Ministry for Primary Industries Manatū Ahu Matua

17 June 2016

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

The Ministry has profiled the hoki and southern blue whiting fisheries in recent years and has highlighted the following areas of compliance risk.

ALL OPERATORS are advised the Ministry will be monitoring 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.

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 is not to be used for discarding of unwanted, e.g. small or damaged, fish (unlawful unless specifically authorised).

For deepwater fisheries, the discarding of QMS species (except Schedule 6 or for vessel safety) is prohibited and can only be authorised by a MPI Observer or Fishery Officer. Authorised discards must be accurately reported and included on MHRs. Where no authorisation of discards is possible ALL small and damaged QMS species must be frozen (whole or processed to a prescribed conversion factor state) or recorded by weight before converting to 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 mealed 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.