

18 Indian housing agencies honored

The Department of Environmental Conservation has announced new estimates of the amount of contaminated fish from the Cook Inlet commercial salmon fishery, affected by the oil spill in the inlet earlier this month.

DEC, with assistance from the Food and Drug Administration is continuing an intensive inspection and testing program to ensure that fish processed from the Cook Inlet fishery is not contaminated by oil from the *Glacier Bay* oil spill.

DEC announced these results of its seafood inspection program:

- The agency has identified 2,500 pounds of contaminated fish product. An additional 20,000 pounds have been termed contaminated by the processor and DEC. The total 22,500 pounds of product will be destroyed.

- Of 100,000 pounds of product detained for inspection, DEC and the processor have identified 20,000 pounds which is considered potentially contaminated. This product is under detention for inspection, and samples are being sent to the DEC lab in Palmer. The remaining 80,000 pounds was determined to be non-contaminated and has been released.

- As part of the seafood inspection program for Cook Inlet, DEC and the FDA have instructed processors to continue to pre-sort fish. Non-contaminated fish may be processed and will be inspected by DEC. Fish that are suspected of being contaminated will be segregated by processors and held for inspection by DEC personnel prior to processing.

DEC will inspect questionable product and issue a written confirmation of contaminated product.