

March 18, 2016

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 Dungeness crab caught on the mainland coast south of the Sonoma/Mendocino counties line no longer poses a significant human health risk from high levels of domoic acid and recommends the opening of the Dungeness crab fishery in these areas in a manner consistent with emergency regulations adopted in November.

For details about what portion of recreational crab fisheries are now open, see https://cdfgnews.wordpress.com/2016/03/18/recreational-dungeness-crab-fishery-open-south-of-sonomamendocino-county-line-commercial-fishery-to-open-in-seven-days/?mc_cid=6c938fac32&mc_eid=b28686aa1d.

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.

Per today's notice from the director of CDFW, the commercial Dungeness crab fishery will re-open south of the Sonoma/Mendocino county line at 12:01 a.m. on Saturday, March 26.

Sincerely,

Mike Yaun

California Fish and Game Commission

Every Californian should conserve water. Learn how at:

SaveOurWater.com · Drought.CA.gov