The following fish consumption advisory was issued on 11/17/2016 by the Department of Health, the Department of Environmental Quality, and the Department of Wildlife & Fisheries. For more information, please contact:

<table>
<thead>
<tr>
<th>Agency</th>
<th>Name</th>
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</tr>
</thead>
<tbody>
<tr>
<td>LDH</td>
<td>Shannon Soileau</td>
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<td>DEQ</td>
<td>Albert Hindrichs</td>
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<td>DWF</td>
<td>Bobby Reed</td>
<td>(337) 491-2575</td>
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</tbody>
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**ADVISORY FOR BAYOU D’INDE AND PORTIONS OF THE CALCASIEU SHIP CHANNEL**

In response to recent sampling and analysis of finfish and shellfish, the Louisiana Department of Health (LDH), Department of Environmental Quality (DEQ), and Department of Wildlife & Fisheries (DWF) are updating the advisory for Bayou D’Inde and the Calcasieu Estuary. The area of concern includes Bayou D’Inde and the Calcasieu Ship Channel between channel markers #31 and #33.

LDH, DEQ and DWF advise the following:

- **DO NOT EAT CATFISH**
- **DO NOT EAT CRAB FAT**
- **LIMIT CONSUMPTION OF OTHER FISH AND SHELLFISH TO 2 MEALS PER MONTH**

This update is based on sampling data from 2011-2015. Shrimp, blue crab and finfish were tested for polychlorinated biphenyls (PCBs), dioxins and furans. Unacceptable levels of PCBs, dioxins and furans were found in the tissue (meat/fillet) of some species. Unacceptable levels of PCBs, dioxins and furans were also found in crab hepatopancreas (fat). **This advisory supersedes a previous advisory issued for Bayou D’Inde on 4/7/1992.**

This advisory is issued as a precaution. Any further sampling data from this area will be evaluated to determine the need for modifications to the current recommendations. For more information regarding this advisory, contact the Department of Health at 1-888-293-7020 or visit [www.ldh.la.gov/EatSafeFish](http://www.ldh.la.gov/EatSafeFish). The Department of Health has developed an informational brochure entitled *Eating Recreationally Caught Seafood in Louisiana: How to Choose, Clean and Cook Your Catch* which can be found at the following web address:
http://www.ldh.la.gov/assets/oph/Center-EH/envepi/fishadvisory/Documents/Seafood_Fat_Brochure_2015.pdf. Call our toll free number to request paper copies of the brochure. If you have questions or concerns about your health, please consult a physician.

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