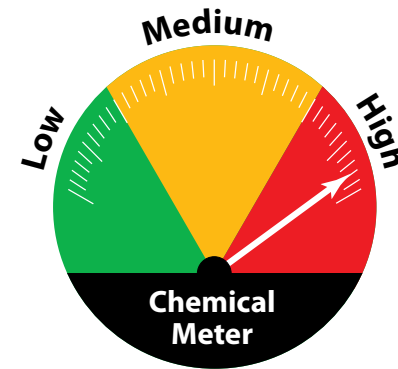
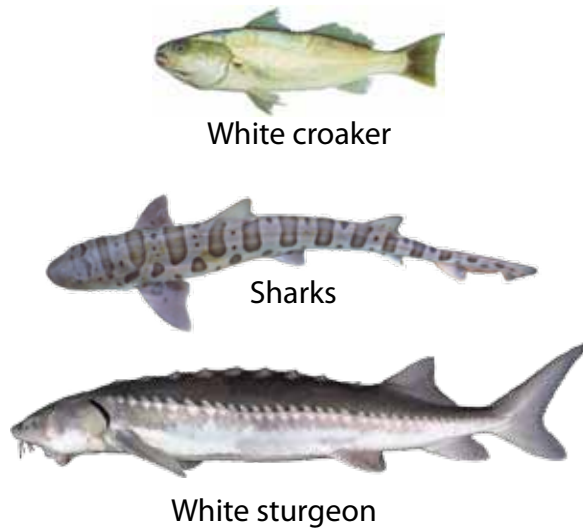
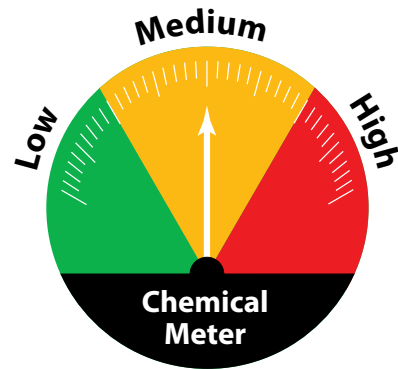
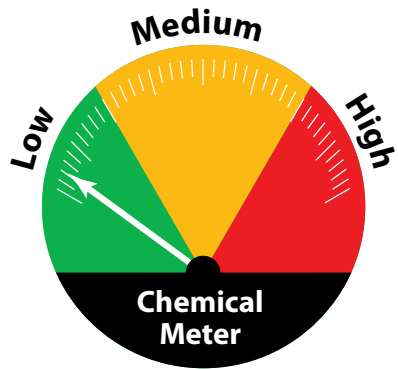


Men over 17 and women over 45



♥ = High in Omega-3s

Guide to Eating Fish and Shellfish from San Francisco Bay



Safe to eat
2 servings per week

OR

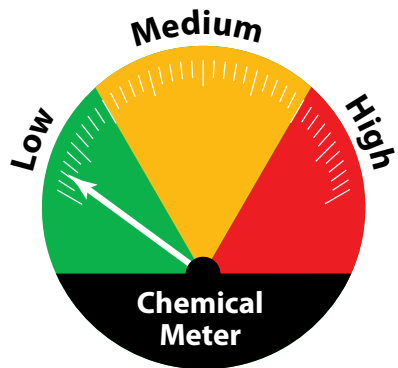
Safe to eat
1 serving per week

Do not eat
AND

Do not eat any fish from the
Lauritzen Channel in
Richmond Inner Harbor

Brown rockfish OR red rock crab —
5 servings per week OR
Salmon — 7 servings per week

Women 18 - 45 and children 1 - 17



Brown rockfish





Red rock crab

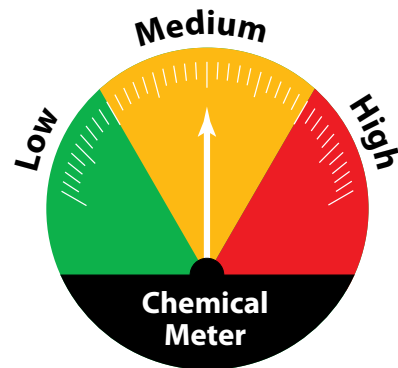


Jacksmelt



Chinook (king) salmon 

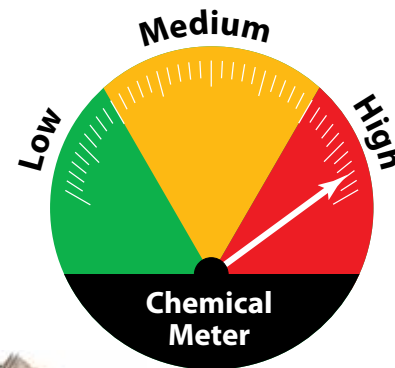
 = High in Omega-3s



California halibut



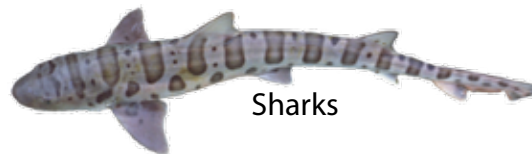
White croaker



Surfperches



Striped Bass

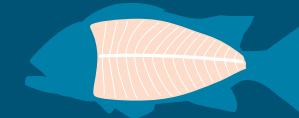


Sharks



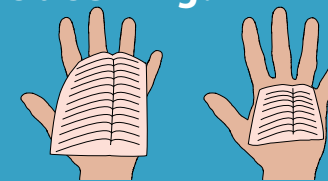
White sturgeon

Jacksmelt photo: Kirk Lombard, California Halibut: John Shelton



- Eat only the skinless fillet. PCBs are in the fat and skin of the fish.
- Always remove and throw away the skin of white croaker before cooking.
- Cook thoroughly and allow the juices to drain away.
- For crab, eat only the meat.

What is a serving?



For Adults For Children

The recommended serving of fish is about the size and thickness of your hand. Give children smaller servings.

What is the concern?

Some fish have high levels of PCBs and mercury. PCBs might cause cancer. Mercury can negatively affect how the brain develops in unborn babies and children. It is especially important for women who are pregnant or breastfeeding to follow these guidelines.

Why eat fish?

Eating fish is good for your health. Fish have Omega-3s that can reduce your risk for heart disease and improve how the brain develops in unborn babies and children.

Safe to eat
2 servings per week

OR

Safe to eat
1 serving per week

**Do not eat
AND
Do not eat any fish from the
Lauritzen Channel in
Richmond Inner Harbor**