



POLICY 5.8 — FALSE CREEK PUBLIC FISH SALES FLOAT REGULATIONS

The following regulations have been created by the False Creek Harbour Authority (FCHA) to provide a safe, fair and efficient means for commercial fishing vessels to sell their catch to the public. All finfish offered for sale on the dock must be of wild origin.

REGULATING AUTHORITIES

All vessels and persons using FCHA facilities must adhere to all regulations, charges and orders set out by the following regulating authorities.

Primary Regulating Authorities

- False Creek Harbour Authority
- Fishing and Recreational Harbours Act and Regulations

Other Regulating Authorities

Federal Authorities

- Department of Fisheries and Oceans (DFO)
- Industry Canada

Provincial Authorities

- Ministry of Agriculture and Fisheries
- Ministry of Health

Municipal Authorities

- Vancouver Coastal Health
- Vancouver Police Department

The FCHA reserves the right to inspect any vessel to verify compliance with all orders and regulations.

QUALIFICATIONS FOR USE OF FACILITIES

All vessels must possess and properly display the following:

1. a current DFO or appropriate licence valid for each species being sold
2. a valid and current Provincial Fishermen's Vending Licence if applicable displayed so that it can be readily seen

Commercial fishing vessels must be licensed and have current tabs. "D" licensed vessels **do not** qualify to sell finfish product at the FCHA sales float except under condition #1 in the Fresh Fish section – see page 2.

CONDITIONS GOVERNING FISH SALES

General Operations

The following regulations ensure a safe and efficient environment on the sales float.

- All products offered for sale must comply with the conditions set out by the Federal Food and Drugs Act or applicable authority.
- Persons selling product by weight must have a scale that has been inspected and approved for use in trade by Industry Canada.
- Containers, signs or any other auxiliary equipment must be kept onboard vessels (i.e., not on floats, pilings or any other harbour property).
- Advertising of any kind is **not permitted** on the property or equipment of False Creek Harbour without the permission of the Harbour Manager.
- For safety and sanitary reasons, animals are not permitted on the sales float or onboard vessels using the sales float facility.
- Product(s) offered for sale must be sold off the same vessel that harvested it/them unless otherwise authorized by the FCHA. An exception for fresh fish sales is outlined under the first condition of the Fresh Fish section below.

Products for Sale

Fish Products

Only fresh or flash frozen fish complying with the following regulations may be offered for sale.

Fresh Fish

- Fishermen are permitted to transport their catch for sale on another boat under the following conditions.
 1. The selling boat is a currently licensed fishing vessel of the same gear type **or** has a current "D" licence.
 2. The selling boat only sells the catch from one other vessel.
 3. The person who caught the fish sells the fish.
- Freshly caught fish must be protected from contamination and maintained at less than 4 degrees Celsius (4° C) or 39 degrees Fahrenheit (39° F). A metal thermometer must be present to indicate temperature. Iced fish may be displayed to the public if properly covered with ice and protected from the sun.
- Any dressing of fresh fish product must be carried out prior to arrival in the harbour. There is to be no gutting, cutting, steaking or processing of fresh fish product in the harbour.

Frozen Fish

The freezing equipment used must meet the requirements of the Department of Fisheries and Oceans Fish Inspection Regulations, Schedule III (see - http://laws-lois.justice.gc.ca/eng/regulations/C.R.C.,_c._802/page-33.html#sched3). Frozen products that meet this standard may be sold from onboard chest freezers.

- Frozen fish displays that do not keep both the core temperature of the fish and the ambient air temperature in which they are stored at minus 18 degrees centigrade or less will not be permitted. For health reasons ice accumulations on open displays must be defrosted daily and ice added to frozen displays must be changed daily.
- Frozen-at-sea products may be portioned, while still frozen, by a federally or provincially licensed facility and sold off the boat that caught them.
- Any frozen fish product that has been thawed or partially thawed may not be refrozen. Such product then offered for sale must be marked as being "previously frozen."

Bivalve Shellfish, Bivalve Mollusc and Crab

- The FCHA permits the sale of whole oysters, clams and mussels (in their original shell) by legitimate and approved growers. All other sales of bivalve shellfish and mollusc are prohibited.
- Crab sold or offered for sale must be alive and held in clean water.

Processed Seafood

- Processed product (i.e., smoked, dried, canned, steaked, etc.) that has been produced by a licensed processor can be sold as long as the following two conditions are met. Sellers must be able to prove that
 1. they caught the product offered for sale
 2. the product was caught on the boat from which it is being sold
- Smoked or canned finfish products can be sold from the licensed vessel that caught it. Each item must be labelled in accordance with all regulations and be processed by a federally or provincially licensed processor.

Health and Safety

- Vessel owners must ensure that products offered for sale or sold are not tainted, decomposed or unwholesome. Any fish or fish offal that do not meet these standards must be removed from the harbour. **They are not to be disposed of in the harbour or in harbour garbage disposal units.**
- All display areas for fish sales must be covered, and all vessels, containers and auxiliary equipment must be maintained in clean condition.
- Fresh fish offered for sale must be iced over and meet the storage standards outlined in the Fresh Fish section – see page 2.
- Harbour water is not to be used to wash down fish being offered for sale; use clean, potable water only.
- Only clean, new, non-toxic, food-grade packaging material is allowed for wrapping fish. Other wrapping materials, such as garbage bags, are not permitted.

An FCHA representative may request documentation verifying the ownership and storage of the catch offered for sale. Any vendor who is unable or unwilling to produce such documentation will be denied permission to sell at False Creek Harbour.

CONDITIONS GOVERNING BERTHAGE AT SELLING FLOAT

Vessel berthage is governed by the Fishing and Recreational Harbours Act and Regulations, and FCHA policies, directives and procedures.

- *Berthage is granted to FCHA members, but if there is room for non-member vessels, space allocation for boats may be assigned by the Harbour Manager or his/her delegate.*
- The product being offered for sale determines the maximum number of days a vessel can berth at the False Creek Harbour Sales Float.
 1. Vessels with freshly caught fish are permitted to berth for a maximum of three days.
 2. Vessels with frozen-at-sea fish are permitted to berth for a maximum of seven days.

At the end of these periods, sellers must be absent from further sales for at least twenty-four hours unless otherwise authorized by the Harbour Manager or his/her delegate.

The Harbour Manager is authorized to extend the length of berthage, but has the right to relocate the vessel to another area of False Creek Harbour Authority.

False Creek Harbour Authority personnel will coordinate and deal with all complaints.

Fees

A fee of \$50.00 per month or partial month is payable *in addition to* regular moorage charges.

\$5.00 per week day, \$10.00 per weekend day, up to a maximum of \$50.00 per month. Please note that months are from the 1st – 30th/31st and not from the day you arrived.

GST applicable