



INFORMATION ABOUT EATING FISH FROM LAKE SAN ANTONIO

Office of Environmental Health Hazard Assessment (OEHHA)
California Environmental Protection Agency
April 2017

Why did OEHHA develop an advisory for eating fish from Lake San Antonio?

OEHHA developed an advisory for Lake San Antonio because of mercury found in the fish caught from this water body. Lake San Antonio is located approximately 16 miles northwest of Paso Robles, California, and straddles Monterey and San Luis Obispo counties. This advisory is part of an ongoing effort by OEHHA to provide safe-eating advice for fish in different California water bodies.

Why should I eat fish?

- Low-contaminant fish are an important part of a healthy, well-balanced diet. The American Heart Association recommends eating at least two servings of fish each week.
- Fish are a good source of protein, vitamins, and are a primary dietary source of heart-healthy omega-3 fatty acids. Eating low-contaminant fish while pregnant may help the baby's brain develop.

Which chemicals are of concern for people eating fish from Lake San Antonio?

- Mercury is the chemical of concern for this lake.
 - Mercury is a metal that comes from natural sources, mining, and air fallout from burning coal and other fuels. It is the most commonly found contaminant in fish.
 - Too much methylmercury, the form of mercury found in fish, can harm the brain, especially in fetuses, babies, and children. Mothers can pass methylmercury to their babies during pregnancy.
 - Because fetuses, babies, and children are especially sensitive to mercury, OEHHA has one set of advice for the amount of mercury-containing fish that women age 18-45 years and children should eat, and another set of advice for women 46 years and older and men 18 years and older.

How did OEHHA determine the consumption guidelines for fish from Lake San Antonio?

- OEHHA compared chemical levels in fish caught from Lake San Antonio to levels that are considered safe for human consumption.

- OEHHA’s consumption guidelines balance the risks and benefits of fish consumption.

What does OEHHA recommend for people who want to eat fish from Lake San Antonio?

- OEHHA recommends the amount and type of fish that can be eaten each week as “servings.” A serving is about the size and thickness of your hand for fish fillets. Give children smaller servings.
- Women 18-45 years and children 1-17 years
 - Should not eat Striped Bass.
 - May eat:
 - 3 total servings per week of bullhead, Inland Silverside, White Catfish, or
 - 1 total serving per week of black bass species, carp, or Channel Catfish
- Women 46 years and older and men age 18 years and older
 - May eat:
 - 7 total servings per week of bullhead, Inland Silverside, White Catfish, or
 - 3 total servings per week of Channel Catfish, or
 - 2 total servings per week of black bass species or carp, or
 - 1 total serving per week of Striped Bass

What else can I do to protect my health and my family’s?

- Eat a variety of fish.
- Eat smaller (younger) fish of legal size.
- Eat only the skinless fillet or meat portion of fish.
- Thoroughly cook the fish, allow the juice to drain away.
- Learn about OEHHA’s guidelines for eating sport fish in California:
 - Visit www.oehha.ca.gov (click on “FISH”, then “Fish Advisories”), or call OEHHA at (916) 324-7572 or (510) 622-3170
 - Check the Freshwater or Ocean Sport Fishing Regulations booklets from the California Department of Fish and Wildlife, or visit <https://www.wildlife.ca.gov/Regulations>

A Guide to Eating Fish from Lake San Antonio

Women 18 - 45 years and Children 1 - 17 years



Bullhead



Inland Silverside



White Catfish



♥ Black Bass species



Carp



Channel Catfish



Striped Bass

3 total servings a week



1 total serving a week

Do not eat

Women 46 years and older and Men 18 years and older



Bullhead



Inland Silverside



White Catfish



♥ Black Bass species



Carp



Channel Catfish



♥ Striped Bass

7 total servings a week



2 total servings a week of black bass or carp, OR 3 total servings a week of Channel Catfish



1 total serving a week

What is a serving?



For Adults **For Children**

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

Why eat fish?

Eating fish is good for your health. Fish have omega-3s that can reduce your risk for heart disease and improve how the brain develops in unborn babies and children.

♥ = Fish high in omega-3s

What is the concern?

Some fish have high levels of mercury or PCBs. Mercury can harm the brain, especially in unborn babies and children. PCBs can cause cancer.