



Deepwater Horizon Incident Response
Informational Sheet presented to
Gulf Coast States
May 6, 2010



1. Background and baseline samples

Sensory analysis of Seafood -

NOAA has performed baseline sampling of seafood products for sensory analysis. These samples will be used for both harmonization of the NOAA and FDA seafood sensory experts and will be used as the baseline comparison when reopening samples are analyzed. Based on the volume of samples already collected the states are not asked to collect any additional baseline samples for sensory analysis at this time. If additional sensory samples are needed in the future NOAA will contact and coordinate with the states on an as needed basis. If a state assists with the collection of sensory samples in the future please refer to *Guidance on Sensory Testing and Monitoring of Seafood for Presence of Petroleum Taint Following an Oil Spill* for information on proper sample collection and handling (refer to section 2 of the document). NOAA is working to finalize additional sampling direction to supplement section 2 of the Guidance.

http://response.restoration.noaa.gov/book_shelf/964_seafood.pdf

Chemical analysis of Seafood -

NOAA has performed baseline sampling of seafood products for chemical analysis in the offshore waters. The states may wish to perform their own baseline samples of seafood products within their jurisdictional waters. Current direction to the state agencies has been to collect samples, freeze and store in place. The samples should be clearly identified as with species name, date, time and location of sample. If samples are analyzed for polycyclic aromatic hydrocarbons (PAHs) they should be shipped to the identified laboratory frozen via overnight carrier. *Managing Seafood Safety after an Oil Spill* provides basic information with regards to managing areas impacted by oil.

http://response.restoration.noaa.gov/book_shelf/963_seafood2.pdf

The agencies are working to complete a table of points of contact should there be questions concerning the sampling protocol, sensory/chemical sample shipment, data analysis, general food safety, etc.

2. Reopening Criteria for Areas Impacted by the Oil Spill

Please refer to *Improving Seafood Safety Management after an Oil Spill* which outlines past practices when evaluating area impacted by oil for reopening. NOAA is working to complete an incident specific protocol for reopening areas impacted by the Deepwater Horizon Incident.

<http://www.iosc.org/papers/IOSC%202003%20a416.pdf>

As described in *Improving Seafood Safety Management after an Oil Spill* and listed below there is a specific sequence of events which are routinely followed in order to maximize resources and promote efficiency. Each step should find no obvious signs of oil in order to proceed to the next analysis step. All steps should be completed before an area is opened.

Reopening sequence -

1. No visible oil sheen observed on the water in the area to be opened;
2. No oil found in water analysis;
3. No oil found in sensory analysis;
4. No oil found in chemical analysis.

3. Accepted Analytical Methods

NOAA utilizes an approved method for PAHs and has used this method consistently after oil spills. *Extraction, Cleanup, and Gas Chromatography/Mass Spectrometry Analysis of Sediments and Tissues for Organic Contaminants* is the test method being used for chemical analysis and can be found at the link below. You will also find below the *Quality Assurance Plan for Analyses of Environmental Samples* which will be used with the testing method.

NOAA PAH Test Method* -

<http://www.nwfsc.noaa.gov/publications/displayallinfo.cfm?docmetadataid=4330>

NOAA PAH Quality Assurance Plan* -

<http://www.nwfsc.noaa.gov/publications/displayallinfo.cfm?docmetadataid=6540>

(*Click on the pdf files once the website opens)

4. Public Messages

The FDA message to date has been consistent. We want to reassure consumers that there has been no evidence of oil contaminated product making its way to market. Messages will be update periodically as the need arises.

<http://www.fda.gov/Food/ucm210970.htm>