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June 15, 2005
***MarineFisheries* Notice**

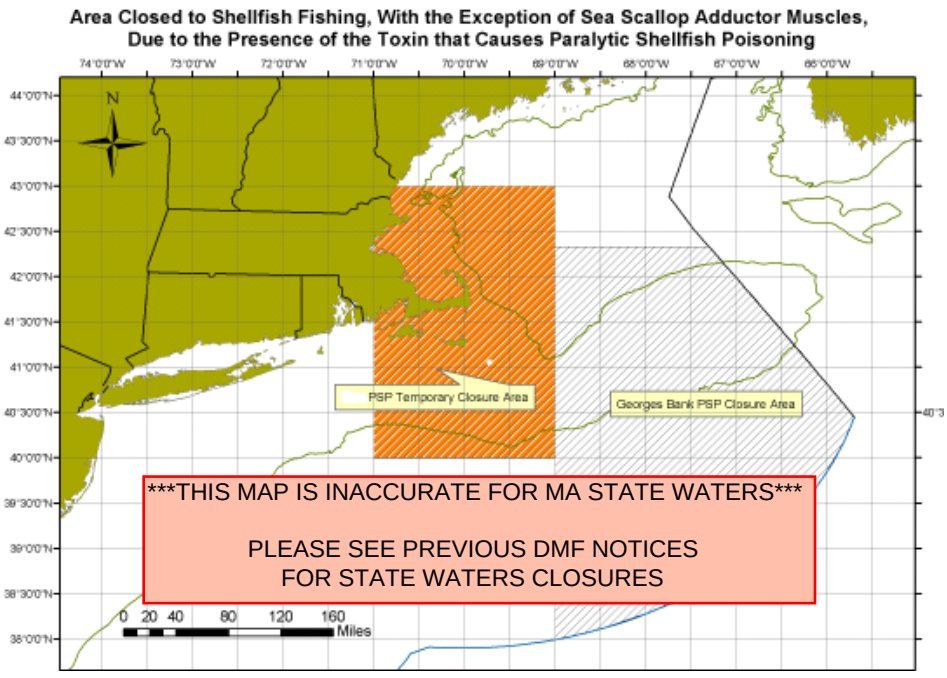
NOAA FISHERIES ANNOUNCES EMERGENCY CLOSURE OF PORTION OF FEDERAL WATERS DUE TO RED TIDE

MarineFisheries is providing the following press release issued on June 14th by NOAA Fisheries in regard to emergency action taken to address Red Tide. See the associated map included below for further details on the closure area.

NOAA Fisheries Service Takes Emergency Action to Address Red Tide

NOAA Fisheries Service is taking emergency action today to close a portion of Federal waters off the coasts of New Hampshire and Massachusetts to the harvest of all species of shellfish (bivalves), with the exception of scallop meats, due to the spread of toxic algal blooms (red tide). This is the largest bloom on record in New England history warranting a public health emergency. The Food and Drug Administration (FDA), on behalf of the Secretary of Health and Human Services (HHS), requested NOAA Fisheries Service take immediate action to close this area given the severity of the illness associated with PSP.

The area of Nantucket Lightship has active shellfish beds for both surfclams and ocean quahogs and are in the affected area bound by the following coordinates: (1) 43o00 N. lat., 71 o00 W. long.; (2) 43 o 00 N. lat., 69 o00 W. long.; (3) 40 o 00 N. lat., 69 o00 W. long.; (4) 40 o00 N. lat., 71 o 00 W. long., and then ending at the first point (see attached map).



However, the majority of surfclams and ocean quahogs are harvested much further to the south and are in an unaffected area. Sea scallop adductor muscles harvested and shucked at sea as well as the artisanal Maine quahog fishery are unaffected by the toxin and are considered safe for public consumption.

The closure will remain in effect until September 30, 2005, with the possibility of a reduction or an extension of the closure based upon FDA's determination that the concentration of the toxin in shellfish is at a level considered safe for human consumption.

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