



# 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), Oregon Department of Agriculture (ODA) and the commercial crabbing industry, the first round of Oregon preseason Dungeness crab quality and domoic acid testing was conducted coastwide during November 7-14. 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, four Oregon meat recovery areas have not met meat recovery criteria (red font). Domoic acid results from crab collected in all 12 crab harvest areas were below alert levels and results are posted on ODA's website here

<http://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafety/CurrentCrabBiototoxinData.pdf>.

Meat Recovery Area	Date Collected	Meat Recovery %
Astoria (50-A)	11/9/23	18.9
Garibaldi (50-B)	11/9/23	21.2
Newport North (50-C and 50-D)	11/8/23	21.6
Newport South (50-E and 50-F)	11/8/23	24.6
Coos Bay North (50-G and 50-H)	11/14/23	24.0
Coos Bay South (50-I and 50-J)	11/14/23	23.2
Port Orford (50-K)	11/8/23	24.1
Brookings (50-L)	11/8/23	25.2

Based on these results and consultations with ODA, 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.

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

We thank everyone involved with testing so far this preseason and appreciate upcoming 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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