



# Oregon

Kate Brown, Governor

## Department of Fish and Wildlife

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February 10, 2017

Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,



The Oregon Department of Agriculture (ODA) and the Oregon Department of Fish and Wildlife (ODFW) are removing the evisceration requirement for the biotoxin management area from Coos Bay North Jetty (43° 21.60' N. Lat.) north to Heceta Head (44° 08.30' N. Lat.), for crab landed on or after February 10, 2017 effective today. The evisceration requirement for this area is being removed due to two consecutive biotoxin tests showing that all crab viscera samples were below the 30 ppm threshold.

All crab harvested from the biotoxin management area landed after 12:01 AM January 25, 2017 and before 12:01 AM February 10, 2017 is required to be eviscerated. This includes all crab sold live or whole cooked from the biotoxin management area that has not already been consumed. All crab harvested from this area within this timeframe is required to be sold to a licensed ODA seafood HACCP crab processor and eviscerated, until further notice.

We will be continuing to work closely with the Oregon commercial Dungeness crab industry to monitor marine biotoxins to ensure that the concentrations remain below alert level for consumer safety.

### **CRAB BUYERS**

Processors must follow their HACCP plans and the February 10, 2017 temporary ODA rule OAR 603-025-0400 for receipt of whole or live crab from the biotoxin management area. This is for crab viscera only. Crab meat from the biotoxin management 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 12:01 AM January 25, 2017 through 12:01AM on February 10, 2017;
2. Verify and record all crab received for area where it was harvested and date of harvest;
3. Segregate and label affected crab;
4. Eviscerate crab prior to or after cooking;
5. Destroy or denature viscera of affected crab;
6. 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**

All crab harvested from the biotoxin management area landed after 12:01 AM January 25, 2017 and before 12:01 AM February 10, 2017 is required to be sold to a licensed ODA seafood HACCP crab processor and eviscerated. There is no evisceration requirement for crab landed from the area on or after February 10, 2017.

If you have questions about fishing regulations within the biotoxin management area please contact:

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

Troy Buell - ODFW  
State Fishery Manager  
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