



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 pre-season Dungeness crab quality and domoic acid testing was conducted coastwide during November 4-6. The minimum meat recovery rates to be met in each test area are 23% north of Cascade Head and 24% south of Cascade Head (no rounding allowed in any area). As shown below, none of the areas have met meat recovery criteria. All domoic acid results from this round were below action level and are posted on Oregon Department of Agriculture's (ODA) website at <http://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafety/CurrentCrabBiotoxinData.pdf>.

Area	Date Collected	Meat Recovery %
Astoria (50-A)	11/9/20	21.6
Garibaldi (50-B)	11/9/20	24.8
Newport North (50-C and 50-D)	11/9/20	25.1
Newport South (50-E and 50-F)	11/10/20	23.5
Coos Bay North (50-G and 50-H)	11/9/20	26.4
Coos Bay South (50-I and 50-J)	11/12/20	24.9
Port Orford (50-K)	11/9/20	23.9
Brookings (50-L)	11/9/20	25.6
Brookings (50-L) – re-do	11/12/20	25.3

Due to safety concerns about the potential risk of transmission of COVID-19 to pre-season testing volunteer captains, crews and ODFW staff, we did not have ODFW observers on-board any of these test trips (as also specified in industry notice dated 9/25/20). For this year, all volunteer test vessels were required to have an active vessel monitoring system (VMS, AIS or EM) and retain all crab from the test trips for sorting dockside by ODFW staff at the time of offload.

Based on these results and consultations with Washington and California Departments of Fish and Wildlife, there was a Tri-State agreement to delay the ocean commercial Dungeness crab season from Point Arena, California to the US/Canada border until at least December 16. This delay will allow completion of additional testing for meat recovery to provide confidence that crab harvested from Oregon waters are of high quality for the season opening.

In the next couple of weeks, we will continue to work closely with ODA, fishery managers from WA and CA, and the Oregon commercial Dungeness crab industry to complete additional meat recovery testing in all areas that did not meet criteria and domoic acid testing in crab harvest areas A, B and D-F.

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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