

Oregon Department of Agriculture and Oregon Department of Fish and Wildlife Dungeness crab & biotoxin Rules Advisory Committee (RAC)

Port of Coos Bay Charleston Marina RV Park Recreation Room
63404 Kingfisher Lane, Charleston, Oregon 97420
July 20, 2017

Agenda

Purpose Statement:

Dungeness crab harvest is an economic and cultural centerpiece in Oregon, a keystone for Oregon's popular seafood brand. Reliable and sustainable harvest is essential to maximizing the value of harvested crab to Oregon, and safe seafood standards are essential for protecting the health of Oregonians. This Rules Advisory Committee will help shape Oregon Administrative Rules (OARs) for ODA and ODFW to describe the management use of evisceration orders and harvest area closures, to address harmful algal bloom biotoxin detection in crab viscera, to both maximize the protection of human health and maximize the sustainable harvest during these events.

Draft Goals:

Advise the agencies over 2-3 meetings on rules and process describing under what conditions evisceration may be used for crab harvest and how to implement closures, when necessary. Conditions must maximize traceability of the live market to minimize risk of public exposure to biotoxins. This includes improving traceability for the purposes of communication with non-HACCP required crab buyers and for the purposes of inventory evaluation for HACCP processors.

- 8:30 am Welcome and introductions
- 8:45 am Circle back to draft rule document (HANDOUT A: DRAFT RULE) with edits from last meeting incorporated – how does the updated language look? *Stephanie Page*
FINALIZE RAC Recommendation
- 9:15 am Making evisceration and closure events work best for everyone (the industry, the public and the managers)
- Go through SOP (general overview) *Caren Braby*
 - SOP I.a. Recording harvest area on landing (fish ticket) and/or transport documents (bill of lading). (HANDOUT B: TOOLS TABLE) *Stephanie Page*
 - How will this work for processing operations? For Recommendations? What has the feedback been from industry members?
 - SOP II.b. Constraining harvest from Biotoxin Zone(s), in-season using ***evisceration*** (HANDOUT A: DRAFT RULE) *Stephanie Page*
 - Landings constraints
 - Restrict landings (sale) to ODA-licensed first-receivers
 - Seek legislative authority to expand the scope of ODA-licensed first-receivers?
 - Prohibit sales of whole/live crab harvested from biotoxin area
 - SOP II.c. Traceback – (HANDOUTS C AND D: TRACEABILITY POWERPOINT AND FLOW CHART) *Judy Dowell*
 - Crab that have already been landed from the biotoxin area beginning on sample date

- SOP II.d. Evisceration compliance - Evaluating effectiveness of evisceration requirements (HANDOUTS C AND D: TRACEABILITY POWERPOINT AND FLOW CHART)
 - Crab that are harvested from the biotoxin area going forward from when the detection results are in-hand
- Traceability considerations (any crab harvested during the time/area biotoxin zone)
 - Communication chain: Outreach to live crab dealers and retailers during biotoxin event
 - Recordkeeping requirements and reviewing/checking of records
 - Discuss scenarios and how traceability would work – what are the gaps in the strategies that we have identified?

10:15 am Break

10:30 am Continue earlier discussions

12:00 pm Working lunch, provided by ODCC

Biotoxin zones – review the purpose of the biotoxin zones (traceability); draft options were posted to ODFW web site (HANDOUT E: ZONE OPTIONS MAPS)

Kelly Corbett

- What kind of feedback have folks heard?
- Advise on public process to finalize (for 2017-2018 season, at least).

1:30 Continue earlier discussions

3:00 pm Next steps – discuss which options and strategies are favored by the committee and the process and time frames to pursue implementing those options/strategies

4:15 Public Comment

4:30 Adjourn

Questions?

Stephanie Page, ODA – spage@oda.state.or.us , (503) 986-4727

Caren Braby, ODFW – caren.e.braby@state.or.us , (541) 867-0300, x226

Hugh Link, ODCC – hugh@oregondungeness.org , (541) 267-5810