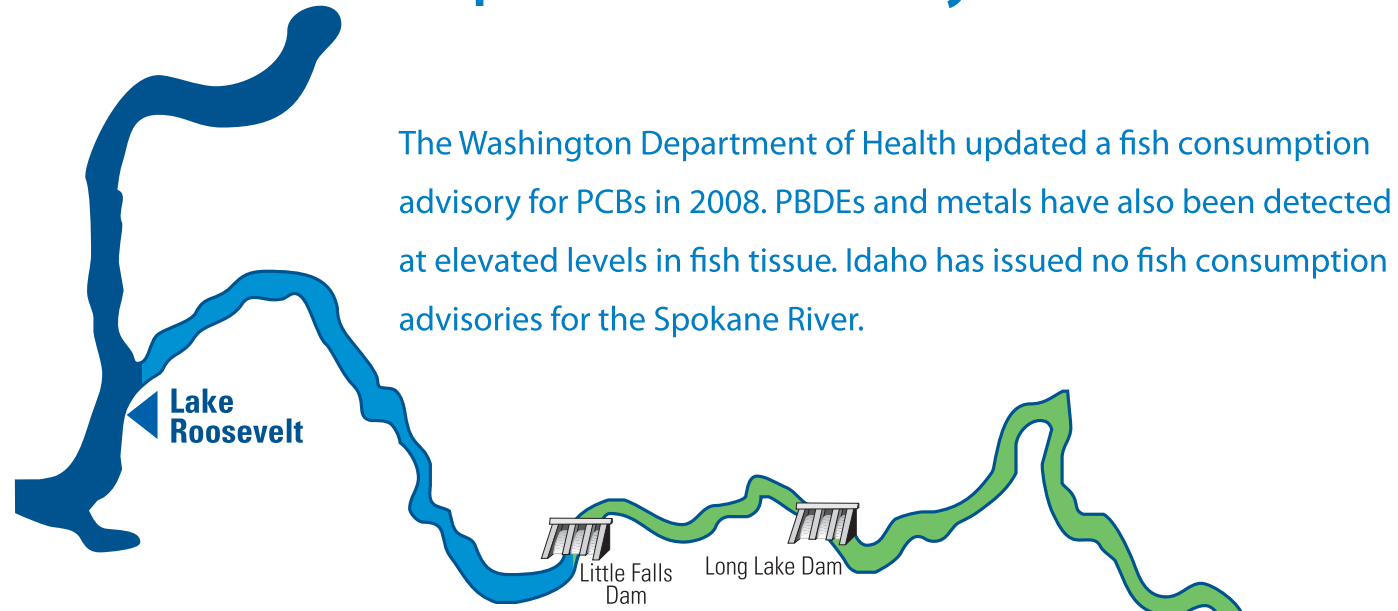


Fish Consumption Advisory and Cleanup



From the Idaho Border to Upriver Dam:

Do not eat any fish. Catch and release only.

From Upriver Dam to Nine Mile Dam:

Do not eat largescale sucker
All other fish, one meal per month

From Nine Mile Dam to Little Falls Dam:

Two meals per week: rainbow trout and yellow perch
One meal per week: mountain white fish
One meal per month: brown trout and largescale sucker

From Little Falls Dam to Lake Roosevelt:

Two meals per month: walleye
Four meals per month: sucker or burbot
Two meals per month: any species listed in this river section

Statewide Mercury Advisory: Women who are or plan to become pregnant, nursing mothers, and young children should not eat northern pikeminnow and limit largemouth and smallmouth bass to two meals per month.

Cleanup and Restoration

Ecology's Cleanup Program is leading efforts in areas between Upriver Dam and the Idaho Stateline where contaminated sediment deposits pose human health or ecological risks. Thus far four recreational areas and two habitat areas have been cleaned up. In the next two to four years, five more recreational areas will be cleaned up.



In the next two to four years, five more recreational areas will be cleaned up.

Cleanup Actions to Date

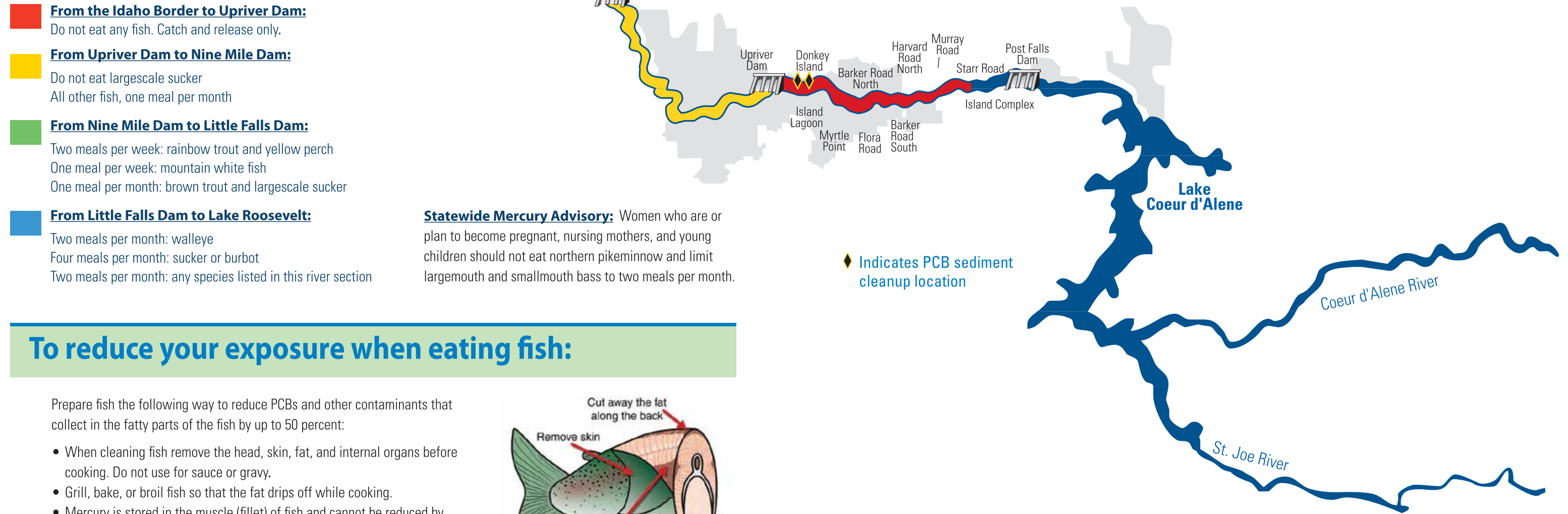
2008: Capping (isolation) and removal of contaminated sediments at Harvard Road public access recreation area. Also, an improved boat launch and parking area were completed.

2007: Cleanup at the Island Complex and Murray Road created safe river-side public recreation areas.

2006: As directed by Ecology, sediments just upstream of Upriver Dam were successfully "capped." Further, contaminated sediments were removed from a sensitive backwater area known as Donkey Island, which is adjacent to the Centennial Trail.

Ecology, in coordination with EPA, cleaned up and established the Starr Road recreational area.

In Idaho, no shoreline cleanup activities of contaminated sediments have been initiated or are planned.



To reduce your exposure when eating fish:

Prepare fish the following way to reduce PCBs and other contaminants that collect in the fatty parts of the fish by up to 50 percent:

- When cleaning fish remove the head, skin, fat, and internal organs before cooking. Do not use for sauce or gravy.
- Grill, bake, or broil fish so that the fat drips off while cooking.
- Mercury is stored in the muscle (fillet) of fish and cannot be reduced by cleaning this way.

Check local fish advisories:
1-877-485-7316 or www.doh.wa.gov/fish

