

## Recall Announcement and Evisceration Order

Whole crab harvested from Cape Blanco to Gold Beach after 12:01 am February 11, 2019 have entered into commerce, but have been found to have viscera with a domoic acid level in excess of the 30 ppm maximum. As a result, this crab is subject to recall. This specific portion of the coast is referred to as Crab Harvest Area K.

Additionally, whole crab containing viscera harvested from Bandon southward to the California border after 12:01 am February 14, 2019 are under an evisceration order. These portions of the coast are referred to as Crab Harvest Areas J, K, and L.

Crab meat results from this area were below the limit and are considered safe. This evisceration order remains in effect until two consecutive sets of crab viscera samples at least one week apart all test below the limit of 30 ppm.

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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.

For evisceration and HACCP related questions call ODA staff at the following numbers;  
Alex Manderson (ODA) 503-842-2607  
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

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