

SCOMM

#36:8

IDENTIFICATION	BILL NAME "An act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date."		BILL NUMBER HB 242
	SPONSOR(S) Herrmann		DATE INTRODUCED 3/9/83
			RELATED BILLS PENDING
			REFERRALS Resources Finance
INITIAL RESEARCH	INITIAL SUMMARY COMPLETED	LEGAL DIVISION SUMMARY	
	SPONSOR CONTACTED FOR BACKUP MATERIALS	DEPT OF LAW SUMMARY	
		FISCAL NOTE	
		AGENCY RESPONSE	OTHER INTERESTED LEGISLATORS NOTIFIED
BACKGROUND RESEARCH	SIMILAR BILLS INTRODUCED IN PREVIOUS LEGISLATURES		OTHER STATE OR FEDERAL PRECEDENTS, REGULATIONS, ETC
	RESPONSES FROM INTERESTED PERSONS AND/OR GROUPS		
HEARING PREPARATION	CHAIRMAN BRIEFED	DATE & PLACE SET	
	STAFF MEMO TO COMMITTEE	TELECONFERENCE	
	BACKGROUND MATERIAL DISTRIBUTED	PSA/PRESS RELEASE	
	LIST OF WITNESSES	SUGGESTED AMENDMENTS/CS DRAFTED	

COMMITTEE REPORT

HOUSE

(7)

FURTHER: RESOURCES
FINANCE

3/9/83

Date: March 25, 1983

Mr. Speaker:

HOUSE SPECIAL COMMITTEE ON FISHERIES

The Committee on _____ has had HB 242

An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; and providing for an effective date.

under consideration and reports it back as follows:

- ☐ do pass ☐ do not pass
- ☐ do pass with attached amendments(s)
- ☒ replace with CS for HB 242 ☒ same title
☐ new title
- and recommends Do Pass
- ☐ AND attaches a "Letter of Intent" ☐ New Fiscal Note
- ☐ reports it back without recommendation ☐ Zero Fiscal Note Attached
- ☐ referred to the _____ Committee

MEMBERS SIGNING
DO PASS

Art Fuller
Ben ...
Jack McBride
Adelheid Herrmann, Do Pass

MEMBERS HAVING
OTHER RECOMMENDATIONS:

White ...

Rep. Adelheid Herrmann
CHAIRMAN

Original sponsor: Herrmann by request

Funding Information

General Fund	\$142,240
Other Funds	-0-
	<u>\$142,240</u>

1 IN THE HOUSE

BY THE HOUSE SPECIAL
COMMITTEE ON FISHERIES

2 CS FOR HOUSE BILL NO. 242 (Fisheries)

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 THIRTEENTH LEGISLATURE - FIRST SESSION

5 A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-
7 trial Technology Center for salmon quality control
8 education; and providing for an effective date."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 * Section 1. The sum of \$142,240 is appropriated from the general fund
11 to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-
12 ty of Alaska for salmon quality control education conducted by the marine
13 advisory program.

14 * Sec. 2. The unexpended and unobligated portion of the appropriation
15 made by this Act lapses into the general fund June 30, 1984.

16 * Sec. 3. It is the intent of the legislature that future funding for
17 the Fishery Industrial Technology Center for salmon quality control educa-
18 tion be submitted as part of the continuation budget for the University of
19 Alaska.

20 * Sec. 4. This Act takes effect July 1, 1983.
21
22
23
24
25
26
27
28

Original sponsor: Herrmann by request

Funding Information

General Fund	\$142,240
Other Funds	-0-
	<u>\$142,240</u>

1 IN THE HOUSE

BY THE HOUSE SPECIAL
COMMITTEE ON FISHERIES

2 CS FOR HOUSE BILL NO. 242 (Fisheries)

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 THIRTEENTH LEGISLATURE - FIRST SESSION

5 A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-
7 trial Technology Center for salmon quality control
8 education; and providing for an effective date."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 * Section 1. The sum of \$142,240 is appropriated from the general fund
11 to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-
12 ty of Alaska for salmon quality control education conducted by the marine
13 advisory program.

14 * Sec. 2. The unexpended and unobligated portion of the appropriation
15 made by this Act lapses into the general fund June 30, 1984.

16 * Sec. 3. It is the intent of the legislature that future funding for
17 the Fishery Industrial Technology Center for salmon quality control educa-
18 tion be submitted as part of the continuation budget for the University of
19 Alaska.

20 * Sec. 4. This Act takes effect July 1, 1983.
21
22
23
24
25
26
27
28

HOUSE SPECIAL COMMITTEE
ON FISHERIES
March 17, 1983
4:06 p.m.

Members Present: Rep. Herrmann, Chairman
Rep. Grussendorf
Rep. McBride
Rep. Bussell
Rep. Zharoff

Members Absent: Rep. Fuller, Vice-Chairman
Rep. Goll

COMMITTEE CALENDAR

CSHB 242: "An Act making an appropriation to the
Fishery Industrial Technology Center for
salmon quality control education; and
providing for an effective date."

HB 242: (Same title as above).

WITNESS REGISTER

John Doyle
University of Alaska
605 West 4th Avenue
Anchorage, Alaska

PREVIOUS ACTION

HB 242: 3/9/83 - First Reading.

Committee referrals - Fisheries, Resources,
Finance and Rules Committees.

No previous action in Fisheries Committee.

ACTION NARRATIVE

TAPE#26
Recording
Number 0001

Chairman Herrmann called the meeting to
order at 4:07 p.m. She announced the first
order of business to be HB 242. She said
she liked the idea of fishermen becoming
better educated on fish quality control. At
this time there seems to be a problem with
fresh frozen salmon quality versus canned

salmon.

Number 0040

John Doyle testified on the idea of fish quality. The technology is changing very rapidly. There is a very high level and intense interest on the part of the harvesting, processing and transportation sector for new and latest information available. He stated that he served on the committee set up by Senator Kerttula to develop programs for providing a better product to the market and to improve the image of Alaska's quality. We are facing severe pressures from Asia, Europe, and Norway who are able to penetrate the markets with pen reared salmon. The idea of the education is to teach all sectors of the industry the do's and don'ts of handling the fish. (He then presented fact sheets to the committee members) Mr. Doyle continued to state that they are holding workshops in 62 fishing communities throughout the state. Last year the program was funded through SB 103 and was supposed to be a continuation effort, but because of the language of the bill, funding was not continued for the present year.

This bill (HB 242) would allow for this education to continue. He stated that he fully concurred with the language of CSHB 242 over HB 242. The difference in the wording was "continuation budget" instead of "annual budget" for the University of Alaska as stated in HB 242.

Number 0135

Rep. Zharoff made a motioned to adopt the Committee Substitute for HB 242 before the committee as a working model. All were in favor.

Number 0157

Rep. McBride commented that the industry has changed a great deal over the past years and the emphasis on frozen processing is much greater, therefore, making quality control more important.

Number 0167

Chairman Herrmann asked John Doyle what kind of reaction they were receiving from the fishermen and processors in the quality control workshops.

Number 0171

John Doyle responded by saying 20% of the fishermen in the villages attended the

workshops. In some cases, the percentage of attendance is higher. The reception to the fact sheets has been excellent, the demand for them is very high and have raised the interest for quality control. The processors have been universally supportive of the program.

Number 0196

Rep. Bussell stated that there is some confusion with this particular appropriation of money.

John Doyle explained that what happened was, the bill was passed last year providing for the quality control program and it was the legislative intent that it would be a continuing project for the University of Alaska and when it arrived in Governor Hammond's office, after the Board of Regents had passed on the budget, it was decided by the former administration that this was not a continuing project because of the wording in the act. At that time it was too late to resubmit through the Board of Regents to the Governor this additional request. Therefore, we're coming back into the Legislature for continued funding. With CSHB 242 it provides in specific language that this program will be a continuing ongoing educational program.

Number 0252

Rep. Bussell stated that one of the things that can't be done is use language such as this to obligate the future legislatures to continue funding.

Number 0260

John Doyle stated that it would be part of the University's continuation budget, which has to be passed on each year.

Number 0267

Rep. Bussell stated that the statute does clearly state in Sec. 16.52.010 that this program is established and once established it can not be ignored by the University of Alaska or anyone else. The statute says it's there so the University must provide for it. If they fail to provide for it, they must go into their budget and eliminate something else to provide for this program. The University of Alaska and the Board of Regents have no right to just ignore a statute.

Number 0290

John Doyle responded by saying the bill that

establishes the Fishery Industrial Technology Center and the bill that puts the educational program into place were two separate things. It assigned responsibility for carrying that out to the FITC. It provided funding for one year according to Governor Hammond's office.

Number 0298

Rep. Bussell stated again that this statute was created for an ongoing study and can't be ignored. He stated that he wasn't against the appropriation but it was stated in the statute by the Legislature for this Center to be continued.

Number 0318

Chairman Herrmann asked Mr. Doyle why the appropriation wasn't included in the University's whole budget package.

Number 0319

John Doyle responded by saying that he was informed that there was not funding available for this program. He also stated that it was Governor Hammond who took the funding away.

Number 0341

There was discussion on what exactly the statute says.

Number 0348

Rep. Grussendorf stated that what should be done is, take this amount of money and go to the University's budget and find another program that doesn't have the priority as this program and fund it as the statutes require it to be. It should be shown in the University's operational budget.

Number 0361

There was discussion on how this could be done, and on the statute's language. Although the intent for this program was there, it wasn't spelled out directly.

Number 0418

Rep. Bussell suggested that an amendment be made to the statute to specifically address the quality control program.

Number 0430

Discussion continued regarding the University's Budget.

John Doyle stated that it was included in the University's Budget but was taken out by Governor Hammond. He went on to explain that there were two different bills. One to establish the FITC and another for salmon quality control education. It was put into

FITC because that is where it fits best. It was stated that there was an appropriation for this program, but it somehow disappeared.

Number 0499

Chairman Herrmann announced next week's schedule.

Number 0504

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 4:39 p.m.

Hein
13-0977

Funding Information
General Fund \$142,240
Other Funds -0-
\$142,240

Offered: 3/9/83
Referred: House Special
Committee on Fisheries,
Resources and Finance

1 IN THE HOUSE

BY HERMANN
BY REQUEST

2 HOUSE BILL NO. 242

3 IN THE LEGISLATURE OF THE STATE OF ALASKA

4 THIRTEENTH LEGISLATURE - FIRST SESSION

5 A BILL

6 For an Act entitled: "An Act making an appropriation to the Fishery Indus-
7 trial Technology Center for salmon quality control
8 education; and providing for an effective date."

9 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF ALASKA:

10 * Section 1. The sum of \$142,240 is appropriated from the general fund
11 to the Fishery Industrial Technology Center (AS 16.52.010) of the Universi-
12 ty of Alaska for salmon quality control education conducted by the marine
13 advisory program.

14 * Sec. 2. The unexpended and unobligated portion of the appropriation
15 made by this Act lapses into the general fund June 30, 1984.

16 * Sec. 3. It is the intent of the legislature that future requests by
17 the Fishery Industrial Technology Center for funding of salmon quality
18 control education be submitted as part of the annual budget for the Univer-
19 sity of Alaska.

20 * Sec. 4. This Act takes effect July 1, 1983.



UNITED FISHERMEN OF ALASKA

MAILING ADDRESS & OFFICE
197 SOUTH FRANKLIN ST.
JUNEAU, ALASKA 99801
907 586-2820

UNITED FISHERMEN OF ALASKA

RESOLUTION NO. 1

BE IT RESOLVED BY THE UNITED FISHERMEN OF ALASKA:

WHEREAS there are large fishery resources in the waters of Alaska; and

WHEREAS these resources and the fishing industry are of vital importance to the state, and

WHEREAS the Alaska fishing industry has yet to take full advantage of the resources available; and

WHEREAS there is a need to establish and continue an aggressive program of training coupled with strong research and development; and

WHEREAS the legislature recognized this need to assist the fishing industry when it established the Fishery Industrial Technology Center (F.I.T.C.) within the University of Alaska; and

WHEREAS the work of the center will provide significant employment benefits to the citizens of the state and will stimulate the development of the state's fishery resources;

BE IT RESOLVED BY the United Fishermen of Alaska that the Alaska State Legislature is respectfully urged to support the Fishery Industrial Technology Center so that its program of training coupled with strong research and development will benefit the state; and be it

FURTHER RESOLVED that the United Fishermen of Alaska support the Fishery Industrial Technology Center funding requests of:

Seafood Science Program	\$ 135,500
Salmon Quality Assurance Program	142,240
Scientific Equipment & Technical Library	200,000
Advanced Planning & Design of F.I.T.C. Phase I	1,450,000

Bob Blake
Bob Blake,
President

Date: 3/10/83

Cass Parsons
Cass Parsons,
Executive Director

Date: 3/10/83

HOUSE BILL 242: BACKGROUND

During the development of the FY84 budget request the University of Alaska operated under the assumption that the FY83 funding for the Fishery Industrial Technology Center (FITC) (i.e. SB 103, 1982 SLA ch. 34, attached) would be maintained at a continuation level within the university budget. It was not until late in the budget process that the University was informed by the Governor's office that the FY83 appropriation to the FITC would not be continued.

HB 242 is aimed toward providing for the maintenance of the educational program for salmon quality control in the FITC and assuring that this funding becomes part of the annual University of Alaska operating budget.

The FITC is a part of the Marine Advisory Program (MAP) for the University of Alaska. The Interim Report of the MAP is enclosed in addition to the 6 and 13 forms relating to the FITC budget request.

Chapter 34

AN ACT

Making and transferring among appropriations; making former appropriations to the emergency operating expenses account available for the fishery product revolving loan fund; and providing for an effective date.

* Section 1. The sum of \$170,000 is appropriated from the general fund to the Fishery Industrial Technology Center (AS 16.52.010) of the University of Alaska for the salmon quality control education program recommended by the education subcommittee of the Senate committee on quality assurance in the salmon fishing industry.

* Sec. 2. The unexpended and unobligated portion of the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 is transferred to the fishery product revolving loan guarantee fund (AS 45.92).

* Sec. 3. Money from the appropriation made to the fish processing loan guarantee account by sec. 1, ch. 42, SLA 1981 that is obligated for the purpose of guaranteeing a loan is transferred to the fishery product revolving loan guarantee fund (AS 45.92) when the loan is paid in full and the money is no longer needed to guarantee the loan.

* Sec. 4. Section 1, ch. 171, SLA 1980 is amended to read:

Section 1. The sum of \$250,000,000 (\$350,000,000) is appropriated from the general fund to the Department of Revenue for the reserve for emergency operating expenses account (AS 37.05.159(a)).

CCSSB 103

Chapter 34

* Sec. 5. The to the Department fund (AS 45.92).

* Sec. 6. The the Department of the marketing of A

* Sec. 7. The made to the fishes sec. 5 of this Act expenses account governor under AS

the governor's pre emergency operatin

* Sec. 8. The made to the fishes sec. 5 of this Act expenses account

* Sec. 9. Money tee fund (AS 45.92) of guaranteeing a

expenses account needed to guarante

* Sec. 10. Sec

* Sec. 11. The made by secs. 1 a

* Sec. 12. Se effective date of guarantees; and pr

* Sec. 13. Sec

Chapter 34

1 * Sec. 5. The sum of \$100,000,000 is appropriated from the general fund
2 to the Department of Revenue for the fishery product revolving loan guarantee
3 fund (AS 45.92).

4 * Sec. 6. The sum of \$500,000 is appropriated from the general fund to
5 the Department of Commerce and Economic Development for activities related to
6 the marketing of Alaska fishery products.

7 * Sec. 7. The unexpended and unobligated portion of the appropriation
8 made to the fishery product revolving loan guarantee fund (AS 45.92) by
9 sec. 5 of this Act is transferred to the reserve for emergency operating
10 expenses account (AS 37.05.159) on the date of a proclamation issued by the
11 governor under AS 37.05.159(b)(1) to the extent that the amount set out in
12 the governor's proclamation exceeds the amount of money in the reserve for
13 emergency operating expenses account.

14 * Sec. 8. The unexpended and unobligated portion of the appropriation
15 made to the fishery product revolving loan guarantee fund (AS 45.92) by
16 sec. 5 of this Act is transferred to the reserve for emergency operating
17 expenses account (AS 37.05.159).

18 * Sec. 9. Money appropriated to the fishery product revolving loan guaran-
19 tee fund (AS 45.92) by sec. 5 of this Act that is obligated for the purpose
20 of guaranteeing a loan is transferred to the reserve for emergency operating
21 expenses account when the loan is paid in full and the money is no longer
22 needed to guarantee the loan.

23 * Sec. 10. Section 2, ch. 42, SLA 1981 is repealed.

24 * Sec. 11. The unexpended and unobligated portion of the appropriations
25 made by secs. 1 and 6 of this Act lapse into the general fund June 30, 1983.

26 * Sec. 12. Sections 2 and 3 of this Act take effect 30 days after the
27 effective date of an Act entitled "An Act providing for fishery product loan
28 guarantees; and providing for an effective date."

29 * Sec. 13. Sections 4, 5, 7, and 10 of this Act take effect on the effec-

Chapter 34

1 five date of an Act entitled "An Act providing for fishery product loan
2 guarantees; and providing for an effective date."

3 * Sec. 14. Sections 1, 6, and 11 of this Act take effect immediately in
4 accordance with AS 01.10.070(c).

5 * Sec. 15. Sections 8 and 9 of this Act take effect one year after the
6 effective date of an Act entitled "An Act providing for fishery product loan
7 guarantees; and providing for an effective date."

Eff. §§ 1, 4-7,
10 and 11
effective
5/18/82;
§§ 2 and 3
effective
6/17/82;
§§ 8 and 9
effective
5/18/83

1
2
3
4
5
6 Relating
7 bonds in
8 and prov
9

10 * Section 1.

11 (h) The

12 mortgage loan

13 lished for c

14 (g) of this

15 if the first

16 corporation a

17 program, the

18 loan is subtr

19 is eligible f

20 reference to

21 * Sec. 2. AS 1

22 (g) Not

23 corporation m

24 12-month peri

25 exceeds the a

26 period, unles

27 * Sec. 3. In a

28 1981, the Alaska H

29 amount of \$210,00

Prepared by:

John P. Doyle, Leader
Marine Advisory Program
605 W. Fourth Avenue
Anchorage, AK 99501

SALMON QUALITY EDUCATION PROJECT

INTERIM REPORT

February 10, 1983

BACKGROUND

With an increasing amount of Alaska's salmon production going to market as fresh or frozen fish rather than in the can, product quality has become a much more important consideration for both the processor and fisherman. Lack of a uniformly high quality product is now thought to be the single most significant impediment to the future vitality of world markets for Alaskan salmon.

This need to improve the quality of Alaska salmon prompted the 1982 Alaska Legislature to enact legislation (SB 103) to provide the University of Alaska Marine Advisory Program, through the Fishery Industrial Technology Center, \$170,000 to organize and conduct an industry-wide education program on salmon quality control.

APPROACH

It was the opinion of the University that those funds would be continuing, therefore, funds provided by SB 103 were included in the University's continuation budget for FY 1984. A full-time faculty position within the Marine Advisory Program was then advertised. At the time that screening of candidates was completed, the University was informed that the Governor's Office had decided that these funds were a one-time only appropriation regardless of the intent of the Senate Committee on Salmon Quality. This information was relayed on September 20, 1982. An entirely different approach was then developed.

The legislative intent called for an industry oversight committee to review the organization and implementation of the project. The committee that was formed consisted of representatives from all segments of the Alaska salmon industry:

Bob Blake	Cordova Aquatic Marketing Association, Cordova
Jim Poor	St. Elias Ocean Products, Cordova
Harold Hansen	Former State Senator, Juneau
Roy Alley	Fisherman, Valdez
Alan Otness	Fisherman, Petersburg
Bruce Crow	J.B. Crow & Sons, Bethel
Mel Munson	Legislative Aide, Bristol Bay District, Juneau
Roger DeCamp	National Food Processors Association, Seattle
Cliff Phillips	E.C. Phillips & Son, Ketchikan
Bob Cavanaugh	Ocean Beauty Seafoods, Seattle

The oversight committee approved the concept of hiring a team of people knowledgeable about specific regions and fisheries throughout the state to develop materials for and conduct an intensive 3-4 month educational program. They established the following list of priorities for conducting a broad based education program directed at fishermen, tendermen, and processors:

1. A series of "how-to" fact sheets for distribution throughout the industry
2. Workshops and seminars around the state
3. A slide series on salmon handling
4. A salmon handlers manual.

Status of Educational Activities

1. Project Staff. Six people were hired to develop and conduct the education program:

Chuck Crapo, project leader, Anchorage--presently a candidate for a M.S. degree in Food Science and Technology at Oregon State University; eight years of experience in Alaska seafood processing industry as a quality control manager and plant manager, and project manager for the development of ASMI's salmon quality guidelines.

Doris Lashley, Kenai--23 years experience as salmon processor and fisherman on Kenai Peninsula; established and managed Sea Catch, Inc. on Kenai River.

Ken Madsen, Seattle--western Alaska operations manager for Swiftsure Fisheries, Inc.; experience includes four years as manager of processing operations in Ketchikan and Togiak; founding and operating Seafood Production Systems, Inc. to establish and supervise fish production operations in Western Alaska.

John Enge, Jr., Petersburg--experience includes crewing in halibut longline, herring gillnet, salmon seine, and salmon gillnet fisheries; owner/operator of salmon troller; 14 years of experience in processing industry as production supervisor, buying station manager, production and warehouse foreman, and plant worker; and recently on contract to Alaska Fisheries Development Foundation for research and development work on longline baiting systems.

Wayne Kvasnikoff, Kodiak--salmon seiner for 24 years in Alaska; fished in seine and gillnet herring, king crab and tanner crab fisheries; tendered salmon in Bristol Bay and PWS, served on Kodiak Fish and Game Advisory committee for three years.

Rick Steiner, Anchorage--editor; most recently Marine Advisory Agent, University of Alaska, Kotzebue; commercial fisherman for king, tanner, and dungeness crab, sablefish, halibut, albacore tuna and salmon; M.S. in Fisheries Science from Oregon State University.

Project staff met in Anchorage January 17-21 to begin development of educational materials, and has met twice via audio-conference.

2. Fact Sheets--Text and art work for the following 16 fact sheets have been developed and will be printed by Monday, February 28:

<u>FISHERMEN</u>	<u>No. of Copies to be Printed</u>
1. Southeast Drift Gillnetters	2000
2. Southeast Seiners	1000
3. Southeast Trollers	1000
4. Freezer Trollers	500
5. Prince William Sound Seiners	750
6. Southcentral Drift Gillnetters	2000
7. Southcentral/Bristol Bay Setnetters	2000
8. Kodiak/Chignik Seiners	750
9. Bristol Bay Drift Gillnetters	5000
10. Kodiak Setnetters/Beach Seiners	500
11. Arctic/Yukon/Kuskokwim Gillnetters	2000

TENDERS

1. Refrigerated Seawater	1000
2. Chilled Seawater	1000
3. Ice	1000
4. Dry	1000

PROCESSING

1. Fresh and Frozen Fish Processing	4000
-------------------------------------	------

TOTAL SHEETS = 16 TOTAL COPIES = 25,500

These fact sheets will be distributed to all participants in workshops, and mailed as needed. Example texts are attached (see Attachment B).

3. Workshops--Workshops of 3-6 hours in length will be given at over 60 locations around the state. These will be fairly indepth, and specifically tailored to local conditions. Topics will include:

1. Factors Affecting Intrinsic Quality
2. Causes of Fish Quality Loss
3. Importance of Early Chilling of the Catch
4. Iced Storage on Fishing Vessels
5. Chilled Sea Water Systems for Fishing Vessels
6. Refrigerated Sea Water Systems for Fishing Vessels
7. Freezing and Frozen Storage Aboard Fishing Vessels
8. Washing and Bleeding Fish
9. Butchering at Sea
10. Onboard Handling, Storage, and Offloading of Salmon
11. Fishing Vessel Cleaning and Sanitation
12. Upgrading Fishing Vessels to Protect Product Quality
13. Handling Fish During Processing

Most workshops will be conducted by project staff and by the following Marine Advisory Program faculty: Doug Coughenower, John Doyle, Curt Kerns, Don Kramer, Brian Paust, and Hank Pennington. Instructors have been assigned locations with which they are most familiar. The tentative schedule for workshops is as follows:

Southeast

Metlakatla	3/8
Ketchikan	3/9
Sitka	3/15
Craig	3/7
Klawock	3/9
Kake	3/21
Hydaburg	3/8
Port Alexander	3/23
Juneau	3/14
Hoonah	3/18
Haines	3/16
Wrangell	TBA
Pelican	TBA

Bristol Bay

Naknek	3/7 & 8
Dillingham	3/10 & 11
Egegik	3/9
Togiak	TBA
Manakotak	TBA
Aleknagik	TBA
South Naknek	3/8
Levelock	3/9
Ugashik	3/11

(continued on next page)

Southcentral

Anchor Point	3/28-29
Seward	3/21-23
Kenai	4/4 & 5
Soldotna	4/1 & 2
Nikishka	4/6 & 7
Ninilchik	3/30 & 31
Homer	3/18 & 19
English Bay	3/22
Port Graham	3/17
Seldovia	3/24
Cordova	TBA
Anchorage	TBA
Fairbanks	3/14 & 15
Valdez	3/17
Tatitlek	3/18
Whittier	3/21

Kodiak & Alaska Peninsula

Old Harbor	TBA
Akhiok	TBA
Port Lions	4/7
Kodiak	TBA
Sand Point	6/6
King Cove	6/7
False Pass	6/8
Chignik Bay	3/21
Chignik/Upper Lagoon	4/1

Western

Bethel	TBA
Napakiaik	TBA
Quinhagak	TBA
St. Marys	TBA
Mt. Village	TBA
Marshall	TBA
Emmonak	TBA
Alakanuk	TBA

Northwestern

Nome	3/19
Golovin	3/16 & 17
Elim	3/14 & 15
Koyuk	3/11 & 12
White Mountain	3/18
Shaktoolik	3/9 & 10
Unalakleet	3/7 & 8
Kotzebue	3/21 & 22

All project staff and MAP faculty will meet in Anchorage February 28 - March 2, for a technical in-service concerning workshop topics.

4. Slide Series--a series of approximately 100 slides is being compiled and duplicated to be used in each workshop and as needed in the future.
5. Salmon Handler's Manual. A first draft of the manual should be completed by March 1, and published by June 30, 1983. A preliminary outline for the manual is as follows:

(See attachment A)

OUTLINE

A MANUAL FOR HANDLERS OF PACIFIC SALMON

by

Donald E. Kramer, John P. Doyle,
Richard G. Steiner, and Charles A. Crapo

Marine Advisory Bulletin No. ____

University of Alaska
Sea Grant Program

CONTENTS

INTRODUCTION

- Definition of Quality
- Need for High Quality
- Incentive for High Quality
- Management of the Fishery for Quality
- Intrinsic Quality
- Extrinsic Quality
- Wholesomeness

QUALITY LOSS AND ITS CONTROL

- Microbiological Spoilage
- Enzymatic Breakdown
- Chemical Changes
- Physical Damage
- Ocean Environment Injuries
- Dehydration
- Contamination
- Weight Loss

HANDLING OF SALMON

- Catching and Landing
- Washing
- Handling at Set Net Sites
- On-Board Handling on Trollers
- On-Board Handling on Gill Netters
- On-Board Handling on Seiners
- On-Board Handling on Tenders
- Off-Loading by Hand
- Off-Loading by Brail
- Off-Loading by Fish Pump
- On-Shore Handling
- Containers for Holding Fish

BUTCHERING

- Bleeding
- Heading
- Removal of Gills
- Gutting
- Removal of Kidney
- Washing
- Filleting
- Splitting

STORAGE WITH NO REFRIGERATION

- On-Board
- On-Shore

CHILL STORAGE OF SALMON

- Importance of Chilling Fish
- Measuring Temperature of Fresh Fish
- Production and Storage of Ice
- Iced Storage
- Storage in Chilled Sea Water
- Equipment for a Chilled Sea Water System
- Operation of CSW Systems
- Storage in Refrigerated Sea Water
- Equipment for Refrigerated Sea Water System
- Operation of RSW Systems
- Modified and Controlled Atmosphere Storage
- Blanching Fish
- Bactericidal Dips for Fish

FREEZING OF PACIFIC SALMON

- On-Board Freezing
- On-Shore Freezing
- Determining Freezing Times
- Measuring Temperature of Frozen Fish
- Glazing
- Frozen Storage
- Assessing Quality of Frozen Fish

PACKING OF FRESH AND FROZEN SALMON

- Materials
- Methods
- Vacuum Packaging

SHIPPING OF FRESH AND FROZEN SALMON

- Containers
- Packing Methods
- Shipping by Refrigerated Trailer
- Shipping by Refrigerated Ship
- Shipping by Air
- Use of Air Freight Forwarders

SALMON ROE

- Quality of Eggs
- Removal from Fish
- Care and Handling
- Sujiko Production
- Ikura Production

SANITATION

- Water Quality
- Cleaners
- Sanitizers
- Vessel Clean-up and Sanitation
- Plant Clean-up and Sanitation
- Pest Control
- Employee Health and Hygiene
- Plant Lighting, Ventilation, and Noise Control

UPGRADING OF FISHING VESSELS

- Upgrading Vessel Surfaces
- Insulation of the Hold
- Preventing Contamination of the Catch

REFERENCES

APPENDIX A. IDENTIFICATION OF PACIFIC SALMON

- Description of Pink Salmon
- Description of Chum Salmon
- Description of Coho Salmon
- Description of Sockeye Salmon
- Description of Chinook Salmon
- Distinguishing Chum from Sockeye
- Distinguishing Coho from Sockeye

APPENDIX B. MARKET REQUIREMENTS FOR PACIFIC SALMON

- Requirements for Fresh Dressed Salmon
- Requirements for Fillets
- Requirements for Frozen Princess Dressed Salmon
- Requirements for Frozen Headed Gutted Salmon
- Requirements for Salmon to be Sold as Steaks or Roasts
- Requirements for Salmon for Smoking
- Requirements for Salmon for Salting

APPENDIX C. CANADIAN FISHING VESSEL INSPECTION REGULATIONS

APPENDIX D. CANADIAN FISHING PLANT INSPECTION REGULATIONS

SALMON QUALITY RECOMMENDATIONS FOR SOUTHEAST PURSE SEINERS



Proper handling, storage conditions and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss aboard your vessel.

DO

HANDLING



Handle fish by the head when clearing deck and unloading catch. (Recommend coarse rubber gloves for good grip.)



Lower first few brailer loads to bottom of hold before releasing.

STORAGE

Always store iced/dressed fish apart from rest of catch.

Keep brailer loads under 200 fish or 1000 pounds.

Flood hold or use bin boards to prevent abrasion and crushing.

Protect fish from all heat sources—engine, fuel lines, and fuel tanks.



Cool fish immediately after catch—use well crushed ice, slush ice or refrigerated seawater.

SANITATION

Maintain smooth, easily cleanable surfaces in work and storage areas—use food grade paint, non-corroding metal or plastic coating.

Keep deck, hold, brailers, rain-gear, and gloves clean.



Clean and sanitize after every delivery—scrub all surfaces with brush, clean water, and detergent—rinse with clean water—sanitize with solution of 1/2 cup household bleach to 5 gallons water—rinse after 5-10 minutes.

REMEMBER - FISH ARE FOOD

HANDLING DON'TS

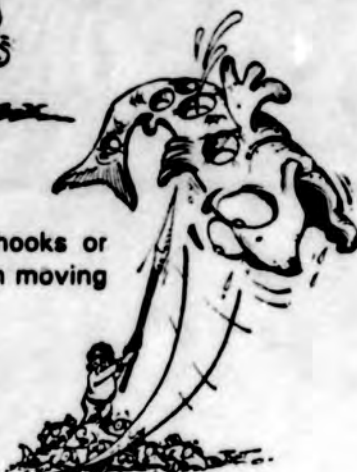


Strap more than 1000 fish aboard at a time.



Handle fish by the tail.

Use pugs, hooks or shovels when moving fish.



Throw, kick or step on fish.



Drop fish into dry hold or onto hard surfaces.

STORAGE DON'TS



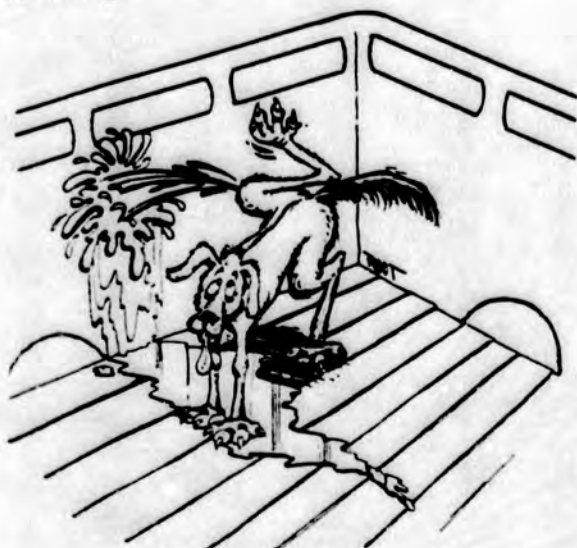
Allow fish to contact contaminants such as bilge water, gas, diesel, hydraulic fluid, grease, detergents or phenol disinfectants.



Allow fish to dry and lose weight by exposure to sun or wind.

SANITATION DON'TS

Use full strength bleach for sanitizing.



Allow pets in work areas.



Allow buildup of slime and gurry on deck, hold, and brailers.

SALMON QUALITY RECOMMENDATIONS FOR ARCTIC, YUKON, KUSKOKWIM GILLNETTERS



Proper handling, storage conditions and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss aboard your boat.

DO

HANDLING



Deliver fish within 12 hours.

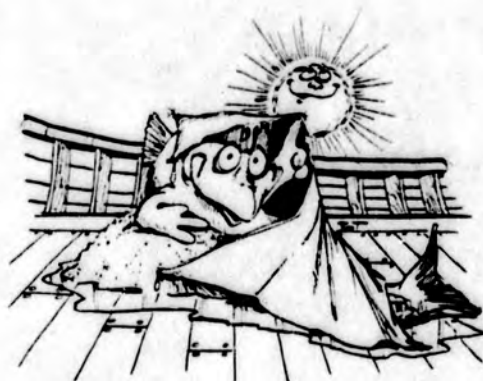
Handle fish by the head when picking net, stowing and unloading catch.

STORAGE



Cool fish immediately after catch with well crushed ice.

Protect fish from all heat sources.



Store fish in plastic totes or small mesh, knotless web brailers to minimize handling during off-loading.

Cover fish with wet burlap to provide additional protection from heat, sun and wind.

SANITATION



Keep boat, totes, brailers, burlap, raingear, and gloves clean.

Clean and sanitize after every delivery—scrub all surfaces with brush, clean water, and detergent—rinse with clean water—sanitize with solution of 1/2 cup household bleach to 5 gallons water—rinse after 5-10 minutes.

REMEMBER - FISH ARE FOOD

HANDLING DON'TS



Use pughs, picks or hooks to move fish.



Handle fish by the tail.



Throw, kick, drop or step on fish.

STORAGE DON'TS



Allow fish to dry and lose weight by exposure to sun or wind.



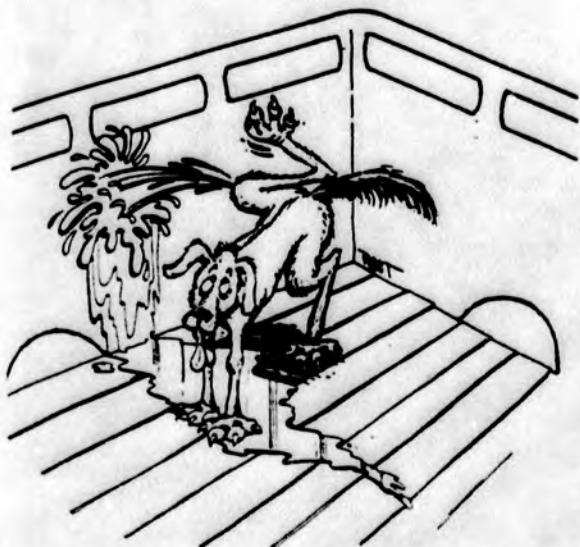
Overload trailers



Allow fish to contact contaminants such as fuel, grease, outboard oil, detergent, disinfectants, and insects.

SANITATION DON'TS

Use full strength bleach for sanitizing.



Allow pets in work areas.



Allow buildup of slime and gurry on boat, bins, totes, and burlap.

RECOMMENDATIONS FOR SALMON QUALITY PROCESSORS

Proper handling, storage, butchering and sanitation practices are essential for protecting salmon quality. The following practices will help to minimize quality loss during processing.

DO

HANDLING



Use chutes or conveyors to move fish whenever possible.

Handle fish by the head or nape during processing.

STORAGE

Provide sufficient drainage in totes and bins.

Protect fish from all heat sources.

Process fish within 12 hours of unloading.



Cool fish to 32°F immediately after unloading—use iced totes, bins, or RSW systems.



Layer ice fish in totes and bins.

PROCESSING

Use chlorinated water.

Keep knives sharp and clean.

Avoid short head cuts.

Scrape bloodline in direction from head to tail to prevent exposing rib bones.



Wash butchered fish gently and thoroughly.

FREEZING

Lay fish straight on clean freezer trays.

Remove frozen fish from freezer racks gently—keep fins and tails intact.

Freeze fish until core temperature reaches 0°F or lower.

Maintain storage temperature between -10°F and 0°F.



Prechill glaze water to 35°F.



Submerge fish completely into glaze water.

Repeat glaze process as needed to protect fish from freezer burn.

SANITATION

Maintain smooth, easily cleanable surfaces in work and storage areas—use food grade paint, non-corroding metal or plastic coating.

Rinse all processing areas to remove blood and gurry every two hours.



Clean and sanitize all surfaces, processing equipment, raingear, and gloves at least twice a day.

REMEMBER - FISH ARE FOOD

HANDLING DON'TS

Overload trailers, bins, totes and other unloading equipment.



Handle fish by the tail.



Throw, kick or step on fish.



Use picks, pugs, pushes, shovels or hooks to move fish.



Drop or throw fish into totes, bins or onto other hard surfaces.

STORAGE DON'TS



Allow fish to dry and lose weight by exposure to sun or wind.

Allow fish to lie in blood and/or water.



Allow fish to contact contaminants such as gas, hydraulic fluid, oil, detergents, phenol disinfectants, insects and birds.



Store fish directly on floor, dock, or in uncovered bins and totes.

PROCESSING DON'TS



Use dull knives.

Make poor belly cuts that result in split napes, belly wall cuts.

Grip belly wall and fold back when cleaning the bloodline.

Throw butchered fish.

FREEZING DON'TS



Lay fish crooked on freezer trays or belly to belly where interlocking might occur.

Store frozen fish at temperatures higher than 0°F.



Use crowbars or other instruments to break frozen fish off freezer racks.

Remove fish from freezers until thoroughly frozen.



Break glaze through rough handling.

Allow unnecessary delays when moving fish from freezer to shipping van.

SANITATION DON'TS



Allow pets in work areas.



Allow buildup of slime and gurry on processing equipment, totes, and storage areas.



Copy 2 copies to go to Jimmie w/ me on any trip I make

University of Alaska
Statewide System of Higher Education

ALASKA SEA GRANT COLLEGE PROGRAM

3 Bunnell, 303 Tanana Drive
Fairbanks, AK 99701

February 10, 1983

Mr. Robert Blake
P.O. Box 939
Cordova, AK 99574

Dear Bob:

As per your request enclosed is a summary of the various FY84 budget increments (operating and capital) for the Fishery Industrial Technology Center and Marine Advisory Program.

I hope this information is useful to you and the industry. If you wish a presentation or assistance at your board meeting, either Jong or I will be glad to be present.

Sincerely,

A handwritten signature in cursive script, appearing to read "Don", written over a horizontal line.

Donald H. Rosenberg
Director

DHR:mc
enc.

cc: Jong Lee
Ken Allread
Alan Beardsley
Donald Bevan
David Herrnsteen
Thomas E. Thompson
✓ John Doyle
Jay Barton
Melvin Monsen

FY64 BUDGET REQUEST SUMMARY

Fishery Industrial Technology Center

and

Marine Advisory Program

OPERATING BUDGET

In Board of Regents Budget Request FY64

Seafood Science Program \$125,500
Fishery Industrial Technology Center

This increment will provide the required professional expertise and support to develop both training and research programs in food science. These training and research efforts will be in direct support of the needs of the Alaska seafood processing industry and will be directed toward the development of quality control methods and toward energy efficiency in seafood processing plants.

Detailed request is provided in Appendix A.

Marine Advisory Program - Homer \$ 77,300
Cooperative Extension Service

This increment will provide an extension education program in fisheries for Cook Inlet/Resurrection Bay area. Emphasis will be placed on development, use and management of fisheries resources to increase employment in the fishing industry. This will extend fisheries educational opportunities to a rural area of the state where no program presently exists.

Detailed request is provided in Appendix B.

Not in Board of Regents Budget Request

Salmon Quality Assurance Program \$142,240
Fishery Industrial Technology Center

This increment will continue a quality education program on salmon quality assurance. The program will emphasize the most modern techniques of preserving quality of Alaskan salmon during harvesting, processing, and transportation. This will assist in improving the quality of Alaska's fresh, frozen, and canned salmon.

Detailed request is provided in Appendix C.

CAPITAL BUDGET

In Board of Regents Budget Request

None.

Not in Board of Regents Budget Request

Scientific Equipment and Technical Library
Fishery Industrial Technology Center

\$200,000

Safety and wholesomeness of seafood cannot be measured without laboratory data. New or modified products cannot be developed without technical input. Confusion and speculation cannot be resolved without laboratory analysis. The Fishery Industrial Technology Center (FITC), established to provide technical support to Alaska's fishing industry, cannot meet its charge without a scientific information generating base. This basic equipment, supplies and library are necessary to establish the minimum seafood analytical laboratory. Space will be provided by the National Marine Fisheries Service in Kodiak.

Detailed request is provided in Appendix D.

Advanced Planning and Design FITC Phase I

\$1,450,000

Phase I has been designed as a single building (26,750 square feet) as a part of the City of Kodiak's Near Island development project. Facilities include seafood and harvesting technology laboratories, specialized and general support areas, and administration and faculty offices. Specialized facilities, consisting of seafood and harvesting technology components, include: food engineering, chemistry, microbiology and biochemistry laboratories; fishing gear and electronics laboratories; and specialized support areas (e.g., cool and wet laboratories, chill and frozen storage areas, culture preparation, glass blowing, balance and instrument rooms). These specialized facilities provide essential support for research and training programs.

In addition to the major laboratory facilities, the building will contain a 100-seat lecture room and Marine Advisory Program offices, administrative offices and general support facilities. The general support facilities (library, computer mode, maintenance shop, conference area and machine shop) will be utilized by scientific and administrative personnel.

This funding will advance the University's planning for Phase I so that actual construction could start during FY85 (assuming appropriation for actual construction in the FY85 budget).

Detailed request for total Phase I facilities is provided in Appendix E.

ABBREVIATED TITLE:

Salmon Quality Assurance Program

WHICH MAU GOAL IS BEING AFFECTED BY THIS INCREMENT? (STATE BRIEFLY)

Goal 1.13: Provide instruction, practical research, and technical information to 10,000 salmon fishermen, 500 tendermen, and 100 fish processing plant and quality assurance managers on methods of producing the highest quality salmon possible.

EXPLAIN HOW THIS INCREMENT WILL ASSIST IN THE ACCOMPLISHMENT OF THE ABOVE STATED GOAL:

Provide quality education programs on salmon quality assurance. The program will emphasize the most modern techniques of preserving quality of Alaskan salmon during harvesting, processing, and transportation. This will assist in improving the quality of Alaska's fresh, frozen, and canned salmon.

BRIEFLY DESCRIBE WHAT THIS INCREMENT PURCHASES IN TERMS OF HUMAN AND OTHER RESOURCES:

A full-time seafood advisory specialist will be located in Kodiak in the Fishery Industrial Technology Center. A full-time communications-media specialist and a full-time secretary will also be placed in the Kodiak office. Phones, reproduction, laboratory, and office equipment as needed.

WHAT ARE THE FUTURE FUNDING IMPLICATIONS OF THIS INCREMENT?

Salaries, travel, services, and commodities will be a continuing cost. Equipment will be a one-time expenditure.

CODE	EXPENDITURES BY OBJECT	AMOUNT
100	PERSONAL SERVICES	\$105,040
200	TRAVEL	21,000
300	CONTRACTUAL SERVICES	10,000
400	COMMODITIES	4,100
500	EQUIPMENT	2,100
600	LAND, BLDGS., ETC.	
700	GRANTS, CLAIMS, ETC.	
800	MISCELLANEOUS	
TOTAL		142,240

FEDERAL RECEIPTS	
GENERAL FUND MATCH	
GENERAL FUND	142,240
I/A RECEIPTS	
PROGRAM RECEIPTS	
STUDENT FEES	
INDIRECT COST RECOVERY	
OTHER RESTRICTED RECEIPTS	

	PFT	PPT	NON PERM	TOTAL
NO. POSITIONS	3			3
NO. STAFF MOS.	27			27

THIS INCREMENT REQUESTS FUNDS FOR:

- ☐ AN EXPANDED EXISTING SERVICE.
- ☒ A NEW SERVICE.

PRIORITIES				
COMPONENT	BRU	MAU	RECENTS	GOVERNOR
/	/	/	/	ACCEPT REJECT

AGENCY UNIVERSITY OF ALASKA

PROGRAM ADULT AND POSTSECONDARY EDUCATION

BRU Fishery Industrial Technology Center

COMPONENT Public Service

FY 84

6

**COMPONENT DECISION
INCREMENT**

REVISED
DATE

1	POSITION TITLE Seafood Advisory Specialist (Salmon)			RANGE/STEP 42-03-01A	BARG. UNIT	LOCATION Kodiak	COV	ACCEPT	REJECT
2	TYPE OF POSITION ☒ PFT ☐ PPT		STAFF MONTHS 12	MAU PRIORITY			LEG		
1	TYPE OF EXPENDITURE			COMPONENT INCREMENT ABBREVIATED TITLE:					
				Salmon Quality Assurance Program					
4	PERSONAL SERVICES:			JUSTIFICATION:					
	SALARY		\$ 49,600	Since 1979 the Alaska salmon fishery industry has had severe problems with quality of its fresh, frozen, and canned products. Two cases of botulism caused by Alaskan canned salmon have lowered the demand for this product. Low quality fresh and frozen salmon produced in Central and Western Alaska have drastically lowered the price paid for this product in both domestic and foreign markets. This has resulted in loss of income to all segments of the industry and a loss of raw fish tax revenue to the state. A senate committee on salmon quality formed during the 12th Legislature found that a concentrated long-term education program on salmon quality would significantly improve the quality of salmon produced in the state. A full-time seafood advisory specialist will provide a high quality education program to all segments of the Alaska salmon industry on proper care, handling, processing, and transportation of salmon. This will be achieved through formal and informal education; development, production, and distribution of pertinent written information; and delivered information through the mass media.					
5	BENEFITS		10,170						
6	FICA								
7	HEALTH INSURANCE								
8	TOTAL PERSONAL SERVICES		01 \$ 59,770						
9	TRAVEL		02 21,000						
10	CONTRACTUAL SERVICES		03 10,000						
11	COMMODITIES		04 4,000						
12	EQUIPMENT		05 2,000						
13	OTHER								
14	TOTAL COST		96,970						
	CODE	FUNDING SOURCE							
15		FEDERAL RECEIPTS 1002							
16		GENERAL FUND MATCH 1003							
17		GENERAL FUND 1004	96,970						
18		I/A RECEIPTS 1005							
19		PROGRAM RECEIPTS 1028							
20		STUDENT FEES 1038							
21		INDIRECT COST RECOVERY 1039							
22		OTHER RESTRICTED RECEIPTS 1048							
FOR STATE USE ONLY:									
4A KEY NUMBER [] [] [] [] [] [] [] [] [] [] COLUMN NO. [] []									

AGENCY UNIVERSITY OF ALASKA

1	POSITION TITLE Communications Specialist		RANGE/STEP	BARG. UNIT	LOCATION Kodiak	GOV	ACCEPT	REJECT
2	TYPE OF POSITION ☒ PFT ☐ PPT	STAFF MONTHS 9	NAU PRIORITY			LEG		
3	TYPE OF EXPENDITURE		COMPONENT INCREMENT ABBREVIATED TITLE: Salmon Quality Assurance Program					
4	PERSONAL SERVICES:		JUSTIFICATION: In order to reach the maximum number of individuals with information on maintaining salmon quality, it will be necessary to develop large amounts of written materials, audio/visual aids, and materials for the mass media. Because problems are different for each segment of the industry, a diversity of gear and diverse geographical regions require many different publications. The Communications Specialist will work for the Seafood Specialist to develop written information packages relevant to each segment of the industry. This position will be responsible for developing public service announcements and other mass media materials. This position will serve as editor for the project. All support costs are included on Form 13 for the Seafood Quality Specialist.					
5	SALARY	\$ 26,850						
6	BENEFITS	5,505						
7	FICA							
8	HEALTH INSURANCE							
9	TOTAL PERSONAL SERVICES	01 \$ 32,355						
10	TRAVEL	02						
11	CONTRACTUAL SERVICES	03						
12	COMMODITIES	04						
13	EQUIPMENT	05						
14	OTHER							
15	TOTAL COST	32,355						
16	CODE	FUNDING SOURCE						
17		FEDERAL RECEIPTS 1002						
18		GENERAL FUND MATCH 1003						
19		GENERAL FUND 1004	32,355					
20		I/A RECEIPTS 1005						
21		PROGRAM RECEIPTS 1028						
22		STUDENT FEES 1038						
23		INDIRECT COST RECOVERY 1039						
24		OTHER RESTRICTED RECEIPTS 1048						
FOR STATE USE ONLY:								
4A KEY NUMBER [] COLUMN NO. []								

AGENCY UNIVERSITY OF ALASKA

NRRI Fishery Industrial Technology Center

COMPONENT Public Service

13 REQUEST FOR NEW
POSITION

1	POSITION TITLE Personal Secretary			RANGE/STEP 10 A	BARG. UNIT	LOCATION Kodiak	COV	ACCEPT	REJECT
2	TYPE OF POSITION ☒ PFT ☐ PPT		STAFF MONTHS 6	HAW PRIORITY			LEG		
3	TYPE OF EXPENDITURE			AMOUNT	COMPONENT INCREMENT ABBREVIATED TITLE: Salmon Quality Assurance Program				
	1	2	3						
4	PERSONAL SERVICES:			JUSTIFICATION: This position will provide secretarial support for the Seafood Specialist and the Communications Specialist. The secretary will distribute publications, maintain mailing lists, and answer routine questions on salmon quality. All support costs for this position are included on Form 13 for the Seafood Quality Specialist.					
	SALARY		\$ 10,800						
5	BENEFITS		2,115						
6	FICA								
7	HEALTH INSURANCE								
8	TOTAL PERSONAL SERVICES		01						
9	TRAVEL		02						
10	CONTRACTUAL SERVICES		03						
11	COMMODITIES		04						
12	EQUIPMENT		05						
13	OTHER								
14	TOTAL COST		12,915						
	CODE	FUNDING SOURCE							
15		FEDERAL RECEIPTS	1002						
16		GENERAL FUND MATCH	1001						
17		GENERAL FUND	1004	12,915					
18		I/A RECEIPTS	1005						
19		PROGRAM RECEIPTS	1020						
20		STUDENT FEES	1030						
21		INDIRECT COST RECOVERY	1039						
22		OTHER RESTRICTED RECEIPTS	1040						
FOR STATE USE ONLY: 4A KEY NUMBER COLUMN NO. 									

AGENCY UNIVERSITY OF ALASKA

PROGRAM ADULT AND POSTSECONDARY EDUCATION

BRU Fishery Industrial Technology Center

COMPONENT Public Service

FY 84

REVISED
DATE

13 REQUEST FOR NEW
POSITION

HOUSE SPECIAL COMMITTEE
ON FISHERIES
March 17, 1983
4:06 p.m.

Members Present: Rep. Herrmann, Chairman
Rep. Grussendorf
Rep. McBride
Rep. Bussell
Rep. Zharoff

Members Absent: Rep. Fuller, Vice-Chairman
Rep. Goll

COMMITTEE CALENDAR

CSHB 242: "An Act making an appropriation to the
Fishery Industrial Technology Center for
salmon quality control education; and
providing for an effective date."

HB 242: (Same title as above).

WITNESS REGISTER

John Doyle
University of Alaska
605 West 4th Avenue
Anchorage, Alaska

PREVIOUS ACTION

HB 242: 3/9/83 - First Reading.

Committee referrals - Fisheries, Resources,
Finance and Rules Committees.

No previous action in Fisheries Committee.

ACTION NARRATIVE

TAPE#26
Recording
Number 0001

Chairman Herrmann called the meeting to
order at 4:07 p.m. She announced the first
order of business to be HB 242. She said
she liked the idea of fishermen becoming
better educated on fish quality control. At
this time there seems to be a problem with
fresh frozen salmon quality versus canned

salmon.

Number 0040

John Doyle testified on the idea of fish quality. The technology is changing very rapidly. There is a very high level and intense interest on the part of the harvesting, processing and transportation sector for new and latest information available. He stated that he served on the committee set up by Senator Kerttula to develop programs for providing a better product to the market and to improve the image of Alaska's quality. We are facing severe pressures from Asia, Europe, and Norway who are able to penetrate the markets with pen reared salmon. The idea of the education is to teach all sectors of the industry the do's and don'ts of handling the fish. (He then presented fact sheets to the committee members) Mr. Doyle continued to state that they are holding workshops in 62 fishing communities throughout the state. Last year the program was funded through SB 103 and was supposed to be a continuation effort, but because of the language of the bill, funding was not continued for the present year.

This bill (HB 242) would allow for this education to continue. He stated that he fully concurred with the language of CSHB 242 over HB 242. The difference in the wording was "continuation budget" instead of "annual budget" for the University of Alaska as stated in HB 242.

Number 0135

Rep. Zharoff made a motioned to adopt the Committee Substitute for HB 242 before the committee as a working model. All were in favor.

Number 0157

Rep. McBride commented that the industry has changed a great deal over the past years and the emphasis on frozen processing is much greater, therefore, making quality control more important.

Number 0167

Chairman Herrmann asked John Doyle what kind of reaction they were receiving from the fishermen and processors in the quality control workshops.

Number 0171

John Doyle responded by saying 20% of the fishermen in the villages attended the

workshops. In some cases, the percentage of attendance is higher. The reception to the fact sheets has been excellent, the demand for them is very high and have raised the interest for quality control. The processors have been universally supportive of the program.

Number 0196

Rep. Bussell stated that there is some confusion with this particular appropriation of money.

John Doyle explained that what happened was, the bill was passed last year providing for the quality control program and it was the legislative intent that it would be a continuing project for the University of Alaska and when it arrived in Governor Hammond's office, after the Board of Regents had passed on the budget, it was decided by the former administration that this was not a continuing project because of the wording in the act. At that time it was too late to resubmit through the Board of Regents to the Governor this additional request. Therefore, we're coming back into the Legislature for continued funding. With CSHB 242 it provides in specific language that this program will be a continuing ongoing educational program.

Number 0252

Rep. Bussell stated that one of the things that can't be done is use language such as this to obligate the future legislatures to continue funding.

Number 0260

John Doyle stated that it would be part of the University's continuation budget, which has to be passed on each year.

Number 0267

Rep. Bussell stated that the statute does clearly state in Sec. 16.52.010 that this program is established and once established it can not be ignored by the University of Alaska or anyone else. The statute says it's there so the University must provide for it. If they fail to provide for it, they must go into their budget and eliminate something else to provide for this program. The University of Alaska and the Board of Regents have no right to just ignore a statute.

Number 0290

John Doyle responded by saying the bill that

establishes the Fishery Industrial Technology Center and the bill that puts the educational program into place were two separate things. It assigned responsibility for carrying that out to the FITC. It provided funding for one year according to Governor Hammond's office.

Number 0298

Rep. Bussell stated again that this statute was created for an ongoing study and can't be ignored. He stated that he wasn't against the appropriation but it was stated in the statute by the Legislature for this Center to be continued.

Number 0318

Chairman Herrmann asked Mr. Doyle why the appropriation wasn't included in the University's whole budget package.

Number 0319

John Doyle responded by saying that he was informed that there was not funding available for this program. He also stated that it was Governor Hammond who took the funding away.

Number 0341

There was discussion on what exactly the statute says.

Number 0348

Rep. Grussendorf stated that what should be done is, take this amount of money and go to the University's budget and find another program that doesn't have the priority as this program and fund it as the statutes require it to be. It should be shown in the University's operational budget.

Number 0361

There was discussion on how this could be done, and on the statute's language. Although the intent for this program was there, it wasn't spelled out directly.

Number 0418

Rep. Bussell suggested that an amendment be made to the statute to specifically address the quality control program.

Number 0430

Discussion continued regarding the University's Budget.

John Doyle stated that it was included in the University's Budget but was taken out by Governor Hammond. He went on to explain that there were two different bills. One to establish the FITC and another for salmon quality control education. It was put into

FITC because that is where it fits best. It was stated that there was an appropriation for this program, but it somehow disappeared.

Number 0499

Chairman Herrmann announced next week's schedule.

Number 0504

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 4:39 p.m.

HOUSE SPECIAL COMMITTEE
ON FISHERIES
March 24, 1983
3:30 p.m.

Members Present: Rep. Herrmann, Chairman
Rep. Fuller, Vice-Chairman

Members Absent: Rep. Grussendorf
Rep. Bussell
Rep. Goll
Rep. McBride
Rep. Zharoff

COMMITTEE CALENDAR

HB 267: "An Act relating to herring stripping; and
providing for an effective date."

HB 242: "An Act making an appropriation to the
Fishery Industrial Technology Center for
salmon quality control education; and
providing for an effective date."

WITNESS REGISTER

Tim Towarak
Teleconference
Unalakleet, Alaska

Doug Humes
Teleconference
Anchorage, Alaska

Edwin Anderson
Teleconference
Dillingham, Alaska

Dallas Cross
Teleconference
Anchorage, Alaska

Tstia Wilson
Teleconference
Unalakleet, Alaska

Paul Johnson
Teleconference
Unalakleet, Alaska

PREVIOUS ACTION

HB 267: 3/14/83 - First Reading.
Committee referrals - Fisheries and Resources Committees.
No previous action in Fisheries Committee.

HB 242: 3/9/83 - First Reading.
Committee referrals - Fisheries, Resources, Finance and Rules Committees.
No previous action in Fisheries Committees.

ACTION NARRATIVE

TAPE#27
Recording
Number 0001

Chairman Herrmann called the teleconference hearing to order. She announced the first order of business and the subject of the teleconference to be HB 267; relating to herring stripping; effective date.

Rep. Fuller, the prime sponsor of HB 267 explained the bill and the reason it was introduced.

Number 0014

Rep. Fuller stated that HB 267 extends the time that herring stripping is allowed to take place in the Bering Sea until 1986. Stripping is the process by which herring roe is extracted from the carcass. After this process, the carcass is discarded.

Number 0061

Tim Towarak, Planner of the Unalakleet Native Corporation, and Vice Mayor of Unalakleet came on the network and stated that the fishing co-op in his area supports HB 267. He further stated that it would be very costly to have to ship the stripped carcasses out of the Norton Sound area and would not be worth it to strip the herring in the Norton Sound. Mr. Towarak said that the herring carcasses are too small to be sold as bait or food, and the prices would be higher if they weren't forced to ship the herring out of Norton Sound for stripping.

Number 0170

Rep. Fuller said SB 180; relating to herring stripping, is similar to HB 267 and that it

had been passed out of Senate Resources Committee.

Number 0184

Doug Humes of Anchorage stated that he is with the Bering Sea Fishermen's Association and supports HB 267. Mr. Humes said the bill would allow the fishermen to have more control over the fishery by being able to have more control over the processing, and felt the most economical use of the carcass would be to dump them.

Number 0230

Rep. Fuller thanked Doug Humes for his testimony and explained a point of information; as long as the herring carcasses are dumped outside the 3 1/2 mile zone, the Department of Fish & Game didn't see any problem. The carcasses aren't totally wasted, there are other creatures that benefit from eating them.

Number 0245

Edwin Anderson of Dillingham came on the network and stated that he supports HB 267. It gives the local people an opportunity for providing employment and would enable them to take care of their catch in the cases where the processors aren't available or are filled up.

Number 0267

Dallas Cross of Anchorage stated that he was originally from Kotzebue and supports HB 267. Mr. Cross said the people in the Kotzebue area are trying to develop a herring fishery and further stated that everything the Legislature could do to help them is appreciated.

Number 0291

Tstia Wilson of Unalakleet stated she supports HB 267 for reasons already stated by the previous speakers.

Number 0301

Paul Johnson of Unalakleet said he is a commercial fisherman and supports HB 267. Mr. Johnson said the herring fishery is a fairly new fishery in his area and that it would allow them to do the stripping and would provide for a better price.

Number 0320

Chairman Herrmann thanked the participants for testifying and closed the teleconference.

Number 0330

Chairman Herrmann called for a recess at 4:10 p.m. to a call of the chair.

Tape #28
Recording
Number 0014

Chairman Herrmann reconvened the Special Committee on Fisheries meeting on March 25, 1983, at 7:45 a.m., and indicated the following members present:

Chairman Herrmann

Vice-Chairman Fuller

Representative Bussell

Representative Grussendorf

Representative McBride

Chairman Herrmann stated the purpose of this meeting was to pass the following bills out of committee:

CSHB 242: "An Act making an appropriation to the Fishery Industrial Technology Center for salmon quality control education; effective date."

HB 267: "An Act relating to herring stripping; effective date."

Number 0035

Rep. Fuller moved that CSHB 242 be passed out of committee. All members were in favor except Rep. Bussell.

Number 0053

Rep. Fuller moved and asked unanimous consent that HB 267 be passed out committee. There being no objection, it was so ordered.

Number 0060

There being no further business to come before the committee, Chairman Herrmann adjourned the meeting at 7:48 a.m.