CSSB 161 cont.

2041

If this committee feels legislation on fishhold improvement is necessary, then I would recommend only basic necessities for the first year of implementation as follows:

1. Ability to pump hold dry.
2. Eliminate heat transfer from engine to fishhold.
3. Ability to keep fish covered.
4. Watertight bulkheads - to keep oil and gas off of fish.
5. Fishholds that can be cleaned and sanitized.

These five basics for fishholds are the most significant and the most important for a first step at this time. This should be all that is required As the program progresses and as the awareness develops through education, we can, at a later date, expand this program.

CORRECTION

THIS DOCUMENT
HAS BEEN REPHOTOGRAPHED
TO ASSURE LEGIBILITY

The Prince William Sound Quality Control Standards were implemented as a pilot project to analyze the quality of fishholds in a relatively moderate area of the State of Alaska, assuming that the appreciation of quality was highest in Southeastern and deteriorated as one progressed westward.

One has to accept that this pilot project was disrupted by the fact that there was no early gillnet season, which did not lend itself to the project, and that the early, unexpectedly high volume pink salmon seine season created a crash mobilization of the fleet which also detracted from cooperation and compliance.

On the whole, with consideration of the problems, I feel it was a very successful experiment. The local processors and the fishermen's organizatio worked together on this project with enthusiasm prior to the seasons, which displayed the mutual concern for improving or proving the quality of Prince William Sound salmon, and eventually salmon from Alaska.

If this pilot project is carried over to the 1981 season, I feel that significantly better compliance with the program will be seen. Both processors and fishermen will be more aware and prepared for the inspection and timing to create an atmosphere for more and better inspections.

The results of the Prince William Sound inspection program were as follows:

Whitney Fidalgo Fisheries Inc.	inspected 14 boats
Chugach Alaska Fisheries	inspected a questionable number of boats-no report was forwarded to the CAMA office.
Alaska Packers Association	inspected 60 boats
Morpac, Inc.	inspected 42 boats
North Pacific Processors	inspected 38 boats
St. Elias Ocean Products	inspected 82 boats
Miscellaneous Processors	inspected 5 boats

An unknown number of boats were inspected in Valdez

This totals 241 boats in aggregate which were inspected, approximately 35 per cent of the entire Prince William Sound fleet.

Of that: 84 were seine boats
12 were tenders
145 were gillnet boats

A construction breakdown on these boats:

6 steel construction
1 cement construction
51 wood construction
183 fiberglass construction

Of the fiberglass construction, glass over wood was considered fiberglass as the outer hold and deck coating was most pertinent to the project we are concerned with. Only a small percentage of the fiberglass boats listed are of glass over wood construction.

Of the boats inspected, 197 met the preferred standards while only 44 qualified for minimum standards. In analyzing the inspection forms, I ran across a problem with Alaska Packers Association inspections where they disqualified bowpickers for lack of engine room insulation. Since the engines in bowpickers are far removed from the fishholds, I arbitrarily changed those to preferred qualifications. Predominantly all wood boats only met minimum standards.

Overall, considering it was a first-time pilot project, I would say the Prince William Sound project was an immense success. Personally, I would like to give it one more season to accurately evaluate its success or failure as a voluntary program. In the interim, the Salmon Quality Control educational project will have time to at least reach the areas of the state that are least attuned to quality control.

Over the past season I personally observed both in Prince William Sound and Bristol Bay real and sincere attempts to improve the quality of Alaska salmon, both on the part of the processor and the fishermen. In these days of exorbitantly high interest rates and double digit inflation, I would at least hope that we don't push an extremely costly program on the industry unless it is absolutely necessary. I feel we should make an honest effort to make the industry aware that quality control on a mandatory basis is pending if reasonable steps to keep improving quality are not continued. However, I also feel that we must keep in mind the state of the industry's financial health in anything we mandate.

If this committee feels legislation on fishhold improvement is necessary, then I would recommend only basic necessities for the first year of implementation as follows:

1. Ability to pump hold dry.
2. Eliminate heat transfer from engine to fishhold.
3. Ability to keep fish covered.
4. Watertight bulkheads - to keep oil and gas off of fish.
5. Fishholds that can be cleaned and sanitized.

These five basics for fishholds are the most significant and the most important for a first step at this time. This should be all that is required As the program progresses and as the awareness develops through education, we can, at a later date, expand this program.

Funding Information
General Fund $170,000
Other Funds -0-
$170,000

Introduced: 1/21/81
Referred: Resources and Finance

IN THE SENATE BY KERTTULA

SENATE BILL NO. 103

IN THE LEGISLATURE OF THE STATE OF ALASKA

TWELFTH LEGISLATURE - FIRST SESSION

A BILL

For an Act entitled: "An Act making a special appropriation to the Legislative Council for a salmon quality control education program; and providing for an effective date."

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

* Section 1. The sum of $170,000 is appropriated from the general fund to the Legislative Council 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 by this Act lapses into the general fund June 30, 1982.

* Sec. 3. This Act takes effect immediately in accordance with AS 01.10.-070(c).

REPORT OF THE ALASKA SENATE COMMITTEE ON QUALITY ASSURANCE IN THE SALMON FISHING INDUSTRY BY THE SUBCOMMITTEE ON EDUCATION

Background and Need

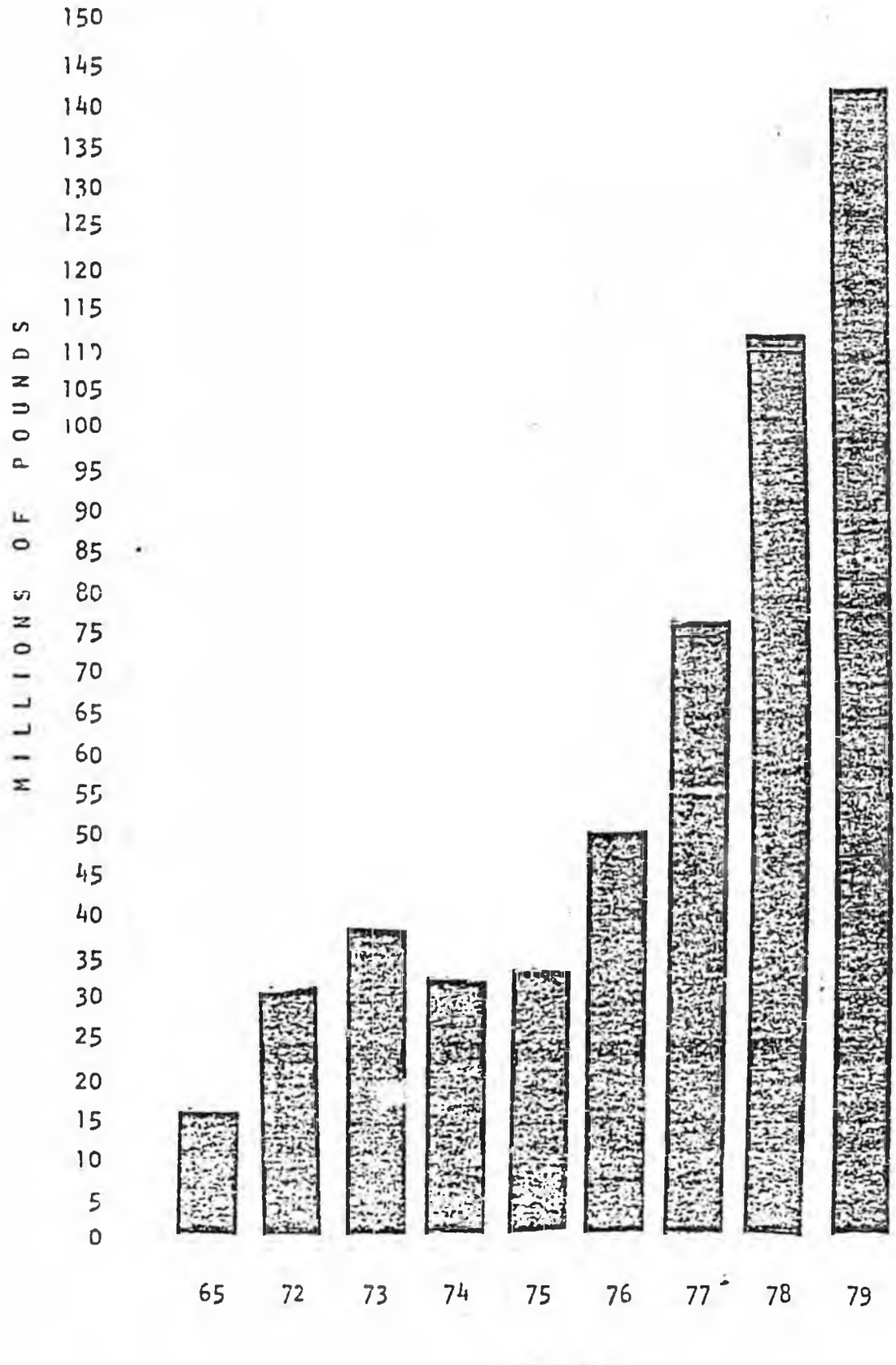
The Alaska salmon industry has undergone a major change in the last ten years. This change consisted of a shift from a primary emphasis on canned salmon to a heavy emphasis on fresh and frozen salmon processing (Fig. 1). This shift is as dramatic as, and is economically more significant than the development of the tanner crab fishery.

Traditionally, the fresh and frozen salmon markets were supplied by troll-caught salmon from Southeast Alaska and the Pacific Northwest. These were high-quality silver and king salmon, bled and dressed immediately after capture and iced within a short period of time. The supply was supplemented by gillnet-caught salmon, again principally silvers and kings.

As the market for fresh and frozen salmon expanded, it had to be filled with net-caught salmon. This move was accompanied by an increase in cold storage capacity in the Gulf of Alaska and air shipments from Bristol Bay and the AYK district.

During the last four years the growth has been dramatic (Fig. 1). In 1979 over 100 million pounds of salmon, including sockeye, chums and pinks that would previously have gone into the can, went to the frozen market. This is accomplished

ALASKA FROZEN SALMON PRODUCTION



by "high grading" at the plant, which has resulted in an overall lowering of quality in both the canned and frozen product.

Many of the fishermen and processors who are now producing for the fresh and frozen market formerly canned all of their product. Therefore, they are not familiar with the proper methods of handling fish to attain a high quality frozen product.

In Japan and Europe the devaluation of the U.S. dollar has put salmon within the buying range of more people. The Japanese market is for high quality dressed salmon with the head on, which are sold whole on the retail market. In Europe, the demand is for frozen salmon which are thawed and split for mild curing and smoking. Both markets demand a quality fish with no external or internal blemishes or visible flaws. North America, too, is experiencing a shift toward fresh and frozen salmon for use as steaks and fillets and, to a lesser extent, the mild cure and smoking market.

European and Asian markets are looking to our competition for a high quality product. This includes Canada and Norway, both of whom have high quality standards set by government regulation.

Processors in Europe complain about bruises, soft flesh, belly burn, rancidity and poor butchering of the product they receive from the U.S., including Alaska. These are all caused by improper handling and processing.

Problem

The Alaska fish are as good as any when they come from the water, but several million pounds of frozen salmon were condemned by state and federal inspectors after the 1979 season. Quality loss occurs in the hands of humans.

The problem of salmon quality is statewide, but is more critical in areas where the production of frozen salmon is a relatively new form of processing.

Goals and Objectives

The goal of this project is to "Raise the quality of Alaska frozen salmon to a level that will meet or exceed that of any other country's product competing on a world market."

Our immediate objective is to improve the overall quality of Alaska salmon. Clearly, efforts need to be made in assisting the industry to improve the quality of salmon submitted to the world markets. Education is needed in proper techniques for handling salmon.

A committee has been appointed to determine these educational needs and the kinds of educational efforts the state should support. A broad-based educational program, directed at fishermen, tendermen and fish processors, is recommended by the committee.

Approach

A broad-based education program will be developed. This program must be delivered to the largest number of industry members possible. The project will reach fishermen, tendermen, processors and shippers of salmon; i.e., all segments of the industry. In order to reach most of the industry, a number of different audio and visual educational techniques will be employed. These will include, but not be limited to:

1. Seminars, workshops and conferences
2. Consultation services
3. Public service radio spots
4. "How-to" fact sheets
5. Slide series on handling salmon
6. 16-mm educational film on salmon handling and processing methods
7. Salmon handler's manual

In order to provide these educational services it will be necessary to employ a full-time specialist in the care, handling and processing of frozen salmon. This will need to be a long-term project. Current practices are ingrained and will take a number of years to change.

Outline of Education Activities

1. Seminars, workshops and conferences. Seminars and workshops will be conducted in fishing ports throughout the

state. These will be directed at fishermen and processing personnel. This mechanism is helpful in making industry members aware of the problem and will offer solutions to specific problems of each fishery and region. This has been demonstrated to be one of the best methods for provoking a desirable change.

A conference will be held to bring together the leaders of the fishermen's organizations with the objective of informing them of the problems poor quality has caused in the marketplace; to obtain their ideas for a long-range solution; and to enlist their support. A second conference will be held with the quality assurance personnel in the processing plants to inform them of the problems that occur in plants and to provide them with information and materials for training their in-plant workers.

2. Consultation services. In order to improve the quality of fish landed it will be necessary to do conversion work on many of the salmon vessels presently in use. This will include the installation of slush ice, refrigeration systems, or other types of cooling systems on the vessel. In some areas of the state the older or smaller vessels are not lined. Fish lay in the bilge or against hot engineroom bulkheads. In some cases boxing may be justified. The specialist would be available to provide technical information on these and other specific problems. In many cases, the

fishermen or processors could make the necessary changes themselves with technical assistance made available through this program.

3. Public service radio announcements (PSA's). All radio stations make time available for public service announcements. Several stations have been contacted and have expressed a willingness to air educational spots relating to good handling practices for salmon. A series of PSA's will be produced and distributed to all radio stations in coastal communities. The PSA's will contain "how-to" tips as well as what not to do. They will each contain an educational message; however, their prime function will be to raise the general awareness of the necessity for good handling practices. Through personal contact with participating radio stations it is expected that the PSA's will be aired at a time most fishermen listen to the broadcast band--at the time of the marine weather forecast.

4. "How-to" fact sheets. A series of "how-to" fact sheets will be written. They will be developed for each fishery by region. It is necessary to develop them by fishery and region because of the differences in the harvesting methods employed and the different conditions existing in each region. Fact sheets will also be developed for in-plant handling. Subjects to be covered will include, but

not be limited to, effects of temperature; sanitation; use of ice; refrigeration; etc. These fact sheets will be given broad distribution to fishermen and processors and be used in workshops and seminars.

5. Slide series on salmon handling and processing. A series of slides is presently being assembled that shows the effect of poor handling and butchering practices. This series will be expanded to show proper methods. The series will be duplicated for use in workshops and seminars and will be available for fish processors to use in their own in-plant training sessions. These slides must be considered as a tool rather than standing on their own as an educational program.

6. 16-mm movie film/television tape on salmon handling and processing methods. A 16-mm educational movie film will be developed showing proper handling and icing and the processing of frozen salmon in the plant. Television tape copies of this film will be made available for circulation to schools and educational TV, and will be used in workshops, seminars, etc. A film will not be a complete educational program but will augment the other educational efforts.

7. Salmon handler's manual. The fact sheets will be completed and supplemented with additional materials to produce a salmon handler's manual. This manual will in-

clude the why as well as the how to. The major use of this manual will be for in-plant training by company personnel. It will also be used to train new quality control people in the plants.

Interactions

It is necessary that this project interact with present education efforts in salmon quality enhancement in both the private and public sectors. This would include the University of Alaska, the National Food Processors Association, fishermen's associations, and the state legislature.

It is recommended that a permanant advisory committee be appointed to monitor the program. This committee should meet on a quarterly basis to review progress and to identify problem areas.

Salmon Quality Education

BUDGET

SALARIES		
Instructor 12 mo @ $3000 mo	$ 36,000	
Clerical assistance 1/2 time 12 mo	8,000	
	44,000	
Staff benefits @ 20.5%	9,020	
TOTAL		$ 53,020
EQUIPMENT		
Office equipment	1,500	
Audio Visual	950	
TOTAL		2,450
EXPENDABLE SUPPLIES		
Recording tape	480	
35-mm film	120	
Office supplies	200	
TOTAL		800
TRAVEL		7,800
CONTRACTUAL SERVICES		
16-mm movie	40,000	
Printing (fact sheets, manual)	13,200	
Postage	1,100	
Communications	3,000	
Xerox and drafting	2,000	
Video tapes	400	
Reproduction of slide sets	500	
Subcommittee travel and per diem	10,000	
TOTAL		70,200
TOTAL DIRECT		134,270
TOTAL INDIRECT @ 50.8% of S & W		22,352
GRAND TOTAL		$156,622

RECOMMENDATIONS FOR IMPROVING THE QUALITY OF FROZEN AND CANNED SALMON

Report of

Salmon Quality Control Study Group

Committee Members

James Poor
Bill Hall
Bob Blake
Armin Koernig
Knute Johnson
Lewis Hasbrouck
Jack Werner
Harold Hansen
Roy Alley
Bob Ditman
Bruce Crow
Henry Wiese
Wallace H. Noerenberg

Senator Jay Kerttula, Chairman

Resource Persons

John Doyle

Allan Otness

Walter Yonker

April, 1980

CONTENTS

INTRODUCTION

Radical change in markets with new emphasis on fresh and fresh frozen salmon demands quality upgrading.

Changes in fishing techniques, transport, storage, and processing must be accommodated immediately either voluntarily by the industry or through state regulation to improve the quality of salmon which is destined for the U.S. and world markets.

Several factors prompted this study. First, several million pounds of frozen salmon were condemned by state and federal inspectors following the 1979 fishing season. Second, it is known that Alaskan canned salmon was responsible for the botulis problems in London, England. Third, buyers and processors in the U.S., Europe and Japan object to bruises, soft flesh, belly burn, rancidity and poor butchering of the frozen salmon they receive from the U.S., including Alaska.

Additionally, the conventional process of canning most of the salmon catch has changed in recent years because of an increasing demand for a fresh or frozen product. Consequently many of the fishermen and processors who formerly canned all of their product are now producing for the fresh and frozen market and are not familiar with the

COMMITTEE RECOMMENDATIONS

During extensive discussion, the Committee concluded that the following problems contribute to poor quality salmon - recognizing that different fisheries present different problems:

- -Length of time between catch and delivery.
- -Improper handling procedures by tenders, fishermen (pughing, throwing resulting in hemorrhage
- -Hold contaminates, i.e., improper bilge pumping systems and overall poor maintenance (pets on board).
- -Improper insulation of hold creating high heat temperatures.
- -Temperature of brine.
- -Late opening of season by Fish and Game
- -Rate of decomposition and bacteria growth.
- -Participation of unqualified people.
- -Poor processing facilities.

In view of the variety of problems faced by the industry, the Committee agreed that high priority should be given to an education programs (this is expanded further in the body of this report).

They also agreed to request assistance from the Division of

CORRECTION

THIS DOCUMENT
HAS BEEN REPHOTOGRAPHED
TO ASSURE LEGIBILITY

INTRODUCTION

Radical change in markets with new emphasis on fresh and fresh frozen salmon demands quality upgrading.

Changes in fishing techniques, transport, storage, and processing must be accommodated immediately either voluntarily by the industry or through state regulation to improve the quality of salmon which is destined for the U.S. and world markets.

Several factors prompted this study. First, several million pounds of frozen salmon were condemned by state and federal inspectors following the 1979 fishing season. Second, it is known that Alaskan canned salmon was responsible for the botulism problems in London, England. Third, buyers and processors in the U.S., Europe and Japan object to bruises, soft flesh, belly burn, rancidity and poor butchering of the frozen salmon they receive from the U.S., including Alaska.

Additionally, the conventional process of canning most of the salmon catch has changed in recent years because of an increasing demand for a fresh or frozen product. Consequently many of the fishermen and processors who formerly canned all of their product are now producing for the fresh and frozen market and are not familiar with the

proper methods of handling fish in order to attain a high quality frozen product.

As a result of the salmon industry's concerns a Legislative Salmon Quality Control Study Committee was created during the First Session of the 11th Alaska State Legislature. Chaired by Senator Jalmar Kerttula, the Committee objective is to define the problems concerning the quality of frozen and canned salmon and to suggest remedies.

To develop a plan for increasing quality control within the salmon industry, a select group of experts was chosen to give direction to the study, participate in its preparation and advise in the development of recommendations. A complete list of the members of the committee may be found at the back of this report.

Also, members of the committee were assigned to the following subcommittees so that designated areas of study could be expedited. a) Education b) Incentive Program for Voluntary Control c) Government Control Program d) Fish & Game Management Improvement Program and e) Financial Assistance Program.

This report is a compilation of the Committee & Subcommittee deliberations and recommendations.

COMMITTEE RECOMMENDATIONS

During extensive discussion, the Committee concluded that the following problems contribute to poor quality salmon - recognizing that different fisheries present different problems:

- -Length of time between catch and delivery.
- -Improper handling procedures by tenders, fishermen (pughing, throwing resulting in hemorrhage
- -Hold contaminates, i.e., improper bilge pumping systems and overall poor maintenance (pets on board).
- -Improper insulation of hold creating high heat temperatures.
- -Temperature of brine.
- -Late opening of season by Fish and Game
- -Rate of decomposition and bacteria growth.
- -Participation of unqualified people.
- -Poor processing facilities.

In view of the variety of problems faced by the industry, the Committee agreed that high priority should be given to an education programs (this is expanded further in the body of this report).

They also agreed to request assistance from the Division of

Business Loans in providing fast, quick, low interest loans for upgrading vessels.

These and other priorities recommended by the subcommittees are:

-Develop a broad based education program.

-Appoint a permanent advisory committee to monitor the education program.

-Meet quarterly with education committee to review progress and identify problem areas.

-Provide assistance through the Alaska Loan Program for upgrading substandard fishholds - primarily in older boats.

-Attempt to minimize the current 15 to 16 week delay on processing loan applications to processors, fishermen, etc. and provide fast, quick loans for upgrading vessels.

-Adopt a refrigeration program similar to the successful Canadian program.

-Investigate the feasibility of assisting municipalities in establishing ice stations for operation as a municipal utility.

-Provide low interest loans to processors to upgrade their ice-making facilities.

-Fish management improvement should be addressed at the 1980 spring board meeting of the Alaska Board of

Fisheries, with the active cooperation and participation of the Alaska Department of Fish and Game as well as the fishing and processing industry.

-The Alaska State Legislature should assist the Department of Fish and Game in improving its data base and capability to manage the fisheries resource.

-Encourage and support the Prince William Sound efforts to establish a volunteer demonstration project of Quality Control Standards for Fishholds.

-Provide an opportunity for all state groups involved in the fisheries industry to meet together.

-Give fishermen the opportunity for voluntary compliance.

-Propose a date when, if voluntary compliance is not accomplished, it will become mandatory.

FISH QUALITY

Several attempts have been made by the committee, as well as persons testifying before the committee, to describe exactly what is meant by quality when referring to the salmon industry. One such attempt stated that what quality may be to on user group, certainly isn't to another. Discussion centered around wholesomeness as being "fit for human consumption". Previously that was the primary purpose of canned salmon quality control. Today, there are grades within the fisheries community but not to the extent necessary to assure a prime product at all times. By contrast, the agricultural industry uses an inspection and grading system. In the beef industry there are grades such as prime, choice, good, commercial, cutter and canner.

Quality control is flexible. In years in which the catch is small, there is an abundance of fish that are graded as number 1. But in years in which the catch is large, the majority of fish are graded as number 2 and the quality of the product is lower.

Large scale freezing is new in Alaska. Fish processors and fishermen are learning that a fish that was a relatively high quality fish for canning, can be a low quality fish for freezing. A frozen fish is used whole and if there is

a scratch, or it has survived a fight with a seal or been tangled previously in a gill net it will have marks on it and this will lower the quality of the fish.

Further investigation regarding the quality of fish was investigated and a definition provided by John Doyle from the Marine Advisory Program. His paper states:
The palatability of any seafood is dependent upon both intrinsic quality and wholesomeness.

Intrinsic quality is quality related to characteristics which are inherent to that particular species. It is dependent on (1) species, (2) grounds where caught, (3) season of year, (4) diet of fish and (5) stress during catching. It also relates to (1) size, (2) sexual development or maturity, (3) biological condition, (4) nutritional condition and (5) presence of parasites.

Loss of intrinsic quality can be controlled by harvesting at the proper time and place. i.e. fish near or after spawning may be of very poor quality.

Wholesomeness is quality related to freshness and may be lost during handling, processing and distribution. It depends on (1) method of handling, (2) holding environment and (3) method of processing. It also relates to (1) rate of chilling and/or freezing, (2) holding temperature and

(3) degree of uniformity of holding temperature.

i.e. no chilling vs ice vs RSW vs CSW, will give different rates of quality loss.

large temperature fluctuation during holding are undesirable.

Loss of wholesomeness is due to bacterial activity, adverse biochemical changes (i.e. autolysis and oxidation), dehydration and contact with contaminents (i.e. fuel and lubricants). It can be controlled by proper handling, processing and storage practices.

STATE RESPONSIBILITY FOR INSPECTION OF FISH

Two years ago the responsibility for inspection of fish was vested in the Department of Natural Resources, Division of Agriculture. Prior to that it was handled through the Department of Health and Social Services. The Division of Agriculture has three inspection sections. One is Plant Industry, which handles produce, fruits, grains and similar products. Another component is Animal Industry which handles meat inspection, dairy sanitation, state ranger program and the animal health program. The third component, known as the Sea Food Section, handles sea food.

Even though sea food is a large area of responsibility, the department only has three full time sea food inspectors. Several other employees, including Dr. F.S. Honsinger, State Veterinarian, are utilized on a part time basis to supplement the regular, full-time employees.

Furthermore, these few inspectors have approximately 300 inspection units - about 146 shore-based plants and over 84 floating processors. In comparison, British Columbia has approximately 200 inspection units - 200 shore-based plants and one floating processor. To service these, they have 20 full time inspectors in their program.

The inspection program is limited to processors and does

not extend to the tenders or fishing boats. It is further limited to inspection for wholesomeness, labeling and sanitation.

State Inspectors work very closely with the Federal Food and Drug Administration. Food and Drug Administration does a very intensified inspection on our canned salmon industry. Their travel and inspection schedules are planned so that state people are traveling to different areas for inspection. In other words, state inspectors are not on the same airplanes going to the same remote floater processor or remote canneries. For example, Food and Drug Administration sent 12 teams to Alaska last year because of a botulism problem in England. They gave state inspectors their travel schedule for Alaska and the Department tried to get people to other places where Food and Drug people were not traveling. By doing this, there was better coverage in many of the remote areas such as Bristol Bay.

Originally, when this responsibility was transferred from Health and Social Services, it was necessary to amend the statutory authority of the Commissioner of Natural Resources for sea food inspectors. The law was amended and the fishing industry was agreeable to all the amendments with the exception of the one which stated that the department could supervise and monitor quality. It took a full year to re-

draft regulations that were agreeable to the fishing industry. The industry has a 16 member regulation committee with which the department works closely.

Even though the Department and the industry worked diligently to write new and modern regulations on seafood inspection, there are some differences of opinion that still exist regarding the certification of plants.

There is no problem in issuing a certificate to operate a seafood plant and the industry has indicated that it has no objection to registration, they do object to the requirement that they conform to all of the Department's standards before they receive a certificate to operate. If a plant is inspected and a violation discovered, then the industry has no objection to the pack being seized or embargoed. For example, if one of the Department's less trained inspectors come in and decide that a door is needed and the processor says that the air screen they have is sufficient, yet the inspector persists and says, "No, you need a door." The processor disagrees and the inspector says, "Well then, I'm pulling your certificate off the wall." At that point the processor says, "Yes, we'll put in a door." The industry feels that is a little too much leverage. They agree that if an inspector wants to embargo the pack and inspect it to see if its a wholesome product that is fine but there is still a difference of opinion on that small issue.

This is the first time that the entire fishing industry has been under a certification and permit system. Last year everyone was certified and had an Alaska number. This has worked to everyone's benefit because it is being used as a promotion ploy since there are some buyers that will not accept Alaska fish products without an Alaska number. Under state guidelines the Department can only attest that a fish is wholesome. It has nothing further to do with the quality of the fish. State inspection service is geared to inspection of the facilities and the processed result. If they find fish on the dock or in airports which they consider unacceptable, they tag them but they are not responsible for inspection of quality. The Department would require substantially more people if they were required to inspect and attest to quality.

Last year there were 27% of the shore-based processors which were not inspected and approximately 70% of the floaters were never inspected. However, the Department has a gentlemen's working agreement with King County (Seattle area) that they will do pre-operating inspections on the floaters that come out of that port. Therefore, the Department does inspect many of the floater processors at least from a pre-op inspection. Although, approximately 7 to 11 million pounds of fish are moved by air, the Department inspected only a small percentage last year.

Quality control and wholesomeness control are different and the Department inspects fish strictly for "Is it fit for human consumption?" They do not inspect for brightness of the fish or eye, discoloration and belly burns.

LOAN PROGRAMS

BASIC LOAN PROGRAMS:

There are two basic loan programs that are currently in existance. One of them is the commercial fishing loan fund and the other is the small business revolving loan fund.

The commercial revolving loan fund can only be used as it pertains to vessels, gear, and limited entry permits. The statute specifically says that this loan fund is for the re-financing, upgrading, purchase of vessels and the purchase of limited entry permits. This loan program can be used to upgrade a vessel.

An official of the Department of Commerce stated that funding right now is not a problem. The Department of Revenue furnishes the money. The business loan program is working from an allotment of $90 million for FY 80. This includes business, commercial fishing, tourism, etc. With current staff levels the Department expects to utilize $90 million in FY 80. If they loan more than the $90 million they expect it would require more staff.

It takes approximately 12 to 16 weeks to get a loan approved by the Department. The Department is not allowed at this point in time to make quick, small loans of $5,000 to $10,000.

This is the estimated amount that is probably needed by a fisherman to upgrade his vessel.

Upgrading a vessel would most often involve older boats that are constructed of wood. These would generally require insulation and fiberglass for the purpose of containing the contamination from diesel and oil as well as stopping engine heat transfer through the bulkheads.

The committee was advised that to make a quick loan, which would not require taking a vessel as collateral for a first preferred mortgage, legislation would probably have to be introduced that would waive that existing requirement.

RENEWABLE RESOURCES CORPORATION:
Another source of funding is possible through the ALASKA RENEWABLE RESOURCES CORPORATION.

The Alaska Renewable Resources Corporation is a public corporation whose product is individual business enterprise which can eventually contribute to a self-sustaining renewable resource economy for the state. Funding is provided from a percentage of the state's oil revenues. The goal is to transfer that percentage into a renewable resource economy that is diverse, locally owned and appropriate to the state.

The thing that is unique about the organization is that it is regarded as a private investment firm. Obviously it is in state government but it also, by legislation, has an existence separate from the state. Their produce is viable, self-sustaining business whether or not they are start ups, expansions, inventions or any number of different things.

Alaska Renewable Resources Corporation received its first money in August, 1979 and have not yet begun an ambitious solicitation of proposals. They have loaned approximately 1 1/2 million and expect to have a capitalization of approximately 22 million. They expect raw applications to eventually reach ten or twenty times that amount once they are fully operational. Although Alaska Renewable Resources Corporation is another source for making funds available to processors and fishermen who need plants and equipment upgraded, this expectation is based on the ability of processors and fishermen requesting loans to meet all criteria following an extremely thorough investigation of their applications.

However, the Alaska Renewable Recource Corporation has discovered a pattern in the problems that are faced - particularly in marketing - and have decided to underwrite the start-up costs for a statewide seafood marketing association.

Even though they have taken the initiative by providing seed money to promote a seafood marketing association, they will eventually take themselves out of it and the organization itself will hopefully become self-sustaining.

It is envisioned that it will be a generic marketing association very much like the Florida citrus growers, or Washington apples or Idaho potatoes. Through Environmental Services, Ltd., a consulting organization, Alaska Renewable Resources Corporation is contacting all the major marketing associations to find out what their history has been and what problems were encountered in starting up. Already it has been learned that most of them started at a time when there was a recession and crisis. For example, the Alaska Visitors Association is comparable because it started at a time when the tourist industry was falling on hard times.

EDUCATION SUBCOMMITTEE REPORT

Based on information from several meeting the Subcommittee recommends:

A. A broad based education program should be developed.

B. A permanent advisory committee should be appointed to monitor the education program.

C. The education committee should meet quarterly so that a progress review is done and to identify problem areas.

The education program should be delivered to the largest number of industry members possible. The program should reach fishermen, tendermen, processors and shippers of salmon, i.e., all segments of the industry.

In order to reach the largest percent of the industry, a number of different audio and visual educational techniques should be employed. For example,

SEMINARS, WORKSHOPS AND CONFERENCES: Seminars and workshops should be conducted in fishing ports throughout the state, directed at fishermen and processing personnel. This mechanism is helpful in making industry members aware of the

problem and should offer solutions to specific problems of each fishery and region. This has been demonstrated to be one of the best methods for provoking a desirable change.

A conference is planned to bring together the leaders of the fishermen's organizations with the objective of informing them of the problems poor quality salmon has caused in the market place, and obtain their ideas for a long-range solution and enlist their support. A second conference is proposed and would be held with the quality assurance personnel in the processing plants to inform them of the problems that occur in plants and provide them with information and materials for training their in-plant workers.

CONSULTATION SERVICES: In order to improve the quality of fish landed, it will be necessary to do conversion work on many of the salmon vessels presently in use. This will include the installation of slush ice, refrigeration systems, or other types of cooling systems on vessels. In some cases boxing may be justified. A specialist would be available to provide technical information on these and other specific problems. In many cases, fishermen or processors could make the necessary changes themselves with technical assistance made available through this education program.

PUBLIC SERVICE RADIO ANNOUNCEMENTS (PSA'S): All radio

stations make time available for public service announcements. Several stations have been contacted and have expressed a willingness to air educational spots relating to good handling practices for salmon. A series of PSA's could be produced and distributed to all radio stations in coastal communities. The PSA's can contain "how-to" tips as well as "what not to do". They would ideally contain an education message, however, their prime function would be to raise the general awareness of the necessity for good handling practices. Through personal contact with participating radio stations it is expected that the PSA's could be aired when most fishermen listen to the broadcast band at the time of the marine weather forecast.

"HOW-TO" FACT SHEETS: A series of descriptive fact sheets would be developed for each fishery by region. It is necessary to develop them by fishery and region because of the vast differences in harvesting methods and the different geographical and climatic conditions existing in each region. These fact sheets would be developed with information regarding effects of temperature, sanitation, use of ice, refrigeration, etc. They would be distributed widely to fishermen and processors and also be used for workshops and seminars.

SLIDE SERIES ON SALMON HANDLING AND PROCESSING: A series

of slides is presently being assembled that shows the effect of poor handling and butchering practices. This series could be expanded to show proper methods. The series should be duplicated for use in workshops and seminars. Furthermore, they should be made available for fish processors to use in their own in-plant training sessions. These slides must be considered as a tool rather than standing on their own as a total educational program.

16MM MOVIE FILM AND TELEVISION TAPE ON SALMON HANDLING AND PROCESSING METHODS: A 16 mm educational movie film can be developed showing proper handling, icing and processing of frozen salmon in the plant. Television tape copies of the film could be made available for circulation to schools, educational TV and for workshop, seminars, etc. A film will not be a complete educational program but will augment the other educational efforts.

SALMON HANDLER'S MANUAL: The fact sheets, when completed, should be supplemented with additional materials so a Salmon Handler's Manual can be produced. This manual would include the "why" as well as the "how to" of handling salmon. The major use of this manual would be for in-plant training by company personnel. It would also assist in training new quality control people in the plants.

The committee further recommends that the educational

program be handled by a full-time specialist in the care, handling and processing of frozen salmon. This project should be considered a long-term program since current practices are ingrained and will require years to change.

The committee also believes this project should interact with present educational efforts in salmon quality enhancement in both the private and public sectors. This would include the University of Alaska, the National Food Processors Association, fishermen's associations and the state legislature.

FINANCIAL ASSISTANCE SUBCOMMITTEE REPORT

Following discussions of various loan programs, the committee recommends:

A. Assistance should be made available for upgrading substandard fish holds - primarily in older boats.

B. The Alaska loan program for upgrading vessels and gear is the best source of money in terms of the best interest rates.

C. The state should make a concerted effort to minimize the current 15 to 16 week delay on processing loan applications to the fishing industry.

D. The State of Alaska should adopt a refrigeration program similar to the successful Canadian program. (An incentive program to bring refrigeration on board catcher and tender vessels)

E. The committee recommends a $10 thousand dollar ceiling on fast quick loans for upgrading vessels.

F. The state should investigate the feasibility of assisting municipalities in establishing ice stations so that they could operate as a municipal utility or low interest loans to processors to upgrade their ice making facilities.

FISH AND GAME MANAGEMENT IMPROVEMENT SUBCOMMITTEE REPORT

This subcommittee's final conclusion is that its purpose can only be addressed by the Alaska Board of Fisheries, with the active cooperation and participation of the Alaska Department of Fish and Game as well as the fishing and processing industry.

The subcommittee concluded that salmon management is definitely the most complex issue to be dealt with in improving the quality of Alaska salmon. The biological and socioeconomic considerations that interrelate and affect salmon management are staggering, if not overwhelming. It appears that no salmon fishery in the state can be managed solely on the basis of the quality of salmon produced. An attempt to do so would force the Department of Fish and Game to actually eliminate commercial fishing in some of the most economically depressed areas of the state.

This subcommittee is acutely aware of its lack of ability and expertise to adequately make suggestions to the legislature on how to correct problems of resource management that cover the diversity of Alaska. At the same time, they would suggest that the Alaska State Legislature be exceedingly careful with any consideration it might be giving toward forcing premature changes in management practices which would influence improved

salmon quality. However, the Alaska State Legislature can improve salmon quality by assisting the Department of Fish and Game in its ability to improve its data base and ensuing capability to manage the resource toward improving quality.

The Alaska Board of Fisheries existing public participation process is a proper forum to address the salmon quality improvement needs and desires in the management arena. It provides a situation under which management and industry can interface to produce the management plans, policy and regulations necessary to improve salmon quality, under circumstances where the participants are able to have access to the best available expertise to assure adequate consideration of the problems.

The subcommittee suggests that the Alaska Board of Fisheries address the quality issue at its 1980 spring board meeting the for purpose of developing a policy statement for application in improving the quality of Alaska salmon.

The purpose is to improve salmon quality at the harvest level through the management and regulatory process. Specific examples to be utilized in attaining the long-range goal can only be addressed after adequate consideration is given by the Board of Fisheries using the following suggested outline.

DRAFT OUTLINE FOR BOARD OF FISHERIES POLICY
ON QUALITY OF STATE FISHERY RESOURCES

I. APPLICABILITY: This policy will refer to both finfish and shellfish resources.

II. REASON FOR POLICY: To express the inter-relationship of quality of harvested resources with Article VIII, Sections 2, 3 and 4 of conservation, management under the sustained yield principle, long-term benefit to state fishery resources, public health, nutrition, and the state economy.

III. PAST REGULATORY ACTIONS OF BOARD OF FISHERIES PERTAINING TO QUALITY.

IV. NECESSITY FOR COOPERATIVE ACTION: Any effective program to maintain or enhance the quality of fishery resources harvested in Alaska will require the active involvement of the primary participants, i. e., processors, fishermen, the Alaska Department of Fish and Game, the Board of Fisheries.

V. IMPORTANCE OF DATA: In order to provide the degree of management precision which will allow enhancement of quality, accurate data will be needed by the Department of Fish and Game and the Board of Fisheries, e.g.,run timing, use patterns, fishing effort, stock distribution.

VI. THE FUTURE: Examples of specific actions which the Board and the Department can take to improve quality through the regulatory process and in-season management. Encourage public participation in the Board process to discover the greatest number of actions that can be taken by all participants (processors, et. al.)

VOLUNTEER INCENTIVE SUBCOMMITTEE REPORT

A model project has been started in Prince William Sound in anticipation that enlightened fishermen will recognize the need for a high quality product and be allowed to negotiate for higher prices in the future.

The subcommittee hopes that by doing this it will demonstrate that the Prince William Sound fleet is a relatively modern fleet and provide incentive for the rest of the state. We expect to get a statewide reaction as to the type of equality-control regulations which Alaskans may expect in the future.

Therefore, the subcommittee produced a set of common sense and cost effective guidelines entitled Quality Control Standards for Fishholds. The fishhold standards were organized into two categories: Minimum standards and preferred standards. Prior to the start of the salmon season, quality control personnel from Prince William Sound canneries will inspect fishing boats' and tenders' fishholds to see if they comply to the fishhold standards. After the inspection the boat skippers will be issued two stickers to display on the vessel. One sticker will denote the adherence to the minimum standards, another the adherence to the preferred standards.

Another project the subcommittee plans to develop, to assure the delivery of good quality of each delivery and give it a grade. If a vessel continuously delivers low-grade fish, the cannery could assist the vessel in determining the reason why, whereupon the problem could be remedied so future deliveries would be made at a standard level.

All fishermen and tendermen must be aware of this program. To date, it has been printed in the Cordova Times. It may also be printed in The Valdez Vanguard. The Cordova Aquatic Marketing Association (CAMA) will distribute the guidelines to members attending spring meetings.

The guidelines will be posted in all the canneries and cannery office personnel will be reminded to inform their fishermen.

Moreover, CAMA, at its spring general membership meetings, will promote presentations by a quality conscious persons on the proper techniques of handling salmon. In addition, slide shows will be presented covering fishhold upgrading, inspections, and proper salmon handling techniques. Information on handling techniques and the fishhold standards will also be incorporated into newsletters that the Cordova District Fisheries Union regularly distributes to its members.

This will be an ongoing project both to remind fishermen prior

to the salmon seasons and to inform persons new in the industry. Major changes will not occur overnight. This is a gradual approach to cause minimal hardship and costs. As the minimum fishhold standards are voluntarily met, they will fall by the wayside and the preferred standards will become the rule. The fishhold standards will be upgraded and additional guidelines established as more is learned about improving fish quality.

1980 PRINCE WILLIAM SOUND

QUALITY CONTROL STANDARDS FOR FISHHOLDS

Category 1 Minimum Standards

1. Watertight bulkheads for fishholds - designed to protect the fish from contaminants such as engine room bilge water, gas and oil, etc.
2. Pump and sumps - necessary pumps and sumps in fishhold with the capacity to pump the hold dry.
3. Engine room insulation - proper insulation to control engine heat transfer to fishhold.
4. Suitable hatch combing - a hatch combing of sufficient height to eliminate the flow of contaminants from deck to fishhold.
5. Hatch covers - sufficient covers or covering material to eliminate fish exposure to sunlight or airborne contaminants.
6. No exposed fuel or hydraulic lines in hold - fuel and hydraulic lines running through the fishhold shall be enclosed in a false casing.

Category 2 - Preferred Standards

1. All above minimum requirements.
2. Coating and sheeting - no exposed ribs or untreated wood; the hold lining should be smooth and water-tight.

A minimally approved hold would be plywood sheeted, caulked with a non-toxic seam compound and coated with an approved paint or covering. A fully approved hold would be completely insulated and totally glassed with rounded corners and no obtrusions. Both approved holds should be conducive to easy and complete cleaning to prevent bacteria build-up.

3. Water-tight hatch covers - hatch covers or covering designed to protect fish from fresh water intrusion.

The subcommittee also encourages fishermen with dry fishholds to observe a 24 hour delivery schedule. The subcommittee specifies 24 hours as the maximum time allowable between the initial catch and ultimate delivery. The delivery schedule is guided by a fisherman's honor and the willingness of the tender skipper or the cannery to accept the fish.

A voluntary limit of from 2 - 4 hours for the length of time a gillnet should be in the water before being picked was also advised by the subcommittee.

GOVERNMENT CONTROL SUBCOMMITTEE REPORT

This subcommittee attempted to review the statutory regulations which currently affect the quality of salmon and found that very few regulations reflect an effort to control the quality of Alaskan salmon.

As a result of discussions it was determined that it would be impossible to enact legislation, in the near future, which would be acceptable to all the fishermen. Although a mandatory situation is possibly less than five years away, the subcommittee agreed that people in the fishing industry, statewide, should be brought together so they can discuss a mandatory program.

The Canadian approach to the problem of quality control was reviewed and it was found that in Canada they tried a voluntary compliance program which only brought them 15% participation by their fishing industry in 10 years, then the Canadian government phased in a mandatory program and Canada is now producing a much higher quality product.

No matter what the Canadian experience, it was suggested that the Alaskan fishing industry be given the opportunity to upgrade

vessels and inspections voluntarily. If it becomes apparent that they would not upgrade voluntarily, a program for mandatory compliance would then be initiated.

It was clearly stated that fishermen should be forewarned of an impending mandatory program. It would be totally unfair to all areas of the state to draft legislation before it was determined that the industry would not comply voluntarily.

The subcommittee members were advised that before they attempt to draft legislation, they should be aware of the limitations on what the legislature can do by statute to impose different regulations in differenct areas. There is a constitutional provision that says that the legislature may not pass a local law if a general law can be made applicable. That means that if the legislature can possibly design a law that is uniform statewide, then they must do so. If there is some reason that a general law cannot be made applicable, they may write local legislation but it has to be supported by a showing that it is fair and substantially related to the problem in each region.

Two things regarding this law must be kept in mind when bringing together people from different parts of the state.

First, whether a general law imposing minimum standards statewide can be applied or, if it cannot, why this is the case. Second, if it cannot, how the law could relate fairly and substantially to those different circumstances in those regions.

Therefore, the recommendations of the subcommittee are:

- -Offer the opportunity for all state groups to meet together.
- -Give the fishermen the opportunity for voluntary compliance.
- -Propose a date when, if voluntary compliance is not done, it will become mandatory.

SALMON QUALITY CONTROL STUDY MEMBERS

Senator Jalmar Kerttula
Chairman
Pouch V
Juneau, Alaska 99811
465-3716 or 465-3773 (O)

James Poor
P. O. Box 548
Cordova, Alaska 99574
424-7171 (O) 424-7105(H)

Bill Hall
P. O. Box 458
Cordova, Alaska 99574
424-3545 (O) 424-7436 (H)

Bob Blake
P. O. Box 94
Cordova, Alaska 99574
424-3447 (O) 424-3682 (H)

Armin Koernig
6115 N. W. 30th Street
Seattle, Washington 98107
206-784-3049 (H)

Knute Johnson
P. O. Box 414
Cordova, Alaska 99574
424-3410 (H)

Lewis Hasbrouck
P. O. Box 323
Cordova, Alaska 99574
424-3603 (H)

Jack Werner
P. O. Box 156
Seward, Alaska 99664
224-3044 (O) 224-5992 (H)

Harold Hansen
Rt. 5, Box 5199 #27
Juneau, Alaska 99803
789-0013 (H)

Roy Alley
P. O. Box 969
Valdez, Alaska 99686
835-4816 (H)

Bob Ditman
Box 201
Copper Center, Ak. 99573
822-3315

Bruce Crow
P. O. Box 567
Bethel, Alaska 99559
543-2440 (H)

Henry Wiese
P. O. Box 941
Cordova, Alaska 99574
424-3546 (H)

Wallace H. Noerenberg
Consultant
1050 Hazel Dell Road
Castle Rock, Wa. 98611
206-425-6376

Lois Pillifant
Coordinator
941 W 16th Street
Anchorage, Alaska 99501
272-0974 (H)

RESOURCE PERSONS:

John Doyle
Marine Advisory Program
University of Alaska
2621 Providence Avenue
Anchorage, Ak. 263-1890 (O)

Walter Yonker
National Food Processors Assoc.
1600 So. Jackson St.
Seattle, Washington

Allan Otness - Fisherman
Box 317, Petersburg, AK 99833

SALMON QUALITY CONTROL STUDY GROUP

SUBCOMMITTEE ASSIGNMENTS

Incentive Program for Voluntary Control

Jim Poor, Chairman
Roy Alley
Bob Blake
Lewis Hasbrouck

Government Control Program (Possible Legislation)

Armin Koernig, Chairman
Senator Jalmar Kerttula
Jack Werner
John Doyle (Resource Person)

Fish and Game Management Improvement Program

Wally Noerenberg, Chairman
Jim Poor
Allen Ottness (Resource Person)
Walter Yonker (Resource Person)
Knute Johnson
Henry Wiese
Bob Blake

Financial Assistance Program

Roy Alley, Chairman
Bruce Crow
Bob Ditman
Bob Blake

Education Program

Harold Hansen, Chairman
Bill Hall
Bob Blake
John Doyle (Resource Person)
Walter Yonker (Resource Person)
Wally Noerenberg

Introduced: 1/24/80
Referred: Health, Education & Social Services and Finance

Funding Information
General Fund $170,000
Other Funds -0-
$170,000

IN THE SENATE BY KERTTULA

SENATE BILL NO. 364

IN THE LEGISLATURE OF THE STATE OF ALASKA

ELEVENTH LEGISLATURE - SECOND SESSION

A BILL

For an Act entitled: "An Act making a special appropriation to the Legislative Council for a salmon quality control education program; and providing for an effective date."

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

* Section 1. The sum of $170,000 is appropriated from the general fund to the Legislative Council 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 by this Act lapses into the general fund June 30, 1981.

* Sec. 3. This Act takes effect immediately in accordance with AS 01.10.-070(c).

Introduced: 2/18/80
Referred: Resources and Finance

BY THE RULES COMMITTEE BY REQUEST OF THE SALMON QUALITY CONTROL STUDY COMMITTEE

IN THE SENATE

SENATE BILL NO. 476

IN THE LEGISLATURE OF THE STATE OF ALASKA

ELEVENTH LEGISLATURE - SECOND SESSION

A BILL

For an Act entitled: "An Act relating to loans for upgrading fish holds in commercial fishing vessels; and providing for an effective date."

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

* Section 1. AS 16.10.310(a)(1)(A) is amended to read:

(A) individual commercial fishermen who have been state residents for a continuous period of five years immediately preceding the date of application for a loan under AS 16.10.300 - 16.10.370 and have had a crewmember or commercial fishing license under AS 16.05.480 or a permit under AS 16.43 for any one of the past five years, and who actively participated in the fishery during that period, for

(i) the repair, restoration or upgrading of existing vessels and gear;

(ii) the upgrading of fish holds in existing vessels;

(iii) [, FOR] the purchase of entry permits and gear; and

(iv) [, AND FOR] the construction and purchase of vessels; and

* Sec. 2. AS 16.10.310(a)(1)(C) is amended to read:

(C) corporations, partnerships, or joint ventures, 100 percent of which are owned by individual commercial fishermen who have been state residents for a continuous period of five years immediately preceding the date of application for a loan under

AS 16.10.300 - 16.10.370 and have had a crewmember or commercial fishing license under AS 16.05.480 or a permit under AS 16.43 for any one of the past five years, and who actively participated in the fishery during that period, for

(i) the repair, restoration or upgrading of existing vessels and gear;

(ii) the upgrading of fish holds in existing vessels;

(iii) [, FOR] the purchase of gear; and

(iv) [, AND FOR] the construction and purchase of vessels;

* Sec. 3. AS 16.10.320(a) is amended to read:

(a) Except as otherwise provided in [(b), (c), (d), AND (e) OF] this section, commercial fishing loans granted under AS 16.10.300 - 16.10.370

(1) may not exceed $500,000;

(2) may not exceed a term of 15 years;

(3) may not bear interest exceeding nine and one-half percent;

(4) shall be secured by a first priority lien and appropriate security agreement; and

(5) may not exceed 75 percent of the appraised value of the collateral used to secure the loan, except that a loan granted under AS 16.10.333 for the purchase of an Alaska limited entry permit may not exceed an amount determined in accordance with (f) of this section.

* Sec. 4. AS 16.10.320 is amended by adding a new subsection to read:

(h) A loan made under AS 16.10.310(a)(1)(A)(ii) or (C)(ii) for upgrading fish holds may not exceed $10,000.

* Sec. 5. AS 16.10 is amended by adding a new section to read:

Sec. 16.10.325. EXPEDITIOUS HANDLING OF LOANS FOR UPGRADING FISH

HOLDS. (a) The department is authorized to establish a position in the division of business loans with the primary responsibility to expedite the processing of applications for loans made under AS 16.10.310(a)-(1)(A)(ii) and (C)(ii) for upgrading fish holds.

(b) The department shall adopt regulations in accordance with the Administrative Procedure Act (AS 44 62) to provide for expeditious handling of applications for loans made under AS 16.10.310(a)(1)(A)(ii) and (C)(ii) for upgrading fish holds. The regulations may include a provision for a short application form for the loan if the department already holds a first priority lien on the applicant's fishing vessel or if the security offered for the loan is an Alaska limited entry permit.

* Sec. 6. This Act takes effect immediately in accordance with AS 01.10.-070(c).

I WOULD APPRECIATE YOUR CLARIFICATNION ON AN ISSUE. TOM RODDA TELLS ME THAT THE 170.0 IN FY83 FOR SALMON QUALITYCONTROL EDUCATION WILL NOT BE CARRIED FORWARD INTO THE FY84 BASE. PERHAPS THERE IS SOME M/SUNDERSTANDING WITH THE BUDGET OFFICE HERE. I WROTE YOU A MEMO REGARDING THIS ON JULY 7, 1982, AND RECEIVED YOUR RESPONSE OF JULY 9 INDICATING THAT YOU PLANNED TO CARRY IT FORWARD, AND WOULD KEEP ME INFORMED ON THE MATTER AS YOU PROCEEDED. I WOULD APPRECIATE YOUR CONTACTING THE BUDGET OFFICE SO THAT WE CAN GET THIS IN THE BASE, AS THEY ARE NOT SHOWING IT AT THIS TIME.
THANK YOU.
GERRY BOMOTTI

#3

+U R3
+1TS

CC BETTY, ASHOK, GERRY

f.6 - FITC fin

+JO SYVPFIN Wed Sep 08 15:34 (2<) UX Res.

TO: GERRY BOMOTTI
FR: ASHOK K. DHINGRA

THE BUDGET OFFICE RECEIVED VERBAL NOTIFICATION FROM THE GOVERNOR'S OFFICE THAT OUR REQUEST OF AGUST 19, 1982 TO CARRYFORWARD 170.0 APPROPRIATED FOR THE SALMON QUALITY CONTROL EDUCATION PROGRAM INTO THE FY 84 OPERATING BUDGET HAS BEEN REJECTED. THEIR DETERMINATION WAS BASED ON THE FACT THAT THE SAID APPROPRIATION WAS FOR PLANNING AND INITIAL SET UP OF THE PROGRAM AND WAS NOT INTENDED FOR ON-GOING FUNDING. WE EXPECT TO HEAR FROM THEM TO THAT EFFECT IN EXXX WRITING IN THE NEAR FUTURE. HOWEVER, IN THE MEANTIME GERRY, I WOULD LIKE YOU TO MAKE SURE THAT OUR FY 83 EXPENDITURES CONFORM TO THE INTENT AS WAS PRESCRIBED BY THE GOVERNOR'S OFFICE.

IN RESPONSE TO THE PROCESSING OF PPS FOR FY 83, IT IS MY UNDERSTANDING FROM FRANK SPARGO THAT YOUR FY 83 BUDGET FILE HAS NOW BEEN ESTABLISHED PROPERLY AND REVISIONS MAY BE PROCESSED IMMEDIATELY.

GERRY, PLEASE LET ME KNOW IF I CAN BE OF ANY ADDITIONAL HELP ON THESE MATTERS.

AKD:jc

CC: FRANK SPARGO

...r for Finance

(#2)

FITC

UNIVERSITY OF ALASKA
Statewide System of Higher Education
Fairbanks, Alaska 99701

July 9, 1982

TO: Gerry Bomotti, Vice Chancellor of Administrative Services, CCREE

FROM: Ashok K. Dhingra, Associate Vice President for Finance

SUBJECT: Carry Forward of FY 83 Funding

In reference to your correspondence of July 7, 1982, the university does plan to carry forward the three items stated in your memo. Currently, we are working with the governor's division of budget and management to establish our FY 83 base to include some of these appropriations that are not in the annual appropriation bill. I plan to keep you informed on this subject as we proceed.

Regarding providing for the salary increase, as we discussed, I believe I am not going to be in a position to provide any assistance on salary increase for legislative add-ons. Generally speaking, it is not possible for us to project what legislative add-ons we might receive. Thus, it is not possible for us to request salary increase on those legislative add-ons; and further, it is expected that the legislative add-ons are funded at FY 83 costs. Also, we have exhausted available salary increase funds to cover for the salary increase on continuation level programs and regents approved increments funded by the legislature.

AKD:jc

cc: Frank Spargo

REPORT OF THE ALASKA SENATE COMMITTEE ON QUALITY ASSURANCE IN THE SALMON FISHING INDUSTRY BY THE SUBCOMMITTEE ON EDUCATION

Prepared by

John P. Doyle
Marine Advisory Program
University of Alaska

January 3, 1980

REPORT OF THE ALASKA SENATE COMMITTEE ON QUALITY ASSURANCE IN THE SALMON FISHING INDUSTRY BY THE SUBCOMMITTEE ON EDUCATION

Background and Need

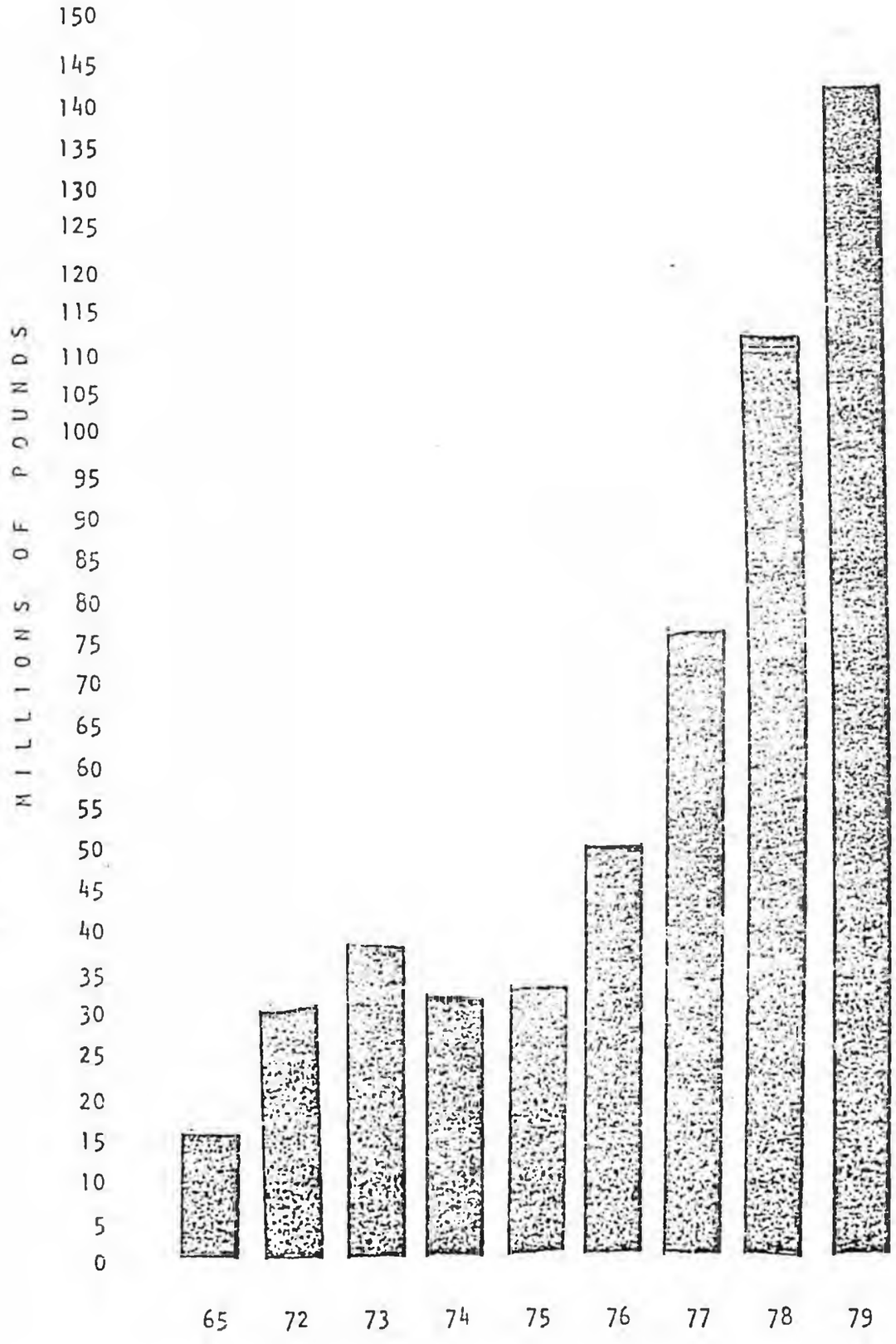
The Alaska salmon industry has undergone a major change in the last ten years. This change consisted of a shift from a primary emphasis on canned salmon to a heavy emphasis on fresh and frozen salmon processing (Fig. 1). This shift is as dramatic as, and is economically more significant than the development of the tanner crab fishery.

Traditionally, the fresh and frozen salmon markets were supplied by troll-caught salmon from Southeast Alaska and the Pacific Northwest. These were high-quality silver and king salmon, bled and dressed immediately after capture and iced within a short period of time. The supply was supplemented by gillnet-caught salmon, again principally silvers and kings.

As the market for fresh and frozen salmon expanded, it had to be filled with net-caught salmon. This move was accompanied by an increase in cold storage capacity in the Gulf of Alaska and air shipments from Bristol Bay and the AYK district.

During the last four years the growth has been dramatic (Fig. 1). In 1979 over 100 million pounds of salmon, including sockeye, chums and pinks that would previously have gone into the can, went to the frozen market. This is accomplished

ALASKA FROZEN SALMON PRODUCTION



by "high grading" at the plant, which has resulted in an overall lowering of quality in both the canned and frozen product.

Many of the fishermen and processors who are now producing for the fresh and frozen market formerly canned all of their product. Therefore, they are not familiar with the proper methods of handling fish to attain a high quality frozen product.

In Japan and Europe the devaluation of the U.S. dollar has put salmon within the buying range of more people. The Japanese market is for high quality dressed salmon with the head on, which are sold whole on the retail market. In Europe, the demand is for frozen salmon which are thawed and split for mild curing and smoking. Both markets demand a quality fish with no external or internal blemishes or visible flaws. North America, too, is experiencing a shift toward fresh and frozen salmon for use as steaks and fillets and, to a lesser extent, the mild cure and smoking market.

European and Asian markets are looking to our competition for a high quality product. This includes Canada and Norway, both of whom have high quality standards set by government regulation.

Processors in Europe complain about bruises, soft flesh, belly burn, rancidity and poor butchering of the product they receive from the U.S., including Alaska. These are all caused by improper handling and processing.

Problem

The Alaska fish are as good as any when they come from the water, but several million pounds of frozen salmon were condemned by state and federal inspectors after the 1979 season. Quality loss occurs in the hands of humans.

The problem of salmon quality is statewide, but is more critical in areas where the production of frozen salmon is a relatively new form of processing.

Goals and Objectives

The goal of this project is to "Raise the quality of Alaska frozen salmon to a level that will meet or exceed that of any other country's product competing on a world market."

Our immediate objective is to improve the overall quality of Alaska salmon. Clearly, efforts need to be made in assisting the industry to improve the quality of salmon submitted to the world markets. Education is needed in proper techniques for handling salmon.

A committee has been appointed to determine these educational needs and the kinds of educational efforts the state should support. A broad-based educational program, directed at fishermen, tendermen and fish processors, is recommended by the committee.

Approach

A broad-based education program will be developed. This program must be delivered to the largest number of industry members possible. The project will reach fishermen, tendermen, processors and shippers of salmon; i.e., all segments of the industry. In order to reach most of the industry, a number of different audio and visual educational techniques will be employed. These will include, but not be limited to:

1. Seminars, workshops and conferences
2. Consultation services
3. Public service radio spots
4. "How-to" fact sheets
5. Slide series on handling salmon
6. 16-mm educational film on salmon handling and processing methods
7. Salmon handler's manual

In order to provide these educational services it will be necessary to employ a full-time specialist in the care, handling and processing of frozen salmon. This will need to be a long-term project. Current practices are ingrained and will take a number of years to change.

Outline of Education Activities

1. Seminars, workshops and conferences. Seminars and workshops will be conducted in fishing ports throughout the

state. These will be directed at fishermen and processing personnel. This mechanism is helpful in making industry members aware of the problem and will offer solutions to specific problems of each fishery and region. This has been demonstrated to be one of the best methods for provoking a desirable change.

A conference will be held to bring together the leaders of the fishermen's organizations with the objective of informing them of the problems poor quality has caused in the marketplace; to obtain their ideas for a long-range solution; and to enlist their support. A second conference will be held with the quality assurance personnel in the processing plants to inform them of the problems that occur in plants and to provide them with information and materials for training their in-plant workers.

2. Consultation services. In order to improve the quality of fish landed it will be necessary to do conversion work on many of the salmon vessels presently in use. This will include the installation of slush ice, refrigeration systems, or other types of cooling systems on the vessel. In some areas of the state the older or smaller vessels are not lined. Fish lay in the bilge or against hot engineroom bulkheads. In some cases boxing may be justified. The specialist would be available to provide technical information on these and other specific problems. In many cases, the

fishermen or processors could make the necessary changes themselves with technical assistance made available through this program.

3. Public service radio announcements (PSA's). All radio stations make time available for public service announcements. Several stations have been contacted and have expressed a willingness to air educational spots relating to good handling practices for salmon. A series of PSA's will be produced and distributed to all radio stations in coastal communities. The PSA's will contain "how-to" tips as well as what not to do. They will each contain an educational message; however, their prime function will be to raise the general awareness of the necessity for good handling practices. Through personal contact with participating radio stations it is expected that the PSA's will be aired at a time most fishermen listen to the broadcast band--at the time of the marine weather forecast.

4. "How-to" fact sheets. A series of "how-to" fact sheets will be written. They will be developed for each fishery by region. It is necessary to develop them by fishery and region because of the differences in the harvesting methods employed and the different conditions existing in each region. Fact sheets will also be developed for in-plant handling. Subjects to be covered will include, but

not be limited to, effects of temperature; sanitation; use of ice; refrigeration; etc. These fact sheets will be given broad distribution to fishermen and processors and be used in workshops and seminars.

5. Slide series on salmon handling and processing. A series of slides is presently being assembled that shows the effect of poor handling and butchering practices. This series will be expanded to show proper methods. The series will be duplicated for use in workshops and seminars and will be available for fish processors to use in their own in-plant training sessions. These slides must be considered as a tool rather than standing on their own as an educational program.

6. 16-mm movie film/television tape on salmon handling and processing methods. A 16-mm educational movie film will be developed showing proper handling and icing and the processing of frozen salmon in the plant. Television tape copies of this film will be made available for circulation to schools and educational TV, and will be used in workshops, seminars, etc. A film will not be a complete educational program but will augment the other educational efforts.

7. Salmon handler's manual. The fact sheets will be completed and supplemented with additional materials to produce a salmon handler's manual. This manual will in-

clude the why as well as the how to. The major use of this manual will be for in-plant training by company personnel. It will also be used to train new quality control people in the plants.

Interactions

It is necessary that this project interact with present education efforts in salmon quality enhancement in both the private and public sectors. This would include the University of Alaska, the National Food Processors Association, fishermen's associations, and the state legislature.

It is recommended that a permanant advisory committee be appointed to monitor the program. This committee should meet on a quarterly basis to review progress and to identify problem areas.

University of Alaska

Cooperative Extension Service

Alaska Sea Grant Program

Marine Advisory Program
2651 Providence Avenue
Anchorage, AK 99508
(907) 263-1800

July 6, 1982

MEMORANDUM

TO: Gerry Bomotti
Vice Chancellor, CCREE

FR: John Doyle
Leader, MAP

RE: SB 103--Salmon Quality Control Education

The need for a continuing education program on salmon quality control is given in the attached report I prepared for the Alaska Senate Committee on Quality Assurance in the salmon fishing industry. SB 103 was a direct result of that report. Below is an abbreviation of the Background and Need, Goals and Approach for this project.

Background and Need

The Alaska salmon industry has undergone a major change in the last ten years. This change consisted of a shift from a primary emphasis on canned salmon to a heavy emphasis on fresh and frozen salmon processing. Traditionally, the fresh and frozen salmon markets were supplied by troll-caught salmon from Southeast Alaska and the Pacific Northwest. These were high-quality silver and king salmon, bled and dressed immediately after capture and iced within a short period of time. The supply was supplemented by gillnet-caught salmon, again principally silvers and kings.

As the market for fresh and frozen salmon expanded, it had to be filled with net-caught salmon. This move was accompanied by an increase in cold storage capacity in the Gulf of Alaska and air shipments from Bristol Bay and the AYK district.

During the last four years the growth has been dramatic. In 1981 over 150 million pounds of salmon, including sockeye, chums and pinks that would previously have gone into the can, went to the frozen market.

Many of the fishermen and processors who are now producing for the fresh and frozen market formerly canned all of their product. Therefore, they are not familiar with the proper methods of handling fish to attain a high quality frozen product.

Processors in Europe complain about bruises, soft flesh, belly burn, rancidity and poor butchering of the product they receive from the U.S., including Alaska. These are all caused by improper handling and processing.

European and Asian markets are looking to our competition for a high quality product. This includes Canada and Norway, both of whom have high quality standards set by government regulation.

The Alaska fish are as good as any when they come from the water, but several million pounds of frozen salmon were condemned by state and federal inspectors after the 1979 season. Quality loss occurs in the hands of humans.

The problem of salmon quality is statewide, but is more critical in areas where the production of frozen salmon is a relatively new form of processing.

Goals and Objectives

The goal of this project is to "Raise the quality of Alaska frozen salmon to a level that will meet or exceed that of any other country's product competing on a world market."

Our immediate objective is to improve the overall quality of Alaska salmon. Clearly, efforts need to be made in assisting the industry to improve the quality of salmon submitted to the world markets. Education is needed in proper techniques for handling salmon.

Approach

A broad-based education program will be developed. This program must be delivered to the largest number of industry members possible. The project will reach fishermen, tendermen, processors and shippers of salmon; i.e., all segments of the industry. In order to reach most of the industry, a number of different audio and visual educational techniques will be employed. These will include, but not be limited to:

1. Seminars, workshops and conferences
2. Consultation services
3. Public service radio spots
4. "How-to" fact sheets
5. Slide series on handling salmon
6. 16mm educational film on salmon handling and processing methods
7. Salmon handler's manual

In order to provide these educational services it will be necessary to employ a full-time specialist in the care, handling and processing of frozen salmon. This will need to be a long-term project. Current practices are ingrained and will take a number of years to change. There is also a continuing need to educate new entrants coming into all segments of the industry.

The above fact was stressed at each legislative hearing. It was the intent of the sponsors and supporters of SB 103 that this effort would be continuing. The first year will be devoted primarily to the development of educational materials. $170,000 plus inflation will be needed for FY 1983.

ee

xc Don Rosenberg

#1

MEMORANDUM

DATE: July 7, 1982

TO: Ashok Dhingra, Associate VP for Finance

FROM: Gerry Bomotti, Vice Chancellor for Administration

RE: Carry Forward of FY83 Funding

During FY81 we received many HB60 items that we were successful in carrying forward into our future year base budget. We were allowed to do this under the assumption that although the funds were not in our general appropriation bill, bill, they were intended for on-going programs. Within the CCREE division we have a couple of such projects that we would like to have rolled into our base budget for future years. I have highlighted these below.

1. FITC, S8103 funding of salmon quality control education. This was funded at $170.0 for FY83, and the attached memo and report from John Doyle outlines the continued need for these funds as an on-going project through the FITC. If we are allowed to carry these funds forward, we would transfer them into the FITC effective FY84. It is our request that all of the funds for the project, $170.0, be carried forward into the future.

2. Chukchi Community College, $750 in the University appropriation. I assume that there will be no problem in carrying these funds forward, and that since these funds were appropriated in the University bill, we will be allowed to do this. We wish to carry forward the entire amount.

3. The president received $700.0 to fund the operation of Chukchi Community College in HB643. Although this money has not been distributed among CCREE, UAF and any items the president sees as high priority, CCREE does have a plan of expenditure for any of the funds received through this bill, and it is our intention that this would be an on-going need. Therefore, we would request that these funds be carried forward into the base budget for future years also.

I assume that we will receive the salary increase on the $750.0 Chukchi funding, however, will you be able to support the salary increase for the FITC funds also? I feel that this would be appropriate as the program is ready to start immediately and the funding of the salary increase would assist them greatly. Please let me know if this is possible.

If you have any questions, please let me know. Thank you.

Attachments
GB/lw

FY84 BUDGET REQUEST SUMMARY

Fishery Industrial Technology Center

and

Marine Advisory Program

OPERATING BUDGET

In Board of Regents Budget Request FY84

Seafood Science Program — $135,500
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 — $200,000
Fishery Industrial Technology Center

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 ship, 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.

RELATED 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.

[X] A NEW SERVICE.

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

AGENCY UNIVERSITY OF ALASKA

PROGRAM ADULT AND POSTSECONDARY EDUCATION

BRU Fishery Industrial Technology Center

COMPONENT Public Service

FY 84

COMPONENT DECISION INCREMENT

REVISED DATE

1	POSITION TITLE: Seafood Advisory Specialist (Salmon)		RANGE/STEP: 42-03-01A	BARG. UNIT:	LOCATION: Kodiak	GOV / LEG	ACCEPT	REJECT
2	TYPE OF POSITION: [X] PFT [ ] PPT	STAFF MONTHS: 12	MAU PRIORITY:					

	TYPE OF EXPENDITURE	1	2	AMOUNT 3
4	PERSONAL SERVICES:			
4	SALARY		$ 49,600	
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. [ ][ ]

COMPONENT INCREMENT ABBREVIATED TITLE:

Salmon Quality Assurance Program

JUSTIFICATION:

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.

AGENCY: UNIVERSITY OF ALASKA

PROGRAM: ADULT AND POSTSECONDARY EDUCATION

BRU: Fishery Industrial Technology Center

COMPONENT: Public Service

13 REQUEST FOR NEW POSITION

REVISED DATE

FY 84

1	POSITION TITLE: Communications Specialist			RANGE/STEP	BARG. UNIT	LOCATION: Kodiak	GOV / ACCEPT / REJECT
2	TYPE OF POSITION: [X] PFT [ ] PPT	STAFF MONTHS: 9		MAU PRIORITY			LEG

	TYPE OF EXPENDITURE	1	2	AMOUNT 3
4	PERSONAL SERVICES:			
4	SALARY		$ 26,850	
5	BENEFITS		5,505	
6	FICA		XXXXXXXX	
7	HEALTH INSURANCE		XXXXXXXX	
8	TOTAL PERSONAL SERVICES	01		$ 32,355
9	TRAVEL	02		
10	CONTRACTUAL SERVICES	03		
11	COMMODITIES	04		
12	EQUIPMENT	05		
13	OTHER			
14	TOTAL COST			32,355

	CODE	FUNDING SOURCE		
15		FEDERAL RECEIPTS	1002	
16		GENERAL FUND MATCH	1003	
17		GENERAL FUND	1004	32,355
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. [ ][ ]

COMPONENT INCREMENT ABBREVIATED TITLE:

Salmon Quality Assurance Program

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.

AGENCY: UNIVERSITY OF ALASKA

PROGRAM: ADULT AND POSTSECONDARY EDUCATION

BRU: Fishery Industrial Technology Center

COMPONENT: Public Service

13 REQUEST FOR NEW POSITION

REVISED DATE

FY 84