



## Memo

To: Processors of Oregon Dungeness Crab

From: Rusty Rock, Interim Director  
Food Safety, Animal Health, and Lab Services Programs

Subject: Domoic Acid (DA) Testing Results

Date: 12/2/2021

This letter is to inform you the Oregon Department of Agriculture (ODA) received and analyzed viscera from Oregon Dungeness crab landed on or around November 11, 2021 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. 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). ODA considers all waters from Zones 50-A to 50-L (the Washington border south to the California border), to be approved waters for Dungeness crab harvesting.

ODA will continue precautionary crab monitoring of Zones 50-K and 50-L (Cape Blanco to the California border), owing to the domoic acid closure affecting razor clams in this area.

Paralytic Shellfish Toxin (PST) testing was not conducted because monitoring of PST levels in clams and mussels have indicated this was not a toxin of concern this year.

Please include this letter with your HACCP plan as verification that crab harvested from the Oregon Coast are from approved waters. This verification will be valid for the remainder of the season or until further notice.