




Gavin Newsom, Governor
Yana Garcia, Secretary for Environmental Protection
David Edwards, Ph.D., Acting Director

MEMORANDUM

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

FROM: David Edwards, Ph.D. 
Acting Director David Edwards (Dec 9, 2024 09:27 PST)

DATE: December 9, 2024

SUBJECT: RECOMMENDATION TO OPEN THE RECREATIONAL DUNGENESS CRAB FISHERY IN BIOTOXIN MANAGEMENT AREA A, FROM READING ROCK STATE MARINE RESERVE NORTH TO THE CALIFORNIA/OREGON BORDER (HUMBOLDT AND DEL NORTE COUNTIES)

The Office of Environmental Health Hazard Assessment (OEHHA), in consultation with the California Department of Public Health (CDPH), has determined that consuming the meat of Dungeness crab taken from state waters of Biotxin Management Area A (BMA A) no longer poses a significant health threat for domoic acid exposure. BMA A includes state waters from Reading Rock State Marine Reserve (41° 17.6' N. latitude) north to the California/Oregon border (42° N. latitude) (Humboldt and Del Norte counties). OEHHA, in consultation with CDPH, therefore rescinds the delay of opening recommendations for the recreational Dungeness crab fishery in BMA A issued on October 30, 2024.

All sections of the California coast will be open for recreational harvesting of Dungeness crab. CDPH and OEHHA continue to strongly recommend that consumers avoid eating the viscera (internal organs, also known as “butter” or “guts”) because they usually contain much higher levels of domoic acid than the meat.

These recommendations are based on levels of domoic acid in the viscera and meat of Dungeness crab that were collected from this area and analyzed by CDPH laboratories. A table presenting the results of domoic acid sampling and analysis from the impacted areas 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 ≥ 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 David.Edwards@oehha.ca.gov or Dr. Wesley Smith at Wesley.Smith@oehha.ca.gov.

David Edwards

David Edwards (Dec 9, 2024 09:27 PST)

Dungeness Crab Sampling Results

AREA; PORT	COLLECTION SITE	SAMPLE COLLECTION DATE	NUMBER OF SAMPLES	TISSUE TYPE	SAMPLE RESULTS: RANGE	AVERAGE LEVEL	% OF SAMPLES EXCEEDING ACTION LEVEL*
BIOTOXIN MANAGEMENT AREA A; CRESCENT CITY	George Reef	10/12/2024	6	Viscera	7.8 - 34	23	17%
			1	Meat	13	--	0%
		11/08/2024	6	Viscera	11-33	24	33%
			2	Meat	6-15	11	0%
	11/26/2024	6	Viscera	3.3 - 19	12	0%	
	Klamath River	10/12/2024	6	Viscera	10 - 98	38	50%
			3	Meat	11-29	20	33%
		11/08/2024	6	Viscera	<2.5-23	14**	0%
		11/26/2024	6	Viscera	7.3 - 17	11	0%

*The action level for viscera is >30 ppm and for meat is ≥ 20 ppm.

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

Charlton H. Bonham, Director

December 9, 2024

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cc: June Weintraub, Sc.D.
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