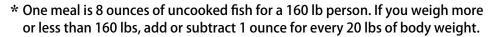
## **Washington State Department of Health**

# **Fish Consumption Advisory**Pend Oreille River



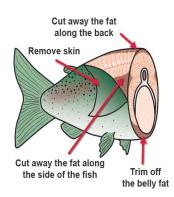
Certain types of fish from the Pend Oreille River contain the toxic chemical mercury at levels that may harm your health, depending on how much you eat. If you eat fish from this area follow these recommendations. This is very important for women who are or might become pregnant, nursing mothers, and young children because they are especially at risk for health problems that mercury may cause.

CAUTION		Meals Per Month*
Northern Pike		Smaller than 24 inches 2 meals per month
Largemouth Bass		2 meals per month
Smallmouth Bass		2 meals per month
DO NOT EAT		
Northern Pike		Bigger than 24 inches DO NOT EAT
Northern Pikeminnow		DO NOT EAT



#### **Preparing Fish the Healthy Way**

Fish are part of a healthy diet. You can make it even healthier if you follow these tips. Some chemicals build up in the fat of fish and can be reduced if you prepare and cook fish correctly. Mercury can't be reduced because it builds up in fish muscle (the fillet).



- When cleaning fish, remove the skin, fat, and internal organs before cooking.
- Grill, bake, or broil fish so that the fat drips off while cooking.
- Eat younger and smaller fish (within legal limits).



#### **Contact Information**

### Fish Advisory:

Department of Health Fish Advisories Program Toll Free: 1-877-485-7316 http://www.doh.wa.gov/fish

#### **Contaminant Study:**

Department of Ecology
Dale Norton Ph: 360-407-6765
Email: Dale.Norton@ecy.wa.gov
http://www.ecy.wa.gov/
programs/eap

Fish illustrations © Joseph R. Tomelleri, Duanne Raver USFWS. This document is available in other formats for persons with disabilities. TDD LINE: 1-800-833-6388 DOH 334-306 July 2012