



RISK MANAGEMENT AND COMPLIANCE FOR THE HOKI & SOUTHERN BLUE WHITING FISHERIES

The Ministry has profiled the hoki and southern blue whiting fisheries over the past five years and has addressed the identified compliance risks and issues with the operators involved.

ALL OPERATORS are advised the Ministry will be re-assessing these fisheries to ensure that the level of compliance achieved has not slipped and expects that all improvements that have been made to date remain in place. This time MPI will not be making further announcements that this work is being undertaken and will assess compliance on an ongoing basis.

OPERATORS are reminded that the main compliance risks and issues identified in these two profiles to date are as follows:

Final landed declaration of greenweight must be based on a robust method of determining actual nett weight of fish, not nominal carton weights.

Deductions for glaze applied must be based on actual use of, and verifiable calculation of, average glaze weight. Testing regimes must be documented and recorded to be in use.

If QMS fish is accidentally lost from the trawl this must be declared as a best estimate against code **A** in TCEPR and CLR. This code does not allow discarding of unwanted, e.g. small or damaged, fish.

Discarding of QMS species (except Schedule 6) is prohibited and can only be authorised by a MPI Observer or Fishery Officer and must be accurately reported. Where this is not possible ALL small and damaged QMS species must be frozen (whole or processed to a prescribed conversion factor state) or recorded by weight before meal and accurately declared.

Ensure that processing specifications meet state definition requirements and that cuts are consistent with states described in the Fisheries (Conversion factors) Notice 2014. Vessels must have processes in place to monitor adherence to state definitions and that fish not meeting a definition must be reported differently (next state up) or meal and quantified appropriately.

Vessels producing meal must ensure they have a robust system for reporting all whole/damaged or badly cut fish to meal.

Procedures need to be in place to minimise damage to hoki including onboard practises and handling techniques, as well as fishing strategies.

Product packed should reasonably meet processing and grading specifications, e.g. S grade packs must contain S grade fish, B packs must contain B grade product.

Data entry into CEEDT is required daily; data for several days is not to be “batched” for entry at a later time. All data entry is time-stamped and late entry is detectable and unlawful.

Captains should refresh their knowledge of Part 2 of Schedule 3 of the *Fisheries (Reporting) Regulations 2001* to ensure accurate naming of species for the TCEPR, in particular for shark species.