

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

2017 Commercial Operator's Annual Report
Booklet

Please contact the Seafood Industry Coordinator for instructions on completing this form
at: (907) 465-6131 or email dfg.seafood-coord@alaska.gov
This form can be found online at: <http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar>



Mail all completed forms by April 1, 2018 to:

Alaska Department of Fish & Game
Division of Commercial Fisheries
Attn: Seafood Industry Coordinator
P O Box 115526
Juneau, AK 99811-5526
Phone (907) 465-6131

Table of Contents

INSTRUCTIONS	i
COAR CODES	ii
CERTIFICATION PAGE	1
FORMS CHECKLIST	2
FORMS	3-30
<i>Salmon Buying: Form A(1)</i>	3
<i>Salmon Buying: Form A(2)</i>	4
<i>Salmon Buying: Form A(3)</i>	5
<i>Chinook Salmon Production: Form B(1)</i>	6
<i>Sockeye Salmon Production: Form B(2)</i>	7
<i>Coho Salmon Production: Form B(3)</i>	8
<i>Pink Salmon Production: Form B(4)</i>	9
<i>Chum Salmon Production: Form B(5)</i>	10
<i>Salmon Roe & Byproduct Production: Form B(6)</i>	11
<i>Herring Buying: Form C(1)</i>	13
<i>Herring Buying: Form C(2)</i>	14
<i>Herring Production: Form D</i>	15
<i>Crab Buying: Form E</i>	17
<i>Crab Production: Form F</i>	18
<i>Shrimp/Misc. Shellfish and Finfish Buying: Form G</i>	19
<i>Shrimp/Misc. Shellfish and Finfish Production: Form H</i>	20
<i>Groundfish Buying: Form I(1)</i>	21
<i>Groundfish Buying: Form I(2)</i>	22
<i>Groundfish Production: Form J(1)</i>	23
<i>Groundfish Production: Form J(2)</i>	24
<i>Halibut Buying and Production: Form K</i>	25
<i>Custom Production (done by you): Form L(1)</i>	27
<i>Custom Production (done for you): Form L(2)</i>	28
<i>Fish Buying Retro Payments/Postseason Adjustements: Form M(1)</i>	29
<i>Fish Buying Retro Payments/Postseason Adjustements: Form M(2)</i>	30

Instructions for completing the 2016 Commercial Operator's Annual Report

Instructions for Certification Page - Page 1:

MANDATORY for everyone. Everyone who buys, processes, and/or sells fishery resources **MUST** complete this page. If you had more than one processor code for 2017, you must complete a separate form for each processor code. If you *did not operate* with your processor code in 2017, 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 your operation and refers specifically to species, area of harvest, gear types, delivery codes, weights, and pricing that are listed on fish tickets filled out using your company's processor code. Do not include fish you purchased from another licensed processor (where they wrote the fish ticket). 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 not list individual price information when species, area, gear and delivery code are the same;** add together like data pounds purchased and total amounts paid to calculate the *Avg. Price/Lb.*

Please include all POST-SEASON adjustments and/or BONUSES, including credit received by fishermen for gas expenses, ice, delivery premiums, and other miscellaneous expenses. 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. You may attach an Excel spreadsheet in place of the actual form, as long as the columns are in exactly the same order as they appear in the COAR booklet and are clearly labeled.

If you are a fisherman who processes, exports, and/or sells only your own catch (i.e., direct marketer, catcher/exporter, or catcher/processor), do not fill out the Buying forms. Use the *Production* forms only.

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

List only the production done by your company where you own the fish. This includes both processed and unprocessed seafood for which your company wrote fish tickets. Do not include fish you kept for your own personal use. Use Form L(2) for all custom production (custom processing and/or packaging) done for you by another 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 net 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, area processed, processes, or products on the same line. Do not list individual price information when species, area, process, and products are the same;** the *Avg. Price/Lb.* column is meant for the *average* price calculated from the total value and total pounds. Enter a retail value instead of wholesale value if that is how you market your product. If multiple process codes apply to your product, use the process code that adds the most value to the product. You may attach an Excel spreadsheet in place of the actual form, as long as the columns are in exactly the same order as they appear in the COAR booklet and clearly labeled.

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 2,000 pounds of coho salmon that were headed and gutted then frozen in Kodiak, the appropriate codes would be: Area of Processing = K (for Kodiak); Process = 2 (for frozen); Product = 07 (for H&G salmon).

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



List all other companies, or other operations within your company, for whom your company did custom production (custom processing and/or packaging) on **Form L(1)**. List all production done for you 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.

If you have questions, please call ADF&G at (907) 465-6131

COAR Codes

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

Gear Codes			
01-Purse Seine	11-Diving	22-Dredge	47-Pelagic/Mid-water Trawl
02-Beach Seine	12-Handpicked	23-Hydro/Mechanical Dredge	61-Longline
03-Drift Gillnet	13-Dip Net	25-Dinglebar Troll	77-Fish Ladder/Raceway
04-Set Gillnet	14-Weir	26-Mechanical Jigs	90-Trap
05-Hand Line/Jig/Troll	15-Power Gurdy Troll	27-Double Otter Trawl	91-Pots
07-Non-Pelagic/Bottom Trawl	17-Beam Trawl	34-Herring Gillnet	99-Other/Specify gear on appropriate form
08-Fishwheel	18-Shovel	37-Pair Trawl	
10-Ring Nets	21-Pound	41-Sunken Gillnet	

Area Codes			
<p>For buying forms, use the area of harvest for 'Area of Harvest column.' If unsure of the COAR area, please use the translation table from statistical area to COAR area found here: http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar. For production forms, use the COAR area that corresponds to the port of processing. If unsure of a port's COAR area, use the translation table from port to COAR area found at the above link. For at-sea operations, use the COAR area that corresponds to the area of harvest for both buying and production forms. If unsure of the COAR area, use the translation table from statistical area to COAR area found at the above link. If you have questions about which area to use contact dfg.seafood-coord@alaska.gov or (907) 465-6131.</p>			
<p>Adak: R-Adak</p> <p>Alaska Peninsula: MN-North Peninsula MS-South Peninsula</p> <p>Bering Sea: Q1- Pribilof Islands Q2- St Matthew Island Q4- St Lawrence Island</p> <p>Bristol Bay: T- Bristol Bay</p> <p>Chignik: L-Chignik</p>	<p>Cook Inlet: HU- Upper Cook Inlet HL- Lower Cook Inlet</p> <p>Dutch Harbor: O- Dutch Harbor</p> <p>EEZ (federal waters): FB- Bering Sea FG- Gulf of Alaska</p> <p>Kodiak: K- Kodiak</p> <p>Kotzebue: X- Kotzebue</p>	<p>Kuskokwim: W- Kuskokwim</p> <p>Norton Sound: Z- Norton Sound</p> <p>Prince William Sound: E1- Copper/Bering Rivers E2- Eastern PWS E3- PWS excluding Eastern/Copper/Bering Districts</p> <div style="text-align: center; margin-top: 10px;">  </div>	<p>Southeast: A1- Juneau/Haines A2- Yakutat B- Ketchikan C-Petersburg/Wrangell D- Sitka/Pelican</p> <p>Yukon: YL- Lower Yukon YU-Upper Yukon</p> <div style="text-align: right; margin-top: 10px;">  </div>

State of Alaska Department of Fish and Game
2017 Commercial Operator's Annual Report
CERTIFICATION PAGE

FOR ADF&G USE ONLY
<u>LOGGED CERTIFICATION PAGE:</u>
<u>ENTERED BUYING INFO:</u>
<u>ENTERED PRODUCTION INFO:</u>

**You must return this page
 by April 1, 2017 to be in compliance with
 5 AAC 39.130 and 50 CFR 679, whether you operated or not.**

*** **CONFIDENTIAL** ***

The Commercial Operator's 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 Federal Waters (EEZ). Complete one Certification Page and/or report for each processor code held by your company. Do not combine activities for more than one processor code on this form. Use a separate report form for each processor code.

Processor Code:	<div style="border-bottom: 1px solid black; text-align: center; margin-bottom: 5px;"> _ _ _ _ _ </div> <p style="text-align: center; margin: 0;">Enter only one code</p>
------------------------	--

Check the correct response to the three questions below. If you check YES to any of the following questions, you must file a complete COAR in addition to this Certification Page. Please complete those forms that apply to your processor code for the year 2017 by using the checklist on Page 2. Return **original** completed report form(s) to ADF&G by **April 1, 2018**.

- | | | |
|------------|-----------|--|
| YES | NO | Did you operate using the above Processor Code in 2017? |
| ___ | ___ | |
| ___ | ___ | Were fish tickets written using the above Processor Code in 2017? |
| ___ | ___ | Did you operate <u>only</u> in the Exclusive Economic Zone (3-200 miles offshore) in 2017? |

Company Name and Address: If address is incorrect or missing, please correct the error on the label or print your permanent address here.		Physical Location of Land-Based Plant:	
Company Name:		Name of Facility/Vessel:	
Street:			
City/State/Zip:			
Contact Name (Print or type)		Title	
E-Mail Address		Telephone Number	
Company Fax Number			
Alternate Contact (Print or type)		Alternate Contact Title	
Alternate Contact E-Mail Address		Alternate Contact Telephone Number	

CERTIFICATION: Please be sure that you have reviewed all information in the remaining pages of this report before signing the following statement.

I, , certify under penalty of perjury that I have reviewed all information contained in this report, that it is true and complete to the best of my knowledge, and that I am the owner/authorized agent for this operation.

PLEASE MAIL ORIGINAL Keep a copy for your records. Mail forms to: **ADF&G Division of Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526.** Contact info: (907) 465-6131 or email dfg.seafood-coord@alaska.gov
 Additional forms available at <http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar>

CHECK LIST

Please read the following statements (1-3) to determine which forms are required. If you need assistance determining which statement applies to you during 2017, please contact the Alaska Department of Fish and Game at (907) 465-6131.

1) I am a fisherman who processes, sells, and/or exports ONLY my own catch in the following types of fisheries:

<u>Fishery:</u>	<u>Required Forms (Production Only):</u>
<input type="checkbox"/> Salmon	Form B(1-6) and Certification Page
<input type="checkbox"/> Herring	Form D and Certification Page
<input type="checkbox"/> Crab	Form F and Certification Page
<input type="checkbox"/> Shrimp/Misc. Shellfish & Finfish	Form H and Certification Page
<input type="checkbox"/> Groundfish	Form J and Certification Page
<input type="checkbox"/> Halibut	Form K (Production Section Only) and Certification Page

Check all that apply and tear out the corresponding forms from the booklet to complete and return.

- OR -

2) I am a fisherman who has my catch processed for me by another processor (custom processed) for further sale by me (e.g., vacuum packed, smoked sockeye fillets to domestic markets):

Required Forms:

- Form L(2)** and Certification Page

Do not include custom processed products on any other production forms. Use ONLY Form L(2).

Tear out the corresponding forms from the booklet to complete and return.

- OR -

3) My company/operation purchased fish from fishermen on the grounds and/or at dockside. Those purchases were from the following fisheries and were either: a) processed on the purchasing vessel or at our shorebased facility by means of freezing, butchering, canning, smoking, etc.; b) not processed; and/or c) exported out of the state of Alaska:

Fishery:	*Required Forms:
<input type="checkbox"/> Salmon	<input type="checkbox"/> Buying Form A(1-3) and Certification Page <input type="checkbox"/> Production Form B(1-6) and Certification Page
<input type="checkbox"/> Herring	<input type="checkbox"/> Buying Form C(1-2) and Certification Page <input type="checkbox"/> Production Form D and Certification Page
<input type="checkbox"/> Crab	<input type="checkbox"/> Buying Form E and Certification Page <input type="checkbox"/> Production Form F and Certification Page
<input type="checkbox"/> Shrimp/ Misc Shellfish & Finfish	<input type="checkbox"/> Buying Form G and Certification Page <input type="checkbox"/> Production Form H and Certification Page
<input type="checkbox"/> Groundfish	<input type="checkbox"/> Buying Form I(1-2) and Certification Page <input type="checkbox"/> Production Form J(1-2) and Certification Page
<input type="checkbox"/> Halibut	<input type="checkbox"/> Buying Form K and Certification Page <input type="checkbox"/> Production Form K and Certification Page

Check all that apply and tear out the corresponding forms from the booklet to complete and return.

*Note: if your company/operation had another company process some of your fish, fill out and return **Form L(2)** for that portion of your production.



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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. <input checked="" type="checkbox"/> If \$ Not Final
SEINE GEAR (01 or 02 – Write in the correct gear code)							
<i>For Example:</i> Pink Salmon	440	B	01	01	6,937	\$1,518.16	<input type="checkbox"/> 0.22
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. <input type="checkbox"/> If \$ Not Final
GILLNET GEAR (03 or 04 – Write in the correct gear code)							
<i>For Example:</i> Chinook Salmon	410	T	03	01	19,453	\$12,644.45	<input type="checkbox"/> 0.65
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>

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 not combine multiple gear types, areas, or delivery codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

**Mail all completed forms to: ADF&G Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526
Phone (907) 465-6131**

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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. <input checked="" type="checkbox"/> If \$ Not Final
TROLL GEAR (05 or 15 – Write in the correct gear code)							
<i>For Example:</i> Chinook Salmon	410	A1	05	04	12,181	\$18,406.00	<input type="checkbox"/> 1.51
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>

HATCHERY (77)							
<i>For Example:</i> Pink Salmon	440	B	77	01	5,412	\$324.72	<input type="checkbox"/> 0.06
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>
			77				<input type="checkbox"/>

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

- Use a separate line for each gear type. Do not combine multiple gear types, areas, or delivery codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

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SOCKEYE SALMON PRODUCTION: FORM B(2)

See Production Instructions on Page i.

SOCKEYE SALMON — 420					
<i>Area of Processing</i>	<i>Process Code</i>	<i>Product Code</i>	<i>Total Net Weight (lbs)</i>	<i>Total Value (\$)</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> T	28	07	2,568,550	\$5,162,786.00	2.01

SOCKEYE SALMON CANNED PRODUCTION						
<i>Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.</i>						
SOCKEYE SALMON — 420						
<i>Area of Processing</i>	<i>Process Code</i> <i>51, 52, 53 or 54</i>	<i>Can Size</i> <i>(oz)</i>	<i># Cans Per Case</i>	<i># of Cases</i>	<i>Total Value</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> B	51	7.50	24	57,000	\$1,850,000.00	2.88

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	
<i>Area and Product Codes are listed on Page ii.</i>		

- Use a separate line for each process. Do not combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do not use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

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PINK SALMON PRODUCTION: FORM B(4)

See Production Instructions on Page i.

PINK SALMON — 440					
<i>Area of Processing</i>	<i>Process Code</i>	<i>Product Code</i>	<i>Total Net Weight (lbs)</i>	<i>Total Value (\$)</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> C	2S	20	36,850	\$47,905.00	1.30

PINK SALMON CANNED PRODUCTION						
<i>Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.</i>						
PINK SALMON — 440						
<i>Area of Processing</i>	<i>Process Code 51, 52, 53 or 54</i>	<i>Can Size (oz)</i>	<i># Cans Per Case</i>	<i># of Cases</i>	<i>Total Value</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> B	51	7.50	24	57,000	\$1,850,000.00	2.88

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	
<i>Area and Product Codes are listed on Page ii.</i>		

- Use a separate line for each process. Do not combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do not use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

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CHUM SALMON PRODUCTION: FORM B(5)

See Production Instructions on Page i.

CHUM SALMON — 450					
<i>Area of Processing</i>	<i>Process Code</i>	<i>Product Code</i>	<i>Total Net Weight (lbs)</i>	<i>Total Value (\$)</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> C	2B	31	368	\$221.00	0.60

CHUM SALMON CANNED PRODUCTION						
<i>Complete an entry for each can size produced. Indicating can size in hundredths of an ounce as the example below.</i>						
CHUM SALMON — 450						
<i>Area of Processing</i>	<i>Process Code 51, 52, 53 or 54</i>	<i>Can Size (oz)</i>	<i># Cans Per Case</i>	<i># of Cases</i>	<i>Total Value</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> B	52	7.50	24	57,000	\$1,850,000.00	2.88

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	
<i>Area and Product Codes are listed on Page ii.</i>		

- Use a separate line for each process. Do not combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do not use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

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SALMON ROE & BYPRODUCT PRODUCTION: FORM B(6)

See Production Instructions on Page i.

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

SALMON BYPRODUCT PRODUCTION						
SALMON BYPRODUCTS (410-450)						
<i>Species Code</i>	<i>Area of Processing</i>	<i>Process Code</i>	<i>Product Code</i>	<i>Total Net Weight (lbs)</i>	<i>Total Value (\$)</i>	<i>Avg. Price/Lb.</i>
<i>For Example:</i> 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 Product Codes are listed on Page ii.

- Use a separate line for each process. Do not combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do not use separate lines when species, area, process, and product are the *same*; add together the net weights for total – add together values - calculate the *average* price per pound.
- Do not include on this form any salmon discards or salmon kept for personal use.

**Mail all completed forms to: ADF&G Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526
Phone (907) 465-6131**

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HERRING BUYING: FORM C(2)

See Buying Instructions on Page i.

HERRING — 230

POUND (21)						
Species Name	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb. <input checked="" type="checkbox"/> If \$ Not Final
<i>For Example: Herring eggs on kelp - unsalted</i>	A1	21	45	15,257	\$80,099.25	<input type="checkbox"/> 5.25
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>
		21				<input type="checkbox"/>

HAND PICKED (12)						
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>
		12				<input type="checkbox"/>

***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 not combine multiple gear types, areas, or delivery codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Do not include on this form any herring discards or herring kept for personal use.

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SHRIMP/MISC. SHELLFISH & FINFISH BUYING: FORM G

See Buying Instructions on Page i.

Species Name	Species Code	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb <input checked="" type="checkbox"/> If \$ Not Final
TRAWL GEAR (7 or 17 – Write in the correct gear code)							
<i>For Example:</i> Shrimp, Sidedstriped	962	C	17	01	500	\$1,265.00	<input type="checkbox"/> 2.53
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>

POT GEAR (91)							
			91				<input type="checkbox"/>
			91				<input type="checkbox"/>
			91				<input type="checkbox"/>
			91				<input type="checkbox"/>
			91				<input type="checkbox"/>

DIVING or HANDPICKED GEAR (11 or 12 – Write in the correct gear code)							
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>
							<input type="checkbox"/>

OTHER GEAR or AQUATIC FARM SITE SHELLFISH (Specify)							
							<input type="checkbox"/>
							<input type="checkbox"/>

SHRIMP, MISC. SHELLFISH & FINFISH SPECIES CODES			DELIVERY/PRODUCT CODES
511 – Eulachon	720- tuna albacore	895 – Sea Cucumber	01 – Whole or Live Food Fish
515 – Surf Smelt	810 – Butter Clam	890 – Snails	02 – Whole Bait Fish
516 – Capelin	815 – Geoduck Clam	892 – Red Sea Urchin	07 – H&G Western Cut
521 – Arctic Char	830 – Razor Clam	893 – Green Sea Urchin	08 – H&G Eastern Cut
540 – Steelhead Trout	840 – Littleneck Clam	961 – Northern (pink) Shrimp	36 – Mantles (squid & octopus)
570 – Sheefish	850 – Scallop, Weathervane	962 – Sidedstriped Shrimp	78 – Tails (shellfish only)
580 – Whitefish general	855 – Blue Mussel	963 – Humpy Shrimp	80 – Sections (shellfish only)
583 -Whitefish Cisco	860 – Abalone	964 – Coonstriped Shrimp	81 – Meat (shellfish only)
585 Whitefish Bering Cisco	870 – Octopus	965 – Spot Shrimp	
588 -Whitefish Humpback	875 – Squid		

Area and Gear Codes are listed on Page ii.

- Use a separate line for each gear type. Do not combine multiple gear types, areas, or delivery codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Do not include on this form any discards or any species kept for personal use.

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Phone (907) 465-6131**

HALIBUT BUYING AND PRODUCTION: FORM K

See Buying and Production Instructions on Page i.

HALIBUT – 200

BUYING					
Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen (lbs)	Total Amount Paid to Fishermen	Avg. Price/Lb. <input checked="" type="checkbox"/> If \$ Not Final
<i>For Example:</i> B	61	05	1,480	\$5,180.00	<input type="checkbox"/> 3.50
					<input type="checkbox"/>
					<input type="checkbox"/>
					<input type="checkbox"/>
					<input type="checkbox"/>

PRODUCTION					
Area Processed	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
<i>For Example:</i> HL	2	05	1,480	\$7,178.00	4.85

CANNED						
Area Processed	Process Code	Can Size (oz)	# Cans Per Case	# of Cases	Total Value (\$)	Avg. Price/Lb.

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
<i>Area, Delivery, and Product Codes are listed on Page ii.</i>	

- Use a separate line for each gear type. Do not combine multiple gear types, areas, or delivery codes on the same line.
- Do not use separate lines when species, area, gear, and delivery code are the same; add together the pounds purchased for total – add amounts paid for total - calculate the average price per pound.
- Use a separate line for each process. Do not combine multiple processes on the same line.
- Use a separate line for each product. Do not combine multiple products on the same line.
- Do not include on this form any discards or any halibut kept for personal use.

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CUSTOM PRODUCTION – DONE FOR YOU: FORM L(2)

List Only Custom Production Done For You: 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.

Company Name: _____ (Company Performing Custom Production)	Processor Code: (if known)	F- (Company Performing Custom Production)
Location OR Vessel Name: _____		

CUSTOM FRESH/FROZEN PRODUCTION							
List production intended for wholesale/retail market and not frozen for canning later.							
Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
<i>For Example:</i> Halibut	200	B	2	05	40,105	\$160,420.00	4.00

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, 52, 53 or 54	Can Size (oz)	Number of cans per case	Number of Cases	Total Wholesale Value	Avg. Price/Lb.
<i>For Example:</i> Sockeye Salmon	420	T	51	7.5	48	9,500	\$515,280.00	2.41

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
<i>Area and Product Codes are listed on Page ii.</i>	

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If you believe you have been discriminated against in any program, activity, or facility please write:

- ADF&G ADA Coordinator, P.O. Box 115526, Juneau, AK 99811-5526
- U.S. Fish and Wildlife Service, 4401 N. Fairfax Drive, MS 2042, Arlington, VA 22203
- Office of Equal Opportunity, U.S. Department of the Interior, 1849 C Street NW MS 5230, Washington DC 20240.

The department's ADA Coordinator can be reached via phone at the following numbers:

- (VOICE) 907-465-6077
- (Statewide Telecommunication Device for the Deaf) 1-800-478-3648
- (Juneau TDD) 907-465-3646
- (FAX) 907-465-6078

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