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

## 2012 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, 2013 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

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#### Instructions for completing the 2012 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 2012, you <u>must complete a separate form for each processor code</u>. If you *did not operate* with your processor code in 2012, 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 purchased, 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 <u>not</u> list <b>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)	Roe Codes (continued)	Shellfish Only Codes					
01-Whole Food Fish	71-Ikura	01-Whole or Live					
02-Whole Bait	72-Sujiko	36-Mantle (squid & octopus)					
03-Bled Only		38-Skins (shellfish only)					
04-Gutted Only	Other Primary Product Codes	78-Tails (shellfish only)					
12-Salted & Split	11-Kirimi	80-Sections (shellfish only)					
37- Split with no backbone	30-Surimi	81-Meat/shucked (shellfish only)					
	84-Steaks						
Headed & Gutted Codes		Herring Only Codes					
05-H&G, <b>IFQ Halibut only</b>	Salmon Codes	43-Herring (whole fish) sac roe					
06-H&G, w/ roe	04-Gutted Only (dressed, head on)	44-Herring (whole fish) food/bait					
07-H&G, western cut or <b>H&amp;G Salmon</b>	07-H&G (dressed, head off)	45-Herring eggs on kelp – unsalted					
08-H&G, eastern cut	25-Salmon Carcass-female,	46-Herring eggs on kelp – salted					
10-H&G, tail removed	roe removed						
		Other Products					
Fillet Codes	Ancillary or Byproduct Codes	97-Please enter a brief description of					
20-Fillets with skin & ribs	13-Wings	the product on the form where the 97					
21-Fillets with skin, no ribs	15-Pectoral girdle only	code was used. For example collars,					
22-Fillets, skinless, with ribs	16-Heads	portions or fletches. You can hand-					
23-Fillets, skinless, boneless	17-Cheeks	write the information directly on the					
24-Fillets, deep skin	18 –Chins	form.					
26-Strips (for smoking)	19-Belly flaps						
	31-Minced						
	32-Fish Meal						
	33-Fish Oil						
Roe Codes	34-Milt						
14-Roe only	35-Stomachs or internal organs	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					
82-Roe bait (not for human consumption)	39-Bones	V					

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

Area Codes									
Southeast:	EEZ (federal waters):	Bering Sea:	X-Kotzebue						
A1-Juneau/Haines	FB-EEZ Bering Sea	Q1-Pribilof Islands	Yukon:						
A2-Yakutat	FG-EEZ Gulf of Alaska	Q2-St. Matthew Island	YL-Lower Yukon						
B-Ketchikan/Craig	Cook Inlet:	Q4-St. Lawrence Island	YU-Upper Yukon						
C-Petersburg/Wrangell	HL-Lower Cook Inlet	R-Adak/Western Aleutians	Z-Norton Sound						
<b>D-</b> Sitka/Pelican	HU-Upper Cook Inlet	T-Bristol Bay							
Prince William Sound:	K-Kodiak	Kuskokwim:	$\sim$						
E1-Copper/Bering Rivers	L-Chignik	W1-Kuskokwim River/Bay							
E2-Eastern PWS	Alaska Peninsula:	W2-Security Cove							
E3-PWS excluding	MS-South Peninsula	W3-Goodnews Bay							
Eastern/Copper/	MN-North Peninsula	W4-Nelson Island							
Bering Districts	O-Dutch Harbor	W5-Nunivak Island	( (						
-		W6-Cape Avinof							

#### State of Alaska Department of Fish and Game

## 2012 Commercial Operator's Annual Report

## **CERTIFICATION PAGE**

You must return this page by April 1, 2013 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 \*\*\*

Enter only one code

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.

**Processor Code:** 

<b>question</b> forms th	n <mark>s, you m</mark> at apply t	ust file a complete COAR in additi	on to thi 112 by us	you check YES to any of the following is Certification Page. Please complete those ing the checklist on Page 2. Return original							
YES	NO	Did you operate using the above Processor Code in 2012?									
		Were fish tickets written using the	above P	rocessor Code in 2012?							
		Did you operate <u>only</u> in the Exclusion	sive Ecor	nomic Zone (3-200 miles offshore) in 2012?							
	e error on the	address: If address is incorrect or missing, please a label or print your permanent address here.	Physical	Location of Land-Based Plant:							
Street: City/Stat	te/Zip:		Name of	Facility/Vessel:							
Contact	Name (Prin	t or type)		Title							
E-Mail A	Address			Telephone Number							
Compan	y Fax Numl	ber									
Alternate	e Contact (F	Print or type)		Alternate Contact Title							
Alternate	e Contact E	-Mail Address	Alternate Contact Telephone Number								
followin,	FICATIO g statement print	, c	ertify und ontained i	on in the remaining pages of this report before signing the er penalty of perjury that I have reviewed all information in this report, that it is true and complete to the best of my d that I am the owner/authorized agent for this operation.							
sig	gn			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 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 2012, please contact the Alaska Department of Fish and Game at (907) 465-6131.

contact the Alaska Department of Fish		` ,					
1) I am a fisherman who processes, so	ells, and/or exp	oorts ONLY <u>my own</u> catch in the					
following types of fisheries:							
<u>Fishery:</u>		red Forms (Production Only):					
☐ Salmon		<b>B(1-6)</b> and Certification Page					
☐ Herring		D and Certification Page					
☐ Crab		F and Certification Page					
☐ Shrimp/Misc. Shellfish & Fin		H and Certification Page					
Groundfish Halibut		I and Certification Page  (Production Section Only) and					
- Hambut		K (Production Section Only) and cation Page					
Check all that apply and tear out the corre	esponding forms	from the booklet to complete and return.					
	- OR -						
2) I am a fisherman who has my catch		•					
processed) for further sale by me (e.g.	., vacuum packe	ed, smoked sockeye fillets to domestic					
markets):							
Required Forms:							
☐ Form L(2) and Certification P	-						
Do <u>not</u> include custom processed produc	cts on any other	production forms. Use ONLY Form L(2).					
Tear out the corresponding f	forms from the b	ooklet to complete and return.					
	- OR -						
3) My company/operation purchased	fish from fisher	rmen on the grounds and/or at					
dockside. Those purchases were from	i the following j	fisheries and were either: a) processed					
on the purchasing vessel or at our sho	orebased facilit	y by means of freezing, butchering,					
canning, smoking, etc.; b) not process	ed; and/or c) e.	xported out of the state of Alaska:					
Fishery:	*Required Form						
☐ Salmon	☐ Buying ☐ Production	Form A(1-3) and Certification Page					
		Form B(1-6) and Certification Page Form C(1-2) and Certification Page					
☐ Herring	<ul><li>☐ Buying</li><li>☐ Production</li></ul>	Form <b>D</b> and Certification Page					
_	☐ Buying	Form E and Certification Page					
☐ Crab	• •	Form F and Certification Page					
	☐ Buying	Form G and Certification Page					
☐ Shrimp/ Misc Shellfish & Finfish	, ,	Form H and Certification Page					
Ruying Form I(1-2) and Certification Page							
Croundfish	☐ Production	Form J(1-2) and Certification Page					
☐ Groundfish	- Floduction						
	☐ Buying	Form K and Certification Page					
☐ Halibut	<ul><li>☐ Buying</li><li>☐ Production</li></ul>	Form K and Certification Page Form K and Certification Page					
☐ Halibut	<ul><li>☐ Buying</li><li>☐ Production</li></ul>	Form K and Certification Page					



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 Purchased	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:		_					- 0.65		
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 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 Purchased	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 Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.  ☑ If \$ Not Final
MI	SCELL	ANEOUS (	<i><b>JEARS</b></i>	(not prev	iously listed or contini	ied from other pa	ges)
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.

Mail all completed forms to: ADF&G Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526

Phone (907) 465-6131

## **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	ALMON — 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 S	SOCKEYE SALMON — 420							
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.			
For Example:	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 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 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		

Complete	COHO SALMON CANNED PRODUCTION  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: <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.

## PINK SALMON PRODUCTION: FORM B(4)

See Production Instructions on Page i.

PINK SALMON — 440									
Area of Processing	Process Code	Product Code	Total Net Weight (lbs)	Total Value (\$)	Avg. Price/Lb.				
For Example:	<b>2</b> S	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	CHUM SALMON — 450									
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					

	CHUM SALMON CANNED PRODUCTION										
Complete	Complete an entry for each can size produced. Indicating can size in hundredths of an ounce as the example below.										
CHUM SALN	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 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:	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.

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

See Buying Instructions on Page i.

#### HERRING — 230

				2 – Write in the correc		
Species Name	Area Purchased	Gear Used	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen	Avg. Price/Lb.  If \$ Not Final
For Example: Herring w/ Sac Roe	В	01	43	294,956	\$126,831.08	□ 0.43
Tierring w/ Sac Roc	Б	UI	43	274,750	φ120,031.00	
			CILI	NET CEAD (24)		
		34	GILL	NET GEAR (34)		
		34				
		34				
		34				
		34				
		34				
		34				
		34				
		34				
		34				
		34				lπ

\*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 Purchased	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			
		21		.,					
		21							
		21							
		21							
		21							
		21							
		21							
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		21							

HAND PICKED (12)						
	12					
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	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: <b>T</b>	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 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 <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	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							
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> 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**

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 SF	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> 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 Purchased	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	С	17	01	500	\$1,265.00	□ 2.53					
POT GEAR (91)												
			91									
			91									
			91									
			91									
			91									
DIVIN	VG or H	IANDPICK	ED GEA	R (11 or	12 – Write in th	ne correct gear cod	de)					
						3						
	THER	GEAR or A	OUATI	C FARM	I SITE SHELI	LFISH (Specify)						
			<b>Y</b> 01111			(> <b>p (</b> y)						
		HELLFISH &	FINFISH			DELIVERY/PRO						
511 – Eulachon		) – Razor Clam			Sea Urchin	01 – Whole or Live I						
515 – Surf Smelt		) – Littleneck Cl			en Sea Urchin	02 – Whole Bait Fish						
516 – Capelin		) – Scallop, Wea	unervane		hern (pink) Shrimp	07 – H&G Western C						
521 – Arctic Char		5 – Blue Mussel			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		S – Squid		965 – Spot	Snrimp	80 – Sections (shellf	•					
810 – Butter Clam	895	S – Sea Cucumb	er			81 – Meat (shellfish only)						

- 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.

890 – Snails

Mail all completed forms to: ADF&G Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526

815 - Geoduck Clam

## 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:	064			=0	40.5	42.450.45	< 0=
Shrimp, Coonstriped	964	A1	2	78	495	\$3,450.15	6.97

SHRIMP, MISC.	SHELLFISH & FINFISH S	PROCESS	CODES	
511 – Eulachon	850 – Scallop, Weathervane	963 – Humpy Shrimp	1 - Fresh	
515 – Surf Smelt	855 – Blue Mussel	964 – Coonstriped	18 - Vacuum Packed/Fresh	51 – Canned/Conventional
516 – Capelin	860 – Abalone	Shrimp	2 - Frozen	52 - Canned/Smoked
521 – Arctic 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	Product Codes are list	ted 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 Purchased	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	es Codes	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.

Mail all completed forms to: ADF&G Commercial Fisheries, PO Box 115526, Juneau, AK 99811-5526

## **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 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

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	600 – Lamprey, Pacific					
123 – Rock Sole	148 – Tiger Rockfish	180 – Shad	689 – Other Shark					
124 – Dover Sole	149 – China Rockfish	181 – Shortbelly Rockfish	690 – Salmon Shark					
125 – Rex Sole	150 – Rosethorn Rockfish	182 – Splitnose Rockfish	691 – Spiny Dogfish Shark					
126 – Butter Sole	151 –Rougheye Rockfish	183 – Stripetail Rockfish	692 – Pacific Sleeper Shark					
127 – Yellowfin Sole	152 – Shortraker Rockfish	184 – Vermilion Rockfish	700 – Other Skate					
128 – English Sole	153 – Redbanded Rockfish	185 – Aurora Rockfish	701 – Longnose Skate					
129 – Starry Flounder	155 – Yellowtail Rockfish	191 – Rock Greenling	702 – Big Skate					
130 – Lingcod	156 – Widow Rockfish	192 – Whitespot Greenling	703-skate, Alaska					
131 – Petrale Sole	157 – Silvergray Rockfish	193 – Atka Mackerel	704-skate, Aleutian					
132 – Sand Sole	158 – Redstripe Rockfish	194 – Kelp Greenling	705-skate, whiteblotched					
133 – Alaska Plaice	159 – Darkblotched Rockfish	210 – Eels & Eel-like Fishes	710 – Sablefish (Blackcod)					
134 – Greenland Turbot	160 – Sculpins, general	211 – Wrymouths	714 – Ratfish					
135 – Greenstripe Rockfish	166 – Sharpchin Rockfish	212 – Pacific Hagfish	715 - Skilfish					
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 (108)	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 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> 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	Gear	Delivery	Total Pounds Purchased	Total Amount Paid to	Avg. Price/Lb.  ⊠ If \$ Not Final
Purchased	Used	Code	from Fishermen (lbs)	Fishermen	
For Example:					
В	61	05	1,480	\$5,180.00	□ 3.50

		PF	RODUCTION			
Process Code	Product Code	Total Net W	Veight (lbs)	Total Value (\$)	Av	g. Price/Lb.
2	05	1,4	80	\$7,178.00		4.85
<u> </u>		<u>l</u>	CANNED			
Process Code	Can Size (oz)	# Cans Per Case	# of Cases	Total Value	e (\$)	Avg. Price/Lb
	Code  2  Process	Code Code  2 05  Process Can Size	Process Can Size # Cans Per	Process Can Size # Cans Per # of Cases	Process Can Size # Cans Per # of Cases Total Value (\$)	Process Can Size # Cans Per # of Cases Total Value (\$)  Avoid Code  Total Net Weight (lbs)  Total Value (\$)  Avoid Code  Total Net Weight (lbs)  \$7,178.00  \$7,178.00

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, 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 not 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 – 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 Performin	Processor Code: (if known)	F- (Company Performing Custo	om Production)		
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.
For Example: Halibut	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 Cod	des 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 Purchased	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2009	Chinook Salmon	410	Е3	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 Purchased	Gear Code	Delivery Code	Total Pounds Purchased from Fishermen (lbs)	Total Amount Paid to Fishermen (Base + adjustment)
For Example: 2009	Chinook Salmon	410	E3	01	01	4,250	\$5,501.05

SPECIES CODES				
410 – Chinook Salmon	710 – Sablefish			
420 – Sockeye Salmon	270 – Pollock, Walleye			
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