



## California Fish and Game Commission

[www.fgc.ca.gov](http://www.fgc.ca.gov)

Greetings fish and wildlife stakeholder,

The California Fish and Game Commission (Commission) and the California Department of Fish and Wildlife (CDFW) have been notified by the director of the Office of Environmental Health Hazard Assessment (OEHHA) that, in consultation with the director of the California Department of Public Health (CDPH), a determination has been made that rock crab caught in state waters around the northern Channel Islands, except as stated below, no longer poses a significant human health risk from high levels of domoic acid. OEHHA recommends the opening of the rock crab fishery in these areas in a manner consistent with emergency regulations adopted in November 2015.

A closure still remains in effect in state waters between Santa Cruz Island and Santa Rosa Island consistent with [OEHHA's recommendation](#), and for all rock crab in areas north of Piedras Blancas Light Station.

For details about what portions of rock crab fisheries are open or closed, see <https://cdfgnews.wordpress.com/2016/03/28/recreational-and-commercial-rock-crab-fishery-opens-in-channel-islands-excluding-state-waters-between-santa-cruz-and-santa-rosa-islands/>.

OEHHA and CDPH still recommend not eating the viscera (internal organs, also known as "butter" or "guts"), and that water or broth used to cook whole crabs be discarded and not used to prepare dishes such as sauces, broths, soups or stews. This precaution is being recommended to avoid harm in the event that some individual crabs have elevated levels of domoic acid, as the viscera usually contains much higher levels of domoic acid than crab body meat.

Pursuant to regulations adopted by CDFW, the commercial rock crab fishery has also re-opened in state waters around the northern Channel Islands, except between Santa Cruz Island and Santa Rosa Island.