



# Clallam County Department of Health and Human Services

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## **PRESS RELEASE** **For Immediate Release**

**July 2, 2021 Port Angeles, Washington – Biotoxin status change in shellfish – the Clallam County Department of Health and Human Services, Environmental Health Division, announces a DOWNGRADE to recreational shellfish harvest in Sequim Bay. Harvest is closed to all species due to the presence of biotoxins.**

**In Clallam County:**  
Sequim Bay is closed to all species.

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

| Beaches                                                                                | Biotoxin Status*                   |
|----------------------------------------------------------------------------------------|------------------------------------|
| Sequim Bay                                                                             | <b>All Species Closed</b>          |
| Discovery Bay                                                                          | Closed to butter and varnish clams |
| Strait of Juan de Fuca from Dungeness Spit east to Discovery Bay/Jefferson County line | Closed to butter and varnish clams |
| Strait of Juan de Fuca from Low Point/Lyre River east to Dungeness Spit                | Open to all species                |
| Dungeness Bay                                                                          | Closed to butter and varnish clams |
| Seasonal Closure of Ocean Beaches                                                      | All Species Closed                 |

\*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](http://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](http://www.doh.wa.gov/shellfishsafety). For additional information, call the Washington State Department of Health, Office of Environmental Health and Safety at 360.236.3330.

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](http://www.wdfw.wa.gov/places-to-go/shellfish-beaches) or on the map at [www.doh.wa.gov/shellfishsafety](http://www.doh.wa.gov/shellfishsafety).