

A Guide to Eating Fish Safely in Massachusetts

While fish are an important part of a nutritious and varied diet, people who are pregnant should be aware of the possible dangers of eating fish caught in Massachusetts streams, rivers, lakes, ponds and some coastal waters.



Fish are an important part of a nutritious and varied diet. However, people who are nursing, pregnant, or may become pregnant should not eat any fish from freshwater bodies or certain fish and shellfish caught in some Massachusetts coastal waters. Children under 12 years old are also at risk and should follow these guidelines.

More specific consumption advice is available for certain freshwater bodies that have been tested at: www.mass.gov/dph/fishadvisories or by calling 617-624-5757.

WHY ARE SOME FISH AND SHELLFISH NOT SAFE FOR PEOPLE WHO ARE PREGNANT TO EAT?

Some fish and shellfish may contain chemicals that can harm you and your baby's health. With the exception of per- and polyfluoroalkyl substances (PFAS), fish consumption advice

does not apply to fish stocked in streams, rivers, lakes and ponds. Stocked fish are raised in fish hatcheries and then released into the wild. Therefore, they are unlikely to spend enough time in a lake or pond to become contaminated.

WHAT CHEMICALS ARE FOUND IN THESE FISH AND SHELLFISH?

Mercury and PCBs are the primary chemicals of concern. Mercury is a naturally occurring metal found in the environment. However, mercury is also released by coal burning power plants. Once released into the air, it can travel long distances and be deposited on soil and in water bodies. PCBs are man-made chemicals that were banned in the 1970s. However, due to their widespread use, PCBs can still be found in our environment and get into our food.

HOW DO CHEMICALS AND METALS GET INTO THE FISH?

Chemicals and metals get into the fish from pollution in the water and sediments where they live. When larger fish eat smaller fish, they also ingest their chemicals.

HOW DO THESE CHEMICALS AFFECT HEALTH?

Developing fetuses, nursing babies, and young children are affected by mercury. Small amounts can damage the brain even before birth. High levels of mercury can affect how well children learn, think, behave, and develop later in life. Children who have been exposed

to mercury in the womb can experience symptoms even if their mothers do not.

IS THERE A WAY OF CLEANING OR COOKING THE FISH TO GET RID OF THE CHEMICALS?

No. If a fish contains mercury, there is no way to remove the chemical. It cannot be cut, cleaned or cooked out.

CAN THESE CHEMICALS AFFECT ADULTS AND OLDER CHILDREN?

Yes. At higher levels, adults and older children can experience health effects from these chemicals. Some of these chemicals can affect your memory or behavior. They can make your skin tingle or feel numb. Some are also suspected of causing liver problems and some types of cancer.

DPH guidelines for children under 12; and people who are nursing, pregnant, or may become pregnant:

Do Not Eat:

- Freshwater fish caught in streams, rivers, lakes, and ponds in Massachusetts
 - [See more specific consumption advice](#) for certain freshwater bodies that have been tested. You may also call the Bureau of Climate and Environmental Health at 617-624-5757.
- Bluefish caught off the Massachusetts coast
- Lobsters, flounder, soft-shell clams and bivalves from Boston Harbor

Safe To Eat:

- Fish that are stocked in streams, rivers, lakes, and ponds in Massachusetts, with the exception of waterbodies where there are consumption advisories for PFAS
- [See here for waterbody-specific consumption advice](#)

Guidelines for everyone, including the groups listed above:

Do Not Eat:

- Fish, shellfish, or lobsters from Area I of New Bedford Harbor
- Lobsters or bottom feeding fish from Area II of New Bedford Harbor
- Lobsters from Area III of New Bedford Harbor
- Lobster tomalley

In 2017, the federal government issued additional advice about safe fish consumption. See the [FDA website](#) and [EPA website](#) for more information.

A varied diet, including safe fish, will lead to good nutrition and better health.

For More Information

For more information on how to choose fish that are safe to eat please contact:

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MA Department of Public Health**
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Phone: 617-624-5757 | Fax: 617-624-5777 | TTY: 617-624-5286
www.mass.gov/dph/fishadvisories

Revised 2024

