

Public Access Harvesting



Land Access

- Kopachuck State Park
- Penrose Point State Park
- Purdy Sandspit County Park

Boat Access

- Vaughn Bay Sandspit (DNR18)
- Windy Bluff
- Wyckoff Shoal (DNR39)

Safety information

Shellfish safety map.
doh.wa.gov/shellfishsafety

Shellfish safety (recorded message).
Biotxin Hotline
(800) 562-5632

Report possible shellfish related illness.
<https://eco.tpchd.org/#/subm1/1> or
(253) 649-1696

Shellfish safety questions.
Tacoma-Pierce County Health Department
(253) 649-1420
8 a.m.-4:30 p.m. Mon.-Fri.
tpchd.org/shellfish

Washington State Department of Health
(360) 236-3330
8 a.m.-5 p.m. Mon.-Fri.
doh.wa.gov/shellfish

Emergency closures due to conservation concerns and rule changes.
(866) 880-5431 (recorded message)

Safe Shellfish Harvesting in Pierce County 2021



**Check
before
you DIG!**



Shellfish: A Natural Resource

Stay healthy and safe. Know the harvesting rules.



Shellfish from some beaches may not be safe to eat.

Pollution and natural poisons (biotoxins) in the water can contaminate shellfish and make them unsafe to eat.

Know if it's safe to dig.

Check the shellfish safety map at doh.wa.gov/shellfishsafety on the day you plan to dig.

Eating shellfish with high amounts of biotoxins can make you sick or even kill you.

Saltwater biotoxins include:

- Paralytic Shellfish Poison (PSP)
- Amnesic Shellfish Poison (ASP)
- Diarrhetic Shellfish Poison (DSP)

Don't ignore symptoms.

Call 911 right away if you notice any of these symptoms after you eat shellfish:

- Numb tongue or lips.
- Tingling in toes or fingertips.
- Loss of muscular control.
- Trouble breathing.
- Nausea, vomiting, abdominal pain or diarrhea.

If it's safe to dig, know how to handle, store and cook shellfish.

Bacteria can grow quickly in harvested shellfish. Washing and cooking shellfish won't remove chemicals or biotoxins, but can kill bacteria and viruses. Keep on ice or refrigerated.

- Eat only well-cooked shellfish. Cook to 145°F (about 4-6 minutes.)

Vibriosis is an intestinal disease caused by bacteria in some shellfish.

Check for posted advisories before you leave the beach.



Check before you dig.

Check the shellfish safety map at doh.wa.gov/shellfishsafety or call the shellfish safety lines to see if the beach is safe to dig or harvest shellfish.

Get a license.

You must have a shellfish license to harvest on a public beach.

Licenses are available at sporting goods stores and online at wdfw.wa.gov.

Know your limit.

Check the Washington Department of Fish & Wildlife's fishing regulations pamphlet for limits on the size and number of shellfish you can collect. You can also visit wdfw.wa.gov or call the Fish Program customer service number at (360) 902-2200.

Dig where you are supposed to.

- Many beaches in Pierce County are privately owned. Don't remove shellfish from private beaches without owner's permission.
- Stay in public beach boundaries when you harvest.
- Check current seasons at doh.wa.gov/shellfishsafety.