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Attachment 3

Quality control guidelines for RETAINING PSC salmon and halibut:

1. Fish that look good but exhibit minor bruising or belly burn (which can be trimmed) or slight lack of firmness, but are in all other respects wholesome, can be retained.
2. Fish that have been damaged (in the net, in the plant, or at offload) to the point where they appear unwholesome or unpalatable must be discarded based on their appearance alone.
3. Fish that exhibit signs of prolonged storage in RSW, or at high temperature, or are soft to the point of being unpalatable for human consumption, must be discarded.
4. Fish that exhibit any signs of contamination, rancidity, or oxidation must be discarded. Halibut is particularly sensitive. Watch for green belly.

Quality control guidelines for CLEANING AND FREEZING PSC salmon and halibut:

1. Fish that ARE retained must be headed, gutted, and washed. The bloodline must be cleaned so the fish can be steaked later without the need to thaw and re-clean. This is important! We can't afford to thaw and re-freeze.
2. After cleaning, the fish can be filleted or steaked if you have time. Then they must be protected from the atmosphere; either bagged, or glazed. SeaShare provides sleeves in Seattle, Dutch Harbor, or Kodiak. If glazed, the fish should be packed in lined totes, with the same level of care used on other products. **Please do not wrap several times or otherwise over-pack** (it really slows down the steaking process).
3. Freeze as quickly as possible - In the freezer with fans, or plate freeze if necessary. Be careful not to exert undue pressure. Block-frozen fish with free water/blood are difficult to steak.

Quality control guidelines for SHIPPING PSC salmon and halibut:

1. Please label all boxes/totes. SeaShare provides labels: Green for Salmon, Orange for Halibut. Both state "NMFS Prohibited Species Donation Program. Not For Sale. Contains Salmon (or Halibut). Perishable Product. Keep Frozen." Bob Marquart has labels in Dutch Harbor. Julie Bonney (AGDB) has them in Kodiak.
2. Pack and palletize as you would your own products. Lots will be stacked with others for shipment, so neatness counts (crushed fish cannot be distributed). Please do not place in your own cold storage account.
3. Document all fish retained and shipped. We need to know pounds, cases (or totes), and total weight. NMFS retains the right to review records on board or in plant. Salmon do not need to be logged by number of fish.
4. Contact SeaShare, or our agents in Dutch Harbor, to arrange shipment. We typically ship from Dutch Harbor once after A season, then again after B season (In Kodiak, we ship throughout the year). contacts:
 - Bob at Harbor Cold Storage, 907.359.2248
 - Katy at Alaska Groundfish Data Bank, 907 486 3033

Apr 2013