



Clallam County Department of Health and Human Services

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PRESS RELEASE **For Immediate Release**

November 2, 2021, Port Angeles, Washington – Biotxin status change in shellfish. The Clallam County Department of Health and Human Services, Environmental Health Division, announces the following UPGRADE to the harvest of recreational shellfish.

In Clallam County:

- **UPGRADE- Strait of Juan de Fuca from Low Point/Lyre River east to the Jefferson County Line is now only closed to butter and varnish clams.**
- **UPGRADE- Dungeness Bay is now only closed to butter and varnish clams.**
- **UPGRADE- Sequim Bay is now only closed to butter and varnish clams.**

The following beaches in Clallam County are listed with current status in effect:

Beaches	Biotoxin Status*
Strait of Juan de Fuca from Cape Flattery east to Low Point/Lyre River	Closed to all species
Strait of Juan de Fuca from Low Point/Lyre River east to Jefferson County line	Closed to butter and varnish clams
Dungeness Bay	Closed to butter and varnish clams
Sequim Bay	Closed to butter and varnish clams
Discovery Bay	Closed to all species
Seasonal Closure of Ocean Beaches	Closed to all species

*These health-related closures are in addition to harvest season closures regulated by the Washington Department of Fish and Wildlife (WDFW). Check the map at www.doh.wa.gov/shellfishsafety for all recreational shellfish closures and advisories in effect. A beach must be displayed as open for harvest by both DOH and WDFW.

All species means clams (including geoduck), oysters, mussels and other invertebrates such as the moon snail. All areas are closed for the sport harvest of scallops. These closures do not apply to shrimp. Crab meat is not known to contain biotoxins, but the guts can contain unsafe levels. To be safe, clean crab thoroughly and discard the guts (butter).

It is important to know the difference between butter clams and other species of clams. Butter clams have the ability to retain toxins for a very long time—up to a year or more. Areas may be closed for the sport harvest of butter clams when all other species are safe and open.

For more information about this closure, call the Shellfish Safety Hotline at 1.800.562.5632, or visit the Department of Health's Shellfish Safety Website at www.doh.wa.gov/shellfishsafety. For additional information, call the Washington State Department of Health, Office of Environmental Health and Safety at 360.236.3354.

The Washington Department of Fish and Wildlife regulates shellfish harvesting seasons on public beaches to protect and conserve shellfish populations. Beach specific harvesting seasons vary and can be found on their website at www.wdfw.wa.gov/places-to-go/shellfish-beaches or on the map at www.doh.wa.gov/shellfishsafety.