



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

Marine Resources Program
2040 SE Marine Science Drive
Newport, OR 97365
(541) 867-4741
FAX (541) 867-0311
www.dfw.state.or.us/mrp/



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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 5-11. 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, no areas have met meat recovery criteria and there are multiple areas with elevated domoic acid results. All domoic acid results are posted on ODA's website at

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

Area	Date Collected	Meat Recovery %	Oct. Highest Domoic Acid Result (ppm)	Nov. Highest Domoic Acid Result (ppm)
Astoria (50-A)	11/11/17	18.2	no test	not available yet
Garibaldi (50-B)	11/11/17	21.4	no test	not available yet
Newport North (50-C and 50-D)	11/06/17	22.2	no test	10 (C), 1.6 (D)
Newport South (50-E and 50-F)	11/06/17	23.4	no test	2.9 (E), 55 (F)
Coos Bay North (50-G and 50-H)	11/06/17	24.1	no test	23 (G), 4.7 (H)
Coos Bay South (50-I and 50-J)	11/06/17	23.6	7.9 (I), 30 (J)	5 (I), 17 (J)
Port Orford (50-K)	11/07/17	20.7	62	37
Brookings (50-L)	11/07/17	18.2	34	33

Based on these results and consultations with the Oregon Department of Agriculture (ODA) 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 meat quality and domoic acid in order to provide confidence that crab harvested from Oregon waters are of high quality and 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 as regularly as possible.

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.

Kelly Corbett
Commercial Crab Project Leader
541.867.0300 ext. 244

Troy Buell
State Fishery Manager
541.867.0300 ext. 225