



Deepwater Horizon Event Seafood Safety



Partners

Mississippi Department of Environmental Quality (MDEQ)

Mississippi Department of Marine Resources (MDMR)

Mississippi State Department of Health (MSDH)

Mississippi Emergency Management Agency (MEMA)

Mississippi National Guard (MNG)

National Oceanic and Atmospheric Administration (NOAA)

US Food and Drug Administration (FDA)

US Environmental Protection Agency (EPA)

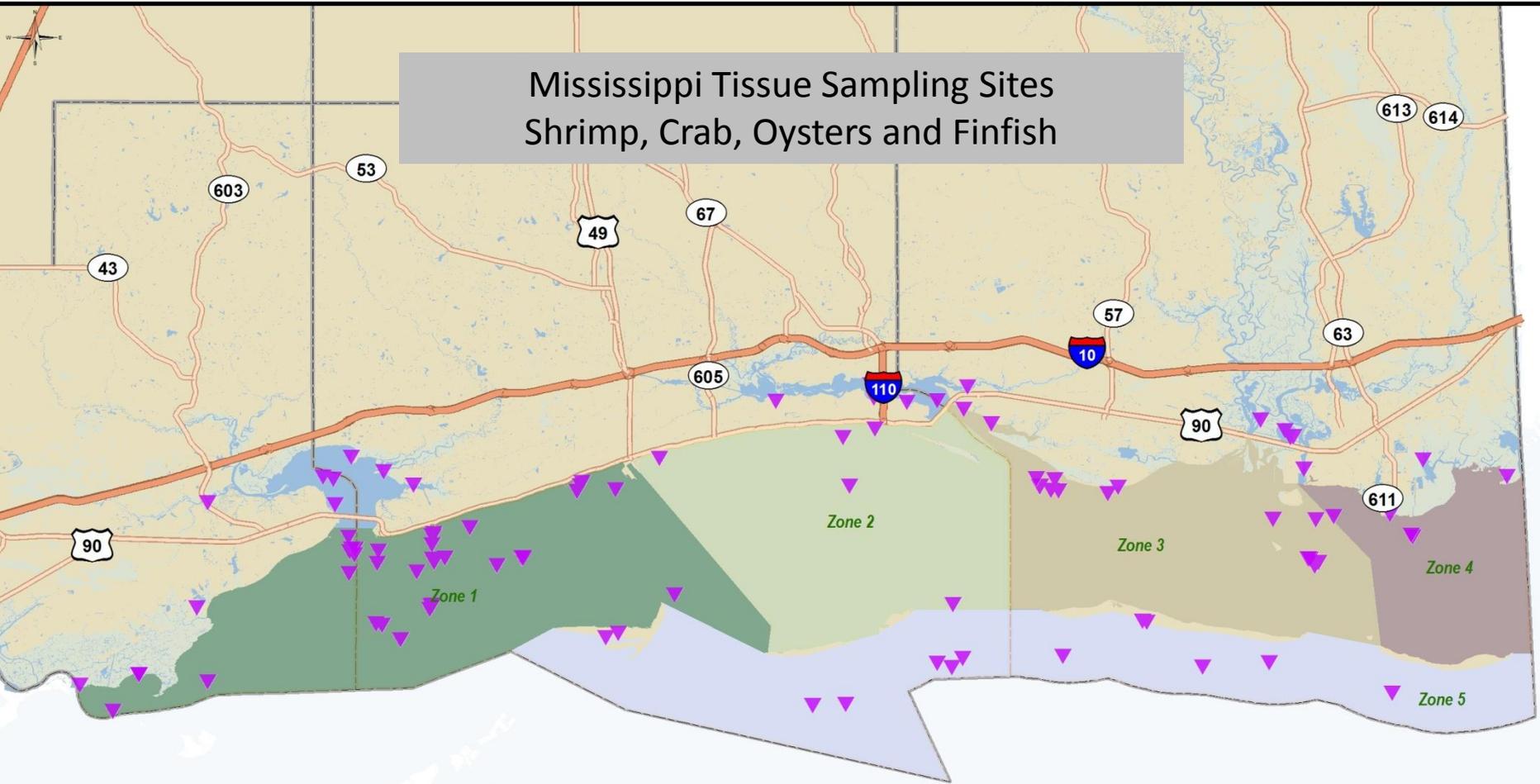
US Coast Guard (USCG)



Seafood Safety Efforts

1. Flight Inspections (130 MS; 200+ Federal)
2. Water Sampling (300 MS; 100s Federal)
3. Tissue Sampling (181 MS)
4. Sediment Sampling (210 MS)
5. Precautionary Fishery Closures
6. Fisheries Reopening Protocols
7. Seafood Testing
8. Dealers/Processors/Retailers Inspections.
9. Newsletter and Brochure
10. Public Meetings
11. Press Releases and Interviews

Mississippi Tissue Sampling Sites Shrimp, Crab, Oysters and Finfish



This map produced by the Department of Environmental Quality (MDEQ), Office of Pollution Control.
All map data are from MDMR and MDEQ.
Map Projection: WGS1984
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▼ Tissue Sampling Sites
0 5 10 Miles
Map prepared on 27Aug2010

**MS Had 11 Precautionary
Fisheries Closures**

**Starting June 1, 2010 The Last
Closure Was On July 1, 2010
Resulting In 97% Of MS Marine
Waters Being Closed
(Seafood Has NEVER Been
Contaminated)**

Fisheries Reopening Protocol

- Comprehensive effort, extensive sampling and analysis
- Area must be free of visible oil
- Must be a low threat of oil exposure
- Sensory evaluation/chemical analysis
- If samples pass all above, area can be reopened

Seafood Sampling Results

Sample Dates: 5/26/10- 9/2/10	Total	Above Levels of Concern	Lab Results Pending
Shrimp	52	0	21
Crab	34	0	15
Finfish	60	0	25
Oysters	35	0	10
All Seafood	181	0	71

Seafood Sampling Results

PAH Compounds Detected (ppm)=parts per million

	Shrimp		Fish		Crab		Oyster	
	Max Detected	Level of Concern						
Napthalene	0.00495	123	0.00483	32.7	0.00525	123	0.0196	133
Fluorene	0.00282	246	0.00211	65.3	0.00345	246	0.00695	267
Anthracene/Phenanthrene	0.0271	1846	0.00519	490	0.0305	1846	0.01595	2000
Pyrene	0.00366	185	0.006	49	0.077	185	0.0169	200
Fluoranthene	0.00477	246	0.006	65.3	0.0116	246	0.00294	267
Chrysene	0	132	0	35	0.000751	132	0.000547	143
Benzo(k)fluoranthene	0	13.2	0	3.5	0	13.2	0.000656	14.3
Benzo(b)fluoranthene	0	1.32	0	0.35	0.000644	1.32	0.000554	1.43
Benz(a)anthracene	0	1.32	0	0.35	0	1.32	0.000628	1.43
Indeno(1,2,3-cd)pyrene	0	1.32	0	0.35	0	1.32	0.00189	1.43
Dibenz(a,h)anthracene	0.000505	0.132	0	0.035	0	0.132	0.00209	0.143
Benzo(a)pyrene	0	0.132	0	0.035	0	0.132	0.00291	0.143

Seafood Monitoring Efforts

- Doubled the typical number of seafood inspections from May through August with 112.
- Increased fisheries monitoring to determine the health of populations in Mississippi.
- Tissue samples will be tested monthly to insure the continued safety of Mississippi seafood.

Where are We Now?

- No new oil flowing; isolated patches in marshes
- May be submerged product at spill site; scientists currently investigating
- Can expect tar balls for some time
- Clean-up actively ongoing
- Moving from response to recovery/restoration
- \$500 million GRI to investigate long-term effects

Seafood Safety

- Good news is that all scientific data indicates that GOM seafood is safe.
- Bad news is that small but vocal group continues to spread the story that seafood is not safe. No supporting evidence.
- Seafood industry depends on selling to national and international markets, and that demand is significantly down.
- Region will implement an aggressive seafood marketing program.

Take Home Message

- Partnership has been hugely successful: MDEQ, MDMR, MEMA, MDH, Gov's Office, Coast Guard, National Guard, BP, NOAA, FDA, EPA.
- Best success story you'll never see on CNN.