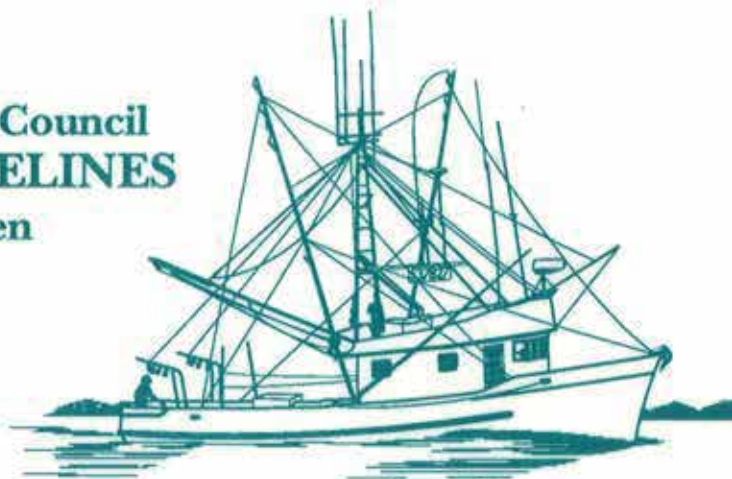




# California Salmon Council QUALITY GUIDELINES For Fishermen

Adopted 1994

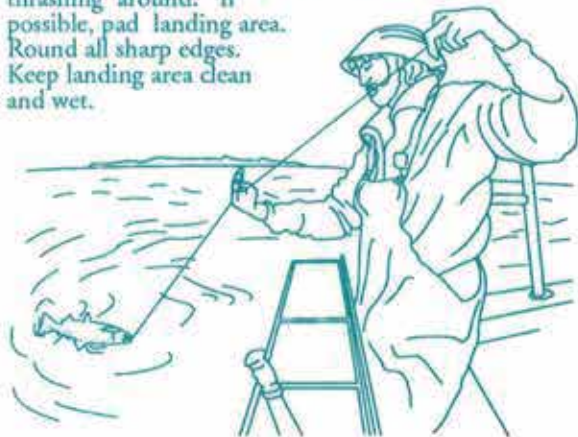


## General Information

1. Temperature control is critical. Reduce temperature of catch to 32° to 35° F AS SOON AS POSSIBLE.
2. Trip Length: Delivery should be made on or before the 5th day.
3. Day fish must be kept cold.

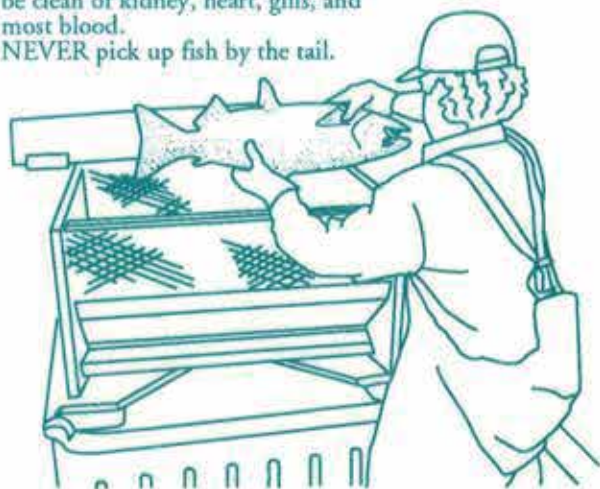
## Landing the Catch

1. Stun fish in water if possible.
2. Stun and gaff in head only. Avoid bruises to nape, i.e. behind the eyes.
3. Avoid scale loss and general bruising from thrashing around. If possible, pad landing area. Round all sharp edges.
4. Keep landing area clean and wet.



## Handling the Catch

1. Bleed immediately. Cut blood vessels in throat and allow heart to pump.
2. Dress fish as soon as possible after bleeding. Cut rib bones in back of body cavity. Belly cut should end at least one inch (1") from throat.
3. Rinse dressed fish in running seawater. Belly should be clean of kidney, heart, gills, and most blood.
4. NEVER pick up fish by the tail.



## Storing the Catch

1. Chill fish while awaiting icing or delivery. Trip boats: Put fish down as soon as possible. Day boats should carry slush ice or chilled hold.
2. Holding method should quickly reduce temperature and maintain that temperature throughout trip.
3. Holding method should avoid scale loss.
4. Storage area must be separate from living quarters, engine compartment, and isolated from bilge contamination.

## Vessel Sanitation

1. Landing area, holding area, and fish hold are to be kept clean.
2. Hold should be sanitized after each trip. Chlorine products are OK. Do not use oily cleaners that contain phenols.
3. Keep bilge clean. Avoid contaminating the catch.

## Quality Standards Guidelines \*\*

The following standards are to be considered as guidelines for grading salmon quality:

- No. 1 - Premium
- No. 2 - Standard
- No. 3 - Utility
- No. 4 - Reject

### Definitions:

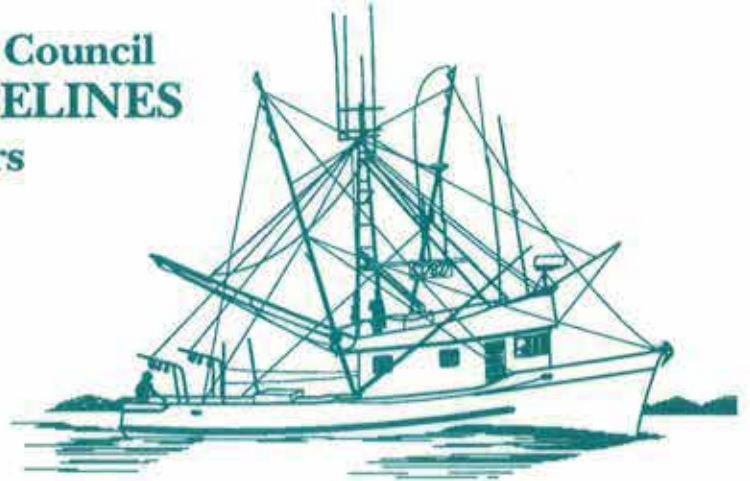
- No. 1-Premium
1. Flesh and skin color typical of ocean run.
  2. No cuts or gaff punctures in body. Healed scars only.
  3. No bruises, interior or exterior.
  4. Thorough cleaning. No kidney, heart, or gills. Residual blood only.
  5. Flesh resilient to touch.
  6. Scale retention greater than 75%.
  7. Odor is fresh. No "fishy" or abnormal odor.
  8. No belly burn or flesh separation.
- No. 2-Standard  
If fish does not meet all requirements for No. 1 grade.
- No. 3-Utility  
Broken, severely damaged, or soft but edible portions remain.
- No. 4-Reject  
Sour, decomposed, or contaminated.  
Unfit for human consumption.

\*\*Adapted from Alaska Seafood Marketing Institute and Seafood Producers of Sitka, Alaska



# California Salmon Council QUALITY GUIDELINES For Handlers

Adopted 1994

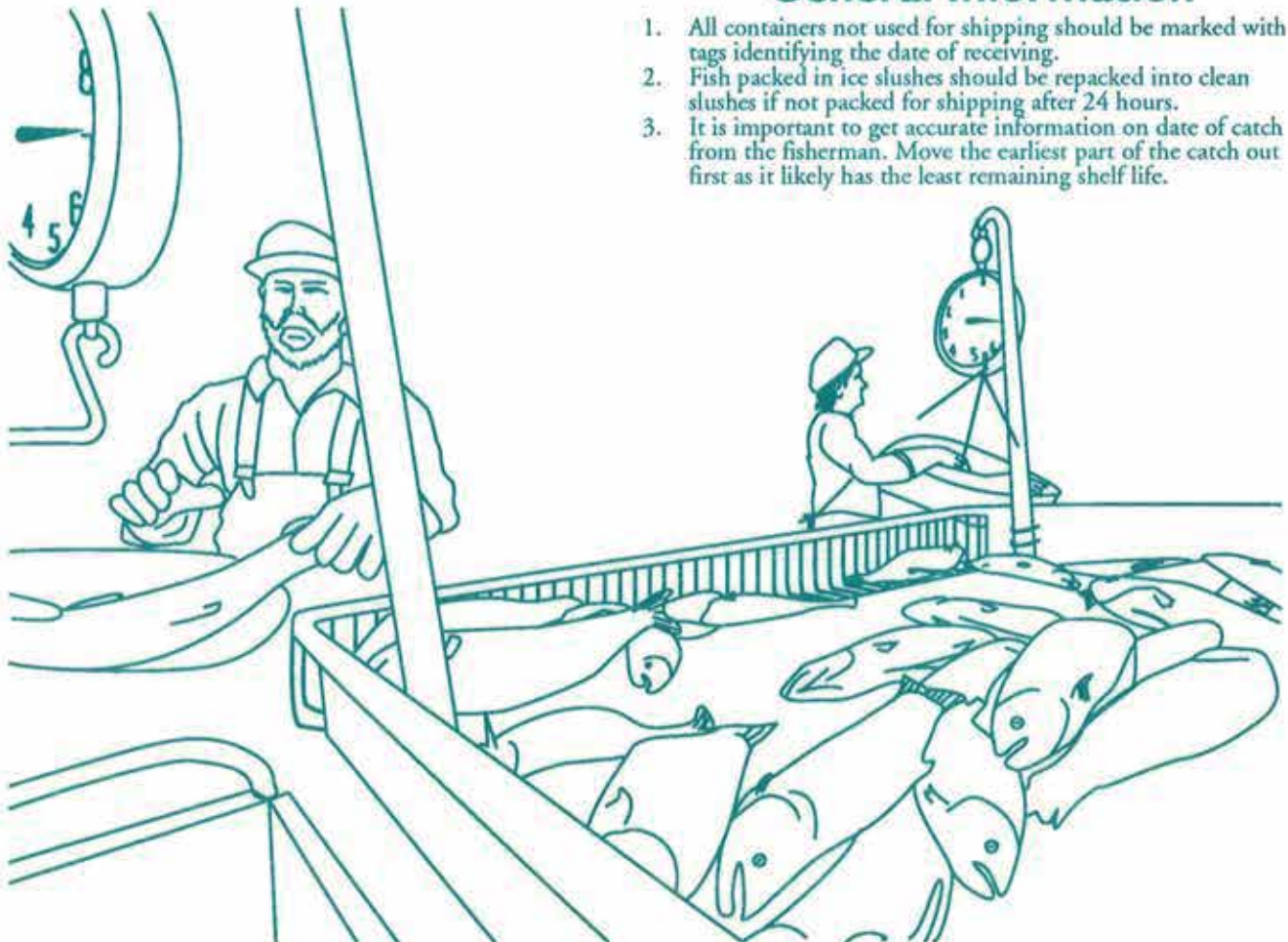


## Fish Unloading

1. All unloading should be done as quickly and carefully as possible.
2. Always handle fish gently with two hands. Never throw, drop, or abuse fish in any way.
3. Do not hold or pull fish by the tail.
4. Fish should be placed in a smooth edged unloading basket facing the same direction.
5. Lightly layer the fish into the basket with no more than three or four layers of fish.
6. All unloading and sorting equipment should be kept sanitary using approved cleansers and disinfectants. Do not use products containing phenols.

## Evaluation and Sorting

Fish quality should be evaluated at the time it is unloaded. Check the belly cavity of each fish for proper and thorough cleaning. Rinse and wash where needed. Separate and identify fish of differing quality, and accept no fish which are unwholesome. Follow the fish quality criteria established for the trollers.



## Packing Fish

1. Pack and ice fish gently into waxed boxes or clean plastic containers immediately after sorting.
2. When packing into waxed boxes, place layer of ice on bottom, pack the belly cavities of the fish loosely with ice, and gently cover the entire layer of fish with ice. Do not overpack.
3. When packing into slushed containers, place fish carefully facing the same direction to avoid scale loss.
4. Keep fish out of the sun at all times.
5. Code boxes with packing information and refrigerate immediately.

## General Information

1. All containers not used for shipping should be marked with tags identifying the date of receiving.
2. Fish packed in ice slushes should be repacked into clean slushes if not packed for shipping after 24 hours.
3. It is important to get accurate information on date of catch from the fisherman. Move the earliest part of the catch out first as it likely has the least remaining shelf life.

For suggestions or questions, please contact the California Salmon Council Administrative Office  
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