FISH CONSUMPTION IN LITTLE ST. FRANCIS RIVER

NOTICE!

Exercise caution when preparing all suckers and carp from the Little St. Francis River. The skeletons of these fish contain elevated levels of lead; remove the vertebrae and ribs for ALL preparations. Fillets of suckers and carp caught in this river are safe to eat. For help identifying your fish, visit www.mdc.mo.gov/fishing/species.





BACKGROUND

Historic lead mining in the Little St. Francis River watershed has resulted in elevated concentrations of lead in the bones of certain fish. The Missouri Department of Health and Senior Services (DHSS) found these levels to be a potential health risk when the fish are prepared in such a way as to make the fish vertebrae and ribs edible, like pickling or grinding carp and suckers. However, there was no risk found from eating the fillets of these fish. For this recommendation. DHSS evaluated data collected by the Missouri Department of Conservation (MDC). More specific quidance on canning, pickling and grinding game fish can also be found in the 2024 MO Fish Advisory. For other questions related to the safe consumption of fish, contact us here:

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