FTS-DOC CONFERENCING

Moderator: Laurel Bryant
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2:00 pm CT

Coordinator: Good afternoon and thank you all for standing by. All participants will be able to listen only until the question and answer session of today's conference call. Today's call is being recorded. If anyone has any objections, you may disconnect at this time.

And now I'll turn the call over to your first speaker, Ms. Laurel Bryant. Ma'am you may begin.

Laurel Bryant: All right. Thanks operator. Welcome everybody. This our fourth NOAA fisheries call with regard to updates in the Gulf. I want to kind of start out - we've had a bit of an exciting morning here in Silver Spring with some thunderstorms and lightning and some things are down. So we're struggling a little bit with some technical things. So if you hear folks in the background, that's what that's all about.

On today's call, as you know, it's going to be focused on seafood safety the protocols and the recent reopening that we announced this week earlier. We've got a number of expertise speakers for you this afternoon.

We have joining us Steve Wilson, Chief Quality Officer with our seafood inspection program. And Steve has been going back and forth over the months down between Pascagoula and here working on this since the early days.

We also have Dr. Walt Dickhoff, Director and Supervisory Physiologist for our Environment Conservation and Resource Enhancement Divisions out of our Seattle lab in Seattle, Washington.

And to speak to the management side of the house, we have Doctor Roy Crabtree, Regional Administrator for NOAA fisheries in our Southeast region. We're also joined by Peter Koufopoulos. Boy I hope I didn't butcher that Peter. He's with FDA Seafood Safety Division at the Center for Food Safety and Applied Nutrition in College Park, Maryland.

And I want to start out with Steve. We'll be hearing from each of our speakers briefly to give you an overview. And then I'll remind everybody on kind of rules in getting into the queue and then we'll open the call up for questions and answers. So with that, Steve Wilson if you'd like to start us off.

Steve Wilson: No problem. What I'd like to do is give you a general summary of what the process is that we do relative to these reopenings. First, as everyone probably understands, the first area that we deal with is the fact that fishing closure began - went into effect on May 2. And the purpose of this closure is and was to prevent potentially tainted seafood from becoming brought into the market. And this is the best way to prevent oil-tainted products from entering commerce.

There are other steps we follow. We do some surveillance, et cetera. And there is some checking of products by the FDA and the states when it arrives on the shores and in the marketplace but the closure is the best way to prevent

this. But then it becomes time to do reopenings and this is what we're doing now.

And we have a reopening protocol. We work with FDA, EPA and the Gulf states. And it provides us the first condition for the reopening of the area is that oil is not present either through the (sheen) or observation of other areas. We have the Coast Guard who does a very good job of doing flyovers and other analysis and visual analysis to give us the idea of when it's ready to be considered for reopening.

Then samples must pass sensory analysis and then they must pass chemical analysis. And essentially the way this goes is this. As product is sampled from an area that's designed to be reopened, we bring it in. They take fish, shrimp and in state waters they'll take crab and oysters as well.

We bring them in to our national seafood inspection laboratory here in Pascagoula, Mississippi. They're logged in, dissected, parts of them are sent over to the sensory area when our sensory analysts are here and the rest of them are prepared for analysis for chemistry.

We have fish biologists volunteering. A number of them - I believe it's about 30 that are here now that are setting up doing nothing but filleting the fish and putting them into the chemical jars. And they follow the strict protocol that they need to follow to prevent any accidental contamination. And, as I said, there's a number of products but we're focusing on four major groups fin fish, shrimp, crab and (unintelligible) shellfish.

From there the samples if they are large enough and we have a sufficient quantity are sent to our sensory analysis. We have expert panels that are made up of seven NOAA and FDA employees and in order for a sensory test to pass

on a particular sample, they must in fact have five of those seven pass the test. If three out of the five say no then the fish fails or the sample fails and it's quite probably the entire area will not be reopened.

Sensory analysis is heavily established, it's verifiable and it's a high scientific way to detect contamination. Our experts have sensitivities to at least one part per million with the oil. Some of them have sensitivity down to .5 parts per million. And this is actually lower than the safety thresholds set for these contaminants by the FDA.

So basically we do a raw odor evaluation, a cooked odor evaluation and then did a cook flavor evaluation and they must pass all three. If they fail the sensory analysis, they failed; the area cannot be reopened. But if they pass sensory analysis they go on to our chemical analysis.

Those samples for federal openings are sent to our Northwest Fishery Science Center in Seattle and the state samples are sent to a particular FDA lab. Once we talk to FDA they had five or six labs set up for this. And to talk more about the Fishery Science Center in Northwest, Walt Dickhoff is here. He can explain the chemistry for (unintelligible).

Walt Dickhoff: Okay. This is Walt Dickhoff in Seattle. The chemistry analysis is done in our labs here. We've been - have a lot of experience doing chemical analysis after a seafood after oil spill going back to the Exxon Valdez.

In the chemical analysis - so we're looking at about 12 different polycyclic aromatic hydrocarbons or PAHs, which are the components of the oil that are more toxic and the greatest concern for human health. And the sample must be below the agreed upon threshold for all 12 for it to pass.

We've done over 1000 samples so far and all of them have been at least 100 to 1000 times below the threshold level. So these seafood samples are not just barely passing, they're passing with a huge era of margin - there margin of error. So they're quite low. And we're not surprised especially with the finfish because we know finfish are very efficient at clearing these PAHs from the edible tissue.

The lab takes about three days once to run a sample and we're modifying - we're working with the FDA to get a more rapid process on board that will let us run a sample in one day. (Like) I said, so far we've run over 1000 samples.

We expect to run about 1000 more before the entire federal area that's closed is open for fishing and we've been working 24/7 on the chemistry since early May; a few days or a week after the failure or blowout preventer. So we're working hard to keep - maintain the safety of the seafood and confidence that it's quite safe. That's it.

I'll turn it over to Dr. Roy Crabtree as Regional Administrator in the Southeast region.

Roy Crabtree: Thanks Walt. I'm going to talk just a little bit about the strategy we're using to go about the process of reopening. So we looked at the entire closed area and looked at what areas had been most heavily affected by oil and the number of days that the areas had been affected by oil. And so we're starting our sampling in the areas that have had the least affect of oil.

So the first area that was open was the Southeastern portion of the closure. That was done a couple of weeks ago. And then we started sampling in the Northeastern portion of the area, which is approximately off Panama City, the Florida panhandle area, and then the far Western portion of the closure off of

Louisiana. And then we also had some vessels working along the Southern most margin.

And so we're going to come at this working from the outer portions, which are the furthest away from the Deepwater Horizon site, had the least exposure and then we're going to work back in towards the areas which had more impact from the oil.

So we earlier this week reopened the waters off of the Florida panhandle to finfish. We are very close to completing works and reach a decision on Western Louisiana. And then the next area we're going to be focusing on is the remainder of the Florida panhandle and the waters off of Alabama and Mississippi.

And so that's our basic strategy. And I'll turn it back over to you Laurel.

Laurel Bryant: All right. Thanks a lot Roy. Peter would you like to - do you have anything you'd want to add or comment?

Peter Koufopoulos: Not at this time. They covered the protocol quite nicely.

Laurel Bryant: Okay. With that, I'd like to just remind everybody it looks like we've got about 40 people online. I just want to kind of remind folks we're going to up this up for Q&A and if you could keep your questions on topic and concise so that we can maximize the time that we have with these folks who are real busy and I really appreciate them giving me some time today so we can talk with you.

So if we could just stay on topic, keep it concise and give them an opportunity to ask then we'll be able to get to as many people as possible. And with that

operator, could you please open it up for question and answer and instruct our participants?

Coordinator: Yes ma'am. At this time if you'd like to ask a question, please press star 1 on your touchtone phone. You will be prompted to record your first and last name so that you may be announced. And in order to withdraw your question, you will press star 2. Once again, if you'd like to ask a question, please press star 1 on your touchtone phone. One moment please for our first question.

Laurel Bryant: Operator could we - oh, no I'm seeing some folks.

Coordinator: Yes, we do have a few in queue.

Laurel Bryant: Okay.

Coordinator: One moment please for our first question.

Laurel Bryant: Operator can we turn to the first question?

Coordinator: Yes ma'am. Our first question will come from Mitchell Roffer from Roffer. Your line is open.

Mitchell Roffer: Thank you. This is Mitchell Roffer from Roffer's Ocean Fishing Forecasting Service in Melbourne, Florida. My question is we have many people that in the sports fishing industry that are interested in fishing in the closed areas that may or may not have an interest in consuming the fish in which they're fishing for particularly the marlin and shellfish fisherman.

They would like for these areas to be open just for catch and release purposes, which is very important to the economy of the region. When can we expect that these areas will be open for strictly catch and release fishing?

Laurel Bryant: Roy, can you go ahead and field that question please?

Roy Crabtree: Yeah I can. Right now we don't have any plans to reopen areas to catch and release fishing only. Our emphasis in what we're doing now is focusing on reopening these areas and getting that done as quickly as we can.

And our concerns with catch and release fishing are that this is a very large area that we have to work with the Coast Guard and NOAA law enforcement to patrol and so allowing vessels in there to catch and release fish and all that would significantly complicate the enforcement of the zone.

And so right now we're focusing and I think you're going to see areas reopening at a regular period of time now. And so that's our emphasis is to go ahead and get this area reopened to all types of fishing.

Laurel Bryant: Okay. Great. Thanks Roy. Operator I think our next question is with Mike Turley.

Coordinator: Yes ma'am with Wayfarer Environmental Technology. Your line's open.

Mike Turley: (Unintelligible) for below surface plumes and how they've migrated in this same area and how are they being tracked?

Laurel Bryant: Roy, who could answer that one; would it be Steve?

Roy Crabtree: Go ahead (unintelligible).

Steve Murawski: Laurel I'll take it if you want.

Laurel Bryant: Okay. Thanks.

Steve Murawski: Hi this is Steve Murawski. I'm a Chief Scientist at Fisheries. So that's a very good question. So since the well exploded there has been a number of efforts to track where subsurface oil and dispersed oil is. And there's been actually a substantial amount of effort including work going on today.

And what we found is that starting at the well head and going out for around 20 kilometers which is around 12 miles, there seems to be subsurface feature of very diffuse oil droplets down there. And it's at a distance - it's at a depth of between 3300 and 4300 feet so it's very deep.

The oil that, you know, comes to shallower depths is going up to - was going up to the surface. So we've been able to stay on that those what we were calling clouds since the event. Currently there's - it's dissipating very quickly.

The way they're tracked is primarily through taking deep water samples and also using an instrument called a fluorometer, which is a UV light that interacts with oil and other similar kinds of product. And so that's been tracked and the results are reported periodically. There's a Web site that has all the results and the results keep coming out, you know, in this.

In terms of what it actually is it's very diffuse. In fact if you held up a glass of it - a clear glass of it, you couldn't tell that water - that oil was actually in that water. It's at a very low concentration of - most of these samples are much less than a part per million and in fact there in parts per billion. But they're still recognizable in terms of some of the more sensitive instruments.

And over- you know, since the wells been capped, we see that this feature is actually dissipating at a very rapid rate. Partly due to the fact that there's a current running down there and partly due to the fact the oil eating bacteria are starting to get to it as well. I hope that answers the question.

Mike Turley: Yeah. Yeah it does. Thank you.

Laurel Bryant: Thanks Steve. Operator our next questioner, please.

Coordinator: Yes ma'am. Looks like our next question will come from Ben Fairey, Charter Boat Necessity. Your line is open.

Ben Fairey: Appreciate you all taking my call. My question is there's been reports of some violations in the closed areas of people illegal fishing. And my concern is contaminated seafood getting into commerce. Could someone please explain the steps that have law enforcement that maybe going in those areas?

Roy Crabtree: Yeah, I can address that Ben. We have had a number of operations and patrols that we've put together working with the Coast Guard and also with the Gulf states all of whom who have joint enforcement agreements with us. And we did have some violations and there were some notice of violations written a couple of weeks ago. And at the same time we recognize that we needed to improve out outreach efforts.

And we did that. We now have explanations sent out to fishermen in Vietnamese and Spanish and we worked closely with Sea Grant and others to try and get the word out to fisherman about that. And I think the compliance with the closed area has improved quite a bit over the last couple of weeks.

And we did have patrols out late last week with Coast Guard and the states and we didn't find any vessels or any violations out there. So it looks like compliance has improved I think partly due to the enhanced enforcement but also due to the outreach and the efforts to get the information out to the fisherman.

Ben Fairey: Appreciate it. Thanks for answering my question.

Laurel Bryant: Thanks Roy. Operator our next questioner.

Coordinator: Yes ma'am. Our next question comes from Pam Anderson with Panama City Boatman Association. Your line is open.

Pam Anderson: Thank you. Could you tell me how to explain to people who are not scientists what the difference is in the testing and impact on finfish versus crab and shrimp and oysters? I know some of the information that I can explain but not all of it. I'd rather have it from some of you.

If it’s too complicated if you'd rather you - it’s fine to email me that information but I need to be able to explain to some people with the Chambers of Commerce and everything; they’re being asked a lot of question.

Laurel Bryant: So Steve or Walt, which one of you want to - or Peter.

Walt Dickhoff: This is Walt. I can address that. Differences in finfish and shellfish in terms of clearing the polycyclic aromatic hydrocarbons, the oil contaminants, that the fish - finfish clear it very quickly. So they’re very efficient at removing the PAHs and the - and it goes into the gallbladder and the bile and it’s cleared. Shrimp and crabs are a bit slower in terms of their clearance and then finally the oysters are probably the slowest.

And so we look at these different - we analyze these different species separately and we pay particular attention to, you know, those that can't, you know, the shellfish that can't clear the material as quickly. But the samples that we've seen so far show that the shrimp and crab and, you know, are effectively clearing it. That they're - we have very low levels of the PAHs in the seafood - in the shellfish as well as the finfish.

So there are - there is a difference. You're right. They can - the finfish clear it faster but so far all the levels have been low so that's - does that answer it Pam?

Pam Anderson: Yes, pretty much. The follow up would be to that this will - eventually they will be able to clear this and so there won't be like large areas of oyster beds just as dead zones or whatever. They'll be able to clear this once their water is clear and they're able to flush it through their system?

Walt Dickhoff: Yes. It'll take longer for the oysters...

Pam Anderson: Yes.

Walt Dickhoff: ...but eventually it should be cleared, yes.

Pam Anderson: Okay. I thought I understood, you know, that that, you know, that's the way it was but I wanted it from you all because they're asking me and they're going to be, you know, talking with other people who needed to know. So I wanted to be sure it was right. Thank you.

Walt Dickhoff: Sure.

Laurel Bryant: Hey Walt this is Laurel. And that there is Christine Patrick from Public Affairs is with me. And she and I both heard kind of the analogies of, you know, the contaminants that are stored in fat versus something that gets washed through the system very quickly like alcohol in a human.

I mean are there any fair analogies - kind of speaking to Pam's audience and breaking down the science. Is there anything - comfortable analogy that we feel comfortable to give folks?

Walt Dickhoff: Yeah. That's an approximate analogy that it is like humans processing alcohol although alcohol has a lot more calories. We use it as fuel whereas the PAHs we don't. We just clear it through the bile. But yeah, there's similar mechanisms in humans as in fish.

Laurel Bryant: Okay. Not to complicate things but it was an analogy I understood, so. Operator we'll go to our next questioner please.

Coordinator: Yes ma'am. Our next question will come from (Mike Leonard) with Animal Legal Defense Fund. Your line's open.

(Mike Leonard): Thank you. My understanding is that no more controlled burns are anticipated in the areas that have yet to be reopened. Can someone confirm that this is the case?

Steve Murawski: Yeah, this is Steve Murawski. I can confirm that there's no recoverable oil at the surface.

(Mike Leonard): Thank you very much.

Laurel Bryant: That was quick. Next questioner please.

Coordinator: Our next question will come from Miriam Rotkin-Ellman from Natural Resource Defense Council. Your line's open.

Miriam Rotkin-Ellman: Thanks so much. So I was hoping someone could walk me through a little bit about the, excuse me, the monitoring protocol in terms of how you choose your sampling locations, how many samples per location and whether that sampling protocol will be made available to the pubic similar to the reopening protocol.

Steven Wilson: Sure. This is Steve Wilson. So you're separating the sampling out in the ocean from the reopening protocol; is that what you're suggesting?

Miriam Rotkin-Ellman: The discussion started of the, you know, of circling around the spill site from the outer region, you know, the...

((Crosstalk))

Steve Wilson: Oh okay.

Miriam Rotkin-Ellman: ...and then how - within those regions how many sample locations are chosen, and at each sample location how many samples are taken and how does that - how do you ensure representative sampling of the most impacted areas?

Laurel Bryant: Have you got that Steve?

Steve Wilson: Yeah. I think I do. The - what we do is we set up various locations within a particular grid area and I believe the grid area that's defined now is 30 nautical miles by 30 nautical miles. And we want to have as many as three

locations within such a grid and we try to - this is for the reopening areas. We try to in fact also do six samples of fish within each of those locations. So as many as 18 fish would be coming in. That's the target, that's how we try to go forward.

We also try to grab shrimp there if it's a shrimp area. And sometimes you can't get the targets because the fish just don't seem to wait there for you to catch them. So when we have a larger grid, we average our station - our locations between that larger area.

And once we hit our target, we feel we've got enough statistical sampling to come in. Combine that with the statistical evaluation that's going with the sensory and it's near impossible to open an area that would have any oil in it.

On the surveillance side around the edges you don't need as much sampling. So we tend to go with no more than three girds and probably no more than three samples per - I mean not grid. No more than three locations and probably no more than three samples per location.

So and then we target that usually - prior to the reopening, we were targeting areas to see if the closure was effective. Now we're targeting areas that we've reopened within 30 days. We're going to re-sample to see if in fact we've got any oil coming back in the area and everything's okay.

So it's statistical on several points. It is representative because it's caught - we stratify sample where we mean we're going to where the fish we know are located because they don't randomly splinter out that grid. So we tend to go to specific areas for the grouper. We go to other specific areas for the highly migratory species and to other areas for shrimp.

Laurel Bryant: Thanks a lot. No, that was a great answer. I also - is there a Web site too that I'm remembering that a lot of the data is posted to where you actually see where the sampling sites are? I don't know if that's helpful Miriam but I do know there is a government site that's starting to post that information. Peter, do you know where - is that your site or?

Peter Koufopoulos: Laurel those data - if you go to the top of the NOAA Web page, there's a site that has science missions and data and that you can drill down and get all the opening data.

Laurel Bryant: Okay. I know that there's that mash up map and I didn't realize that we've gotten it up on the NOAA Web site already. Okay. Thanks Steve. Before the operator turns to our next questioner, I will just say there is only one other person in the queue. If anybody else has any other questions, they may want to get into the queue at this time. And operator we can turn to our next questioner.

Coordinator: Please check your mute button sir. Your line is open.

Laurel Bryant: And this is Mike Turley?

Coordinator: Yes ma'am. It looks like he disconnected. Our next question will come from Carole Allen with Sea Turtle Restoration Project. Your line's open.

Carole Allen: Yes. Thank you very much everyone for answering all the questions. And this question is probably for Dr. Crabtree having to do with shrimping. And I know that the shrimping season now is opening for Louisiana. And I understand that they do not - the state does not allow enforcement of the turtle excluder device and I'm wondering if NOAA is going to go in there and enforce that law.

Roy Crabtree: We will do the best that we can with that. We are also communicating with the state of Louisiana about our concerns with this. And we're going to do the best we can on this issue.

Carole Allen: Okay. Thank you very much.

Roy Crabtree: Thank you.

Laurel Bryant: Okay folks. Well at this time I don't see anybody else in the queue for a question. So I just want to remind everyone that the - oh, I see one more operator can you turn to (Mike Boyson) please?

Coordinator: Yes ma'am.

Laurel Bryant: Thank you.

Coordinator: (Mike) with NFI. Your line is open.

(Mike Boyson): (So) I want to thank you all for hosting this call as well. And there are a couple of things that I wanted to clarify. Walt indicated that he is confident that the seafood is quite safe. Is the word quite - is that some way a qualifier Walt (unintelligible).

Walt Dickhoff: Very safe.

(Mike Boyson): It's very safe. Okay.

Walt Dickhoff: So over these thousands of samples not one sample has failed the chemistry. And there, like I said, a hundred to a thousand times below the threshold conservation. So it's very...

Steve Wilson: And I would - this is Steve Wilson. I would mention in sensory we've had maybe seven hits maximum out of all the fish we've looked at. And what I mean by hit is one person thought they smelled oil or tasted oil out of all those samples.

(Mike Boyson): Thank you. That clarifies it. Sometimes just one word Walt can throw this whole thing off. Believe me. We've had some interesting media responses to issues, so.

Walt Dickhoff: Okay.

(Mike Boyson): But I just scratched that quite in my note here and I put very.

Walt Dickhoff: Yeah.

(Mike Boyson): The other question is the clouds of oil droplets. What I heard and I want to make sure I heard it correctly is that they're at 3300 to 4300 feet below the surface. They're dissipating quickly. The currents and the microbes are eating them. They're in low concentrations in parts per billion. And the part I didn't pick up, and if I got any of this incorrectly, please correct me but the part I didn't pick up is how far away from the deep water horizon center are they being found?

Steve Wilson: (Mike) this is Steve and thanks. Right now we're looking at a small feature about 75 kilometers Southwest. But at the wellhead itself there's very little left, you know, in terms of doing it. So what I'm saying is that it's fractionated

into a series of small, you know, features. And right now we're chasing that one but certainly these are very low concentrations compared to what we were seeing when it was an active well.

(Mike Boyson): When you say small, can you help me - can you define small?

Steve Wilson: Yeah, as a feature?

(Mike Boyson): Yes.

Steve Wilson: So, you know, it's hard to actually describe that because what we're doing is we're lowering these instruments and finding it. So trying to work around that so, you know, we're looking at a feature that's probably less than a kilometer around.

(Mike Boyson): Less than one kilometer in size. Okay. All right.

Steve Wilson: Again, you only know where the samples that you have and...

(Mike Boyson): I understand. I completely understand and this is your best guess with the information that you have today. I get that. Okay.

Steve Wilson: Again, that's extremely deep water out there.

(Mike Boyson): Right. Thank you all for your call. This has been very enlightening and I appreciate the information. Thank you.

Laurel Bryant: Operator it looks like Mike Turley got back on.

Coordinator: I'll open his line; one moment.

Laurel Bryant: Thank you.

Mike Turley: Hello?

Laurel Bryant: Hello Mike.

Mike Turley: I'm sorry about that. AT&T at its best. One last question. Has the disburse and distribution ceased? And does the PAH panels track the disbursement also?

Walt Dickhoff: Yeah. This is Walt. You know, the PAH analysis does not include the disbursements. The levels of the disbursements are much lower. We haven't been focusing on those because it's the disbursement components are much less toxic than the PAHs. They don't - the disbursements do not accumulate in tissues the way the PAHs do.

Plus, you know, usually wherever there's disbursement there's also oil is our assumption in that. Since we're monitoring for the oil any fish that might be contaminated with disbursement might also be contaminated with oil. So we would pick that up because we have extremely sensitive methods to pick up the PAHs from the oil.

That being said, we're still paying attention to the disbursement issue because we want to know - even though we don't think it's a high risk, we want to know how much could you get in tissues in a - say in a worse case scenario. So we've been developing chemical procedures that are sensitive and efficient in terms of detecting the disbursement.

We've been working a lot with the FDA labs and developing that. I think we have a method now that we're testing and we're doing now exposures using

the correct (unintelligible) disbursement that's been used in exposing red drum shrimp and oysters.

We've been doing that and we're doing more of it. NOAA's doing it in its Galveston laboratory and the FDA in the Dauphin Island laboratory. So we're working with the FDA on the disbursement issue and doing a lot more science on it.

Mike Turley: Follow up question then is so at this point in time there really isn't a known historical reference to the life expectancy in tissue for the disbursement?

Steve Wilson: No. There are - there has been some science done on it and it's clear fairly quickly from tissues and...

Mike Turley: Okay.

Steve Wilson: ...(unintelligible). So there are publications on that and I...

Mike Turley: Okay.

Steve Wilson: ...can send you some of that if you want but there's some science there. We're doing more just to be sure.

Mike Turley: Great. Thank you.

Steve Wilson: Sure thing.

Laurel Bryant: Did anybody else have anything to add to that? Okay. Well I don't see any other callers on the phone. So with that, I'll just remind folks that the recording and the transcription of this call should be available in the next two

or three days. I should be able to get it up on the external affairs site and that's at www.externalaffairs@noaa.gov. You all know how to get a hold of me. I'm at laurel.bryant@noaa.gov.

I really want to thank our speakers Roy, Walt, Steve and Steve and Peter for their time. I know everybody is really busy and everybody's very cognizant of getting the Gulf back to business as usual. So with that, I want to say thanks to everybody and appreciate your participation and look forward to talking with you more. Thanks everyone. Bye bye.

Man: Thank you. Bye.

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