



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

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Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,



The Oregon Department of Fish and Wildlife (ODFW) has expanded **ODFW record keeping requirements for buying and selling Dungeness crab beginning this upcoming 2017-18 crab season.** This includes a requirement that each seafood business in the crab market chain maintain records of whom they have bought crab from (**1-back records**) and whom they have sold crab to (**1-forward records**). This information is essential to support and strengthen crab traceability through the market chain and the new requirements were recommended by the biotoxin Rules Advisory Committee (RAC) that was convened by the Oregon Department of Agriculture (ODA) this past summer and fall. See http://www.dfw.state.or.us/MRP/shellfish/commercial/crab/domoic_acid.asp for more detailed information on that process and additional recommendations, including complementary new ODA rules that clarify biotoxin testing procedures and potential management responses.

During this past winter's in-season domoic acid biotoxin event affecting the crab fishery, one of the key barriers to a timely management response was the lack of sufficient mechanisms to trace crab in the market chain. Traceability is needed to facilitate crab recalls, so that adulterated crab is returned to processing facilities for evisceration (if the viscera tests above the threshold but the meat tests below) or destruction (if the meat tests above the threshold). Traceability is also an important factor in the decision to allow evisceration and provide reasonable assurance that all crab from a declared Biotoxin Management Zone are eviscerated. The stronger the traceability framework, the faster the State can act to prevent illnesses.

In brief (with details below), ODFW's new record-keeping rules establish 12 new crab harvest areas and a 1-forward record-keeping requirement for all crab buyers and sellers, in addition to the existing 1-back record-keeping requirement. Harvest areas must be tracked on all records. These new and existing rules apply to all crab buyers and sellers up to but not including the ultimate consumer. A map identifying the new Dungeness Crab Harvest Areas is included in this mailer and can be found on our website here http://www.dfw.state.or.us/MRP/shellfish/commercial/crab/commercial_crab_harvest_area.s.asp. This rule (OAR 635-006-0201 <http://www.dfw.state.or.us/OARs/06.pdf>) was established as a temporary rule for the 2017-18 crab season and will be taken to the Oregon Fish and Wildlife Commission for permanent rule-making consideration this spring.

The records requirements include the following:

1. All retail fish dealers, wholesale fish dealers, buyers, food fish canners and shellfish canners (excluding restaurants) who receive or buy crab **must add the date of landing and harvest area of the crab purchased to their currently required records of who they buy or receive crab from; and**

2. All retail fish dealers, wholesale fish dealers, buyers, limited fish sellers, food fish canners and shellfish canners who receive or buy crab must keep records of **who they sell crab to** (including restaurants), prior to the ultimate consumer. Required information includes name and phone number of person or business to whom the crab are sold, date of sale, date of landing, amount of pounds sold, and area of harvest.
3. Records must be written in the English language and retained for a minimum of three years at a location in Oregon available for inspection by State officials.

The records requirements for all crab buyers and sellers are summarized in the table below.

I am a....	I am buying/receiving	I am selling
Retail Fish Dealer Wholesale Fish Dealer Buyer Food Fish Canner Shellfish Canner	<u>New Requirements</u> <ul style="list-style-type: none"> • Date(s) of landing • Harvest area(s) <u>Existing Requirements</u> <ul style="list-style-type: none"> • Name/Business received from • Date of sale • Amount sold (in pounds) • Price paid per pound 	<u>New Requirements</u> <ul style="list-style-type: none"> • Name/Business sold to • Date(s) of sale • Amount sold (in pounds) • Date(s) of landing • Harvest area(s) (*Required to keep records of sales to restaurants but not to other ultimate consumers.)
Restaurant / Public Consumer	No additional requirements	No additional requirements

Tracking the harvest area for all crab in the market chain is one of the most important aspects of these new requirements. While it will be up to each business to determine the best approach for their business model, the more detailed records are, the less impact any biotoxin related management action is likely to have on businesses. There is no prohibition on mixing of crab from different areas aboard a vessel, at a processing or receiving facility, or at any other point in the market chain. However, when crab from different harvest areas are mixed together, all applicable harvest areas must be included in the records for that lot of crab. If any crab in a mixed lot were harvested from a declared Biotoxin Management Zone, all the crab in that lot will subject to the same management measure (evisceration or destruction).

Enclosed is an example form for recording crab sales records (Dungeness Crab Sales Record Form), however it is not a requirement to use any specified form format for your record-keeping requirements.

Please contact us if you have any questions.

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Oregon Department of Fish and Wildlife
Dungeness Crab Sales Record Form

***Note: all fields on this form are required to be filled out**

Business or person selling crab (sold by)

Name: _____

Dealer License number: _____

Address: _____

Phone number: _____

Business or person buying crab (sold to)

Name: _____

Phone number: _____

Crab Product Information

Date of sale: _____

Date(s) crab were landed: _____

Pounds of crab:

Crab harvest area(s): _____

*Note: If multiple harvest areas are listed for any given unit of crab product, and one or more of those areas is declared a Biotoxin Management Zone, all crab from the unit will be treated as if they were harvested from the Biotoxin Management Zone.

Notes/Comments: