

Coastal Dungeness Crab Tri-State Committee 2016 Meeting Summary

Pacific States Marine Fisheries Commission

June 8 and 9, 2016

Holiday Inn Airport
8439 N.E. Columbia Blvd.
Portland, OR 97220

Participants

Dave Colpo (PSMFC), Carol Barstow (PSMFC), Rod Moore (WCSPA), Lori Steele (WCSPA)

California Tri-State Representatives: Sonke Matrup (CDFW), Craig Goucher, Mike Cunningham, Randy Smith, Rick Harris

Additional California participants: Christy Juhasz (CDFW), Dave Mazzera (CDPH)

Oregon Tri-State Representatives: Caren Braby (ODFW), John Corbin, Bob Eder, Tom Nowlin, Chris Aiello, Willy Goergen

Additional Oregon participants: Troy Buell (ODFW), Kelly Corbett (ODFW), Frank Barcellos (ODA), Alex Manderson (ODA), Judy Dowell (ODA), Hugh Link (ODCC)

Washington Tri-State Representatives: Heather Reed (WDFW), Ray Toste, Larry Thevik, Dale Beasley, Dwight Eager, Jim Long.

Additional Washington participants: Dan Ayres (WDFW), Jerry Borchart (WDOH)

Tri-State Agreements

A. A successful response to a biotoxin event affecting DC fishery will include:

1. Confidence in high quality and safe product.
2. Utilization of an accountable, transparent, and conservative approach to opening/delaying the season.
3. Following a consistent, standardized, efficient and effective protocol/plan with built in flexibility and responsiveness.
4. A coordinated and consistent media/PR strategy

B. Season opening when there is a biotoxin season start delay

1. All states will err on the side of caution to open because it would be disruptive to the fishery to have an evisceration order the first two months of the season. All states want to avoid opening the season with an evisceration order when at all possible.

2. One crab above alert level will be considered cause for additional testing prior to the season opening.
3. Crabs will be collected for biotoxin sampling during round one of preseason testing for meat quality, unless there is a reason for biotoxin sampling to have started earlier. Viscera and meat samples will be collected from all crab. Viscera samples will be tested first and meat samples will be tested if evisceration orders are being considered.
4. Same as delays for meat quality, if areas are delayed due to elevated biotoxins
 - a. Plan for 2-week testing periods and delays.
 - b. 5 day industry notice to allow for gear set, pre- soak and hold inspections.
 - c. 30-day fair start for delayed areas within the Tri-State area

C. In-Season biotoxin testing

1. Reason to test (Biomonitoring, Razor Clams, WA/OR/CA biotoxin results) – some trend going UP in HABs.
 - a. Notice to other Tri-state managers that we are planning on testing (triggers a conference call), development of coordinated messaging/Press Release
2. “Chain of custody” sampling of crab by an active commercial vessel from pots already fishing and requires an observer to be present during collection (do not set new pots).
3. Sample = whole cooked crab; subsample cooked viscera, subsample cooked meat. Viscera and meat samples will be analyzed at the lab at the same time so results are available at the same time.
4. No Tri-State fair start provision applies in-season, except within a state, if so desired.

First Test

If all crab in samples < 30ppm viscera and meat < 20ppm = no management action.

If any single crab result in meat > 20ppm = area(s) closed

If 1 one or more crab, viscera ≥30 ppm and meat < 20ppm, then

1. Conduct 2nd test ASAP using “Chain of custody” sampling (as above)
2. Inform public/industry/fleet immediately (“yellow light”) that we are monitoring/concerned, retesting and will report soon.
3. While waiting for results from 2nd test...
 - a. Evisceration notice for the affected area (preferred) but may not be possible depending on enforcement (including live crab)

- b. If evisceration/enforcement is NOT possible, then the landed catch (from the date, when the hot sample was collected) from the affected area must not be sold to the public until:
 - i. Two rounds of test results come in clean or
 - ii. Individual lot tests “clean” prior to sale/distribution

Second Test

If all crab (both viscera and meat) are clean = retest (3rd test) in no less than 7 days (continue evisceration or closure, as above)

If any single crab result in meat > 20ppm = area(s) closed

If 1 or more crab, viscera ≥ 30ppm and meat < 20ppm = continue with evisceration order and continue testing (7 day frequency); or close area(s)

Third Test

If all crab in samples < 30ppm viscera and meat < 20ppm (2 consecutive clean tests) = lift evisceration, discontinue testing if no reason to continue

If any single crab result in meat > 20ppm = area(s) closed

If 1 or more crab, viscera ≥ 30ppm and meat < 20ppm = continue with evisceration order and continue testing (7 day frequency); or close area(s)

D. Tri-state Research recommendations

1. Data inventory of viscera-meat DA levels and clam-crab DA relationship.
2. Controlled studies of meat contamination by viscera during cooking.
3. Federal biotoxin insurance plan funded by people in the industry.

E. Outstanding issues to address

1. What is considered a sample? Are there concerns with how each of the 3 states are currently sampling? Do we need to define a minimum standard, states can go above and beyond?
2. When you get clean tests what are criteria for further testing if the reason for testing is a chronic problem/reason, i.e. “hot” razor clams in a region would precipitate monthly?
3. Need agreement on Pre-Season Testing biotoxin protocol
 - If all crab in sample <30ppm viscera = no more testing
 - If 1 crab in sample ≥30ppm viscera = Delay fishery opening, test meat

samples and retest ≥ 7 days later, need two consecutive tests to open fishery
If meat < 20 ppm = continue next retest
If meat is ≥ 20 ppm = Delay fishery opening and retest ≥ 7 days later

Next Steps

1. Each state work with their state agencies and industry to input on:
 - a. How evisceration orders would be enforced?
 - b. Development of zones for HAB mgmt. zones
 - c. Application of a fair start; should this be 30 days for biotoxins as well?
 - d. When to consider evisceration pre-season if biotoxins persist
2. Formalize Tri-State biotoxin testing agreements into a Crab Tri-State Bio-toxin plan and reference in the Tri-State protocol.
3. Update the Tri-State MOU to incorporate biotoxins and signatures with current Directors.