



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

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January 24, 2019

Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,

Based on domoic acid results and consultations with the Oregon Department of Agriculture (ODA), Tri-State managers and the Oregon commercial crab industry, we are opening the ocean commercial Dungeness crab season from Cape Arago (43° 17' 00" N. Lat.) to the Oregon/California border (42° 00' 00" N. Lat.) as follows:

73 hr presoak begins (setting gear): January 29th, 8:00AM

Hold Inspections: January 31, see schedule on back

Start date (pulling gear): February 1, 9:00AM

Biotxin Management Zone – Crab Areas K and L:

The southern portion of this area from Cape Blanco (42° 50' 00" N. Lat.) to the Oregon/California border (42° 00' 00" N. Lat.) will open as a designated Biotxin Management Zone with a mandatory evisceration order for all crab harvested from the zone. Crab will also be required to be eviscerated if harvested from any area outside Oregon with crab viscera samples for domoic acid of 30 ppm or higher, which includes all crab harvested off California on or after January 15, 2019. See pages 3-5 for detailed instructions and information from ODA regarding evisceration requirements. Testing for domoic acid in Oregon will continue approximately weekly, to determine if and when the evisceration order can be lifted in the Biotxin Management Zone.

Fair start provision reminders:

Fair Start provisions will be in place for all delayed areas in Oregon. A vessel used for fishing crab in any open coastal zone within the Tri-State management area (from US/Canada border south to Point Arena, CA) may not be used for fishing crab in any other zone within the Tri-State area that opens at a later date until 30 days after the later opening date.

California's regulations do not allow vessels subject to fair start to transport crab into an area that opened on a later date during the 30 day fair start period. Contact CDFW for more information on California regulations.

Vessel Hold Inspections reminders:

The vessel operator or owner must declare on the pre-season hold inspection certificate the zone in which the vessel will start fishing. Each inspection certificate must be signed by the vessel operator or owner, not by a crewman.

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.

Troy Buell
State Fishery Manager
541.867.0300 ext. 225

Kelly Corbett
Commercial Crab Project Leader
541.867.0300 ext. 244

2018-19 Commercial Dungeness Crab
Season Opening Information for the area
Cape Arago to the OR/CA border

73 hr presoak begins (setting gear): January 29, 8:00AM

Hold Inspections: January 31, see below

Start date (pulling gear): February 1, 9:00AM

Dungeness Crab Hold Inspection Schedule

After hours or for other locations: (800) 442-6028

<u>LOCATION</u>	<u>TIME</u>	<u>CONTACT NUMBER</u>
CHARLESTON Small Boat Basin Charleston Boat Basin Hallmark Fisheries	12 - 2 P.M.	(541) 269-5000
BANDON	Call after 12 P.M	(541) 269-5000
PORT ORFORD Dock	12 - 2:30 P.M.	(541) 247-7050
BROOKINGS Boat Basin Port Docks	12 - 4 P.M.	(541) 247-7050



OREGON DEPARTMENT OF AGRICULTURE Commercial Crab Evisceration Order Instructions



This information provides the dates and times for crab under an Evisceration Order. Instructions are provided for commercial crabbers, distributors and processors, who harvested crab from a zone affected by an evisceration order.

2019

- Zone 50-L is under an evisceration order effective 12:01 am February 1, 2019, due to elevated levels of domoic acid in the crab viscera. Crab meat results from zone 50-L were below the limit. This remains in effect until two consecutive sets of crab viscera samples at least one week apart all test below the limit of 30 ppm.

- Zone 50-K is under an evisceration order effective 12:01 am February 1, 2019, as a buffer to zone 50-L.

- California Crab: crab containing viscera harvested from California waters are under an evisceration order effective 12:01 am January 15, 2019, due to elevated levels of domoic acid in the crab viscera. This remains in effect until two consecutive sets of crab viscera samples at least one week apart all test below the limit of 30 ppm.

- **Evisceration Instructions:** If you have crab from these zones and timeframes you must verify and record all crab received for area/zone where it was harvested and date of harvest; segregate and label affected crab; eviscerate (gut) crab prior to or after cooking; denature and destroy the viscera (guts) of affected crab; the viscera cannot be used, sold or given away for human or animal consumption or for use as bait. If you are not approved and licensed to eviscerate the crab you must either send it to a licensed crab processor who is approved to eviscerate crab, or denature and destroy the crab.

Frequently Asked Questions.

Q. Who decides what is a safe level of domoic acid in crab?

A. The US Food and Drug Administrations' Center for Food Safety and Applied Nutrition establishes thresholds for a wide range of toxins and poisons in a wide range of food products. For seafood products such as Dungeness crab, these toxin thresholds are described in the FDA Fish and Fishery Products Hazards and Controls Guidance. This is often simply referred to as the Seafood Hazards guide.

Q. Why is the safe domoic acid level different in California compared to Oregon?

A. California and Oregon follow the same FDA Seafood Hazards guide. California has interpreted some language in the guide to mean that Dungeness crab with viscera up to and including 30 ppm is safe but anything above that is not. Oregon has a more conservative interpretation that levels at or above 30 ppm are not considered safe. Washington follows the same interpretation as Oregon.

Q. Can California crab be landed in Oregon?

A. Yes. California crab can still be landed in Oregon. However, ALL California crab will need to be eviscerated. California does not have traceability information that accompanies crab so ANY crab originating in California would be considered coming from an area potentially affected by domoic acid. All California crab will therefore need to be eviscerated by licensed ODA seafood processor. This is consistent with the requirement for evisceration for crab coming from a biotoxin management zone within Oregon.

Q. What is the effective date for the evisceration order of California crab?

California crab harvested from January 15, 2019 onward will need to be eviscerated until further notice.

Q. Can whole crab be transported into Oregon?

A. Yes. Whole crab from Californian waters can be transported into Oregon on trucks and other conveyances but must be sold directly to a licensed ODA crab processor for evisceration. Retail and wholesale sales of whole crab or any crab product forms containing any viscera from California are prohibited.

Q. Can whole crab be transported through Oregon?

A. Yes. Whole crab can transit through Oregon however it will be at the discretion of the destination state or province whether that crab is considered from an approved source and unadulterated.

Q. When will the California crab evisceration requirement be lifted?

A. It is unclear when California crab could be sold whole in Oregon. At this point the California Department of Public Health (CDPH) indicated they will re-test crab once their season opens. The process for lifting the evisceration requirement for California crab is the same as the process for Oregon crab. CDPH would need to provide two consecutive sample sets at least seven days apart with all crab viscera below 30 ppm.

Q. When will the Oregon crab evisceration requirement be lifted?

A. Crab coming from within the Oregon biotoxin management zone may be sold uneviscerated after two consecutive samples below 30 ppm have been collected. ODA

and ODFW are attempting to re-test crab from this area weekly as weather conditions allow.

Q. Who should I call if I have more questions?

For evisceration and HACCP related questions call ODA staff at the following numbers;

Alex Manderson (ODA) 503-842-2607

Judy Dowell (ODA) 503-871-2118

For other crab fishery management questions call ODFW staff at the following numbers;

Kelly Corbett (ODFW) 541-867-0300 ex.244

Troy Buell (ODFW) 541-867-0300 ex.225