



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

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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 6-7 (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 southern half of the state.

Area	Date Collected	Meat Recovery %	Highest Domoic Acid Result (ppm)
Astoria	11/6/15	26.1	1.2
Garibaldi	11/6/15	26.3	11
Newport	11/6/15	27.7	4.3
Coos Bay	11/7/15	28.9	70
Floras Creek	11/7/15	28.3	12
Port Orford	11/7/15	28.7	35
Brookings	11/7/15	29.6	26

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.

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 in all areas as regularly as possible. Additional domoic acid test results are scheduled to be available by the end of the first week of 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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