

DRAFT FACT SHEET
SAFE EATING GUIDELINES
FISH CONSUMPTION FROM THE LOWER FEATHER RIVER

Fish and shellfish are nutritious and should be part of a healthy, balanced diet. It is important, however, to choose your fish wisely. OEHHA recommends that you choose fish to eat that are low in mercury such as those in the “Enjoy” category, if available for your age and gender. Because many types of fish from the lower Feather River contain higher levels of mercury, OEHHA provides the recommendations below that you can follow to reduce the risks from exposure to methylmercury in fish.



Women of childbearing age, pregnant or breastfeeding women, and children 17 years and younger

ENJOY UP TO 2 MEALS A WEEK	
Sunfish OR	
EAT IN MODERATION NO MORE THAN 1 MEAL A WEEK	
Carp or Sacramento sucker	
AVOID	
DO NOT EAT	Striped bass or Sacramento pikeminnow
NO MORE THAN 1 MEAL A MONTH	Largemouth, smallmouth or spotted bass; or catfish



Women beyond childbearing age and men

ENJOY UP TO 2 MEALS A WEEK	
Sunfish*, carp, Sacramento sucker, or channel catfish OR	
EAT IN MODERATION NO MORE THAN 1 MEAL A WEEK	
Largemouth, smallmouth, or spotted bass; or white catfish	
AVOID NO MORE THAN 1 MEAL A MONTH	
Striped bass or Sacramento pikeminnow	

*Sunfish may be eaten up to 3 times per week by this population.

- **CONTACT WITH THE WATER IS SAFE.**
- **EAT SMALLER FISH OF LEGAL SIZE.** Fish build up mercury in their bodies as they grow.
- **MEAL SIZE DEPENDS ON BODY WEIGHT.** Meals are based on a 160 lb adult eating 8 ounces of fish (6 ounces after cooking)—about the size of two decks of cards. If you weigh less than 160 lbs, eat smaller portions of fish. Serve smaller meals to children.
- **DO NOT COMBINE FISH CONSUMPTION ADVICE.** Do not eat more than one of the listed fish species during the same time period unless you are eating from the Enjoy (green) category. If you eat fish from one place following the advisory, avoid eating fish from other sources during the same time period.
- **CONSIDER THE FISH YOU BUY FROM STORES AND RESTAURANTS.** Women of childbearing age and children can safely eat up to 2 meals a week of most fish purchased in a store or restaurant, **OR** use this guide for eating fish caught from this water body. In a week when you eat 2 meals of fish purchased from stores or restaurants, avoid eating fish caught from a local water body. Commercial fish such as shrimp, king crab, scallops, farmed catfish, wild ocean salmon, oysters, tilapia, flounder, and sole generally contain some of the lowest levels of mercury. Women of childbearing age and children should not eat shark or swordfish, which contain the most mercury.
- **FISH FROM OTHER WATER BODIES MAY ALSO CONTAIN MERCURY.** Not all water bodies in California have been tested. With the exception of ocean or river-run salmon and steelhead, which generally contain low levels of contaminants, fish caught from places without safe eating guidelines should be eaten in limited amounts.