



## MEMORANDUM

Date: February 1, 2019

To: Processors of Oregon Dungeness Crab

From: Isaak Stapleton, Director  
Food Safety and Animal  
Health Programs

Subject: October 2018 to February 2019: Domoic Acid (DA) Testing Results

This letter is to inform you the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crabs beginning in October 2018 for accumulation of the marine biotoxin domoic acid.

Samples were collected from each of the twelve harvest zones along the Oregon coast established by the Oregon Department of Fish and Wildlife. In order for a zone to be opened at the beginning of the season, each zone must be sampled and have crab viscera test below the FDA established action level of 30 parts per million (ppm). The test results for the Domoic Acid samples collected from Zones 50-A to 50-J (the Washington border south to Cape Blanco) were below the FDA established action level for crab viscera of 30 parts per million (ppm) or more. As of February 1, 2019, the two most recent rounds of test results for the domoic acid samples collected from Zones 50-K to 50-L, (Cape Blanco to the California border), were below the FDA established action level for crab viscera of 30 parts per million (ppm) or more. Therefore, ODA considers all waters from Zones 50-A to 50-L to be approved waters for Dungeness crab harvesting.

Despite ODA declaring all Oregon waters are approved for unrestricted Dungeness crab harvesting, crab harvested in Californian waters are still of concern. Testing of California crab by California Department of Public Health (CDPH) shows domoic acid at the 30 ppm closure limit. Therefore, ODA is prohibiting the sale of un-eviscerated Californian crab within Oregon. All crab harvested from within Californian waters must be eviscerated by an ODA licensed seafood processor prior to sale. Sale of live or of whole Californian crab is prohibited in Oregon until CDPH crab tests indicate domoic acid levels are below 30 ppm in two consecutive rounds of tests. This requirement is described in Oregon Administrative Rule OAR 603-025-0422.

Paralytic Shellfish Toxin (PST) testing was not conducted because monitoring of PST levels in clams and mussels over the summer and fall indicated it was not a toxin of concern this year.

Please include this letter with your HACCP plan as verification that crabs harvested from the Oregon Coast are from approved waters. This verification will be valid until further notice. The Oregon Department of Agriculture will monitor biotoxin levels in Oregon waters and conduct further sampling as needed.

