



Memo

To:	Processors of Oregon Dungeness Crab
From:	Isaak Stapleton, ODA Food Safety & Animal Health Program Director
Subject:	Domoic Acid Testing Results
Date:	December 16, 2020

This letter is to inform you the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crabs beginning in October 2020 for accumulation of the marine biotoxin Domoic Acid.

Samples were collected from each of the twelve harvest zones along the Oregon coast established by the 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 below the FDA established action level of 30 parts per million (ppm). The test results for the Domoic Acid samples collected from Zones 50-A to 50-L (the Washington border south to California border) were below the FDA established action level for crab viscera of 30 parts per million (ppm) or more. Therefore, ODA considers all waters from Zones 50-A to 50-L to be approved waters for Dungeness crab harvesting.

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. The Oregon Department of Agriculture will monitor biotoxin levels in Oregon waters and conduct further sampling as needed.