



MEMORANDUM

Date: December 13, 2016

To: Processors of Oregon Dungeness Crab

From: Stephanie Page
Director of Food Safety and Animal Health/ID Programs

Subject: October to December 2016: Domoic Acid (DA) Testing Results

This letter is to inform you that the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crabs beginning in October 2016 for accumulation of Domoic Acid.

Samples were collected off the coast of Brookings, Port Orford, Coos Bay, Newport, Garibaldi, and Astoria. All test results for the Domoic Acid samples collected from Brookings and Port Orford between October and December were below the FDA established action level for crab viscera of 30 parts per million (ppm) or more. Therefore, ODA considers all waters from Cape Blanco south to the California border, to be approved waters for Dungeness crab harvesting (map of the approved area enclosed).

ODA will continue to test samples from the four monitoring sites north of Cape Blanco and notify processors when these areas are considered approved for Dungeness crab harvesting.

Paralytic Shellfish Toxin (PST) testing was not conducted because monitoring of PST levels in clams and mussels over the summer and fall indicated it was not a toxin of concern this year.

Please include this letter with your HACCP plan as verification that crabs harvested from the Oregon Coast are from approved waters. This verification will be valid until further notice. The Oregon Department of Agriculture will monitor biotoxin levels in Oregon waters and conduct further sampling as needed.