## OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT

Gavin Newsom, Governor Yana Garcia, Secretary for Environmental Protection Lauren Zeise, Ph.D., Director



## MEMORANDUM

**TO:** Charlton H. Bonham, Director

California Department of Fish and Wildlife

715 P Street

Sacramento, California 95814

**FROM:** Lauren Zeise, Ph.D. Lauren Zeise

Director Lauren Zeise (Apr 21, 2023 15:4

**DATE:** April 21, 2023

SUBJECT: RECOMMENDATION TO CLOSE THE RECREATIONAL RAZOR CLAM

FISHERY IN HUMBOLDT COUNTY

The Office of Environmental Health Hazard Assessment (OEHHA), in consultation with the California Department of Public Health (CDPH), has determined that consumption of razor clams taken from Humboldt County poses a significant threat for domoic acid exposure. OEHHA, in consultation with CDPH, therefore recommends that the recreational razor clam fishery be closed in Humboldt County. This recommendation is based on a finding of elevated levels of domoic acid in the meat of razor clams that were collected from this area and analyzed by CDPH laboratories, as shown in the table below. The recreational razor clam fishery closure for Del Norte County remains in effect.

Domoic acid poisoning in humans may occur within minutes to hours after consumption of affected seafood and can result in signs and symptoms ranging from vomiting and diarrhea to permanent loss of short-term memory (amnesic shellfish poisoning), coma, or death.

Current federal action levels for domoic acid are ≥ 20 parts per million (ppm) for all fish, with the exception of >30 ppm in the viscera of Dungeness crabs. The California Department of Fish and Wildlife, CDPH, and OEHHA will collect, monitor and analyze razor clams to determine when the recreational razor clam fishery in Humboldt County can be re-opened safely.

If you have questions, please contact me at <u>Lauren.Zeise@oehha.ca.gov</u> or Dr. Susan Klasing at <u>Susan.Klasing@oehha.ca.gov</u>.

## **Razor Clam Sampling Results**

COUNTY	LOCATION	SAMPLE COLLECTION DATE	TISSUE TYPE	DOMOIC ACID (ppm)***
Humboldt	Clam Beach	04/09/23	Meat*	33
			Meat**	45

<sup>\*</sup> Composite sample of two individual clams.

cc: Melissa Miller-Henson
Executive Director
California Fish and Game Commission
715 P Street, 16<sup>th</sup> Floor
Sacramento, California 95814

Dr. Miren Klein Assistant Deputy Director, Center for Environmental Health California Department of Public Health 1500 Capitol Avenue, Suite 520 Sacramento, California 95814

<sup>\*\*</sup> Composite sample of three individual clams.

<sup>\*\*\*</sup> The action level for razor clam meat is ≥ 20 ppm.