



**Galveston Bay to Matagorda Bay Seafood Consumption Advisory
(Frequently Asked Questions)**

*Prepared by the Seafood and Aquatic Life Group
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Q: Is the seafood safe to eat?

A: Recreationally caught fish and shellfish that do not have oil on them or smell like oil are safe for consumption.

Q: Is fishing closed because of the oil spill?

A: The Department of State Health Services (DSHS) advises people not to keep fish from areas where there is visible oil. DSHS has not closed any areas to the harvesting of fish, shrimp or crabs. Galveston Bay is closed to oyster harvesting for reasons unrelated to the spill. People should always check the status of oyster harvesting areas prior to harvest.

Q: Is seafood in restaurants and stores affected by the oil spill?

A: There is no indication that seafood in the marketplace has been impacted by the oil spill. DSHS has increased surveillance at seafood wholesalers and distributors to help ensure that seafood that makes its way to the marketplace is not contaminated. DSHS also will be collecting and sampling seafood from the impacted waters to test for contamination.

Q: When will it be safe to consume fish in areas that have oil?

A: Once the oil is no longer visible and the fish, shrimp or crabs do not taste or smell like oil consumption can resume.

Q: Should I cancel my fishing trip to the coast?

A: There are many areas along the coast that do not have oil. The oil is patchy in its distribution. Other areas that are free of oil do not likely have contaminated fish, shrimp or crabs. If after catching fish, shrimp or crabs oil is seen or the seafood smells of hydrocarbon you should discard.