

# TRI-STATE DUNGENESS CRAB QUALITY TESTING PROGRAM

Executive Committee DCTF Meeting - July 13, 2023

#### **PRESENTED BY:**

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# California Quality Testing Program - Outline

- Entities & Roles
  - Legislature
  - Tri-State Dungeness Crab Committee
  - CDFW
- Quality Test
  - Challenges
  - Solutions
    - 2023 Season
    - Future Seasons
  - Quality Test Updates Timeline

#### California Quality Testing Program – Entities & Roles







CALIFORNIA DEPARTMENT OF FISH & WILDLIFE

- CA State Legislature
- Fish and Game Authority Code Section 8276.2
- PSMFC's Tri-State
   Dungeness Crab
   Committee under
   MOU and consensus
   process
- Tri-State testing protocol includes meat recovery percentage

- State agency who work with industry
- In state test areas and target depths

### CA State Legislature – Fish and Game Code

- Sets Area, Target Date for Completion and Delay Increments
  - Northern CA (Fishing Districts: 6, 7, 8 & 9)
  - Specifies delays in 15-day increments until Jan. 15
- References Pacific States Marine Fisheries Commission (PSMFC) testing guidelines
- Authorizes that revenue of crab meat sold can be deposited in to PSMFC-managed fund

### Tri-State Dungeness Crab Committee







#### PSMFC oversees Tri-State

Under an MOU, three west coast fishery agencies recognize need for interstate cooperation of the Pacific Coast Dungeness Crab Fishery regarding soft-shelled crab at the beginning of the winter season.

# Pre-Season Dungeness Crab Quality Test Protocol

Packed Weight

Boat Weight

Meat Recovery Percentage % (24%, no rounding)

- Test areas = 1-3 test station
  - 18 pots per test station (6 trap strings in 3 depth ranges)
  - ~24-hour soak time
  - All legal-sized male crab taken, regardless of condition
  - Crab combined from test stations for **boat weight** (30 min after drain and offload)
- Processing procedures
  - Describes cooking, storing and picking of crab to arrive at packed weight
  - Pick-out should be observed by state agency staff or persons approved (i.e., observer)

### CDFW - Test Locations

- 3 Test areas w/2 test stations (3 target depths)
- 1<sup>st</sup> day of test:
  - Traps baited and set
- 2<sup>nd</sup> day of test:
  - Traps and crab retrieved
  - CDFW staff or designated observer on board

3	Northern Ports	Collection Site	<b>Central Ports</b> (Optional since 2011)	Collection Site
	Crescent City	<ol> <li>Klamath River</li> <li>George Reef</li> </ol>	Bodega Bay	<ol> <li>Russian River</li> <li>Pt. Reyes</li> </ol>
	Trinidad	1. Lagoons 2. Trinidad Head	Half Moon Bay/SF	<ol> <li>Duxbury</li> <li>Pillar Pt/Half Moon Bay</li> </ol>
	Eureka	<ol> <li>LP Eureka (Samoa)</li> <li>Eel River</li> </ol>		
	Ft. Bragg (no longer testing since 2014)	1. Usal 2. Manchester		

# Quality Test Challenges



- Test procedures and results
- Lack of observers at processing facilities since 2020 (post-COVID)
- Limited pool of processors in CA
- Public sharing of crab test by participating vessel
- Issues between crab quality and market price negotiations

#### Potential Improvements – 2023-24 Season



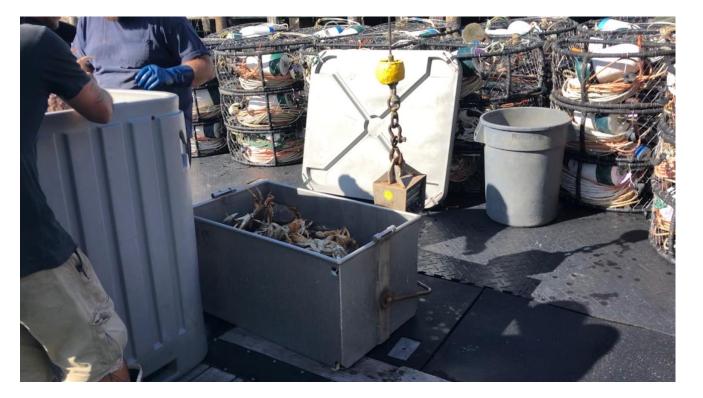
- Port members select internally vetted test vessels for each test round
- Observer on first day
- CDFW observer will measure and discard all short crab
- Ensure observer coverage processing facility
- Any others?

### Potential Improvements – Future Seasons



- Adjust meat recovery percentage for CA
- Revisit Dungeness crab sampling (e.g., first 100 crab are kept)
- Include Central management area (District 10 south)
- Any others?

# Quality Test Updates Timeline



- 2023-24 Season: Incorporate nonregulatory improvements
- Oct 2023: Discuss proposed Tri-State protocol changes at DCTF meeting
- ~Spring 2024: Refer DCTF recommendations to Tri-State
- 2024-25 Season: Incorporate any new Tri-State testing protocols

# Thank you

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