



OREGON DEPARTMENT OF AGRICULTURE Commercial Crab: Evisceration and Closure Orders

This information provides the dates and times crab zones have been under an Evisceration Order or Closure Order. Evisceration instructions are provided for commercial crabbers, distributors and processors, who harvested crab from a zone while it was under one of these orders.

NO EVISCERATION ORDERS ARE CURRENTLY IN EFFECT

- **Evisceration Instructions:** If you have crab from these zones and timeframes you must verify and record all crab received for area/zone where it was harvested and date of harvest; segregate and label affected crab; eviscerate (gut) crab prior to or after cooking; denature and destroy the viscera (guts) of affected crab; the viscera cannot be used, sold or given away for human or animal consumption or for use as bait. If you are not approved and licensed to eviscerate the crab you must either send it to a licensed crab processor who is approved to eviscerate crab, or denature and destroy the crab.

ORDERS NO LONGER IN EFFECT

2021

- Currently there are no evisceration orders in effect for crab harvested from Oregon waters in any of the twelve zones
- An Evisceration order is no longer in effect for Washington State as of 4/15/21:
 - Effective for whole crab landed on and after 2/26/21 from Point Chehalis, WA, to the Oregon border;and
 - Effective for whole crab landed on and after 2/24/21 for inside Grays Harbor, WA
 - WDFW ended evisceration order for WA crab on 4/15/21.

2019

- Zone 50-L is under an evisceration order effective 12:01 am February 1, 2019, due to elevated levels of domoic acid in the crab viscera. Crab meat results from zone 50-L were below the limit. This remains in effect until two consecutive sets of crab viscera samples at least one week apart all test below the limit of 30 ppm.
- Zone 50-K is under an evisceration order effective 12:01 am February 1, 2019, as a buffer to zone 50-L.
- California Crab: crab containing viscera harvested from California waters are under an evisceration order effective 12:01 am January 15, 2019, due to elevated levels of domoic acid in the crab viscera. This remains in effect until two consecutive sets of crab viscera samples at least one week apart all test below the limit of 30 ppm.

2018

- Zone 50-L was under an evisceration order effective 12:01 am February 13 through 11:59 pm February 26, 2018, due to elevated levels of domoic acid in the crab viscera. Crab meat results from zone 50-L were below the limit.
- Zone 50-K was under an evisceration order effective 12:01 am February 16 through 11:59 pm February 26, 2018, as a buffer to zone 50-L.
- Recall: Whole or live crab landed from zone 50-L are under a recall if harvested between 12:01 am February 13 and 11: 59 pm February 16, 2018. Recalled crab must be either eviscerated (gutted) or destroyed.

Frequently Asked Questions

Q. Who decides what is a safe level of domoic acid in crab?

A. The US Food and Drug Administrations' Center for Food Safety and Applied Nutrition establishes thresholds for a wide range of toxins and poisons in a wide range of food products. For seafood products such as Dungeness crab, these toxin thresholds are described in the FDA Fish and Fishery Products Hazards and Controls Guidance. This is often simply referred to as the Seafood Hazards guide.

Q. Why is the safe domoic acid level different in California compared to Oregon?

A. California and Oregon follow the same FDA Seafood Hazards guide. California has interpreted some language in the guide to mean that Dungeness crab with viscera up to and including 30 ppm is safe but anything above that is not. Oregon has a more conservative interpretation that levels at or above 30 ppm are not considered safe. Washington follows the same interpretation as Oregon.

Q. Can California crab be landed in Oregon?

A. Yes. California crab can still be landed in Oregon. However, ALL California crab will need to be eviscerated. California does not have traceability information that accompanies crab so ANY crab originating in California would be considered coming from an area potentially affected by domoic acid. All California crab will therefore need to be eviscerated by licensed ODA seafood processor. This is consistent with the requirement for evisceration for crab coming from a biotoxin management zone within Oregon.

Q. What is the effective date for the evisceration order of California crab?

A. California crab harvested from January 15, 2019 onward will need to be eviscerated until further notice.

Q. Can whole crab be transported into Oregon?

A. Yes. Whole crab from Californian waters can be transported into Oregon on trucks and other conveyances but must be sold directly to a licensed ODA crab processor for evisceration. Retail and wholesale sales of whole crab or any crab product forms containing any viscera from California are prohibited.

Q. Can whole crab be transported through Oregon?

A. Yes. Whole crab can transit through Oregon however it will be at the discretion of the destination state or province whether that crab is considered from an approved source and unadulterated.



Q. When will the California crab evisceration requirement be lifted?

A. It is unclear when California crab could be sold whole in Oregon. At this point the California Department of Public Health (CDPH) indicated they will re-test crab once their season opens. The process for lifting the evisceration requirement for California crab is the same as the process for Oregon crab. CDPH would need to provide two consecutive sample sets at least seven days apart with all crab viscera below 30 ppm.

Q. When will the Oregon crab evisceration requirement be lifted?

A. Crab coming from within the Oregon biotoxin management zone may be sold uneviscerated after two consecutive samples below 30 ppm have been collected. ODA and ODFW are attempting to re-test crab from this area weekly as weather conditions allow.

Q. Who should I call if I have more questions?

A. For evisceration and HACCP related questions call ODA staff at the following numbers:

Alex Manderson (ODA) 503-801-0751

Judy Dowell (ODA) 503-871-2118

For other crab fishery management questions call ODFW staff at the following numbers:

Kelly Corbett (ODFW) 541-867-0300 ex.244

Troy Buell (ODFW) 541-867-0300 ex.225

