAKE

Species from Pinto Lake	Number of Samples	Total Number of Fish	Mean* Total Length (mm)	Range of Total Lengths** (mm)	DDTs (ppb)	
					Mean*	Range**
Bluegill	2	10	200	172 - 227	19	19 - 20
Brown Bullhead	3	16	393	374 - 418	9	7 - 14
Common Carp	3	15	682	615 - 763	401	290 - 557
Goldfish	2	10	440	408 - 457	86	81 - 91
Largemouth Bass	3	15	416	320 - 504	32	17 - 51

*Means are an arithmetic average of individual values and/or a weighted average of composites.
**Range of individuals and/or range of the composites.

DEVELOPMENT OF GUIDELINES FOR EATING FISH FROM PINTO LAKE

The OEHHA fish advisory process considers the health benefits of fish consumption as well as the risk from exposure to the chemical contaminants found in fish. Benefits are included in the advisory process because there is considerable evidence and scientific consensus that fish should be part of a healthy, well-balanced diet. Fish contain many nutrients that are important for general health and, in particular, help promote optimal growth and development of babies and young children, and may reduce the incidence of heart disease in adults (FDA/US EPA, 2017; American Heart Association, 2016; OEHHA, 2008; Institute of Medicine, 2007; Kris-Etherton et al., 2002). Fish are a significant source of the specific omega-3 fatty acids, docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA), thought to be associated with these beneficial health effects (USDA/USDHHS, 2015; Weaver et al., 2008).

The 2015-2020 US Dietary Guidelines recommend that 1) the general population "consume eight or more ounces per week (less for young children)" of a variety of seafood[8] "for the total package of nutrients that seafood provides, including its EPA and DHA content" and 2) "women who are pregnant or breastfeeding should consume at least eight and up to twelve ounces of a variety of seafood per week from choices that are lower in methylmercury" (USDA/USDHHS, 2015). The particular fish that people eat is an important factor in determining the net beneficial effects of fish consumption. For example, studies have shown that children of mothers who ate low-mercury fish during pregnancy scored better on cognitive tests compared to children of mothers who did not eat fish or ate high-mercury fish (Oken et al., 2005 and 2008). Accordingly, because of the high mercury content of certain fish species, the US Food and Drug Administration (FDA) and the US Environmental Protection Agency recommend that women who are pregnant (or might become pregnant) or breastfeeding, and young children avoid consuming shark, swordfish, tilefish (Gulf of Mexico), bigeye tuna, marlin, orange roughy, and king mackerel (FDA/US EPA, 2017).

In order to address the potential health concerns associated with exposure to contaminants in sport fish, OEHHA has established ATLs for chemicals that are known to accumulate in the edible tissues of fish. ATLs consider both the toxicity of the chemical and potential benefits of eating fish. OEHHA uses the ATLs to determine the maximum number of servings per week that consumers can eat, for each species and at each location, to limit their exposure to these contaminants. Consumers can use OEHHA's guidance when choosing which fish and how much to eat as part of an overall healthy diet.

There are two sets of ATLs for methylmercury in fish because of the age-related toxicity of this chemical (OEHHA, 2008). The fetus and children are more sensitive to the toxic

[8] "Marine animals that live in the sea and in freshwater lakes and rivers. Seafood includes fish, such as salmon, tuna, trout, and tilapia, and shellfish, such as shrimp, crab, and oysters" (USDHHS/USDA, 2015).

effects of methylmercury. Thus, the ATLs for the sensitive population, including women who might become pregnant (typically 18 to 49 years of age) and children 1-17 years, are lower than those for women 50 years and older, and men 18 years and older. The lower ATL values for the sensitive population provide additional protection to allow for normal growth and development of the brain and nervous system of unborn babies and children. Detailed discussion about the toxicity of common fish contaminants and health benefits of fish consumption, as well as derivation of the ATLs, are provided in "Development of Fish Contaminant Goals and Advisory Tissue Levels for Common Contaminants in California Sport Fish: Chlordane, DDTs, Dieldrin, Methylmercury, PCBs, Selenium, and Toxaphene" (OEHHA, 2008) and "Development of Fish Contaminant Goals and Advisory Tissue Levels for Common Contaminants in California Sport Fish: Polybrominated Diphenyl Ethers (PBDEs)" (OEHHA, 2011). A list of the ATLs used in this report is presented in Appendix I.

For each fish species in this advisory, OEHHA compared the mean mercury and DDT concentrations detected in the fillet to the corresponding ATLs to establish the maximum number of servings per week that could be consumed (see Appendix I). A serving size is considered to be 8 ounces, prior to cooking, or about the size and thickness of a hand for fish fillets. Children should be given smaller servings. For smaller fish species, several individuals may be required to yield a serving.

The consumption advice for a fish species is initially based on the chemical with the lowest allowable number of servings per week. Because some chemicals, such as mercury and PCBs, are known to have similar adverse effects, additivity of toxicity is assumed in such cases and may be assessed using multiple chemical exposure methodology (US EPA, 1989 and 2000b). If two or more chemicals with similar adverse effects are present in fish tissue at levels above the corresponding ATL values for daily consumption, multiple chemical exposure methodology is employed. This may result in advising the sensitive population to consume fewer meals per week than would be the case for the presence of one chemical alone, in a similar concentration. The potential effect of multiple chemical exposures (mercury and DDTs) was assessed in Common Carp and did not affect advice. Advice for all species in this advisory was based solely on mercury concentrations.

OEHHA recommends that individuals strive to meet the US Dietary Guidelines seafood consumption recommendations, while also adhering to federal and OEHHA recommendations to limit the consumption of fish with higher contaminant levels. The advice discussed in the following section represents the maximum recommended number of servings per week for different fish species. People should eat no more than the recommended number of servings for each fish species or species group. OEHHA's consumption advice for a particular fish species can be extended to other closely related fish species[9] known to accumulate similar levels of contaminants.

[9] Fish species within the same genus are most closely related, and family is the next level of relationship.

Consumption advice should not be combined. That is, if a person chooses to eat a fish from the "one-serving-a-week'' category, then they should not eat any other fish from any source (including commercial) until the next week. If a person chooses to eat a fish from the "two-servings-per-week" category, they can combine fish species from that category, or eat one fish from that category and one from a category that recommends more than two-servings-per-week (if available), for a total of two servings in that week. They should not eat any other fish from any source (including commercial) until the following week.

CONSUMPTION ADVICE FOR FISH FROM PINTO LAKE

OEHHA's advisory protocol requires at least nine fish of a species to be collected from a water body before an advisory can be developed for the primary contaminant of concern. This is to ensure the sample dataset is representative of the fish species population in the water body. In some cases, an exception is made for species that are commonly caught and consumed from a given water body but where available data may be limited. For Pinto Lake, the sample size criterion was met for the following species: Bluegill, Brown Bullhead, Common Carp, Goldfish, and Largemouth Bass. There were not sufficient data to evaluate other species that may be found in this water body. For fish species found in Pinto Lake that are not included in this advisory, OEHHA recommends following the statewide advisory for lakes and reservoirs without site-specific advice.

Black Bass Species (Largemouth Bass)

The mean concentrations of mercury and DDTs in Largemouth Bass were 278 and 32 ppb, respectively. Based on mercury, OEHHA recommends a maximum of one serving a week of black bass species from Pinto Lake for the sensitive population (women 18 to 49 years and children 1 to 17 years), and a maximum of two servings a week for the general population (women 50 years and older, and men 18 years and older). DDTs did not impact advice.

OEHHA has evaluated mercury concentrations in black bass species in many water bodies in California and has found a similar range of mercury concentrations when two or more of these species were caught from the same water body. Therefore, OEHHA extends the consumption advice for Largemouth Bass to other black bass species, including Redeye, Smallmouth, and Spotted Bass.

Brown Bullhead

The mean concentrations of mercury and DDTs in Brown Bullhead from Pinto Lake were 31 and 9 ppb, respectively. Based on mercury, OEHHA recommends a maximum of seven servings a week of Brown Bullhead for both the sensitive population (women 18 to 49 years and children 1 to 17 years) and the general population (women 50 years and older, and men 18 years and older). DDTs did not impact advice.

Common Carp

The mean concentrations of mercury and DDTs in Common Carp from Pinto Lake were 231 and 401 ppb, respectively. Based on mercury, OEHHA recommends a maximum of one serving a week of Common Carp for the sensitive population (women 18 to 49 years and children 1 to 17 years), and a maximum of two servings a week for the general population (women 50 years and older, and men 18 years and older). DDTs did not impact advice.

Goldfish

The mean concentrations of mercury and DDTs in Goldfish from Pinto Lake were 183 and 86 ppb, respectively. Based on mercury, OEHHA recommends a maximum of one serving a week of Goldfish for the sensitive population (women 18 to 49 years and children 1 to 17 years), and a maximum of three servings a week for the general population (women 50 years and older, and men 18 years and older). DDTs did not impact advice.

Sunfish Species (Bluegill)

The mean concentrations of mercury and DDTs in Bluegill from Pinto Lake were 101 and 19 ppb, respectively. Based on mercury, OEHHA recommends a maximum of two servings a week of sunfish species for the sensitive population (women 18 to 49 years and children 1 to 17 years), and a maximum of six servings a week for the general population (women 50 years and older, and men 18 years and older). DDTs did not impact advice.

OEHHA has evaluated mercury concentrations in sunfish species in many water bodies in California and has found a similar range of mercury concentrations when two or more of these species were caught from the same water body. Therefore, OEHHA extends the consumption advice for sunfish species (Bluegill) to other sunfish species, including Green Sunfish, Pumpkinseed, and Redear Sunfish.

RECOMMENDED MAXIMUM NUMBER OF SERVINGS

The recommended maximum numbers of servings per week for fish from Pinto Lake are shown in Table 4.

TABLE 4. RECOMMENDED MAXIMUM NUMBER OF SERVINGS PER WEEK FOR FISH FROM PINTO LAKE

Fish Species from Pinto Lake	Women 18–49 years and Children 1-17 years	Women 50 years and older and Men 18 years and older
Black Bass Species	1	2
Brown Bullhead	7	7
Common Carp	1	2
Goldfish	1	3
Sunfish Species	2	6

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APPENDIX I. ADVISORY TISSUE LEVELS

Advisory Tissue Levels (ATLs) guide the development of advice for people eating sport fish. ATLs are levels of contaminants found in fish that correspond to the maximum numbers of recommended fish servings. OEHHA uses ATLs to provide advice to prevent consumers from being exposed to:

- More than the average daily reference dose[10] for chemicals not known to cause cancer, such as methylmercury, or
- For cancer-causing chemicals, a risk level greater than one additional cancer case in a population of 10,000 people consuming fish at the given consumption rate over a lifetime. This cancer endpoint is the maximum acceptable risk level recommended by the US EPA (2000b) for fish advisories.

For each chemical, ATLs were determined for both cancer and non-cancer risk, if appropriate, for one to seven eight-ounce servings per week. The most health-protective ATLs for each chemical, selected from either cancer or non-cancer based risk, are shown in the table below for zero to seven servings per week. When the guidelines for eating fish from Pinto Lake are followed, exposure to chemicals in fish from Pinto Lake would be at or below the average daily reference dose or the cancer risk probability of one in 10,000.

ADVISORY TISSUE LEVELS FOR SELECTED ANALYTES

Contaminant	Consumption Frequency Categories (8-ounce servings/week)[a] and ATLs (in ppb)							
	7	6	5	4	3	2	1	0
Chlordanes	≤ 80	>80-90	>90-110	>110-140	>140-190	>190-280	>280-560	>560
DDTs	≤ 220	>220-260	>260-310	>310-390	>390-520	>520-1,000	>1,000-2,100	>2,100
Dieldrin	≤ 7	>7-8	>8-9	>9-11	>11-15	>15-23	>23-46	>46
MeHg (Women 18-49 and children 1-17)	≤ 31	>31-36	>36-44	>44-55	>55-70	>70-150	>150-440	>440
MeHg (Women > 49 and men)	≤ 94	>94-109	>109-130	>130-160	>160-220	>220-440	>440-1,310	>1,310
PBDEs	≤ 45	>45-52	>52-63	>63-78	>78-100	>100-210	>210-630	>630
PCBs	≤ 9	>9-10	>10-13	>13-16	>16-21	>21-42	>42-120	>120
Selenium	≤ 1000	>1,000-1200	>1,200-1,400	>1,400-1,800	>1,800-2,500	>2,500-4,900	>4,900-15,000	>15,000
Toxaphene	≤ 87	>87-100	>100-120	>120-150	>150-200	>200-300	>300-610	>610

[a] Serving sizes (prior to cooking, wet weight) are based on an average 160-pound person. Individuals weighing less than 160 pounds should eat proportionately smaller amounts.

[10] The reference dose is an estimate of the maximum daily exposure to a chemical likely to be without significant risk of harmful health effects over a lifetime.