

## **Department of Fish and Wildlife**

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November 23, 2016

Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,



In partnership with the Oregon Dungeness Crab Commission (ODCC), the first round of Oregon preseason Dungeness crab quality and domoic acid testing was conducted coastwide during November 6-10 and the Astoria area was re-tested for meat quality November 17-18 (results below). The minimum meat recovery rates to be met in each test area are: 23% north of Cascade Head (no rounding allowed) and 25% south of Cascade Head (rounded to the nearest integer). The alert level for domoic acid in crab viscera is 30 ppm. As shown below, testing of crab in recent weeks has shown elevated levels of domoic acid in the area off Garibaldi and increasing trends in many other ports.

		Meat Recovery	October Highest Domoic	November Highest Domoic
Area	Date Collected	%	Acid Result (ppm)	Acid Result (ppm)
Astoria	1st - 11/10/16; 2nd - 11/18/16	22.8; 24.2	7.9	28
Garibaldi	11/10/16	23.8	<1	54
Newport	11/10/16	27.2	1.3	15
Coos Bay	11/10/16	27.0	12	26
Floras Creek	11/10/16	28.6	no test	4.9
Port Orford	11/10/16	27.7	no test	7.9
Brookings	11/7/16	27.6	16	11

Based on these domoic acid results and consultations with the Oregon Department of Agriculture (ODA), the Oregon commercial crab industry and Washington and California Departments of Fish and Wildlife, we are delaying the ocean commercial Dungeness crab season along the entire Oregon coast. This delay will allow completion of additional testing for domoic acid in order to provide confidence that crab harvested from Oregon waters are safe to consume.

## Fair start provision reminder:

Fair Start provisions will be in place for the delayed fishery in Oregon. Vessels that participate in any area of the fishery south of the OR/CA border to Point Arena, CA before the area north of the OR/CA border opens will not be allowed to fish north of OR/CA border until 30-days after the area north of the OR/CA border opens.

In the next couple of weeks, we will be continuing to work closely with ODA, fishery managers from WA and CA, and the Oregon commercial Dungeness crab industry to test crab as regularly as possible. Additional domoic acid test results are scheduled to be available by early December, and we plan to evaluate options for opening the commercial season at that time.

We would like to thank everyone involved with testing that has occurred so far and on-going testing efforts to help us ensure that Oregon Dungeness crab are of excellent quality and safe to consume.

Please contact us if you have any questions.

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