

**STEVESTON HARBOUR AUTHORITY  
OPERATIONS DIRECTIVE # 1  
PUBLIC SALES FLOAT**

**I. PURPOSE**

To provide a safe and efficient facility to permit licensed commercial fishing vessels with current species / gear type / area tabs to sell their own catch harvested on that vessel directly to the public.

**II. APPLICATION**

This shall apply to all users of the Steveston Harbour Authority fish sales float (appendix A for location). All vessel owners and persons using said facility for whatever purpose do so at their own risk and are subject to all charges and orders set out by the Fishing and Recreational Harbours Act and Regulations and the Steveston Harbour Authority.

**III. REGULATING AUTHORITIES**

**A. PRIMARY REGULATING AUTHORITIES**

1. Department of Fisheries and Oceans (Fishing and Recreational Harbours Act and Regulations).
2. Fishing Act.
3. Steveston Harbour Authority.

**B. OTHER REGULATING AUTHORITIES**

1. Federal
  - a. Health and Welfare Canada.
  - b. Industry Canada.
  - c. Royal Canadian Mounted Police.
2. Provincial
  - a. Ministry of Agriculture and Fisheries.
  - b. Ministry of Health.
3. Municipal
  - a. Richmond Health Department.

#### **IV. QUALIFICATIONS FOR USE OF FACILITY**

- A.** All vessels selling product must have current DFO licenses valid for all species being sold. The license tabs must be clearly displayed on the exterior of the vessel.
- B.** All vessels selling product must display a valid Provincial Vending License so it can be easily seen by the public and SHA staff. Vending License Application Forms (appendix B) can be obtained from the SHA main office.
- C.** All sales float users must fill out and sign an Acknowledgement and Consent Form for the Public Fish Sales Float (appendix C).
- D.** All users must comply with the Department of Fisheries and Oceans Fish Inspection Regulations, Schedule III.
- E.** Animals are not permitted on the fish sales float or aboard vessels utilizing the facility.
- F.** All product being sold must be freshly caught, commercially frozen or flash frozen at sea aboard a vessel with flash freezing equipment that meets the requirements set forth in the Department of Fisheries and Oceans Fish Inspection Regulations, Schedule III.

#### **V. CONDITIONS GOVERNING FISH SALES**

- A.** Fish being offered for sale shall comply with all conditions set out by the Federal Food and Drugs Act.
- B.** Gutting, cutting, or processing product in any way is prohibited within the harbour. Any dressing of product must be carried out prior to arrival in the harbour. Processed seafood (i.e. smoked, dried, canned, steamed, etc.) must not be offered for sale.
- C.** Vessel owners must ensure that product offered for sale is not tainted, decomposed or unwholesome. Although the Steveston Harbour Authority is not a health authority, SHA reserves the right to remove a vendor and vessel should it deem the vendor's product to be substandard or in violation of this directive.
- D.** Product offal of any kind must be removed from the harbour by the owner and not disposed of in the harbour's waste facilities. All violators may be subject to cleanup charges in accordance with current SHA rates.

- E.** Only clean, new, non-toxic, food grade packaging material shall be used for wrapping product. (i.e. garbage bags are not permitted).
- F.** Only clean, potable water shall be used for washing down product being offered for sale (i.e. not river water).
- G.** No person shall sell or offer for sale flash frozen fish that has been thawed unless the products are clearly marked as being “previously frozen.”
- H.** Containers, signs or any other auxiliary equipment must be kept on board vessels and not on the float, pilings or any other harbour property.
- I.** Freshly caught fish must be protected from contamination and maintained at a temperature less than 4 degrees Celsius (39 degrees Fahrenheit).
- J.** Display areas for fish sales must be protected from the elements with a tarp. Containers and auxiliary equipment must be maintained in a clean and sanitary condition.
- K.** Selling of bivalve shellfish (oysters, clams, mussels and other bivalve molluscs) is not permitted.
- L.** All vendors selling products by weight must have a scale approved by Industry Canada for use in trade.
- M.** All crabs offered for sale must be alive and held in clean water.
- N.** All products offered for sale must be sold off of the same vessel that harvested them. Steveston Harbour Authority reserves the right to inspect catch slips to prove this, but accepts no responsibility for failing to do so.
- O.** All users must comply with the requirements of all regulating authorities as outlined in Section III above.

## **VI. PROCEDURES GOVERNING BERTHAGE AT FISH SALES FLOAT**

- A.** Vessel berthage charges shall be in accordance with Steveston Harbour Authority Administrative Directive # 6 as follows:
  - 1. Berthage charges will be levied to all vessels when on the sales float in addition to the surcharge for use of the float.
  - 2. Power charges will be levied to all vessels plugged in to power on the sales float.

3. The sales float surcharge is levied per calendar day or portion thereof regardless of whether the vessel is actively selling and is the same for all vessels, as larger vessels pay more for berthage and power.
- B.** Vessel berthage is on a first come, first served basis. No reservations will be made for the sales float.
  - C.** Vessel owners having completed their sales must immediately remove their vessel from the sales float. Wash down etc. must be done elsewhere.
  - D.** Vessels with freshly caught product shall be permitted to berth and sell for a maximum of three consecutive days to ensure product quality.
  - E.** Vessels with flash frozen or commercially frozen product shall be permitted to sell their catch for an indefinite period. Vessels selling frozen product are also permitted to transfer products from bona fide cold storage facilities and sell at a later time on their vessel, provided they can prove it is their catch and they have a commercial freezer on board their vessel to keep the product commercially frozen. Household freezers are not permitted on board vessels unless for convenience only while the main body of product is kept in a commercial freezer.
  - F.** All vessels are permitted to stay for a maximum of three consecutive days in the identified “prime” spots as determined by the SHA. At the end of the third day, vessels must relocate to the main finger of the sales float to make room for other vessels wishing to use the prime spots. Any extension beyond three days may or may not be granted at the discretion of the Steveston Harbour Authority.
  - G.** In times of heavy volume, all vessels in the prime spots must be tied stern in to allow for maximum use of the facility. Steveston Harbour Authority reserves the right to relocate any vessel at any time in order to make best use of the sales float.
  - H.** Any complaints will be coordinated and dealt with by Steveston Harbour Authority personnel. Complaints involving product quality may be forwarded to the Richmond Health Department. \*NOTE: The purchase of product from the sales float is a private dealing between the buyer and the vendor. Should the Steveston Harbour Authority be requested to mediate a dispute between a purchaser

and vendor, the purchaser must first produce a “proof of purchase” receipt from the vendor.

- I. All prices charged for product on the sales float are at the sole discretion of the vendor.

**THIS DIRECTIVE DOES NOT IN ANY WAY SUPERSEDE ANY FEDERAL, PROVINCIAL OR MUNICIPAL LEGISLATION.**

**REVISED: July 11, 2007**