



REGULATORY PROPOSAL 2018
Processing Halibut into Greater Than Four Filets

SUBMITTED BY:
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EXPLANATORY MEMORANDUM

For IPHC Regulatory Area(s): All AK Regulatory Areas

Please amend regulations to allow proper preservation of catch on private live aboard vessels. It is stated that no fish should be wasted but given the current regulations of allowing only 4 fletches of filets per fish. This practice is being wasteful because fish is not in consumable portion sizes. The result of these requirements is that any surplus fish caught and not immediately consumed must be wasted and not kept on board to satisfy the regulations. To properly store halibut for long term preservation one needs to cut filets into more than 4 pieces.

I understood that the current requirements for keeping fish intact or in whole fillets is to aid law enforcement of catch limits. This requirement should be amended so private live aboard vessels can process fish for proper long-term storage and eliminate waste by additional record keeping and documentation measurements on info and photographs prior to processing.

SUGGESTED REGULATORY LANGUAGE

Private live aboard vessels would be allowed to process halibut into multiple pieces greater than 4 filets by following additional record keeping including logging catch record, date stamp photos prior to processing and labeling of processed packages.