



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

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February 8, 2017

Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,



The Oregon Department of Agriculture (ODA) and the Oregon Department of Fish and Wildlife (ODFW) are removing the crabbing closure and retaining a biotoxin management area designation for the area from Coos Bay North Jetty (43° 21.60' N. Lat.) north to Heceta Head (44° 08.30' N. Lat.). This area is considered a biotoxin management area until further notice. This notice is effective February 8, 2017.

All crab harvested from the biotoxin management area landed on or after 12:01 AM January 25, 2017 is required to be eviscerated. This includes all crab sold live or whole cooked from the biotoxin management area that has not already been consumed. All crab harvested from this area is required to be sold to a licensed ODA seafood HACCP crab processor and eviscerated, until further notice.

We will be continuing to work closely with the Oregon commercial Dungeness crab industry to test crab from this area and surrounding areas as regularly as possible to evaluate future management actions for this biotoxin management area.

Considerations for the removal of the evisceration requirement on crab harvested from the biotoxin management area will occur when there are two successive rounds of domoic acid test results all below 30 ppm in viscera. Those successive samples and test results must be at least seven days apart unless otherwise directed by ODA.

CRAB BUYERS

Processors must follow their HACCP plans and the February 8, 2017 temporary ODA rule OAR 603-025-0400 for receipt of whole or live crab from the biotoxin management area. This is for crab viscera only. Crab meat from the biotoxin management area has tested below the limit for domoic acid and is safe for human consumption. The following provisions apply:

1. This affects all crab caught between the Coos Bay north jetty and Heceta Head that were harvested on or after January 25, 2017;
2. Verify and record all crab received for area where it was harvested and date of harvest;
3. Segregate and label affected crab;
4. Eviscerate crab prior to or after cooking;
5. Destroy or denature viscera of affected crab;
6. The viscera cannot be used or sold or given away for human or animal consumption or for use as bait.

ODA licensed crab seafood HACCP processors should first contact their assigned ODA inspector for additional information. Secondly they may contact Gesinee Tolman, Seafood HACCP Technical Specialist, Food Safety Program, Oregon Department of Agriculture, at (503) 696-4073.

HARVESTERS

Crab can be harvested from the biotoxin management area at this time. All crab harvested from the biotoxin management area is required to be sold to a licensed ODA seafood HACCP crab processor and eviscerated, until further notice.

If you have questions regarding the fishing regulations within the biotoxin management area please contact:

Kelly Corbett - ODFW
Commercial Crab Project Leader
541.867.0300 ext. 244

Troy Buell - ODFW
State Fishery Manager
541.867.0300 ext. 225