



OREGON DEPARTMENT OF AGRICULTURE Commercial Crab Evisceration Order Instructions



This information provides the dates and times for crab under an Evisceration Order. Instructions are provided for commercial crabbers, distributors and processors, who harvested crab from a zone affected by an evisceration order.

ORDERS CURRENTLY IN EFFECT

The evisceration order for I, and H and J buffer zones has been lifted as of 12:01 am on 5/10/23 for zones 50-H and J, and on 5/11/23 for zone 50-I.

- Evisceration requirements will be lifted when two samples (6 crab each) are all below the limit for domoic acid in viscera.

- **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ORDERS NO LONGER IN EFFECT

Oregon Crab **April 27, 2023**

- Zones 50 – H, I and J, are under evisceration order. Effective 12:01 am April 27 (the date the crab were landed) crab landed from zone 50 – I must be eviscerated by a licensed ODA seafood processor and cannot be sold whole. Effective 12:01 am May 1st (the date zone I crab results were received) any crab landed from buffer zones 50 – H and J must be eviscerated by a licensed ODA seafood processor and cannot be sold whole. Traceability measures must be used to ensure whole crab are eviscerated.

- Recall: Whole or live crab landed from zone 50-I are under a recall if harvested on or after 12:01 a.m. April 27th. Recalled crab must be either eviscerated (gutted) or destroyed and denatured. Zones 50 – H and J are under an evisceration order as detailed above. There is no recall for zones 50 – H and J crab.

- 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.

- Oregon Crab

May 10, 2019

- Zone 50-L is under an evisceration order effective 12:01 a.m. May 8th, 2019 (the date the sample was landed), due to elevated levels of domoic acid in the crab viscera. Crab meat results are pending. Evisceration requirement lifted 12:01 am May 22, 2019.

- Recall: Whole or live crab landed from zone 50-L are under a recall if harvested between 12:01 a.m. May 8 and 11:59 p.m. May 10, 2019. Recalled crab must be either eviscerated (gutted) or destroyed and denatured.

- Zone 50-K is under an evisceration order effective 12:01 a.m. May 10, 2019, as a buffer to zone L. There is no recall for zone K crab harvested before this date. Evisceration requirement lifted 12:01 am May 22, 2019.

February 14, 2019

- Zone 50-K was under an evisceration requirement effective 12:01 am February 11, 2019, due to elevated levels of domoic acid in the crab viscera. Crab meat results are below the limit.

- Recall: Whole or live crab landed from zone 50-K are under a recall if harvested between 12:01 a.m. February 11 and 11:59 p.m. February 14, 2019. Recalled crab must be either eviscerated (gutted) or destroyed and denatured.

- Zone 50-J was under an evisceration order effective 12:01am February 14, 2019, as a buffer to zone 50-K.

- Zone 50-L was under an evisceration order effective 12:01am February 14, 2019, as a buffer to zone 50-K.

January 31, 2019

- Evisceration requirement is removed for zones 50-K and L. Zones 50-K and L will open for commercial harvesting February 1, 2019 with no restrictions on harvesting.

January 25-30, 2019

- Zone 50-L is under an evisceration order effective 12:01 a.m. 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 a.m. February 1, 2019, as a buffer to zone 50-L.

- Evisceration orders were lifted for the above zones:
 - Zone L evisceration order was lifted effective 3/21/19 at 11:59 a.m.
 - Zone K evisceration order was lifted effective 3/25/19 at 11:59 p.m.
 - Zone J evisceration order was lifted effective 3/25/19 at 11:59 p.m.

2018

- Zone 50-L was under an evisceration order effective 12:01 a.m. February 13 through 11:59 p.m. 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 a.m. February 16 through 11:59 p.m. 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 a.m. February 13 and 11:59 p.m. February 16, 2018. Recalled crab must be either eviscerated (gutted) or destroyed.