State of Alaska Department of Fish and Game Division of Commercial Fisheries

2005 Commercial Operator's Annual Report Booklet

This form can be downloaded at: http://www.cf.adfg.state.ak.us/geninfo/permits/intent/coar05.pdf



Mail all completed forms by April 1, 2006 to:

Alaska Department of Fish & Game Division of Commercial Fisheries Attn: Eric Reiter PO Box 25526

Juneau, AK 99802-5526

Instructions for completing the 2005 Commercial Operator's Annual Report

Instructions for Certification Page - Page 1:

Everyone who processes, exports, purchases, and/or sells processed fish MUST complete this page. If you had more than one processor code for 2005, you <u>must complete a separate form for each processor code</u>. If you did not operate with this processor code in 2005, either inside or outside of the 3-mile zone, the Certification Page is the only page you need to return to Fish & Game.

Buying Information - Forms A(1-3), C(1-2), E, G, I(1-2), K:

The buying information includes the amount paid to fishermen by <u>your</u> operation and refers specifically to species, areas, gear types, delivery codes, weights, and pricing that are listed on fish tickets filled out using <u>your</u> company's processor code. After completing the checklist on Page 2, fill out the appropriate sections on each form for each species purchased by your operation. List the number of pounds purchased in each area, by gear group and delivery code, and the total amount paid to the fishermen. **Do not combine different species, areas, gear types, or delivery codes on the same line.** Do <u>not include fish you purchased from another licensed processor (where they wrote the fish ticket). Please include all POST-SEASON adjustments and/or BONUSES, including credit received by fishermen for gas expenses, ice, delivery premiums, and other miscellaneous expenses.</u>

If you think additional adjustments may be made after this report has been filed, please check the "\$ NOT FINAL" box and submit Form M when those adjustments are paid.

If you are a fisherman who processes, exports, and/or sells your <u>own</u> catch (i.e., catcher/exporter or catcher/processor), do <u>not</u> fill out the Buying forms. Instead, use the Production Information forms.

Production Information - Forms B(1-6), D, F, H, J (1-2), K:

List only the production done by <u>your</u> company where you own the fish. This includes both processed and unprocessed seafood for which <u>your</u> company wrote fish tickets. Do <u>not</u> include fish you kept for your own personal use. Use <u>Form L(2)</u> for all custom production (custom processing and/or packaging) done for you by <u>another</u> company where you retain ownership of the fish. List all production for each fishery that pertains to your operation, based on the checklist on Page 2. Indicate each species, area of processing, product, total weight (in pounds) of the finished product, and the total wholesale value of that finished product on each form that applies to your operation. **Do not combine different species, areas, processes, or products on the same line.** Enter a retail value instead of wholesale value, if that is how you market your product.

The "Total Value (\$)" is the amount that the processor receives for the finished product (FOB plant or vessel within the state of Alaska). For products finished but not yet sold (still held in inventory), calculate the estimated value using the average price received to date for that product.

The table at the bottom of the form contains choices for the process code. For example, if you have 21,000 pounds of pink salmon that was minced and frozen into blocks in Kodiak, the appropriate codes would be: Area of Processing = K (for Kodiak); Process = 2B (for frozen blocks); Product = 31 (for minced).

Custom Production Information - Form L(1-2):

List all other companies for whom your company did custom production (custom processing and/or packaging) on **Form L(1).** List all production done <u>for you</u> by another company/operation on **Form L(2)**. Instructions for Form L(2) are similar to those for the Production pages. Process codes are provided on the bottom of Form L(2). Delivery/product, area, and gear codes can be found on Page ii.

COAR Codes

	COAR Coues						
Delivery/Product Codes							
Whole Fish Codes (all species)	Roe Codes (cont.)	Ancillary or Byproduct Codes					
01-Whole Food Fish	82-Roe bait	32-Fish Meal					
02-Whole Bait	(not for human consumption)	33-Fish Oil					
03-Bled Only	71-Ikura	34-Milt					
04-Gutted Only	72-Sujiko	35-Stomachs or internal organs					
12-Salted & Split	•	39-Bones					
37- Split with no backbone	Other Primary Product Codes						
-	11-Kirimi	Shellfish Only Codes					
Headed & Gutted Codes	30-Surimi	01-Whole or Live					
05-H&G, IFQ Halibut only	84-Steaks	36-Mantle (squid & octopus)					
06-H&G, w/ roe		38-Skins (shellfish only)					
07-H&G, western cut or H&G Salmon	Salmon Codes	78-Tails (shellfish only)					
08-H&G, eastern cut	04-Gutted Only (dressed, head on)	80-Sections (shellfish only)					
10-H&G, tail removed	07-H&G (dressed, head off)	81-Meat (shellfish only)					
	25-Salmon Carcass-female,						
Fillet Codes	roe removed	Herring Only Codes					
20-Fillets with skin & ribs		43-Herring (whole fish) sac roe					
21-Fillets with skin, no ribs	Ancillary or Byproduct Codes	44-Herring (whole fish) food/bait					
22-Fillets, skinless, with ribs	13-Wings	45-Herring eggs on kelp – unsalted					
23-Fillets, skinless, boneless	15-Pectoral girdle only	46-Herring eggs on kelp – salted					
24-Fillets, deep skin	16-Heads						
26-Strips (for smoking)	17-Cheeks	Other Products					
	18 -Chins	97-Please enter a description of					
Roe Codes	19-Belly flaps	the product on the form where					
14-Roe only	31-Minced	the 97 code was used					

Gear (Codes	Area Co	odes
01-Purse Seine	25-Dinglebar Troll	Southeast:	Bering Sea:
02-Beach Seine	26-Mechanical Jigs	A1-Juneau/Haines	Q1- Pribilof Islands
03-Drift Gillnet	27-Double Otter Trawl	A2-Yakutat	Q2- St. Matthew Is.
04-Set Gillnet	34-Herring Gillnet	B-Ketchikan/Craig	Q4- St. Lawrence Is.
05-Hand Line/Jig/Troll	37-Pair Trawl	C-Petersburg/Wrangell	R -Adak/W. Aleutians
07-Non-Pelagic/Bottom	41-Sunken Gillnet	D -Sitka/Pelican	T-Bristol Bay
Trawl	47-Pelagic/Mid-water	E-Prince William Sound	Kuskokwim:
08-Fishwheel	Trawl	EEZ (federal waters):	W1-Kuskokwim
10-Ring Nets	61-Longline	FB-EEZ Bering Sea	River/Bay
11-Diving	77-Hatchery	FG-EEZ Gulf of Alaska	W2-Security Cove
12-Handpicked	90-Trap	Cook Inlet:	W3-Goodnews Bay
13-Dip Net	91-Pots	HL -Lower Cook Inlet	W4-Nelson Island
14-Weir	99-Other/Specify on	HU-Upper Cook Inlet	W5-Nunivak Island
15-Power Gurdy Troll	appropriate form	K-Kodiak	W6 -Cape Avinof
17-Beam Trawl		L-Chignik	X -Kotzebue
18-Shovel		Alaska Peninsula:	Yukon:
21-Pound		MS-South Peninsula	YL-Lower Yukon
22-Dredge		MN-North Peninsula	YU-Upper Yukon
23-Hydro/Mechanical Dred	dge	O-Dutch Harbor	Z-Norton Sound

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	Form	Page(s)	Form	Page(s)
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State of Alaska Department of Fish and Game

2005 Commercial Operator's Annual Report CERTIFICATION PAGE

FOR ADF&G USE ONLY
LOGGED CERTIFICATION PAGE:
ENTERED BUYING INFO:
ENTERED PRODUCTION INFO:

You must return this page to be in compliance with 5 AAC 39.130 and 50 CFR 679, whether you operated or not.

*** CONFIDENTIAL ***

Enter only one code

The Commercial Operators Annual Report (COAR) is used to gather statewide fish and shellfish Buying (exvessel) and Production (wholesale or retail) information. This report is also required by the National Marine Fisheries Service for operations within the EEZ. Complete one Certification Page and/or report for each processor code held by your company. Do not combine activities for more than on processor code on this form. Use a separate report form for each processor code. Please complete those forms that apply to your processor code for the year 2005 by using the checklist on Page 2. Return original completed report form(s) to ADF&G by April 1, 2006.

Processor Code:

		et response to the three questions but tile a complete COAR in addit		e Certification Page.					
YES	NO								
		Did you operate using the above I	Did you operate using the above Processor Code in 2005?						
		Were fish tickets written using the above Processor Code in 2005?							
		Did you operate only in the Exclu	isive Eco	nomic Zone (3-200 miles) in 2005?					
1 .	olease correct ere.	ddress: If address as shown is incorrect or the error on the label or print your permanent	Physical	l Location of Land-Based Plant:					
Street:			Name of	f Vessel:					
City/State	e/Zip:								
Contact N	Name (Print	or type)		Title					
E-Mail A	Address			Telephone Number					
Company	y Fax Numb	oer .							
Alternate	Contact (P	Print or type)		Alternate Contact Title					
Alternate	Contact E-	-Mail Address		Alternate Contact Telephone Number					
	FICATION g statement.		ll information (signa	on in the remaining pages of this report before signing the ature) (date signed)					
		of perjury that I have reviewed all informat I am the owner/authorized agent for this ope		ned in this report, that it is true and complete to the best of my					

Please read the following statements (1-3). If you need assistance determining which statement applies to you during 2005, please contact the Alaska Department of Fish and Game at 907-465-6131.

1	esses, sells, and/or exports my own catch in the
following types of fisheries:	
Fishery: ☐ Salmon ☐ Herring ☐ Crab ☐ Shrimp/Misc. Shellfish & Fir ☐ Groundfish ☐ Halibut	Required Forms: Form B(1-6) and Certification Page Form D and Certification Page Form F and Certification Page Form H and Certification Page Form J and Certification Page Form K and Certification Page
Check all that apply and tear out the corr	responding forms from the booklet to complete and return.
	- OR -
2) I am a fisherman who has all my c	catch processed for me by another processor for
further sale by me (e.g., vacuum pack	xed, smoked sockeye fillets to domestic markets):
Required Forms: Form L(2) and Certification l	
Tear out the corresponding forms from the	ne booklet to complete and return.
	- OR -
dockside. Those purchases were from on the purchasing vessel or at our sho	I fish from fishermen on the grounds and/or at not the following fisheries and were either: a) processed orebased facility by means of freezing, butchering, sed; and/or c) exported out of the state of Alaska:
Fishery:	Required Forms:
☐ Salmon	☐ Buying Form A(1-3) and Certification Page ☐ Production Form B(1-6) and Certification Page
☐ Herring	 ☐ Buying Form C(1-2) and Certification Page ☐ Production Form D and Certification Page
☐ Crab	☐ Buying Form E and Certification Page☐ Production Form F and Certification Page
☐ Shrimp/Shellfish & Misc. Finfish	☐ Buying Form G and Certification Page☐ Production Form H and Certification Page
☐ Groundfish	 ☐ Buying Form I(1-2) and Certification Page ☐ Production Form J(1-2) and Certification Page
☐ Halibut	☐ Buying Form K and Certification Page☐ Production Form K and Certification Page
Check all that apply and tear out the corr	responding forms from the booklet to complete and return.
*Note: if your company/operation had ar	nother company process some of your fish, fill out and

STOP!! Tear out the forms you checked above before proceeding.

SALMON BUYING: FORM A(1)

See Buying Instructions on Page i.

If you run out of space on this page, continue on Form A(3) on Page 5.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb ☑ If \$ Not Final
		SEINE G	EAR (0	1 or 02 –	Write in the correct ged	ar code)	
For Example:							
Pink Salmon	440	В	01	01	6,937	\$1,518.16	□ 0.22

GILLNET GEAR (03 or 04 – Write in the correct gear code)									
For Example: Chinook Salmon	410	T	03	01	19,453	\$12,644.45	□ 0.65		

SALMON SPECIES CODES
410 – Chinook Salmon
420 – Sockeye Salmon
430 – Coho Salmon
440 – Pink Salmon
450 – Chum Salmon
Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use Delivery Code 85. Use the correct Whole or Headed & Gutted Code from Page ii.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SALMON BUYING: FORM A(2)

See Buying Instructions on Page i.

If you run out of space on this page, continue on Form A(3) on Page 5.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb ☑ If \$ Not Final				
	TROLL GEAR (05 or 15 – Write in the correct gear code)										
For Example:											
Chinook Salmon	410	A1	05	01	12,181	\$18,406.00	□ 1.51				

HATCHERY (77)									
For Example: Pink Salmon	440	A1	77	01	5,412	\$324.72	□ 0.06		
			77						
			77						
			77						
			77						
			77						
			77						
			77						
			77						
			77						

SALMON SPECIES CODES
410 – Chinook Salmon
420 – Sockeye Salmon
430 – Coho Salmon
440 – Pink Salmon
450 – Chum Salmon
Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use Delivery Code 85. Use the correct Whole or Headed & Gutted Code from Page ii.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SALMON BUYING: FORM A(3)

See Buying Instructions on Page i.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Fishermen	Price/lb ☑ If \$ Not Final
MISCELLANEOUS GEARS (not previously listed or continued from other pages)							
For Example: Sockeye Salmon	420	В	61	01	152	\$304.00	□ 2.00
						-	

SALMON SPECIES CODES
410 – Chinook Salmon
420 – Sockeye Salmon
430 – Coho Salmon
440 – Pink Salmon
450 – Chum Salmon
Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> use Delivery Code 85. Use the correct Whole or Headed & Gutted Code from Page ii.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

CHINOOK SALMON PRODUCTION: FORM B(1)

See Production Instructions on Page i.

CHINOOK S	ALMON —	410			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: T	28	07	6,962	\$10,930.00	1.57

Complete	CHINOOK SALMON CANNED PRODUCTION Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as in example below.							
	ALMON — 410	•		v	•			
Area of Processing	Process Code 51 or 52	Can Size (oz)	# Cans Per Case	# of Cases	Total Value			
For Example: B	51	7.50	24	57,000	\$1,850,000.00			

PROCESS CODES					
1 – Fresh	2S - Frozen/Shatter Pack	52 – Canned/Smoked			
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional			
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked			
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried			
2B - Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled			
2I - Frozen/IQF 51 - Canned/Conventional					
Area and Product Codes are listed on Page ii.					

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SOCKEYE SALMON PRODUCTION: FORM B(2) See Production Instructions on Page i.

SOCKEYE S.	ALMON –	- 420			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: T	28	07	2,568,550	\$5,162,786.00	2.01

Complete	SOCKEYE SALMON CANNED PRODUCTION Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as in example below.						
SOCKEYE S.	ALMON — 420						
Area of Processing	Process Code 51 or 52	Can Size (oz)	# Cans Per Case	# of Cases	Total Value		
For Example: B	51	7.50	24	57,000	\$1,850,000.00		

PROCESS CODES					
1 – Fresh	2S - Frozen/Shatter Pack	52 – Canned/Smoked			
18 - Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional			
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked			
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried			
2B - Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled			
2I – Frozen/IQF 51 – Canned/Conventional					
Area and Product Codes are listed on Page ii.					

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do not include on this form any salmon discards or salmon kept for personal use.

COHO SALMON PRODUCTION: FORM B(3)

See Production Instructions on Page i.

COHO SALM	1ON — 43	0			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example:	2	07	425,695	\$800,307.00	1.88

	COHO SALMON CANNED PRODUCTION							
Complete	Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as in example below.							
COHO SALM	1ON — 430							
Area of Processing	Process Code 51 or 52	Can Size (oz)	# Cans Per Case	# of Cases	Total Value			
For Example: B	51	7.50	24	57,000	\$1,850,000.00			
			_					

PROCESS CODES					
1 – Fresh	2S - Frozen/Shatter Pack	52 – Canned/Smoked			
18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional			
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked			
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried			
2B - Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled			
2I - Frozen/IQF	51 – Canned/Conventional				
Area and Product Codes are listed on Page ii.					

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

PINK SALMON PRODUCTION: FORM B(4)

See Production Instructions on Page i.

PINK SALM	PINK SALMON — 440								
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb				
For Example:	2S	20	36,850	\$47,905.00	1.30				

Complete	PINK SALMON CANNED PRODUCTION Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as in example below.								
PINK SALMO		- 1		J	<u> </u>				
Area of Processing	Process Code 51 or 52	Can Size (oz)	# Cans Per Case	# of Cases	Total Value				
For Example: B	51	7.50	24	57,000	\$1,850,000.00				

PROCESS CODES							
1 – Fresh	2S - Frozen/Shatter Pack	52 – Canned/Smoked					
18 - Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional					
2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked					
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried					
2B – Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled					
2I - Frozen/IQF	51 – Canned/Conventional						
Area and Product Codes are listed on Page ii.							

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

CHUM SALMON PRODUCTION: FORM B(5)

See Production Instructions on Page i.

CHUM SALN	CHUM SALMON — 450								
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb				
For Example:	2B	31	368	\$221.00	0.60				

CHUM SALMON CANNED PRODUCTION										
Complete	Complete an entry for each can size produced. Indicating can size in hundredths of an ounce as in example below.									
CHUM SALN	MON — 450									
Area of Processing	Process Code 51 or 52	Can Size (oz)	# Cans Per Case	# of Cases	Total Value					
For Example: B	52	7.50	24	57,000	\$1,850,000.00					

PROCESS CODES							
1 – Fresh	2S - Frozen/Shatter Pack	52 – Canned/Smoked					
18 - Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional					
2 – Frozen	38 - Vacuum Packed/Salt Brine	54 - Retort Pouch/Smoked					
28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried					
2B - Frozen/Block	48 - Vacuum Packed/Smoked	9 – Pickled					
2I - Frozen/IQF	51 - Canned/Conventional						
Area and Product Codes are listed on Page ii.							

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

SALMON ROE & BYPRODUCT PRODUCTION: FORM B(6)

See Production Instructions on Page i.

SALMON ROE PRODUCTION								
SALMON R	OE (410-450)							
Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb		
For Example: 450	D	1	71	13,735	\$151,085.00	11.00		

	SALMON BYPRODUCT PRODUCTION								
SALMON BY	SALMON BYPRODUCTS (410-450)								
Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb			
For Example: 450	D	1	34	500	\$175.00	.35			

SPECIES CODES	PROCESS CODES					
410 – Chinook salmon	1 – Fresh	2S – Frozen/Shatter Pack	52 – Canned/Smoked			
420 – Sockeye salmon	18 – Vacuum Packed/Fresh	3 – Salted/Brined	53 – Retort Pouch/Conventional			
430 – Coho salmon	2 – Frozen	38 - Vacuum Packed/Salt Brined	54 – Retort Pouch/Smoked			
440 – Pink salmon	28 – Vacuum Packed/Frozen	4 – Smoked	8 – Dried			
450 – Chum Salmon	2B - Frozen/Block	48 – Vacuum Packed/Smoked	9 – Pickled			
	2I - Frozen/IQF	51 – Canned/Conventional				
	Area and Produc	ct Codes are listed on Page ii.				

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any salmon discards or salmon kept for personal use.

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HERRING BUYING: FORM C(1)

See Buying Instructions on Page i.

HERRING — 230

200	SEINE GEAR (01 or 02 – Write in the correct Gear Code)						
Species Name	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb ☑ If \$ Not Final	
For Example:	Turchuscu		Couc	-			
Herring w/ Sac Roe	В	01	44	294,956	\$126,831.08	□ 0.43	
			~~~	NTT CT + D (2.0)			
	I		GILL	NET GEAR (34)			
		34					
		34					
		34					
		34					
		34					
		34					
		34					
		34					
		34					
		34					
		34					

*Eulachon, Capelin, Smelt, or other misc. finfish caught incidentally with HERRING should be reported on FORM G (Page 19)

#### Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any herring discards or herring kept for personal use.

## **HERRING BUYING: FORM C(2)**

See Buying Instructions on Page i.

#### HERRING — 230

			P	OUND (21)		
Species Name	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb ⊠ If \$ Not Final
For Example: Herring eggs on kelp - unsalted	A1	21	45	15,257	\$80,099.25	□ 5.25
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				
		21				

HAND PICKED (12)					
12					
12					
12					
12					
12					
12					
12					
12					
12					
12					

^{*}Eulachon, Capelin, Smelt, or other misc. finfish caught incidentally with HERRING should be reported on Form G (Page 19)

#### Area, Gear, and Delivery Codes are listed on Page ii.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any herring discards or herring kept for personal use.

## **HERRING PRODUCTION: FORM D**

See Production Instructions on Page i.

#### HERRING — 230

Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: T	2	44	1,954,000	\$1,133,320.00	0.58

	HERRING BYPRODUCT PRODUCTION (Not for human consumption)											
HERRING BYPRODUCTS — 230												
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb							

HERRING P	ROCESS CODES	HERRING PRODUCT CODES				
1 – Fresh	2I – Frozen/IQF	43 – Herring (whole fish) Sac Roe				
2 – Frozen	2S - Frozen/Shatter Pack	44 – Herring (whole fish) Food/Bait				
28 - Vacuum Packed/Frozen	3 – Salted/Brined	45 - Herring Eggs on Kelp - Unsalted				
2B - Frozen/Block	8 – Dried	46 - Herring Eggs on Kelp - Salted				
Area Codes are listed on Page ii.						

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any herring discards or herring kept for personal use.

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## **CRAB BUYING: FORM E**

See Buying Instructions on Page i.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb  ☑ If \$ Not Final
For Example: Snow Crab (opilio)	932	Q1	91	01	885,000	\$1,610,700.00	□ 1.82

CRAB SPECIES CODES								
910 – Dungeness Crab	932 – Snow (opilio) Crab							
921 – Red King Crab	933 – Tanner (grooved) Crab							
922 – Blue King Crab	934 – Tanner (triangle) Crab							
923 – Golden King Crab	940 – Hair Crab							
924 – Scarlet King Crab	951 – Multispina Crab							
931 – Tanner (bairdi) Crab	953 – Verilli Crab							
Area, Gear, and Delivery Codes are listed on Page ii.								

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any crab discards or crab kept for personal use.

## **CRAB PRODUCTION: FORM F**

See Production Instructions on Page i.

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: Snow Crab (opilio)	932	0	2	80	560,000	\$2,604,000.00	4.65

CRAB SI	PECIES CODES	PROCESS CODES		
910 – Dungeness Crab 932 – Snow (opilio) Crab		1 – Fresh	3 – Salted/Brined	
921 – Red King Crab	933 – Tanner (grooved) Crab	18 – Vacuum Packed/Fresh	6 – Cooked	
922 – Blue King Crab 934 – Tanner (triangle) Crab		2 – Frozen	7 – Live	
923 – Golden King Crab	940 – Hair Crab	28 – Vacuum Packed/Frozen		
924 – Scarlet King Crab	951 – Multispina Crab	2B- Frozen/Block		
931 – Tanner (bairdi) Crab	953 – Verilli Crab	2S - Frozen/Shatter Pack		
	Area and Product Codes ar	e listed on Page ii.		

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any crab discards or crab kept for personal use.

## SHRIMP/MISC. SHELLFISH/FINFISH BUYING: FORM G

See Buying Instructions on Page i.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb  ☑ If \$ Not Final				
TRAWL GEAR (7 or 17 – Write in the correct gear code)											
For Example: Shrimp, Sidestriped	962	C	17	01	500	\$1,265.00	□ 2.53				
sirinip, sidestriped	702		1,	01	200	<b>\$1,200.00</b>					
							П				
POT GEAR (91)											
			91								
			91								
			91								
			91								
			91								
DIVIN	IG or H	ANDPICK	ED GEA	R (11 or	12 Write in t	he correct gear co	da)				
DIVII		ANDITON	ED GEA	K (11 01		ie correct gear co					
			OTHE	R GEAR	(Specify)						
		ISH & MISC	. FINFISH			DELIVER					
511 – Eulachon		- Razor Clam	1		Sea Urchin	01 – Whole or Live					
515 – Surf Smelt		- Littleneck C			n Sea Urchin	02 – Whole Bait Fish					
516 – Capelin		- Scallop, We			hern (pink) Shrimp	07 – H&G Western					
521 – Artic Char		- Blue Mussel	l		striped Shrimp	08 – H&G Eastern C					
540 – Steelhead Trout		- Abalone		963 – Hum		36 – Mantles (squid					
570 – Sheefish		- Octopus			nstriped Shrimp	78 – Tails (shellfish					
580 – Whitefish		- Squid		965 – Spot	Surimp	80 – Sections (shellf	•				
810 – Butter Clam		- Sea Cucumb	er			81 – Meat (shellfish	oniy)				
815 – Geoduck Clam	890	- Snails	10	C 1	1'						
		Area and Gear Codes are listed on Page ii.									

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any discards or any species kept for personal use.

## SHRIMP/MISC. SHELLFISH/FINFISH PRODUCTION: FORM H

See Production Instructions on Page i.

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: Shrimp, Coonstriped	964	A1	2	78	495	\$3,450.15	6.97

SHRIMP, SHEL	LFISH & MISC. FINFISH S	PROCESS CO	ODES	
511 – Eulachon	850 – Scallop, Weathervane	963 – Humpy Shrimp	1 - Fresh	51 – Canned
515 – Surf Smelt	855 – Blue Mussel	964 – Coonstriped	18 - Vacuum Packed/Fresh	/Conventional
516 – Capelin	860 – Abalone	Shrimp	2 - Frozen	52 - Canned/Smoked
521 – Artic Char	870 – Octopus	965 – Spot Shrimp	28 - Vacuum Packed/Frozen	53 - Retort Pouch
540 – Steelhead Trout	875 – Squid		2B - Frozen/Block	/Conventional
570 – Sheefish	895 – Sea Cucumber		2I - Frozen/IQF	54 - Retort Pouch
580 – Whitefish	890 – Snails		3 - Salted/Brined	/Smoked
810 – Butter Clam	892 – Red Sea Urchin		38 - Vacuum Packed/Salt	6 - Cooked
815 – Geoduck Clam	893 – Green Sea Urchin		Brined	7 - Live
830 – Razor Clam	961 – Northern (pink) Shrimp		4 - Smoked	8 - Dried
840 – Littleneck Clam	962 – Sidestriped Shrimp		48 - Vacuum Packed/Smoked	
	Area and P	roduct Codes are listed	d on Page ii.	

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do not include on this form any discards or any species kept for personal use.

## **GROUNDFISH BUYING: FORM I(1)**

See Buying Instructions on Page i.

#### **DO NOT** report Halibut on this form; use Form K on Page 25

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb  ☑ If \$ Not Final
For Example: Pacific Cod	110	R	26	01	2,839	\$1,180.90	□ 0.42
*	**Note: U	se the Speci	es Codes	on Form	I(2) Page 22 to complet	e the above informat	ion.

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

## **GROUNDFISH BUYING: FORM I(2)**

See Buying Instructions on Page i.

#### **DO NOT** report Halibut on this form; use Form K on Page 25.

Species Name	Species Code	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Price/lb ⊠ If \$ Not Final
For Example: Pacific Cod	110	R	26	01	2,839	\$1,180.90	□ 0.42

GROUNDFISH SPECIES CODES						
110 – Pacific Cod	141 – Pacific Ocean Perch	167 – Blue Rockfish	213 – Rattail Grenadier			
112 – Pacific hake	142 – Black Rockfish	170 – Pacific Sardine (Pilchard)	214 – Giant Grenadier			
121 – Arrowtooth Flounder	143 – Thornyheads (Idiots)	175 – Yellowmouth Rockfish	215 – Prowfish			
122 – Flathead Sole	145 – Yelloweye (Red Snapper)	176 – Harlequin Rockfish	216 – Lumpsucker			
123 – Rock Sole	146 – Canary Rockfish	177 – Blackgill Rockfish	220 – Pacific Saury			
124 – Dover Sole	147 – Quillback Rockfish	178 – Chilipepper Rockfish	250 – Pacific Tomcod			
125 – Rex Sole	148 – Tiger Rockfish	179 – Pygmy Rockfish	260 – Pacific Flatnose			
126 – Butter Sole	149 – China Rockfish	180 – Shad	270 – Walleye, Pollock			
127 – Yellowfin Sole	150 – Rosethorn Rockfish	181 – Shortbelly Rockfish	600 – Lamprey, Pacific			
128 – English Sole	151 –Rougheye Rockfish	182 – Splitnose Rockfish	689 – Other Shark			
129 – Starry Flounder	152 – Shortraker Rockfish	183 – Stripetail Rockfish	690 – Salmon Shark			
130 – Lingcod	153 – Redbanded Rockfish	184 – Vermilion Rockfish	691 – Spiny Dogfish Shark			
131 – Petrale Sole	154 – Dusky Rockfish	185 – Aurora Rockfish	692 – Pacific Sleeper Shark			
132 – Sand Sole	155 – Yellowtail Rockfish	191 – Rock Greenling	700 – Other Skate			
133 – Alaska Plaice	156 – Widow Rockfish	192 – Whitespot Greenling	701 – Longnose Skate			
134 – Greenland Turbot	157 – Silvergray Rockfish	193 – Atka Mackerel	702 – Big Skate			
135 – Greenstripe Rockfish	158 – Redstripe Rockfish	194 – Kelp Greenling	710 – Sablefish (Blackcod)			
136 – Northern Rockfish	159 – Darkblotched Rockfish	210 – Eels & Eel-like Fishes	714 – Ratfish			
137 – Bocaccio	160 – Sculpins, general	211 – Wrymouths	715 - Skilfish			
138 – Copper Rockfish	166 – Sharpchin Rockfish	212 – Pacific Hagfish				
	Area, Gear, and Delivery	Codes are listed on Page ii.				

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

## **GROUNDFISH PRODUCTION: FORM J(1)**

See Production Instructions on Page i.

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: Sablefish	710	HL	2	08	171,600	\$670,956.00	3.91

PROCESS CODES					
1 – Fresh	48 - Vacuum Packed/Smoked				
18 - Vacuum Packed/Fresh	51 - Canned/Conventional				
2 – Frozen	52 - Canned/Smoked				
28 - Vacuum Packed/Frozen	53 - Retort Pouch/Conventional				
2B- Frozen/Block	54 - Retort Pouch/Smoked				
2I - Frozen/IQF	6 – Cooked				
3 - Salted/Brined	7 - Live				
4 – Smoked	8 – Dried				
Area and Product Cod	les are listed on Page ii.				

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

## **GROUNDFISH PRODUCTION: FORM J(2)**

See Production Instructions on Page i.

Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb
For Example: Sablefish	710	HL	2	08	171,600	\$670,956.00	3.91

PROCESS CODES					
1 – Fresh	48 – Vacuum Packed/Smoked				
18 - Vacuum Packed/Fresh	51 - Canned/Conventional				
2 – Frozen	52 - Canned/Smoked				
28 - Vacuum Packed/Frozen	53 - Retort Pouch/Conventional				
2B- Frozen/Block	54 - Retort Pouch/Smoked				
2I - Frozen/IQF	6 – Cooked				
3 - Salted/Brined	7 – Live				
4 – Smoked	8 – Dried				
Area and Product Cod	es are listed on Page ii.				

- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any discards or any groundfish kept for personal use.

## HALIBUT BUYING AND PRODUCTION: FORM K

See Buying and Production Instructions on Page i.

#### HALIBUT - 200

			BUYING	3	
Area	Gear	Delivery	Total Pounds Purchased	Total Amount Paid to	Price/lb
Purchased	Used	Code	from Fishermen (lbs)	Fishermen	
For Example:					
E	61	05	1,480	\$3,848.00	□ 2.60
	61				
	61				
	61				
	61				
	61				
	61	_			
	61				

	PRODUCTION							
Area Processed	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Price/lb			
For Example: HL	2	05	1,480	\$4,736.00	3.20			

PROCESS CODES					
1 – Fresh	48 - Vacuum Packed/Smoked				
18 - Vacuum Packed/Fresh	51 - Canned/Conventional				
2 – Frozen	52 - Canned/Smoked				
28 - Vacuum Packed/Frozen	53 - Retort Pouch/Conventional				
2B- Frozen/Block	54 - Retort Pouch/Smoked				
2I - Frozen/IQF	6 – Cooked				
3 - Salted/Brined	7 – Live				
4 – Smoked	8 – Dried				
Area, Delivery, and Product	t Codes are listed on Page ii.				

- Use a separate line for each gear type. Do <u>not</u> combine multiple gear types, areas, or delivery codes on the same line.
- Use a separate line for each process. Do <u>not</u> combine multiple processes on the same line.
- Use a separate line for each product. Do <u>not</u> combine multiple products on the same line.
- Do <u>not</u> include on this form any discards or any halibut kept for personal use.

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## **CUSTOM PRODUCTION: FORM L(1)**

See Custom Production Instructions on Page i.

List all processors <u>for whom</u> your company custom-processed fish and shellfish. <u>DO NOT</u> include any of that production information on this report. The processors that you name will file the information in their own reports.

If you had your fish custom processed by another company, fill out Form L(2) on the next page.

Name of Company	State Processor Code	Location of Company or
(For whom you processed fish)	(If known)	Vessel Name

## **CUSTOM PRODUCTION: FORM L(2)**

Complete this form if another company custom processed your fish for you.

List only one company per page.

Make copies of this page if you need more space or if more than one company did custom processing for you.

Use the Process Codes at the bottom of the page.

Company Name: Location OR V	(Co Vessel Name	F- (Company Performing Custom Production)				
	T				DZEN PRODUCTIO	
	List pro	duction intend	ded for who	olesale/reta	il market and not frozen fo	or canning later.
Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)
For Example: <b>Halibut</b>	200	Т	2	05	40,105	\$120,315.00
			·			
			·			

Сотр	CUSTOM CANNED PRODUCTION  Complete an entry for each can size produced, indicating sizes in hundredths of an ounce (7.5, 15.75 etc).  This total wholesale value is the amount that the processor receives for the product.						
Species Name	Species Code	Area of Processing	Process Code 51 or 52	Can Size (oz)	Number of cans per case	Number of Cases	Total Wholesale Value
For Example: Sockeye Salmon	420	Т	51	7.5	48	9,500	\$515,280.00

PROCESS CODES					
1 – Fresh	48 - Vacuum Packed/Smoked				
18 - Vacuum Packed/Fresh	51 - Canned/Conventional				
2 – Frozen	52 - Canned/Smoked				
28 - Vacuum Packed/Frozen	53 - Retort Pouch/Conventional				
2B- Frozen/Block	54 - Retort Pouch/Smoked				
2I – Frozen/IQF	6 – Cooked				
3 - Salted/Brined	7 – Live				
4 – Smoked	8 – Dried				
Area and Product Cod	es are listed on Page ii.				

### FISH BUYING RETRO PAYMENTS/POSTSEASON ADJUSTMENTS: FORM M(1)

*If filed separately from your COAR, please submit a Certification Page (page 1) with this form. Make photocopies of this form in the event of multiple retro payments and/or postseason adjustments.

Processor Code:		Company Name:				Location:		
Year	Species Name	Species Code	Area Purchased	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen (Base + adjustment)	
For Example: 2004	Chinook Salmon	410	E	01	01	4,250	\$5,501.05	
						,		
1		1	1	I	1	İ	1	

SPECIES CODES				
410 – Chinook Salmon	710 – Sablefish			
420 – Sockeye Salmon	270 – Pollock, Walleye			
430 – Coho Salmon	130 – Lingcod			
440 – Pink Salmon	921 – Red King Crab			
450 – Chum Salmon	931 – Tanner (bairdi) Crab			
200 – Halibut	932 – Snow (opilio) Crab			
110 – Pacific Cod				
Area, Gear, and Delivery Codes are listed on Page ii.				

## FISH BUYING RETRO PAYMENTS/POSTSEASON ADJUSTMENTS: FORM M(2)

*If filed separately from your COAR, please submit a Certification Page (page 1) with this form. Make photocopies of this form in the event of multiple retro payments and/or postseason adjustments.

Processor Code:	Company Name:	Location:
-----------------	---------------	-----------

Year	Species Name	Species Code	Area Purchased	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen (lbs)	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2004	Chinook Salmon	410	E	01	01	4,250	\$5,501.05
							·

SPECIES CODES					
410 – Chinook Salmon	710 – Sablefish				
420 – Sockeye Salmon	270 – Pollock, Walleye				
430 – Coho Salmon	130 – Lingcod				
440 – Pink Salmon	921 – Red King Crab				
450 – Chum Salmon	931 – Tanner (bairdi) Crab				
200 – Halibut	932 – Snow (opilio) Crab				
110 – Pacific Cod					
Area, Gear, and Delivery Codes are listed on Page ii.					

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If you believe you have been discriminated against in any program, activity, or facility, or if you desire further information please write to ADF&G, P.O. Box 25526, Juneau, AK 99802-5526; U.S. Fish and Wildlife Service, 4040 N. Fairfax Drive, Suite 300 Webb, Arlington, VA 22203 or O.E.O., U.S. Department of the Interior, Washington DC 20240.

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