



IN-SEASON ADJUSTMENT TO THE YUROK TRIBAL FISHING RIGHTS ORDINANCE

NUMBER: 2011-03

EFFECTIVE DATE: August 30, 2011

SUBJECT: Amendments to Yurok Tribe 2011 Fall Harvest Management Plan

Quality control procedures for Yurok commercial fish, also known as *Yurok Commercial Fish Quality Control Regulations* (Attachment A) are hereby incorporated into the Yurok Tribe 2011 Fall Harvest Management Plan (HMP). Penalties for failure to comply with these regulations are specified in the HMP (Section V, paragraph A).

Fish cannot be held for sale after the Requa Buying Station and Commercial Check Point have closed for the night. At that time, they become subsistence fish and the dorsal fin must be clipped as specified in the HMP. Penalty for failure to comply with this regulation is specified in Section V, paragraph E.

Persons who are not eligible Yurok fishers shall not be in the boat during commercial fishing activities, including transport to the Buying Station or Commercial Checkpoint. Penalty for failure to comply with this regulation is specified in Section 5, paragraph d of the Yurok Tribal Fishing Rights Ordinance.

**Thomas O'Rourke, Chairperson
Yurok Tribal Council**

Date

Yurok Commercial Fish Quality Control Regulations

Only commercially certified fishers can harvest fish for sale. Fisher must recertify for each commercial season in the manner specified by Council. If a fisher has lost his/her certification for failure to follow these regulations, anyone selling that person's fish is subject to the full penalties listed in the Yurok Tribal Fishing Rights Ordinance and/or current Harvest Management Plan.

- **At the time they begin fishing**, fishers must have with them adequate ice to chill and pack all fish to be harvested. Adequate ice must be maintained to cover fish.
- Fishers must have adequate containers (e.g. ice chests or totes) in which to pack fish. Fish are never to be placed on the ground.
- Containers must be of a material that can be readily cleaned/sterilized and kept in a sanitized condition.
- Harvested fish are to be immediately bled (for example, by pulling a gill).
- Fish are to be gutted and iced immediately. Ice must surround the fish and is also to be placed in the belly, or fish must be packed in slush.
- Do not cut into the belly wall when cleaning the fish. Remove the kidney (backbone blood) using a spoon, with special care for the pockets near the head and tail.
- If visible blood remains in the veins of the belly, press it out by stroking toward the backbone.
- Fish must be handled gently, held by the head. Never handle fish by the tail.
- If fish cannot be immediately gutted (within 10 minutes), fish must be placed in a slush tank or ice to chill them while waiting. No fish should be held more than one hour before gutting.
- If the fisher and crew cannot keep up with the rate of harvest, part of the net is to be tied up so that it is not fishing. "Keeping Up" includes both removing fish from net promptly and gutting/icing in a reasonable length of time. **Fish must be alive when removed from net.**
- Persons fishing commercially must mark their nets with a "commercial fishing" buoy to be clipped to the net. Fish caught in a net without the commercial buoy are for subsistence purposes only.

By signing the Commercial Fisher's contract, the fisher agrees to observe all the above regulations pertaining to Quality Control, as well as those outlined in the Commercial Fishing Procedures and the Harvest Management Plan. FISHERS SEEN NOT FOLLOWING QC PROCEDURES WILL BE DECERTIFIED AND NOT BE PERMITTED TO SELL.



Thomas O'Rourke, Chairperson
Yurok Tribal Council

8-30-11

Date