

# BONNEVILLE DAM FISH ADVISORY



**EAT SALMON, SHAD, & STEELHEAD  
—LEAVE THE REST—**

Bradford Island is part of the Bonneville Dam complex on the Columbia River, owned and operated by the U.S. Army Corps of Engineers (USACE).

Until the 1980s, USACE disposed of hazardous waste across the island, which put harmful chemicals in Bradford Island's soil, groundwater, and the sediment off its shore.

This has polluted the local **resident fish** that spend their entire lives near the dam. These resident fish are not safe to eat. It is especially important for babies, children, nursing people and those who are pregnant to avoid eating the resident fish.

However, **migratory fish** that only pass through the area on their way to or from the ocean are not polluted and are safe to eat.



← Bonneville Dam fish advisory



## SAFE & HEALTHY: MIGRATORY FISH



SALMON



AMERICAN SHAD



STEELHEAD

*Enjoy these fish.  
They are low in harmful chemicals.*

*Fish are nutritious and  
good for your brain and heart.*

Salmon, shad, and steelhead are migratory. They only spend a short amount of time near the polluted Bonneville Dam area. They are healthy choices from the Columbia River.



## LIMIT: LAMPREY



**Limit to 2-4 servings per month.**

Although migratory, lamprey have more harmful chemicals than other migratory fish.

**Limit consumption of lamprey to 4 SERVINGS per month for:**

- adults
- teens
- children six years or older

**Limit consumption of lamprey to 2 SERVINGS per month for:**

- children under six years old
- those who are nursing
- those who are pregnant or may become pregnant
- people with thyroid or immune system problems

**Remember!** A serving size is about 8 ounces for adults, or the size of your palm.



## DO NOT EAT resident fish caught at the Bonneville Dam.

This advisory applies to all resident fish.

See examples of fish in the **DO NOT EAT** section. ►

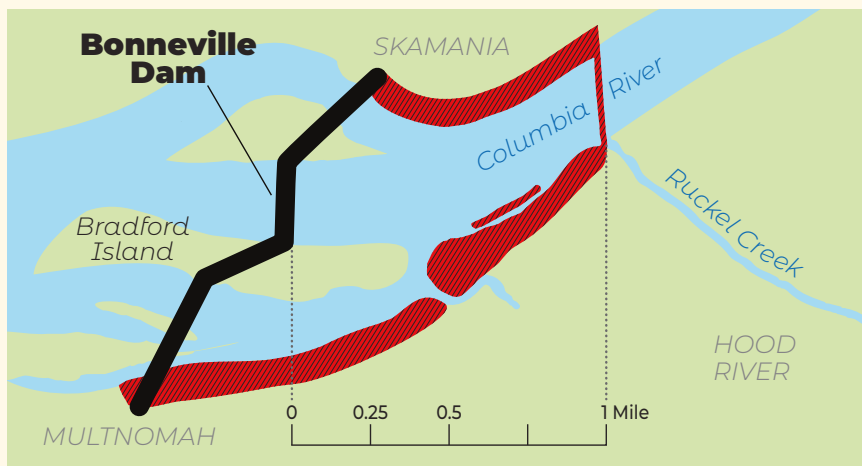
### Why is it dangerous to eat resident fish near the Bonneville Dam?

These fish are polluted with polychlorinated biphenyls, or “PCBs.” PCBs are a manmade group of chemicals that were banned in 1977 because they are harmful and stay in the environment for a long time. There are harmful levels of PCBs off the shore of Bradford Island.

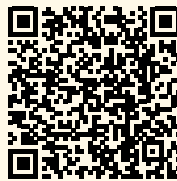
Even though they are migratory, the dam stops sturgeon from moving downstream. Like resident fish, these sturgeon can build up harmful chemicals. Do not eat sturgeon caught at Bonneville Dam to one mile upstream of the dam. Limit consumption to one meal a week if caught more than one mile upstream from the dam.

It is illegal to harvest or possess any freshwater mussels or clams in Oregon.

**Where does this DO NOT EAT advisory apply?** This advisory includes the Washington and Oregon sides of the Columbia River. This applies to all fishing locations from the Bonneville Dam to one mile upstream at Ruckel Creek, including the Bonneville Pool.



The Oregon Health Authority also has a fish advisory for the Middle Columbia River, between the Bonneville Dam and the McNary Dam. See the [Middle Columbia Fish Advisory](#) ► for more information. Do not eat Northern Pikeminnow caught from anywhere on the Columbia River or anywhere in Washington.



**Who does this advisory apply to?** Everyone should follow this advisory, especially people who are nursing, pregnant or may become pregnant and children under 6 years old.

**How could consuming PCBs impact health?** PCBs may cause health problems depending on the amount a person is exposed to, including:

- Lifelong learning and behavioral problems
- Damage to the immune system, reproductive system, and thyroid hormones
- Cancer

**When is the Do Not Eat advisory in effect?** The Bonneville Dam fish advisory is year-round. As of 2022, Bradford Island is part of a federal cleanup program to remove the PCBs from the river. The federal program is called the “Superfund” program. This process can take years. This advisory will remain in place until the cleanup is finished and the resident fish are clean and safe to eat.

**For more information:** call 1-877-290-6767 | [healthoregon.org/fishadv](http://healthoregon.org/fishadv)



## DO NOT EAT: RESIDENT FISH



BLUEGILL



CARP



CATFISH



CRAPPIE



CRAYFISH



LARGEMOUTH  
BASS



SMALLMOUTH  
BASS



STURGEON



YELLOW  
PERCH



NORTHERN  
PIKEMINNOW



SUCKER

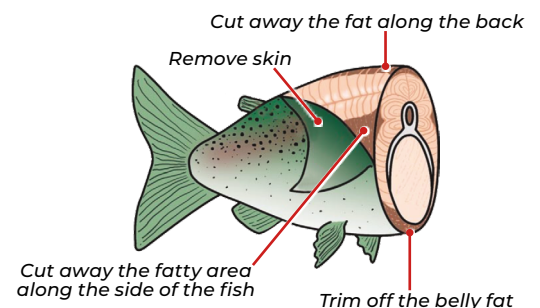


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### Eat Fish, Know Your Catch, Choose Wisely

Salmon, steelhead, and shad are a healthy choice from the Columbia River. PCBs build up in the fat of fish. How you prepare your fish can reduce the PCBs you consume.

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. Because PCBs can build up high in the food chain, eat younger and smaller fish (within legal limits).



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