



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

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February 2, 2017

Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,



Due to elevated levels of domoic acid, the Oregon Department of Agriculture (ODA) and the Oregon Department of Fish and Wildlife (ODFW) are closing crabbing and implementing additional requirements for crab harvested from the area from Coos Bay North Jetty (43° 21.60' N. Lat.) north to Heceta Head (44° 08.30' N. Lat.). This area is considered a health closure area until further notice. This notice is effective February 2, 2017.

All crab harvested from the health closure area landed on or after 12:01 AM January 25, 2017 is required to be eviscerated. This includes all crab sold live or whole cooked from the health closure area that has not already been consumed. All crab harvested from this area but not landed (currently on vessels or inside pots) is required to be sold to a licensed ODA seafood HACCP crab processor by 12:00AM February 10, 2017 and eviscerated. The taking and landing of crab for commercial purposes from the health closure area will be prohibited beginning 12:01AM February 10, 2017.

We will be continuing to work closely with the Oregon commercial Dungeness crab industry to test crab from this area and surrounding areas as regularly as possible to evaluate future management actions for this health closure area. Considerations for the reopening of the health closure area will occur when there are two successive rounds of domoic acid test results all below 30 ppm in viscera. Those successive samples and test results must be at least seven days apart.

CRAB BUYERS

Processors must follow their HACCP plans and the February 2, 2017 temporary ODA rule OAR 603-025-0400 for receipt of whole or live crab from the health closure area. This is for crab viscera only. Crab meat from the health closure area has tested below the limit for domoic acid and is safe for human consumption. The following provisions apply:

1. This affects all crab caught between the Coos Bay north jetty and Heceta Head that were harvested on or after January 25, 2017;
2. The health closure area is effectively closed to new harvest beginning 12:01AM February 10, 2017. However, a 7-day grace period is granted to land crab on boats or in pots that are actively being fished at the time of notice;
3. No crab may be accepted from the health closure area beginning 12:01AM February 10, 2017. However, crab harvested between January 25, 2017 and 12:00 AM February 10, 2017 may be processed at a later date, provided that the processing method follows the requirements of the temporary rule;

4. Verify and record all crab received for area where it was harvested and date of harvest;
5. Segregate and label affected crab;
6. Eviscerate crab prior to or after cooking;
7. Destroy or denature viscera of affected crab;
8. The viscera cannot be used or sold or given away for human or animal consumption or for use as bait.

ODA licensed crab seafood HACCP processors should first contact their assigned ODA inspector for additional information. Secondly they may contact Gesinee Tolman, Seafood HACCP Technical Specialist, Food Safety Program, Oregon Department of Agriculture, at (503) 696-4073.

HARVESTERS

At this time, commercial gear may remain in the designated health closure area so long as it is un-baited with lids open. Any gear re-deployed in this area after 12:01 AM February 3, 2017 must be unbaited with open lids. Continuous transit through the health closure area with crab onboard will be allowed once the full prohibition goes into place beginning 12:01 AM February 10, 2017.

If you have questions regarding the fishing regulations within the health closure area please contact:

Kelly Corbett - ODFW
Commercial Crab Project Leader
541.867.0300 ext. 244

Troy Buell - ODFW
State Fishery Manager
541.867.0300 ext. 225