

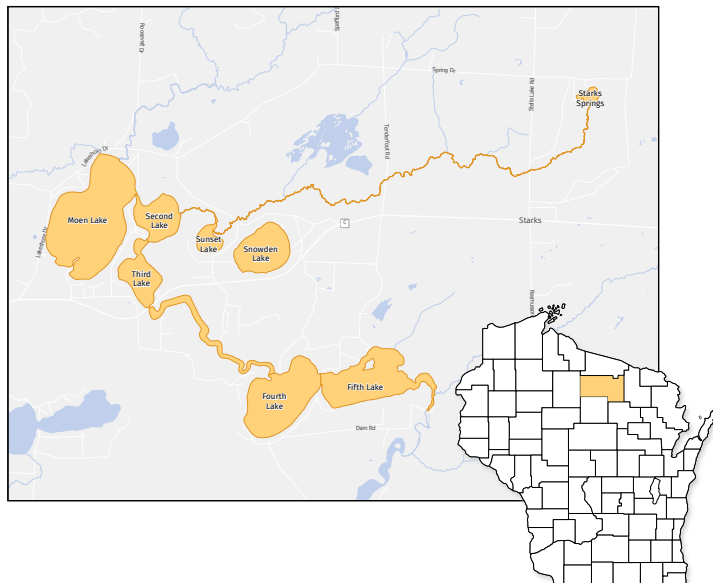
WISCONSIN DEPARTMENT OF NATURAL RESOURCES PFAS FISH CONSUMPTION ADVISORIES

DATE ISSUED: AUGUST 2025

NEW SITE SPECIFIC ADVISORY

GUIDELINES FOR EVERYONE (PFOS)

Species	Do not eat
Moen Lake Chain (includes Moen, Second, Third, Fourth, Fifth and Sunset lakes and Starks Creek to Starks Spring)	
All species	All sizes
Snowden Lake	
All species	All sizes



WHERE

The Moen Chain of Lakes (including Moen Lake, Second Lake, Third Lake, Fourth Lake, Fifth Lake), Sunset Lake, Starks Creek (upstream to and including Starks Spring) and Snowden Lake.

WHAT

A new consumption advisory for all species of “do not eat” for everyone.

WHY

Recent sampling shows elevated levels of perfluorooctane sulfonate (PFOS) in the tissue of all fish taken from the Moen Lake Chain and Snowden Lake. Sunset Lake is also included as it is connected to the Moen Chain. New consumption guidelines have been developed that reflect the emerging science on PFOS. As a result, the Wisconsin Department of Natural Resources (DNR) and the Department of Health Services (DHS) are recommending a new consumption advisory.

PREVIOUS ADVISORY ON THE MOEN CHAIN

All fish species, except walleye, previously followed an advisory of no more than one meal per month. A mercury-based do not eat advisory was in place for walleye over 19 inches for women under the age of 50 and children under 15. This mercury-based advisory is no longer in effect.

There was no previous advisory on Snowden Lake.

PFAS DEFINITION

PFOS (perfluorooctane sulfonate) is one of many per- and polyfluoroalkyl substances (PFAS). PFAS are a group of human-made chemicals used for decades in numerous products, including non-stick cookware, fast food wrappers, stain-resistant sprays and certain types of firefighting foam. These contaminants have made their way into the environment in a variety of ways, including spills of PFAS-containing materials, discharges of PFAS-containing wastewater to treatment plants, and certain types of firefighting foams. PFAS are very resistant to breaking down. **PFOS, in particular, builds up in fish tissue, but how it builds up is hard to predict.**

HEALTH BENEFITS & RISKS

Fish are high in protein, a great source of omega-3 fatty acids, and are low in unhealthy saturated fats. However, since PFAS can be stored in your body for years, health risks may increase if you eat more fish than recommended. PFOS detection is one of the driving forces behind establishing new fish consumption advisories.

Exposure to high levels of certain PFAS may:

- Increase cholesterol levels
- Decrease how well the body responds to vaccines
- Increase the risk of thyroid disease
- Decrease fertility in women
- Increase the risk of serious conditions like high blood pressure or pre-eclampsia in pregnant women
- Lower infant birth weights
- Cause cancer

Find consumption advice in the DNR's
[Choose Wisely: A Health Guide For Eating Fish In Wisconsin.](#)

