



MEMORANDUM

Date: December 30, 2019

To: Processors of Dungeness Crab

From: Isaak Stapleton, Director
Food Safety and Animal Health Programs

Subject: November 2019 to December 2019 Domoic Acid (DA) Testing Results

This letter is to inform you the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crabs beginning in November 2019 for the accumulation of the marine biotoxin Domoic Acid.

Samples were collected from each of the twelve harvest zones along the Oregon coast established by Oregon Department of Fish and Wildlife. In order for a zone to be opened at the beginning of the season, each zone must be sampled and have crab viscera test results below Oregon's established action level of 30 parts per million (ppm). The past test results for the Domoic Acid samples collected from zones 50-A through 50-L (the Washington border to the California border) were all below the action level for crab viscera. Therefore, ODA considers all waters from Zones 50-A to 50-L (the Washington border to the California border) to be approved waters for Dungeness crab harvesting.

ODA will continue to test samples from zones that show elevated Domoic Acid in razor clams, or other indicators of continuing Domoic Acid activity. The commercial crab industry will be notified of continued testing and results.

Paralytic Shellfish Toxin (PST) testing was not conducted because monitoring of PST levels in clams and mussels over the summer and fall indicates it is not a toxin of concern at this time.

Please include this letter with your HACCP plan as verification that crabs harvested from the Oregon Coast are from approved waters. This verification will be valid until further notice.