# 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 <a href="mailto:dfg.seafood-coord@alaska.gov">dfg.seafood-coord@alaska.gov</a>
This form can be found online at: <a href="http://www.adfg.alaska.gov/index.cfm">http://www.adfg.alaska.gov/index.cfm</a>?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
Salmon Buying: Form A(1)	3
Salmon Buying: Form A(2).	4
Salmon Buying: Form A(3).	5
Chinook Salmon Production: Form B(1)	6
Sockeye Salmon Production: Form B(2)	7
Coho Salmon Production: Form B(3)	8
Pink Salmon Production: Form B(4).	9
Chum Salmon Production: Form B(5).	10
Salmon Roe & Byproduct Production: Form B(6)	11
Herring Buying: Form C(1)	13
Herring Buying: Form C(2)	14
Herring Production: Form D	
Crab Buying: Form E	17
Crab Production: Form F	18
Shrimp/Misc. Shellfish and Finfish Buying: Form G	19
Shrimp/Misc. Shellfish and Finfish Production: Form H	20
Groundfish Buying: Form I(1)	21
Groundfish Buying: Form I(2)	22
Groundfish Production: Form J(1)	23
Groundfish Production: Form J(2)	24
Halibut Buying and Production: Form K	25
Custom Production (done by you): Form L(1)	27
Custom Production (done for you): Form L(2)	28
Fish Buying Retro Payments/Postseason Adjustements: Form M(1)	29
Fish Ruving Retro Payments/Postseason Adjustements: Form M(2)	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 <u>must complete a separate form for each processor code</u>. 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 <u>amount paid to fishermen by your operation</u> and refers specifically to species, area of harvest, gear types, delivery codes, weights, and pricing that are listed on fish tickets filled out using <u>your</u> company's processor code. Do <u>not</u> 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*.

<u>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. 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 <u>only your own catch</u> (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 <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 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 <u>process</u> 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 <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.

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

## **COAR Codes**

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

Gear Codes									
01-Purse Seine 11-Diving 22-Dredge 47-Pelagic/Mid-water Tr									
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						
08-Fishwheel	18-Shovel	37-Pair Trawl	appropriate form						
10-Ring Nets	21-Pound	41-Sunken Gillnet							

## Area Codes

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: <a href="http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar">http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar</a>. 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.

Adak:	Cook Inlet:	Kuskokwim:	Southeast:
<b>R</b> -Adak	HU- Upper Cook Inlet	W- Kuskokwim	A1- Juneau/Haines
Alaska Peninsula:	<b>HL</b> - Lower Cook Inlet	Norton Sound:	A2- Yakutat
MN-North Peninsula	Dutch Harbor:	Z- Norton Sound	B- Ketchikan
MS-South Peninsula	O- Dutch Harbor	Prince William Sound:	C-Petersburg/Wrangell
Bering Sea:	EEZ (federal waters):	E1- Copper/Bering Rivers	<b>D</b> - Sitka/Pelican
Q1- Pribilof Islands	FB- Bering Sea	E2- Eastern PWS	Yukon:
Q2- St Matthew Island	FG- Gulf of Alaska	E3- PWS excluding	YL- Lower Yukon
Q4- St Lawrence Island	Kodiak:	Eastern/Copper/Bering Districts	YU-Upper Yukon
Bristol Bay:	<b>K</b> - Kodiak	( S)	
T- Bristol Bay	Kotzebue:		M
Chignik:	X- Kotzebue		
<b>L</b> -Chignik			
			The state of the s

## State of Alaska Department of Fish and Game

# 2017 Commercial Operator's Annual Report

## **CERTIFICATION PAGE**

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.

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

## \*\*\* 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 <u>each processor code</u> 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.

	<b>Processor Code:</b>			
		Enter	only one code	
	mplete COAR in ade essor code for the year	<b>dition t</b> or r 2017 b	this Certificat	<b>TES to any of the following ion Page.</b> Please complete those klist on Page 2. Return <b>original</b>
YES NO Did you o	operate using the above	ve Proce	ssor Code in 201	17?
Were fish	tickets written using	the above	ve Processor Co	de in 2017?
Did you o	operate <i>only</i> in the Exc	clusive I	Economic Zone	(3-200 miles offshore) in 2017?
Company Name and Address: If address is in correct the error on the label or print your per Company Name:		Physical	Location of Land-E	Based Plant:
Street:		Name of	Facility/Vessel:	
City/State/Zip:				
Contact Name (Print or type)			Title	
E-Mail Address			Telephone Numbe	er e
Company Fax Number				
Alternate Contact (Print or type)			Alternate Contact	Title
Alternate Contact E-Mail Address			Alternate Contact	Telephone Number
<b>CERTIFICATION:</b> Please be sure the following statement.	nat you have reviewed all i	informatio	n in the remaining p	pages of this report before signing the
I, print	co	ntained in	n this report, that i	ary that I have reviewed all information it is true and complete to the best of my ner/authorized agent for this operation.
sign			date	

<u>PLEASE MAIL ORIGINAL Keep a copy for your records.</u> 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 <a href="http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar">http://www.adfg.alaska.gov/index.cfm?adfg=fishlicense.coar</a>

## **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, s	ells,	and/or exp	oorts ONLY <u>my own</u> catch in the
following types of fisheries:			
Fishery: □ Salmon □ Herring □ Crab □ Shrimp/Misc. Shellfish & Fin □ Groundfish □ Halibut		Form I Form I Form I Form I Form J Form I Certific	ed Forms (Production Only):  B(1-6) and Certification Page Of and Certification Page F and Certification Page H and Certification Page H and Certification Page K (Production Section Only) and eation Page
Check all that apply and tear out the corr	espoi	nding forms	from the booklet to complete and return.
		- OR -	
	Page	on any other	· · · · · · · · · · · · · · · · · · ·
		- OR -	
3) My company/operation purchased dockside. Those purchases were from on the purchasing vessel or at our she canning, smoking, etc.; b) not process	n the orebo	following j ased facility	fisheries and were either: a) processed y by means of freezing, butchering,
Fishery:	*R	equired For	ms:
☐ Salmon		Buying Production	<b>Form A(1-3)</b> and Certification Page <b>Form B(1-6)</b> and Certification Page
☐ Herring		Buying Production	Form C(1-2) and Certification Page Form D and Certification Page
☐ Crab		Buying Production	Form E and Certification Page Form F and Certification Page
☐ Shrimp/ Misc Shellfish & Finfish		Buying Production	Form G and Certification Page Form H and Certification Page
☐ Groundfish		Buying Production	Form <b>I</b> (1-2) and Certification Page Form <b>J</b> (1-2) and Certification Page
☐ Halibut		Buying Production	Form K and Certification Page Form K and Certification Page
Check all that apply and tear out the cor	respo	onding form	s from the booklet to complete and return.
*Note: if your company/operation had an	othe	r company p	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.  ☑ If \$ Not Final			
	SEINE GEAR (01 or 02 – Write in the correct gear 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	Т	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 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 <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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.  ☑ If \$ Not Final			
	TROLL GEAR (05 or 15 – Write in the correct gear code)									
For Example: Chinook Salmon	410	A1	05	04	12,181	\$18,406.00	□ 1.51			

HATCHERY (77)									
For Example: Pink Salmon	440	В	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 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 <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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.  ☑ If \$ Not Final	
M	MISCELLANEOUS GEARS (not previously listed or continued from other pages)							
For Example: Chum Salmon	450	YU	08	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 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 <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.	CHINOOK SALMON — 410								
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.				
For Example:	28	07	2530.00	\$10,930.00	4.32				
				_					

	CHINOOK SALMON CANNED PRODUCTION									
Complete	Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.									
CHINOOK S	<b>ALMON</b> — 410									
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.				
For Example: 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					
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> 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.

# **SOCKEYE SALMON PRODUCTION: FORM B(2)**

See Production Instructions on Page i.

SOCKEYE SALMON — 420								SOCKEYE S
rice/Lb.	Avg. Price	ue (\$)	Total Valu	let Weight (lbs)	Total N	Product Code	Process Code	Area of Processing
.01	2.01	36.00	\$5,162,786	2,568,550		07	28	For Example:
· · · · · ·								

Complete	SOCKEYE SALMON CANNED PRODUCTION  Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.								
SOCKEYE S	ALMON — 420								
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.			
For Example:	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					
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> 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 <u>not</u> 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	COHO SALMON — 430							
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. 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 the example below.								
COHO SALN	MON — 430								
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.			
For Example:	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						
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> 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 <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	ON — 440				
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example:	2S	20	36,850	\$47,905.00	1.30

	PINK SALMON CANNED PRODUCTION										
Complete	Complete an entry for each can size produced. Indicate can size in hundredths of an ounce as the example below.										
PINK SALM	PINK SALMON — 440										
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.					
For Example: <b>B</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							
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> 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 <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	MON — 45	0			
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
For Example:	2B	31	368	\$221.00	0.60
			_		

Complete	CHUM SALMON CANNED PRODUCTION  Complete an entry for each can size produced. Indicating can size in hundredths of an ounce as the example below.										
	Complete an entry for each can size produced. Indicating can size in numericans of an ounce as the example below.  CHUM SALMON — 450										
Area of Processing	Process Code 51, 52, 53 or 54	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Avg. Price/Lb.					
For Example:	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								
Area	and Product Codes are listed on	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> 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 <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	SALMON ROE (410-450)									
Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. 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 (\$)	Avg. 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 Produ	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> 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 <u>not</u> include on this form any salmon discards or salmon kept for personal use.

THIS PAGE INTENTIONALLY LEFT BLANK

## **HERRING BUYING: FORM C(1)**

See Buying Instructions on Page i.

#### HERRING — 230

SEINE GEAR (01 or 02 – Write in the correct Gear Code)								
Species Name	Area of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.  If \$ Not Final		
For Example:	Harvesi	Useu	Coue	from Pishermen	risnermen			
Herring w/ Sac Roe	В	01	43	294,956	\$126,831.08	□ 0.43		
			CILI	NET GEAR (34)				
		34	GILL	IVET GEAR (34)				
		34						
		34						
		34						
		34						
		34						
		34						
		34		-				
		34						
		34						
		34				П		

\*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> 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 <u>not</u> include any herring discards or herring kept for personal use on this form.

## **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. ⊠ If \$ Not Final		
For Example: Herring eggs on kelp - unsalted	A1	21	45	15,257	\$80,099.25	□ 5.25		
norp unsureu	111	21		10,207	ψου,υννισο			
		21						
		21						
		21						
		21						
		21						
		21						
		21						
		21						
		21						
		21						

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

<sup>\*</sup>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> 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 <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 (\$)	Avg. Price/Lb.
For Example:	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 (\$)	Avg. 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> 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 <u>not</u> include on this form any herring discards or herring kept for personal use.

THIS PAGE INTENTIONALLY LEFT BLANK

## **CRAB BUYING: FORM E**

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.  ⊠ 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					
925 – Hanasaki (spiny) King Crab	953 – Verilli Crab					
931 – Tanner (bairdi) Crab						
Area, Gear, and Deliver	y 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 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 <u>not</u> include on this form any crab discards or crab kept for personal use.

# **CRAB PRODUCTION: FORM F**

\*\*\*\*\*\*Please indicate fresh or frozen for all cooked crab\*\*\*\*\*\*\*\*\*

See Production Instructions on Page i.

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

CRAB SPECIA	ES 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						
925 – Hanasaki (spiny) King Crab	953 – Verilli Crab	2S – Frozen/Shatter Pack						
931 – Tanner (bairdi) Crab								
	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> 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 <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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. 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		
			PO	OT GEAR	(91)				
			91		, ,				
			91						
			91						
			91						
			91						
DIVIN	VG or HA	NDPICKE	ED GEA	R (11 or	12 – Write in t	he correct gear co	de)		
						3			
0	OTHER GEAR or AQUATIC FARM SITE SHELLFISH (Specify)								
			~			` 1 95/			

SHRIMP, MIS	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 – Sidestriped 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	588 -Whitefish Humpback 875 – Squid							
	Area and Gear C	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 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 <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 (\$)	Avg. Price/Lb.
For Example:			_				
Shrimp, Coonstriped	964	A1	2	78	495	\$3,450.15	6.97

SHRIMP, MISC. SI	HELLFISH & FINF	PROCESS CODES						
511 – Eulachon	810 – Butter Clam	890 – Snails	1 - Fresh					
515 – Surf Smelt	815 – Geoduck Clam		18 - Vacuum Packed/Fresh	51 – Canned/Conventional				
516 – Capelin	830 – Razor Clam	892 – Red Sea Urchin	2 - Frozen	52 - Canned/Smoked				
521 – Arctic Char	840 – Littleneck Clam	893 – Green Sea Urchin	28 - Vacuum Packed/Frozen					
	850 – Scallop,			53 - Retort Pouch-				
540 – Steelhead Trout	Weathervane	961 - Northern (pink) Shrimp	2B - Frozen/Block	/Conventional				
570 – Sheefish	855 – Blue Mussel	962 – Sidestriped Shrimp	2I - Frozen/IQF	54 - Retort Pouch-				
580 – Whitefish	860 – Abalone	963 – Humpy Shrimp	3 - Salted/Brined	/Smoked				
		964 – Coonstriped	38 - Vacuum Packed/Salt					
583- Whitefish Cisco	870 – Octopus	Shrimp	Brined	6 - Cooked				
585-Whitefish Bering				7 - Live				
Cisco	875 – Squid	965 – Spot Shrimp	4 - Smoked					
588-Whitefish Humpback	895 – Sea Cucumber		48 -Vacuum Packed/Smoked	8 - Dried				
	Area and Gear 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> 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 <u>not</u> 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 of Harvest	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. 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	ies Code	s 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> 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 <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 of Harvest	Gear Used		Total Pounds Purchased from Fishermen		Avg. 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	173 – Dark Rockfish	216 – Lumpsucker					
112 – Pacific hake	142 – Black Rockfish	175 – Yellowmouth Rockfish	220 – Pacific Saury					
116 – Bering Flounder	143 – Thornyheads (Idiots)	176 – Harlequin Rockfish	250 – Pacific Tomcod					
117-flounder, kamchatka	145 – Yelloweye (Red Snapper)	177 – Blackgill Rockfish	260 – Pacific Flatnose					
121 – Arrowtooth Flounder	146 – Canary Rockfish	178 – Chilipepper Rockfish	270 – Pollock, Walleye					
122 – Flathead Sole	147 – Quillback Rockfish	179 – Pygmy Rockfish	590 -Burbot					
123 – Rock Sole	148 – Tiger Rockfish	180 – Shad	600 – Lamprey, Pacific					
124 – Dover Sole	149 – China Rockfish	181 – Shortbelly Rockfish	601- Arctic Lamprey					
125 – Rex Sole	150 – Rosethorn Rockfish	182 – Splitnose Rockfish	680 Sturgeon, general					
126 – Butter Sole	151 –Rougheye Rockfish	183 – Stripetail Rockfish	689 – Other Shark					
127 – Yellowfin Sole	152 – Shortraker Rockfish	184 – Vermilion Rockfish	690 – Salmon Shark					
128 – English Sole	153 – Redbanded Rockfish	185 – Aurora Rockfish	691 – Spiny Dogfish Shark					
129 – Starry Flounder	155 – Yellowtail Rockfish	191 – Rock Greenling	692 – Pacific Sleeper Shark					
130 – Lingcod	156 – Widow Rockfish	192 – Whitespot Greenling	700 – Other Skate					
131 – Petrale Sole	157 – Silvergray Rockfish	193 – Atka Mackerel	701 – Longnose Skate					
132 – Sand Sole	158 – Redstripe Rockfish	194 – Kelp Greenling	702 – Big Skate					
133 – Alaska Plaice	159 – Darkblotched Rockfish	210 – Eels & Eel-like Fishes	703-skate, Alaska					
134 – Greenland Turbot	160 – Sculpins, general	211 – Wrymouths	704- skate, Aleutian					
135 – Greenstripe Rockfish	166 – Sharpchin Rockfish	212 – Pacific Hagfish	705- skate- whiteblotched					
136 – Northern Rockfish	167 – Blue Rockfish	213 – Rattail Grenadier						
137 – Bocaccio	170 – Pacific Sardine (Pilchard)	214 – Giant Grenadier						
138 – Copper Rockfish	172 – Dusky Rockfish	215 – Prowfish						
	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 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 <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 (\$)	Avg. 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> 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 <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 Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.
710	HL	2	08	171,600	\$670,956.00	3.91
	Code	Code Processing	Code Processing Code	Code Processing Code Code	Code Processing Code Code Total Net Weight (tos)	Code Processing Code Code Total Net Weight (108) Total Value (\$)

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 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> 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 <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									
Area of	Gear	Delivery	Total Pounds Purchased	Total Amount Paid to	Avg. Price/Lb.  ⊠ If \$ Not Final					
Harvest	Used	Code	from Fishermen (lbs)	Fishermen						
For Example:										
В	61	05	1,480	\$5,180.00	□ 3.50					
		_								

		PI	RODUCTION			
Process Code	Product Code	Total Net W	Veight (lbs)	Total Value (\$)	Av	g. Price/Lb.
2	05	1,480		\$7,178.00	4.85	
		I.	CANNED			
Process Code	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	Total Value (\$)	
	Code 2 Process	Code Code  2 05  Process Can Size	Process   Product   Total Net W	Process Can Size # Cans Per # of Cases	Process Code         Product Code         Total Net Weight (lbs)         Total Value (\$)           2         05         1,480         \$7,178.00    CANNED  Process Can Size #Cans Per # of Cases Total Value	Process Can Size # Cans Per # of Cases Total Value (\$)  Total Value (\$)  Av. Total Value (\$)

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	Area, Delivery, and Product 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 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 <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.

THIS PAGE INTENTIONALLY LEFT BLANK

## **CUSTOM PRODUCTION – BY YOU: FORM L(1)**

See Custom Production Instructions on Page i.

**List Only Custom Production Done By You:** List all processors for whom your company custom-processed fish and shellfish. List all other operations within your company for which production occurred at the vessel/facility for which your vessel/facility did NOT write the fish ticket. For example, if you purchase fish using the processor code for a Southeast Alaska facility and then the fish is processed at a Prince William Sound facility, list the facility that wrote the fish ticket for the fish processed at the alternate location. **DO NOT** include any of that production information on this report. The processors/other operations 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 (For whom you processed fish)	State Processor Code (If known)	Location of Company or Vessel Name
,	( )	

## **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: Location OR V		mpany Performii	ng Custom Pro	Processor Code: (if known)	F- (Company Performing Custor	n Production)			
CUSTOM FRESH/FROZEN PRODUCTION									
	List pr	oduction inter	nded for wl	nolesale/reta	ail market and not froz	zen for canning later.			
Species Name	Species Code	Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.		
For Example: <b>Halibut</b>	200	В	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.	
For Example:									
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			
Area and Product Codes 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.

Company Name:\_\_\_\_\_

Location:\_\_

Year	Species Name	Species Code	Area of Harvest	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2015	Chinook Salmon	410	E3	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.				

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

Processor Code:\_\_\_\_\_

## 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.

Company Name:\_\_\_\_\_

Location:\_\_\_

Year	Species Name	Species Code	Area of Harvest	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen (lbs)	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2015	Chinook Salmon	410	E3	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.				

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

Processor Code:\_\_\_\_\_

The Alaska Department of Fish and Game (ADF&G) administers all programs and activities free from discrimination based on race, color, national origin, age, sex, religion, marital status, pregnancy, parenthood, or disability. The department administers all programs and activities in compliance with Title VI of the Civil Rights Act of 1964, Section 504 of the rehabilitation Act of 1973, Title II of the Americans with Disabilities Act of 1990, the Age Discrimination Act of 1975, and Title IX of the Education Amendments of 1972.

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

For information on alternative formats and questions on this publication, please contact the following: (907) 465-6131 or email dfg.seafood-coord@alaska.gov