PACIFIC REGION

COUNCIL OF THE HAIDA NATION / FISHERIES AND OCEANS CANADA

JOINT MANAGEMENT PLAN

RAZOR CLAM

JUNE 15, 2024 TO FEBRUARY 28, 2026

Canada

This Joint Intertidal Clam Management Plan is intended for general purposes only. Where there is a discrepancy between the Plan and the regulations, the regulations are the final authority. A description of Areas and Subareas referenced in this Plan can be found in the Pacific Fishery Management Area Regulations

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1 OVERVIEW

1.1 Introduction

The 2024 Pacific Region Council of the Haida Nation/Fisheries and Oceans Canada Joint Razor Clam Management Plan (JMP) encompasses the period of June 15, 2024 to February 28, 2026.

The Commercial Harvest Plan, Non-Commercial Haida FSC information and Recreational Harvest Plan for 2024/25 are attached as Appendix 1, 2 and 3, respectively, to this JMP, as well as the Canadian Shellfish Sanitation Program information in Appendix 4. These appendices will be renewed during the interim year. All harvesters are advised to review the attachments for harvest information. Biomass estimates and harvest plans are reviewed by the Haida Nation and Fisheries and Oceans Canada.

1.2 History

A pilot Razor clam canning operation was undertaken at Tow Hill near Masset in 1923 and resulted in a commercial Razor clam fishery and canning operation in 1924. In that year, 5,000 cases (22.5 metric tonnes of whole clams) were processed. Production increased rapidly to a high of 750 metric tonnes (1.6 million pounds) in 1925 and then dropped sharply. Highs of 393 t and 433 t (0.868 and 0.955 million lb) were landed in 1930 and 1938 respectively. Although landings have been made in most months of the year, the major part of the catch is taken from March to June when daylight low tides occur (<1.2 m or approximately 4 feet above datum).

Historically, the Razor clam fishery was controlled through clam leases held by the cannery. In 1968, these leases lapsed and the beaches were opened to other harvesters. The only regulation governing the collection of Razor clams in the commercial fishery was a minimum shell length of 3.5 inches (88.9 mm) that continues to this day, with a minor change to 90 mm.

The Razor clam fishery is currently managed jointly between the Council of the Haida Nation (CHN) and Fisheries and Oceans Canada (DFO) through a Razor Clam Sub agreement first signed on August 14, 1994 and renewed as part of a Comprehensive Fisheries Agreement. In 2024 there will be no commercial harvest, however, if commercial harvest resumes, the CHN will designate Haida participants in the commercial fishery under a Communal Licence issued to the CHN. Fisheries and Oceans Canada will continue to licence individual commercial harvesters (licensees). The number of commercial licenses issued by Fisheries and Oceans Canada was limited to "*those individuals who held a DFO "Z" clam licence for area A and personally fished the licence and could provide proof of Razor clam landings during at least three years between 1990 and* 1994", there are currently 5 non-transferable licence eligibilities as a result of this limitation.

Commercial landings have fluctuated over the years for a variety of reasons, including changes in biomass, market demand, demand from crab fisheries, closures related to the Biotoxin Monitoring Program (elevated levels of Paralytic Shellfish Poison), and interest from harvesters (Figure 1). Most commercially harvested Razor clams are used as bait in the crab fishery. In the early 2000's, there was a growing demand for Razor clams as a food product. This demand along with high

clam abundance resulted in record catches in 2000 (since 1941) and 2008 that coincided with peaks in Razor clam biomass.

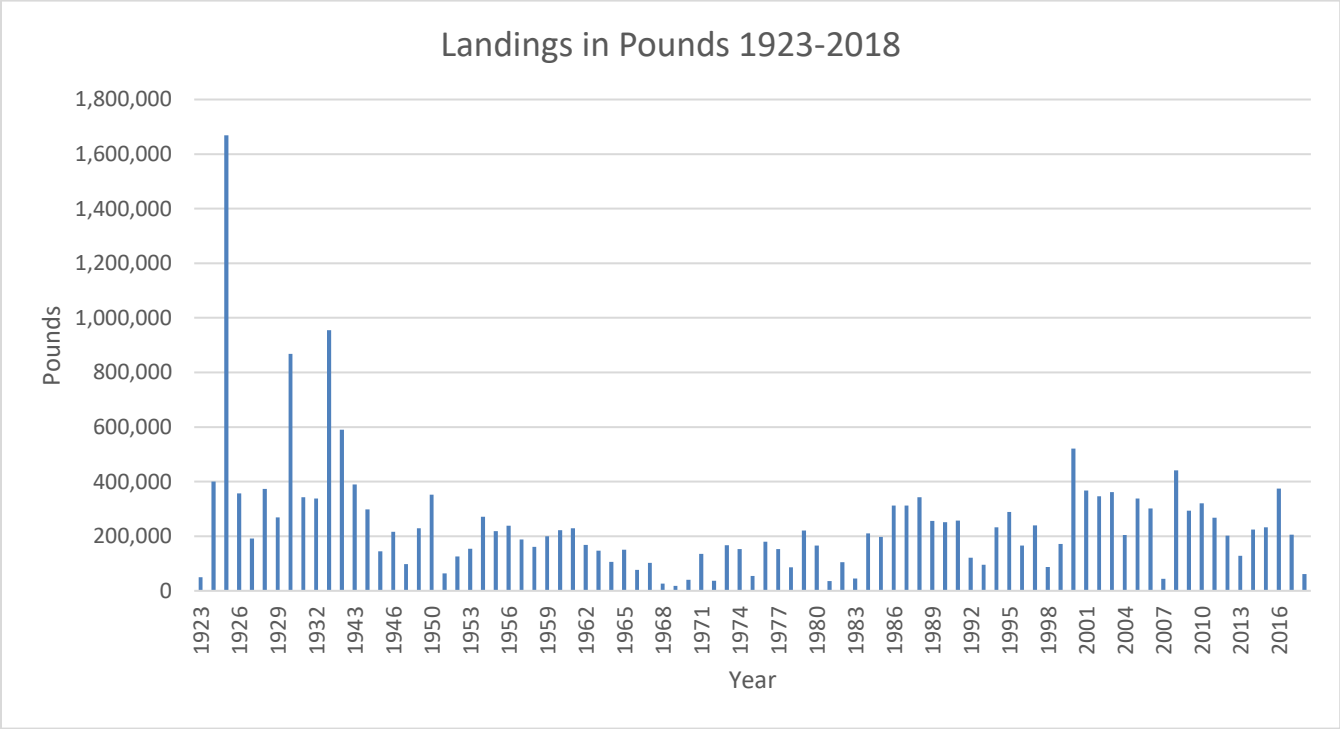

Figure 1. Commercial Razor clam landings in pounds from 1923 to 2018. No commercial harvest has taken place since the 2019-20 season.

Biomass estimates dropped significantly leading up to the 2019 season. The pre-season biomass estimates for 2018 of 846 metric tonnes dropped to 277 t for 2019 (Figure 2). This led to the closure of the commercial fishery beginning in the 2019-20 season. In 2020, this downward trend continued, and biomass levels dipped below the limit reference point (LRP) of 255 t. The recreational fishery was closed beginning with the 2020-21 season. With continued declining biomass estimates, the Commercial and Recreational fisheries will remain closed until stock levels improve.

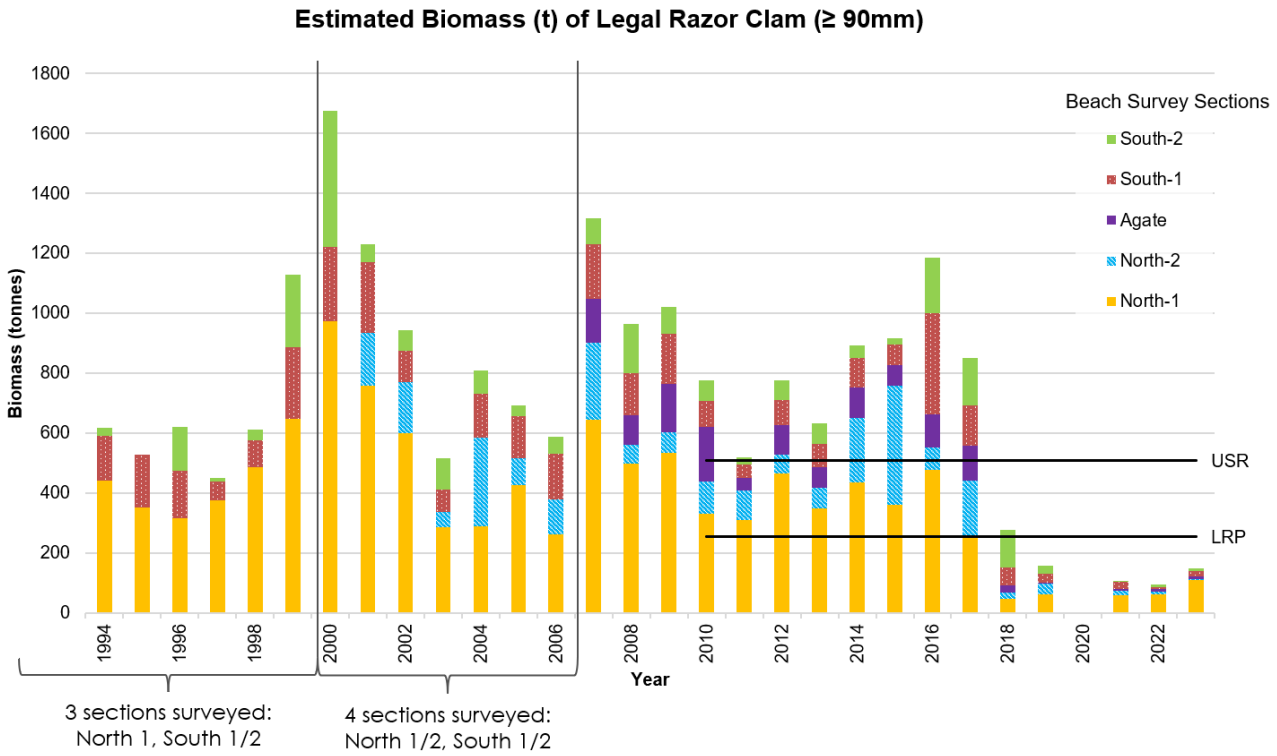

Figure 2. Estimated biomass of legal Razor clams from 1994 to 2023. Three beach sections were surveyed from 1994 to 2000, four sections from 2021 to 2006, and five sections from 2007 to 20223 Given the addition of beach sections over time, biomass estimates cannot be compared over the entire time series. The limit reference point (LRP) and upper stock reference (USR) were implemented in 2010. No surveys were conducted in 2020 due to the Covid-19 pandemic.

1.2.1 Economics

Commercial Catches have fluctuated over the years due to changes in biomass and market demand. Poor markets, a rising Canadian dollar, and a downturn in the commercial crab fishery in 2007 resulted in only 20 t from a catch ceiling of 143 t being harvested. In 2008, market conditions improved somewhat and 205 t of the 207 t catch ceiling was harvested although the price per pound received by harvesters was lower than previous years. In 2013, the fishery was closed for the majority of the season due to persistently elevated levels of the paralytic shellfish poisoning toxin. As a result, only 58 t out of a quota of 162 t was harvested. In 2015, there were no closures due to high PSP levels, and 117 t of the 202 t catch ceiling was harvested. In December of 2015, there was a price increase of $1/lb to $2/lb due to demand in the bait market in the United States, yet harvester interest in this fishery remained low. Closure of the commercial fishery due to low biomass has had negative impact on commercial diggers since 2019.

1.3 Human Health and Safety

Potentially Significant public health and safety concerns in the clam fishery can exist due to naturally occurring marine biotoxins and contamination by viruses and faecal coliform bacteria. Controls established by the Canadian Shellfish Sanitation Program (CSSP) are in place and administered jointly by DFO, the Canadian Food Inspection Agency (CFIA), and Environment

and Climate Change Canada (ECCC) to address the risks. Information on the CSSP and how it relates to the Razor clam fishery can be found in detail in Appendix 4.

All clam harvesters are advised to "Check before you harvest" (www.dfo-mpo.gc.ca/CheckBeforeYouHarvest). This means checking that the area is not closed due to marine biotoxin (e.g., PSP/red tide, ASP, DSP) or sanitary contamination before harvest of any bivalve shellfish such as clams. Increased monitoring over time has resulted in contaminated area closures reducing the beach areas available for harvesters.

The official notice of harvest areas, openings, and closures, will be posted on the DFO website at: https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm

CFIA staff will also keep fisheries staff updated with biotoxin updates.

1.4 Types of Fishery and Participants and Fishery Characteristics

Pacific Razor clams have been harvested for commercial, recreational, and food, social, and ceremonial (FSC) by the Haida People. While the fishery is small in relation to other BC bivalve fisheries, it is an important fishery and traditional food source for the Haida.

Since 1994, these fisheries have been co-managed between the CHN and DFO through a Joint Management Plan (JMP). As part of this process, DFO Science worked with the Haida Fisheries Program (HFP) to develop a survey methodology for five clam management areas within Pacific Fisheries Management subarea 1-5, which the HFP has implemented annually since 1994. Results from the surveys are used to determine biomass estimates and, as of 2009, stock status relative to proposed reference points under the Precautionary Approach Policy. A sixth clam management area, East Beach 1 (Subarea 102-1), was added and opened for the 2003 season, however active harvest has not taken place since 2005.

1.4.1 First Nations

Traditional harvest for Razor clams has traditionally been a year-round fishery, however the harvest of Razor Clams slows down in the winter months. This is when traditional harvest of Butter Clams and Cockles occurs, as the meat of these clams is most favourable in the winter. In recent years, harvest of Razor clams has decreased in response to declining biomass. This is reflected in Beach Creel Survey results, which estimated an average CPUE of 19 clams per unit effort between 2017 and 2018, decreasing to an average of 1.15 clams per unit effort between 2019 and 2022. Traditional harvest was estimated to be much higher in 2016 with a CPUE of 140 clams per unit effort (Haida Fisheries Program, personal communication, 2022)

<u>Indigenous Knowledge</u>

The term Indigenous knowledge may not be universally used, and other terms such as Indigenous Knowledge Systems, Traditional Knowledge, Traditional Ecological Knowledge, or Aboriginal Traditional Knowledge, which all convey similar concepts, may be used instead.

In 2019, the *Fisheries Act* was amended to include provisions for where the Minister may or shall consider provided Indigenous knowledge in making decisions pertaining to fisheries, fish and fish habitat. Section 61 of the Act ensures this knowledge is protected and can only be provided with

consent. There are also provisions under the *Species At Risk Act* (s.10.2, s.15.2, s.16, s.18.1) that support inclusion of Indigenous knowledge to inform the assessment and protection of species at risk. Likewise, the *Oceans Act* (s.42) allows the Minister to consider Indigenous knowledge in oceans related decisions.

The Government of Canada and the scientific community acknowledge the need incorporate Indigenous knowledge in meaningful and respectful ways. Work is underway at a National level to develop processes for how DFO receives Indigenous knowledge and applies it to inform decision making. Many outstanding questions remain on how to move forward in a way that respects, meaningfully incorporates, and protects the knowledge that may be shared with DFO, to mutual benefit. For example, how to engage knowledge holders, and how to ensure that the knowledge can be shared and considered in a mutually acceptable manner by both knowledge holders and the broader community of First Nations, stakeholders, managers, and policy makers involved in the fisheries. Given the diversity of knowledge and relationships, regional work will involve an iterative process in collaboration with First Nations, Indigenous groups and knowledge holders, to ensure appropriate inclusion and protection of the knowledge provided. The Department is committed to finding a way forward that respects the knowledge and the knowledge holders, and upholds the Principles respecting the Government of Canada's relationship with Indigenous peoples, which are available online at: https://www.justice.gc.ca/eng/csj-sjc/principles-principes.html.

More information on the updates to the *Fisheries Act*: https://www.dfo-mpo.gc.ca/campaign-campagne/fisheries-act-loi-sur-les-peches/reconciliation-eng.html

See Sections 2.5, 34.1, and 61.2 in the *Fisheries Act* (2019): https://laws-lois.justice.gc.ca/eng/acts/f-14/.

Section 61.2 protections for Indigenous knowledge have also been included in the *Access to Information Act*, Schedule 2: https://laws-lois.justice.gc.ca/eng/acts/a-1/page-15.html#h-1230

1.4.2 Commercial

The commercial Razor clam fishery is composed of five Z2 non-transferable licence eligibilities, and authorization under the *Aboriginal Communal Fishing Licences Regulations* (ACFLR) for the CHN to designate up to 200 individual members to harvest. The CHN will designate an individual member, identify the member on a designation list, and the designated member must then carry identification when fishing that licence.

Category Z2 licence eligibility holders are required to renew commercial clam licences annually, be registered as a commercial fish harvester, and have been issued a Fish Harvester's Registration Card (FRC) to harvest the licence.

All commercial landings are recorded through fish slips by harvesters, and landings reports completed by the HFP. In 2018, biomass survey results indicated Razor clam would be in the Cautious zone for the 2019-20 season. In response, the commercial fishery was closed. The fishery has remained closed as the biomass estimate indicates a biomass lower than the LRP. See Appendix 1 for more detail.

1.4.3 Recreational

A recreational fishery occurs where areas are open for harvest. A British Columbia Tidal Waters Sport Fishing Licence is required for the recreational harvest of all species of fish including shellfish. See Appendix 3 for further detail.

Between 2005 and 2020, recreational catch was estimated through the annual Beach Creel Survey conducted by the HFP between June and August. The recreational fishery for Razor Clam is generally smaller than the FSC fishery. It is estimated that annual recreational catches amount to less than 1,700 pounds at North Beach 1 and 2. Between 2017 and 2018 the estimated catch per unit effort (CPUE) for recreational Razor clams averaged 14 clams/person/day. This was down from a CPUE of 19 in 2016. (HFP, personal communication, 2021). The 2018 biomass survey results indicated Razor Clam would be in the Cautious zone for the 2019-20 season. In response, the daily and possession limits for the recreational fishery were reduced by half (from 50 and 100, respectively, to 25 and 50). The 2019 biomass survey indicated Razor clam was in the Critical zone, resulting in a closure of the recreational fishery for the 2020-21 season. The recreational fishery has remained closed as the survey estimate indicates a biomass lower than the LRP.

1.5 Sustainable Fisheries Framework

The Sustainable Fisheries Framework (SFF) is a toolbox of policies to ensure that Canadian fisheries support conservation and sustainable use of resources.

These policies include:

- A Fishery Decision-Making Framework Incorporating the Precautionary Approach
    - Guidelines for Implementing the Fish Stocks Provisions in the *Fisheries Act*
    - Guidelines for writing rebuilding plans per the Fish Stocks Provisions and A Fishery-Decision-making Framework Incorporating the Precautionary Approach
- Ecological Risk Assessment Framework (ERAF) for Coldwater Corals and Sponge Dominated Communities
- Fishery Monitoring Policy
    - Introduction to the procedural steps for implementing the Fishery Monitoring Policy
- Policy for Managing the Impacts of Fishing on Sensitive Benthic Areas
- Policy on Managing Bycatch
- Policy on New Fisheries for Forage Species
- Wild Salmon Policy

For more information on the Sustainable Fisheries Framework and its policies, visit: https://www.dfo-mpo.gc.ca/reports-rapports/regs/sff-cpd/overview-cadre-eng.htm

Sustainability Surveys for Fisheries: DFO annually tracks the performance of key fish stocks that it manages through the Sustainability Survey for Fisheries. Results of previous Sustainability Surveys are available at: http://www.dfo-mpo.gc.ca/reports-rapports/regs/sff-cpd/survey-sondage/index-en.html

***Sustainable Fisheries Framework work plans*:** Each year, DFO develops a work plan and reports on priorities and targets regarding the sustainable management of Canada's marine resources.

These work plans are available at: https://www.dfo-mpo.gc.ca/about-notre-sujet/publications/work-plan-travail/index-eng.html

1.6 Precautionary Approach Framework

The Sustainable Fisheries Framework policy suite includes a decision-making framework incorporating a precautionary approach to commercial, recreational, and food, social, and ceremonial fishing: http://www.dfo-mpo.gc.ca/reports-rapports/regs/sff-cpd/precaution-eng.htm

The precautionary approach in fisheries management requires caution when scientific knowledge is uncertain. The absence of adequate scientific information should not result in postponed action or failure to take action to avoid the risk of serious harm to the resource.

Applying the precautionary approach to fisheries management decisions entails establishing harvest strategies that:

- identify three stock status zones – Healthy, Cautious, and Critical – delineated by an upper stock reference point and a limit reference point;
- set the removal rate at which fish may be harvested within each stock status zone; and
- adjust the removal rate according to fish stock status (i.e. spawning stock biomass or another index/metric relevant to population productivity), based on pre-agreed decision rules.

The framework requires that a harvest strategy be incorporated into respective fisheries management plans to keep the removal rate moderate when the stock status is in the Healthy Zone, to promote rebuilding when stock status is low, and to ensure a low risk of serious or irreversible harm to the stock.

A key component of the Precautionary Approach Framework requires that when a stock has declined to the Critical Zone, a rebuilding plan must be in place with the aim of having a high probability of the stock growing out of the Critical Zone within a reasonable timeframe: http://www.dfo-mpo.gc.ca/reports-rapports/regs/sff-cpd/precautionary-precaution-eng.htm

1.6.1 Fisheries Act: Fish Stock Provisions

Amendments to the *Fisheries Act* (Bill C-68) were passed into legislation in 2019 and include new authorities to amend the *Fishery (General) Regulations* and requirements to maintain major fish stocks at sustainable levels, and to develop and implement rebuilding plans for stocks that have declined to their critical zone. Amendments are available at: https://www.parl.ca/LegisInfo/en/bill/42-1/C-68

The associated regulatory amendment to prescribe major fish stocks and describe requirements for rebuilding plans was registered and came into force on April 3, 2022, and published in Canada Gazette, Part II. Available at: https://www.gazette.gc.ca/rp-pr/p2/2022/2022-04-13/html/sor-dors73-eng.html

2 STOCK STATUS

Razor clams (*Siliqua patula*) are found between California and the Aleutian Islands on exposed, surf-pounded, sandy beaches. In British Columbia, they occur in concentrations at two localities; Long Beach on the west coast of Vancouver Island between Clayoquot Sound and Barkley Sound, and on Haida Gwaii on the northeast coast of Graham Island, between Masset and Rose Spit. The population on Haida Gwaii is the largest in BC and has supported FSC, commercial, and recreational fisheries.

2.1 Stock Assessment

The HFP has conducted standardized surveys of the beaches since 1994. The length of beach surveyed has increased over time. From 1994 to 2000, surveys were conducted on three sections of beach totalling 24.35 km in length (North 1, South 1 and South 2, see Appendix 7). In 2001, surveys were expanded to include a further 6.75 km section of beach at the east end of North Beach where there was significant fishing effort in 2000 (North 2). Also beginning in 2001, harvesters began to report landings on fish slips by beach section. Since 2001, a modest proportion of Razor clam landings has been from 2.17 km long Agate Beach and transects of this section of beach have been included in the survey since 2007.

Beginning in 2002, a new section of beach in Hecate Strait between Rose Spit and Cape Fife (East Beach 1, Subarea 102-1) was approved for harvesting subject to biotoxin monitoring. This beach section was opened to the commercial fishery in 2003 but few landings have been recorded since that time. East Beach did not have a survey protocol established that would provide an advice-based total allowable catch (TAC), and in 2023 Haida Guardians reported no fishing activity had occurred in this area.

Until 2009, the TAC was estimated based on a best estimate of exploitable biomass that accounted for recruitment, unsurveyed beaches, and a sustainable harvest rate of 12.3 percent. The sustainable harvest rate (2/3 of maximum sustainable yield [MSY] or 12.3 percent) was based on a 1994 study that estimated the MSY to be 118 tonnes which was 19 percent of the harvestable biomass (Jones et al., 2001).

In 2009, a new analysis of the sustainable harvest rate using data from the previous 14 years of biomass surveys, including clam ageing data, was conducted in a research document[1]. Using this updated model, and encompassing the Department's Sustainable Fisheries Framework and precautionary approach, thresholds will be determined through use of a new maximum harvest rate of 22% as was accepted by the PSARC Invertebrate Subcommittee (DFO, 2010). If the biomass falls below the upper stock reference (USR) of 510 t, the harvest rate will be decreased formulaically, by the difference between preseason biomass and limit reference point (LRP) of 255 t multiplied by 0.22, divided by the difference between the USR and LRP, i.e., 255t.
If the stock is in the Cautious Zone, harvest rate is estimated by the following formula:

$$Harvest\ Rate\ = \frac{PB - 255}{255} \times 0.22$$

[1] Working paper by R. Jones, S. Jeffery, B. DeFreitas, and C. Schwarz titled "Estimation of reference points and a precautionary harvest strategy for the Razor clam (*Siliqua patula*) fishery at Haida Gwaii".

where PB is the preseason biomass estimate.

No commercial harvest will be allowed if the biomass falls below the LRP of 255 tonnes. Recruitment estimates are not being used in calculating biomass forecasts until the methods for determination are analyzed in future CSAS documents.

The biomass of Razor clams in Subarea 1-5 has fluctuated over time (Figure 2). Annual surveys showed that the biomass approximately doubled from 1994 (619t) to 2000 (1,676t), but then declined to 517t by 2003 (despite the addition of beach North-2 to the biomass estimates starting in 2001). Biomass increased to 1,317t in 2007 due to several years of good recruitment and the addition of Agate Beach to the biomass estimates starting in 2007. Biomass was on a generally decreasing trend until it reached 520t in 2011. Biomass at the end of the 2011 season was estimated to be 475 tonnes which was the basis for the 2012 forecast. As this estimate was below the Upper Stock Reference of 510 t described above, the harvest rate for the 2012 season was dropped from 22% to 19% to reflect the needed caution. In 2012, biomass increased to 777t, above the 510 t USR, and a 22% harvest rate was used again for the 2013 season. Biomass increased to 1,186 t in 2016 followed by a sharp decrease in 2017 and 2018. By 2019, biomass dropped to 157 t and was below the LRP. No surveys were conducted in 2020 due to the Covid-19 pandemic. The biomass estimates of 106 t in 2021 and 96 t in 2022 were also below the LRP.

3 COOPERATIVE MANAGEMENT

In the late 1980's the BC Ministry of Parks requested a complete closure of all shellfish harvesting fronting Naikoon Park and the eocological reserve at Tow Hill. By this time around 80% of the roughly 250 commercial harvesters were Haida. Haida made the recommendation to enter into a co-management arrangement for 1991. A Haida Razor Clam Agreement was drafted as a sub-agreement to the Aboriginal Fisheries Strategy agreement which first came into force in 1994.

Under the terms of the Razor Clam agreement a Joint Shellfish Technical Committee, made up of representatives of the CHN and DFO, is responsible for developing a co-operative program that includes.

- Assessing the sustainable harvest of the fishery.
- Monitoring and surveying the fishery
- Exchanging information concerning the fishery, including harvesting effort statistics, in a timely manner
- Developing a Joint Management Plan, consulting on the plan and carrying out the plan.

CHN and Fisheries and Oceans Canada continue with co-operative programs to share survey and harvest data, to monitor the fishery, and assess sustainable harvest levels in each year of the plan.

4 MANAGEMENT ISSUES

Haida FSC and commercial Razor clam harvesters have in the past expressed concern over the effort by recreational diggers on clam stocks on North Beach. Haida Fisheries program staff have conducted annual creel surveys since 2005 to support recreational catch estimations. These studies

indicate that recreational catch was on average less than 1,700 pounds annually from North Beach 1 and 2. Fishing effort on the other beaches is thought to be low.

In 2005, an in-season management committee was created to allow for a more transparent and collaborative process between all parties involved in the commercial fishery. The Razor Clam In-Season Management Committee had membership from the Razor Clam Diggers Association, Council of the Haida Nation, Old Massett Village Council, Fisheries and Oceans Canada (Resource Management, Conservation and Protection), and Masset Razor clam processors. Since the closure of the recreational and commercial fisheries the Razor Clam In-season Management Committee has not needed to meet.

To avoid impact on juvenile clams that appear to be more prevalent in the higher areas of the beach, the Razor Clam Diggers Association has recommended that vehicles not drive on the beach below the 5 ft tide mark. Education and awareness around this issue is ongoing.

DFO and the CHN are in the process of developing a rebuilding plan for Razor clam given the critical zone status.

5 MANAGEMENT MEASURES FOR THE DURATION OF THE PLAN

See the Commercial, First Nations and Recreational Harvest Plans, Appendices 1 to 3 for detail on the following:

- Total Allowable Catch (TAC), Subarea Thresholds;
- Fishing Season/Areas;
- Control and Monitoring of Removals
- Licensing

6 ENFORCEMENT PLAN

DFO has the responsibility to enforce the *Fisheries Act* and associated regulations, to address conservation, health and safety issues and to maintain proper management and control of the various fisheries.

Any suspected or actual fisheries, wildlife or pollution violations can be quickly reported to the appropriate Enforcement Officer by using the toll free Observe, Record and Report hotline. This toll-free number is available 24 hours a day.

OBSERVE, RECORD AND REPORT – 1-800-465-4DFO (1-800-465-4336)

Enforcement enquires can also be directed to the local field office during regular office hours, Haida Gwaii office addresses are as follows:

137 Bay St.
Daajing Giids, BC

1590 Old Beach Rd
Masset BC

7 PERFORMANCE REVIEW

All aspects of the fishery, including pre-season planning, quota and threshold establishment, and post-season review, are discussed at the Joint Shellfish Technical Committee meetings held annually.

8 REFERENCES AND RESOURCES

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Several research documents are available on the CSAS Internet site:

http://www.isdm-gdsi.gc.ca/csas-sccs/applications/Publications/index-eng.asp#RES

9 GLOSSARY

Abundance	Number of individuals in a stock or a population.
AFS	Aboriginal Fisheries Strategy - DFO's AFS was implemented in 1992 to address several objectives related to First Nations and their access to the resource and continues to be the principal mechanism that supports the development of relationships with First Nations including consultation, planning and implementation of fisheries, and development of capacity to undertake fisheries management, stock assessment, enhancement and habitat protection programs.
Area and Subarea	Defined in Section 2 of the *Pacific Fishery Management Area Regulations*. A map of Pacific Fishery Management Areas is available on the DFO Internet site at: www.pac.dfo-mpo.gc.ca/ops/fm/Areas/areamap_e.htm
C&P	Fisheries & Oceans Canada, Conservation and Protection.
CSAP	Centre for Science Advice - Pacific (formerly, Pacific Scientific Advice Review Committee), chaired by DFO and including other federal and provincial government agency representatives and external participants (formerly PSARC Pacific Scientific Advice Review Committee).
Communal commercial licence	Issued to First Nation organizations pursuant to the *Aboriginal Communal Fishing Licences Regulations* for participation in the commercial fishery.
Communal licence	Issued to First Nation's organizations pursuant to the *Aboriginal Communal Fishing Licences Regulations* to carry on fishing and related activities for food, social and ceremonial (FSC) purposes.
COSEWIC	The Committee on the Status of Endangered Wildlife in Canada.
DFO	Fisheries & Oceans Canada.
Domoic Acid Poisoning	A marine biotoxin sometimes found in bivalves. Also referred to as ASP or Amnesic Shellfish Poisoning.
DSP	Diarrhetic Shellfish Poisoning. A marine biotoxin sometimes found in bivalves.
ECCC	Environment and Climate Change Canada
Food, Social and Ceremonial (FSC)	A fishery conducted by First Nations for food, social and ceremonial purposes.
Harvest document	Issued to a First Nation pursuant to the *Aboriginal Communal Fishing Licences Regulations* in respect of a First Nation's

	fishing right defined under treaty to carry on fishing and related activities for food, social and ceremonial (FSC) purposes.
IFMP	Integrated Fishery Management Plan
Indigenous Knowledge	There is no universal definition of Indigenous knowledge, and the composition of Indigenous knowledge is for Indigenous peoples to determine. Indigenous knowledge is intricately tied to Indigenous worldviews and ways of life, and is a complex and dynamic product of the unique cultures, languages, governance systems and histories of the Indigenous peoples of the specific area. The term Indigenous knowledge may not be universally used, and other terms such as Indigenous Knowledge Systems, Traditional Knowledge, Traditional Ecological Knowledge, or Aboriginal Traditional Knowledge, which all convey similar concepts, may be used instead. When working with Inuit, the term Inuit Qaujimajatuqangit (IQ) is more likely to be used than Indigenous knowledge. Similarly, when working with Métis knowledge holders, the term Métis Traditional Knowledge is more likely to be used than Indigenous knowledge. Knowledge-holders are the only people who can truly define Indigenous knowledge for their communities. The term Indigenous knowledge is used throughout this document in line with the terminology in the *Fisheries Act*.
Invertebrate	An animal without a backbone.
Landed value	Value of the product when landed by a licensed harvester.
Landings	Quantity of a species caught and landed.
Marine Biotoxins	Poisonous compounds accumulated by shellfish feeding upon toxin containing dinoflagellates and marine diatoms.
PSP	Paralytic Shellfish Poisoning. A toxic plankton that is ingested and concentrated by bivalve molluscs, commonly known as "red tide".
Quota	Total Allowable Catch. For certain aspects of the clam fishery, an annual quota refers to the total allowable catch determined from a biomass survey or other stock assessment information.
Stock Assessment	Analyses of fisheries and research data used to estimate stock abundance and health, or evaluate the effects of fishing on a stock or population and predict the reactions of populations to alternative management choices.
Subarea	A subdivision of an Area, as described in the *Pacific Fishery Management Area Regulations*. (See maps at Area or Subarea internet link above.)

TAC	Total allowable catch. The amount of catch which may be taken from a stock, determined by analytical procedures, to achieve management objectives.
Stakeholder	All people with an interest in the clam resource, such as recreational and commercial harvesters, processors, non-consumptive users.
Tonne (t)	Metric tonne, which is 1000 kg or 2204.6 lbs.

Appendix 1: 2024-25 Razor Clam Commercial Harvest Plan

1 DEFINITION OF TERMS

"Area A" refers to Clam Management Area "A" which means Fisheries and Oceans Canada Pacific Fishery Management Subarea 1-5 and a portion of Subarea 102-1 (as described in the Pacific Fishery Management Area Regulations) which includes McIntyre Bay from Rose Point to Wiah Point and Rose Point south to Fife Point.

"Communal licence" means the communal licence issued to the Council of the Haida Nation (CHN), through the Secretariat of the Haida Nation, for the commercial harvesting of Razor clams by Participants.

"CHN Fisheries Guardian" means a person hired by the CHN and designated by the Minister pursuant to *Section 5* of the *Fisheries Act* and by the CHN.

"Islands" means the land area and adjacent water known as Haida Gwaii.

"Licensee" means a holder of a category Z-2 license eligibility issued by Fisheries and Oceans Canada authorizing commercial harvest of Razor clams in the Islands.

"Participants" means Citizens of the Haida Nation, as per the Constitution of the Haida Nation, who are designated by CHN to commercially harvest Razor clams under the Communal Licence.

2 MANAGEMENT FOR THE COMMERCIAL FISHERY

2.1 Management Highlights for 2024

The commercial fishery has been closed as stock assessment from 2023 surveys indicates that the pre-season biomass estimates are below the Limit Reference Point (LRP) and the biomass does not support a commercial opening.

2.2 Licensing and Designation of Harvesters

When harvesting Razor clams (*Siliqua patula*) for sale, each Haida participant must be in possession of a non-transferable designation card from the CHN, and each Commercial Licensee must be in possession of a current year Area A clam Z2 licence from Fisheries and Oceans Canada. Identification and designation cards or licences and Fisher Identification Number must be carried at all times when harvesting clams and must be produced upon request of a CHN Fisheries Guardian, Fisheries and Oceans Canada Fishery Officer, or Fisheries and Oceans Canada fishery guardian.

In addition, category Z2 licence holders must carry a Fish Harvester's Registration Card (FRC). Replacements for lost or destroyed licence documents may be obtained by reprinting the licence document through the licence eligibility holders National Online Licensing System (NOLS) account.

The communal commercial licence is issued by the National Special Licence Issue System (NSLIS) under the *Aboriginal Communal Fishing Licences Regulations* (ACFLR) and approved by the DFO manager.

Since 1995, Area A clam Z2 licences eligibilities have been non-transferable and subject to limited entry. Licence eligibilities were allocated to individuals who held a Fisheries and Oceans Canada category Z2 clam licence for Haida Gwaii, personally fished the licence, and provided records of Razor clam landings during at least three years from 1990 to 1994. Both a category Z2 clam licence and a Fisher's Registration Card (FRC) are required to participate in commercially harvesting Razor clams.

The commercial clam (category Z2) annual licence renewal fee may be found under the header, Licence Renewal Fees, on the following link: https://www.pac.dfo-mpo.gc.ca/fm-gp/licence-

permis/index-eng.html#commercial In accordance with the *Service Fees Act*, annual licence renewal fees will be adjusted by the annual rate of inflation determined by the Consumer Price Index (CPI) published by Statistics Canada. All payments must be made through the NOLS.

Training materials, including step-by-step guides and a detailed user training manual, are available online (http://www.dfo-mpo.gc.ca/FM-GP/SDC-CPS/licence-permis-eng.htm) to guide users of the system in completing their licensing transactions. The Department also provides client support and assistance on how to use the system via email at fishingpeche@dfo-mpo.gc.ca or by calling toll-free at 1-877-535-7307 (7:00AM to 8:00PM Eastern, Monday to Friday).

For complete information regarding category "Z2" licence eligibilities please contact the Pacific Fishery Licence Unit toll-free at 1-877-535-7307 or by email at fishing-peche@dfo-mpo.gc.ca.

2.3 Fisher Identification Number (FIN)

Fisher Identification Number (FIN) The FIN allows for fast, easy, and reliable on-grounds identification of fish harvesters for data collection, fisheries management and enforcement purposes. A unique Fisher Identification Number (FIN) has been assigned to all Pacific commercial fish harvesters.

Once a FIN is assigned to a fish harvester, that individual will reference the FIN when identifying him or herself in subsequent business dealings with both the department and service contractors. As the FIN is now used during normal business interactions with DFO and contractors; for example filling in the FIN field on logbooks, noting the FIN when hailing, landing catch, etc. Fish harvesters will no longer need to provide detailed personal information identifying such items as gender or date of birth.

Once the FIN is issued to a fish harvester, it will not change from year to year. More information on the FIN may be obtained from the Pacific Fishery Licensing Unit (PFLU).

2.4 Receiver's Licence

A Fish Receiver's licence issued by the Province of BC, is required to purchase clams harvested under the authority of a commercial clam licence. All clams sold must be processed through a federally-registered plant. See the internet for more information: http://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/fisheries-andaquaculture/seafood-industry-licensing

2.5 Size Limit

No person shall commercially harvest Razor clams that measure less than ninety (90) millimetres through the greatest breadth of the shell (see Appendix 5).

2.6 Harvest Area

Participants and licensees are to harvest only in Clam Management Area A (Pacific Fishery Management Subarea 1-5).

Harvesters are asked to report effort using the following definitions (a map is shown in Appendix 7 and is available from the Haida Fisheries Program):

Subarea 1-5:

a) **North 1**: the beach between Tow Hill and a point 7.0 km east of Tow Hill.
b) **North 2**: the beach between points 7.0 km and 13.0 km east of Tow Hill.
c) **South 1**: the beach between Yakan Point and White Creek (Kliki River).
d) **South 2**: the beach between White Creek and a point on the beach 400 m (1/4 mile) east of the Sangan River/Chown Brook estuary.
e) **Agate Beach**: the beach between Tow Hill and Yakan Point also known as the Horseshoe.

Subarea 102-1:

f) **East Beach 1:** the beach between Rose Spit and Cape Fife in Hecate Strait

2.7 Gear

All harvesters will be restricted to digging for Razor clams by hand.

2.8 Catch Ceiling

No Total Allowable Catch is forecasted for the season due to conservation concerns.

2.9 Open Times

To promote harvest efficiency and avoid impact on juvenile clams that appear to be more prevalent in the higher areas of the beach, the Razor Clam Diggers Association has recommended that the fishery be managed in-season to days when the tide level is 5.5 feet and under, based on the Prince Rupert tide tables. The Razor Clam In-season Management Committee may make recommendation to change the suggested dates. Openings and closures will be announced by Fisheries and Oceans Canada Fishery Notice. Haida Fisheries will work with the Razor clam buyers to determine days that the buyers will be purchasing. Haida Fisheries will advertise the agreed upon dates. Diggers are reminded to check these notices on a regular basis due to potential biotoxin closures. Fishery Notices are available on the Internet at: www-ops2.pac.dfo-mpo.gc.ca/xnet/content/fns/index.cfm?pg=search_options&lang=en&id=commercial

The Fishery Notices will also be posted at the Hiellen & Tow Hill Notice board, DFO Masset office, the Haida Fisheries Program office, and the Old Massett Village Council office. For 2023-24, the commercial fishery will remain closed.

Month	Recommended opening dates
January	Closed
February	Closed
March	Closed
April	Closed
May	Closed
June	Closed
July	Closed

Month	Recommended opening dates
August	Closed
September	Closed
October	Closed
November	Closed
December	Closed

2.10 Closures

Intertidal clam fisheries are limited by programs for monitoring marine biotoxins, sanitary growing water surveys, and DFO capability to enforce closures. These requirements are defined under the Canadian Sanitary Shellfish Program (CSSP) which has been put in place to ensure public health and safety.

Paralytic Shellfish Poisoning or Domoic Acid: Shellfish harvesters must "check before they harvest" to ensure that an area is not closed for PSP (red tide). For information on the location of current marine biotoxin closures either:

- call the toll free number 1-866-431-3474
- check the Shellfish Contamination Closures page on the Department website at: **www.pac.dfo-mpo.gc.ca/**fm-gp/contamination/index-eng.htm
- check with the nearest DFO office

Sewage Contaminated Closures: Participants and licensees will not harvest Razor clams in areas which are closed due to risk of sewage contamination. **For information on the location of current sanitary shellfish closures please check with the nearest Fisheries and Oceans Canada office or refer to the Shellfish Contamination page on the Fisheries and Oceans Canada Internet site at: www.pac.dfo-mpo.gc.ca/fm-gp/contamination/index-eng.htm**

Permanent bivalve harvesting closures are in place for Canadian fisheries waters of the Pacific Ocean within:

a) 300 m radius around industrial, municipal and sewage treatment plant outfall discharges;
b) 125 m radius of any marina, ferry wharf, finfish net pen, and, subject to subsection (c), any floating living accommodation facility; and
c) 25 m of any floating living accommodation facility located within a shellfish aquaculture tenure where a zero-discharge waste management plan is a condition of the Provincial aquaculture licence and is approved by the Regional Interdepartmental Committee.

3 CANADIAN SHELLFISH SANITATION PROGRAM

The role of the Canadian Shellfish Sanitation Program (CSSP) is to classify and monitor shellfish harvest areas to determine whether shellfish are safe for human consumption and to regulate harvesting from those areas.

General information on Closures under the Canadian Shellfish Sanitation Program, **including information about sanitary contamination closures, biotoxin contamination closures, human**

waste containment regulations and harvesting bivalves in the vicinity of wastewater treatment plants can be found in Appendix 4. Additional information on the roles and responsibilities of the CSSP partners and more information about the program can be found in the CSSP manual at https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

Closures may be implemented on short notice in the event of changes to contamination status, including sanitary and biotoxin events. Licence holders, vessel masters, and harvesters are reminded that:

- It remains the responsibility of the licence holders and harvesters to ensure that an area is not closed for harvest due to sanitary or biotoxin contamination. Fishing in a closed area is an offence under the *Fisheries Act*. Consumption of product harvested from within a closed area poses a serious health risk.
- Prior to commencement of each day's fishing, the licence holder must take care to confirm that an area is open for harvesting. For an area to be open and safe for harvesting, both biotoxin and sanitary need to be open. For information on sanitary contamination and biotoxin closures please go to the DFO mapping site SHELLI to determine where there is safe harvest at https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en, or by contacting a local DFO office directly. Contact information is available in Appendix 8.
- On the SHELLI map, the green means approved; red means closed; no colour/light blue means unclassified (unmonitored and no harvesting should occur); and red hatching is for areas where harvesting of only some species of bivalve shellfish is closed. Harvesting closures can change daily so it is important to always check the mapping site SHELLI before harvesting.
- Harvesters can also sign up to receive Fishery Notices https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm?pg=pub_reg. Fishery Notices are issued by DFO when there is a change made to the status of biotoxin and sanitary closures.

The safety of consumers is a top priority for the Government of Canada. The reputation of Canada's food supply is a responsibility shared by all parties, including industry and federal and provincial governments.

Commercial harvesters and aquaculture operators are required to:

- Understand and abide by the conditions of licence;
- Keep complete, clear and legible records and be able to produce them to a DFO fishery officer when requested;
- Ensure bivalve product destined for market sale is appropriately tagged with complete and accurate harvest information and is processed by an operator licenced by the CFIA to process shellfish;
- Harvest only from open and approved areas and check our website before heading out for the latest information (https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en).

If you are aware of illegal bivalve harvest activities and/or are aware of violations, please call the DFO Observe, Record and Report (ORR) phone line at 1-800-465-4336.

More information on the policies and criteria for harvesting shellfish can be found in the Canadian Shellfish Sanitation Program manual https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

Information on Human Waste Containment Receptacle Requirements under the CSSP can be found at the following Canadian Food Inspection Agency internet site: https://inspection.canada.ca/preventive-controls/fish/cssp/questions-and-answers/eng/1563470479199/1563470589053.

4 CLOSURES

Closures to the commercial fishery may be in place for a variety of reasons: Food Social and Ceremonial (FSC) and recreational access, parks, marine reserves, research, navigation, or sanitary and marine biotoxin contamination.

5 CATCH REPORTING

Razor clam populations in Subarea 1-5 have been assessed on a beach-by-beach basis since 1995 and catches have been monitored by individual beaches since 2001 (see Appendix 3). However, the commercial fishery is currently not managed in-season on a beach-by-beach basis. The commercial fishery annual TAC is established pre-season as a sum of the individual beach catch ceilings. Harvesters are requested to report landings by beach section, but to date, there has not been a need to close individual beach sections in-season once their associated catch ceilings have been reached. It is a goal of the Haida Joint Shellfish Technical Committee and the Razor Clam Diggers Association to continue to assess and monitor the commercial fishery on a beach-by-beach basis.

5.1 Fish Slip Requirements

An accurate written report shall be furnished in writing on a clam fish slip or clam slip First Nations (in the case of First Nations harvested clams), of all clams harvested under the authority of the clam licence. The clam licence number and name of the licensed clam harvester must be recorded on all fish slips.

A report shall be made even if the fish or shellfish are used for bait, personal consumption or disposed of otherwise. The report shall be mailed not later than seven days after the offloading and sent to:

Fisheries and Oceans Canada Fisheries and Aquaculture Management Branch
FM Data Unit
Suite 200-401 Burrard Street
Vancouver BC
V6C 3S4

Fish slip books may be downloaded and printed at user cost at http://www.pac.dfompo.gc.ca/stats/fishslips-carnets/index-eng.html.

For more information, the Regional Data Unit can be reached via email at DFO.PACCatchStatistics-StatistiquesCapturesPAC.MPO@dfo-mpo.gc.ca or by telephone at (604) 666-2716.

Fish slips will be collected by the Haida Fisheries Program to compile catch and effort in the fishery (see Appendix 2).

5.2 Landing Reports

As agreed to in the Razor Clam Sub-agreement, the Haida Fisheries Program will forward catch and effort data on a regular basis to the Department on behalf of all participants and licensees. This information will be sent to:

Fisheries and Oceans Canada
North Coast Resource Management - Shellfish Unit
417 2nd Avenue West
Prince Rupert, BC V8J 1G8
Phone: (250) 627-3021
Fax: (250) 627-3427
Email: Coral.Cargill@dfo-mpo.gc.ca

6 OTHER RESTRICTIONS AND GENERAL INFORMATION

6.1 Product Handling and Transportation

To ensure product quality, care must be exercised to protect the harvested clams from contamination and exposure to the sun, weather, temperature, etc. Clam harvesters are advised of the following:

a) Do not litter at or near the harvest site.
b) Do not bring pets to the harvest site. Defecation at a harvest site will render the beach contaminated.
c) During summer months, harvested product must be kept cool in order to avoid or reduce contamination by the Vibrio parahaemolyticus bacteria.
d) During transportation, store clams in a sanitary isolated area with drainage that is away from fuel and oil containers and bilge water.
e) Do not rinse the shellstock at a dockside or any area other than at the harvest site.
f) It is permissible to rinse the shellstock at the harvest site only at the time of harvest. This is a recognized part of the harvesting practice to remove excess mud, sand etc.
g) All processing must be carried out at a federally registered shellfish processing plant.

6.2 Wet Storage

As of January 2019, DFO Aquaculture Management is the lead authorizing agent for wet storage activities and all previous wet storage approvals from the Canadian Food Inspection Agency are no longer valid. Conditions of licence have been amended to reflect new approval requirements

for wet storage of product. Improper storage of shellfish after harvest can expose shellfish to contamination. Wet storage of wild commercially harvested shellfish can only occur on a licensed shellfish aquaculture facility authorized for wet storage by DFO.

6.3 Tagging of Clam Product Containers or Sacks

Prior to placing clams in a sack or container participants and licensees will label the sack or container with tags showing:

a) Name of the clam harvester.
b) Clam harvester's licence or designation card number.
c) Beach location (e.g. Area A).
d) Pacific Fishery Management Area and Subarea (e.g. Subarea 1-5).
e) Beach section (e.g. North 1, North 2, South 1, South 2, Agate, East 1).
f) Date of harvest.

According to Provincial requirements, the tag must be affixed and remain attached to the sack or container and may only be removed after the clams have entered a federally registered processing plant.

Marking of bags or containers to hold or transport clams:
(1) All containers holding clams shall be marked or tagged at all times with the following information;
(a) Licence number;
(b) Harvest date;
(c) Licence holder's full name as it appears on the licence;
(d) Beach or location where harvesting occurred; and
(e) Pacific Fisheries Management Subarea.
(2) Tags shall be waterproof and information shall be written in water resistant ink
(3) No container of clams shall remain untagged during transport to market sale or a wet storage location in preparation for market sale.

6.4 Harvester Responsibility

All clams shall be inspected and processed at an approved shellfish processing plant. Participants and licensees shall not sell clams directly to the public, restaurants, retail outlets, or distributors. Under Provincial and Federal Regulations, all bivalves harvested must be processed through a federally registered plant whether it is for domestic or international consumption. As well, product destined for a bait market must be processed through a federally registered plant. For further information regarding processing requirements please contact the Canadian Food Inspection Agency (CFIA), see Contacts (Appendix 8).

6.5 Product Handling and Transportation

To ensure product quality, care must be exercised to protect Razor clams from contamination and exposure to the sun, weather, temperature, etc. Clams may be rinsed at the harvest site to remove excess mud or sand, but shall not be rinsed elsewhere before delivery because of risk of contamination.

6.6 Beach Traffic

Harvesters are reminded that traffic on the beach can damage shellfish stocks and degrade the local habitat. Vehicles, including ATVs, should not be driven on the beach below the 1.5 m (5.5 foot) tide level. This is approximately 100 m from the shore. In addition, the Razor Clam Diggers Association and the Haida Fisheries Program recommends that vehicles not be driven between the five foot and eight foot tide level as juvenile Razor clams can be prevalent in this area and may be impacted by vehicle traffic. Vehicle traffic is also a hazard to commercial diggers and other user groups. The In-Season Management Committee recommends vehicle operators regularly inspect their vehicles to ensure that they are in sound working condition and not leaking any fluids onto the beach environment.

Appendix 2: 2024-25 Haida Razor Clam Food, Social, and Ceremonial Fishery

1 HAIDA NON-COMMERCIAL FISHERY

1.1 Introduction

Through a cooperative effort, the Haida Nation has been working with Fisheries and Oceans Canada (DFO), Environment and Climate Change Canada (ECCC) and the Canadian Food Inspection Agency (CFIA) to establish the necessary components and monitoring programs required by the Canadian Shellfish Sanitation Program (CSSP) within Haida traditional territory to coordinate the opening of areas for FSC intertidal bivalve harvest. Adherence to the CSSP and the development of the community harvest plan for this fishery will provide reasonable assurance regarding the safety of consuming shellfish harvested by community members within designated areas.

1.2 Time Frame of the Fishery

Razor clam can be harvested year-round in Haida Gwaii. Openings will be determined by levels of marine biotoxin in the harvest areas. Openings will be announced jointly through fishery notices issued by the Haida Fisheries Program and DFO and will only take place once the appropriate monitoring has been established and acceptable biotoxin and water quality results are determined. The fishery may be closed at any time if elevated biotoxin levels are detected in on-going samples, or if the regular mussel samples are not received and analyzed on schedule, or water quality results exceed the standard for direct shellfish harvest.

1.3 Communication Plan

The official notice of harvest areas, openings, closures, and biotoxin results will be posted on the DFO website at:
https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm

As well, CFIA staff will also keep fisheries staff updated with biotoxin updates. Haida Fisheries will post notices at the following locations: local grocery stores, OMVC and Skidegate Band Offices, gas stations, and community bulletin boards throughout Haida Gwaii.

In the event of a biotoxin closure, emergency notice will be given in the same manner. The methods stated above should be sufficient to notify all Haida members.

1.4 Participants

FSC harvesting of intertidal bivalves within Haida traditional territory will be limited to Haida citizens and designated individuals only.

There is no daily, possession, or size limit for Razor clams harvested in the Haida non-commercial (FSC) fishery. However, the In-Season Management Committee strongly urges all Razor clam harvesters to respect the commercial fishery minimum size limit of 90mm or greater through the greatest breadth of the shell (see Appendix 5). Respecting this minimum size limit will support conservation of juvenile clam stocks.

Harvesters are reminded that traffic on the beach can damage shellfish stocks and degrade the local habitat. Vehicles, including ATVs, should **not be driven on the beach below the 1.5 m (5.5 foot) tide level**. This is approximately 100 m from the shore.

The Haida Fisheries Program will continue to collect samples following the requirements of the CSSP for the marine biotoxin monitoring program throughout the year to facilitate Haida access to traditional food sources. Any closures will be announced by fisheries notice, through signage on North Beach, by public notice and will be broadcast on local radio.

2 CANADIAN SHELLFISH SANITATION PROGRAM

The role of the Canadian Shellfish Sanitation Program (CSSP) is to classify and monitor shellfish harvest areas to determine whether shellfish are safe for human consumption and to regulate harvesting from those areas.

General information on Closures under the Canadian Shellfish Sanitation Program, **including information about sanitary contamination closures, biotoxin contamination closures, human waste containment regulations and harvesting bivalves in the vicinity of wastewater treatment plants** can be found in Appendix 4. Additional information on the roles and responsibilities of the CSSP partners and more information about the program can be found in the CSSP manual at https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

Closures may be implemented on short notice in the event of changes to contamination status, including sanitary and biotoxin events. Licence holders, vessel masters, and harvesters are reminded that:

- It remains the responsibility of the harvesters to ensure that an area is not closed for harvest due to sanitary or biotoxin contamination. Fishing in a closed area is an offence under the *Fisheries Act*. Consumption of product harvested from within a closed area poses a serious health risk.
- Prior to commencement of each day's fishing, take care to confirm that an area is open for harvesting. For an area to be open and safe for harvesting, both biotoxin and sanitary need to be open this can be done by contacting the Haida Fisheries Program or a local DFO office directly. Contact information is available in Appendix 8.
- Harvesters can also sign up to receive Fishery Notices https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm?pg=pub_reg. Fishery Notices are issued by DFO when there is a change made to the status of biotoxin and sanitary closures.

3 CLOSURES

Closures to the fishery may be in place for a variety of reasons: parks, marine reserves, research, navigation, or sanitary and marine biotoxin contamination.

3.1 Product Handling

The product being harvested is for FSC purposes only. Proper beach etiquette is expected during harvesting periods, beach etiquette is important to preserve culture and species richness. Beach etiquette includes: limit driving on the beach (regularly inspect vehicles to ensure no leaking of motor fluids), avoid driving directly over clam beds, tliisdluu gudang kilagans isdaa take only what you need, and stay up to date on beach closures.

This fishery is outlined in detail in the Haida Community Harvest Plan available from the Haida Fisheries Program.

Appendix 3: 2024-25 Razor Clam Recreational Harvest Plan

The recreational fishery for Razor clams is closed as stock assessment indicates that pre-season biomass estimates are below the Limit Reference Point (LRP) and the biomass does not support a recreational opening.

When abundance allows, the recreational fishery for razor clams is supported by the Council of the Haida Nation who provide biotoxin monitoring on a year-round basis. Recreational harvesters are required to hold a valid British Columbia Tidal Waters Sport Fishing Licence to harvest razor clams. The recreational harvest of razor clams for the 2024-25 season has been reduced to a limit of 0 clams in keeping with the closure. This limit will be reviewed for the 2025-26 season following the review of stock assessment data. There is no size limit for razor clams harvested recreationally. However, the In-Season Management Committee strongly urges all razor clam harvesters to respect the commercial fishery minimum size limit of 90mm or greater through the greatest breadth of the shell (see Appendix 5). Respecting this minimum size limit will support conservation of juvenile clam stocks.

1 LOCATION OF THE FISHERY

While recreational harvest of intertidal clams can occur in all areas where there are no biotoxin or sanitary closed areas, Razor clams are represented in two major stocks in British Columbia: North Beach near Massett in Haida Gwaii and the beaches on the west coast of Vancouver Island. Razor clams are found from the mid-intertidal beach region to subtidal depths of 20 m. This plan is specific to Razor clams.

It is recommended that harvest occurs in waters that are classified as Approved by the Canadian Shellfish Sanitation Program, as per the *Safe Food for Canadians Regulations*. Approved areas are indicated in green on the maps accessed through the following website address: www.dfo-mpo.gc.ca/CheckBeforeYouHarvest

2 TIME FRAME OF THE FISHERY

When abundance allows, the recreational fishery for razor clams is supported by the Council of the Haida Nation who provide biotoxin monitoring on a year-round basis. Areas are described in the British Columbia Tidal Waters Sport Fishing Guide for the recreational fishery.

3 CLOSURES

Closures to the recreational fishery may be in place for a variety of reasons: Aboriginal and recreational access, Parks, Marine Reserves, research, navigation, or sanitary and marine biotoxin contamination.

3.1. General Information on Closures under the Canadian Shellfish Sanitation Program

General information on Closures under the Canadian Shellfish Sanitation Program, including information about sanitary contamination closures, biotoxin contamination closures, human waste containment regulations and harvesting bivalves in the vicinity of wastewater treatment plants can be found in Appendix ??. Alternatively more information on the roles and responsibilities of the CSSP partners and more information about the program can be found in the CSSP manual at https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

Closures may be implemented on short notice in the event of changes to contamination status, including sanitary and biotoxin events. Licence holders, vessel masters, and harvesters are reminded that:

- It remains the responsibility of the harvesters to ensure that an area is not closed for harvest due to sanitary or biotoxin contamination. Fishing in a closed area is an offence under the *Fisheries Act*. Consumption of product harvested from within a closed area poses a serious health risk.
- Prior to commencement of each day's fishing, take care to confirm that an area is open for harvesting. For an area to be open and safe for harvesting, both biotoxin and sanitary need to be open this can be done by contacting the Haida Fisheries Program or a local DFO office directly. Contact information is available in Appendix 7.
- Harvesters can also sign up to receive Fishery Notices https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm?pg=pub_reg. Fishery Notices are issued by DFO when there is a change made to the status of biotoxin and sanitary closures.

Check to ensure that the area where you intend to harvest is open prior to harvesting using the following site: www.dfo-mpo.gc.ca/CheckBeforeYouHarvest.

Harvest guidelines are provided in the British Columbia Tidal Waters Sport Fishing Guide. See the guide on the Internet at: www.pac.dfo-mpo.gc.ca/recfish/default_e.htm
In general, the Sport Fishing Advisory Board suggests that clam harvesters use the following best management practices:
• Keep beaches clean and free from garbage and other pollution;
• Remove all garbage from harvest sites;
• Refrain from harvesting clams on beaches where high number of small clams are found;
• Avoid leaving holes in the beach from digging activities;
• Do not bring pets to the harvest site; defecation at a harvest site could render the beach contaminated.

Recreational fishery regulations are outlined in the British Columbia Tidal Waters Sport Fishing Guide, available on the Internet at:
http://www.pac.dfo-mpo.gc.ca/fm-gp/rec/index-eng.html

4 CANADIAN SHELLFISH SANITATION PROGRAM

The role of the Canadian Shellfish Sanitation Program (CSSP) is to classify and monitor shellfish harvest areas to determine whether shellfish are safe for human consumption and to regulate harvesting from those areas.

General information on Closures under the Canadian Shellfish Sanitation Program, **including information about sanitary contamination closures, biotoxin contamination closures, human waste containment regulations and harvesting bivalves in the vicinity of wastewater treatment plants** can be found in Appendix 4. Additional information on the roles and responsibilities of the CSSP partners and more information about the program can be found in the CSSP manual at https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

- Prior to commencement take care to confirm that an area is open for harvesting. For an area to be open and safe for harvesting, both biotoxin and sanitary need to be open. For information on sanitary contamination and biotoxin closures please go to the DFO mapping site SHELLI to determine where there is safe harvest at https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en, or by contacting a local DFO office directly. Contact information is available in Appendix 8.

5 MANAGEMENT MEASURES FOR THE RECREATIONAL FISHERY

Recreational harvesters are required to hold a valid British Columbia Tidal Waters Sport Fishing Licence to harvest razor clams. The recreational harvest of razor clams for the 2024-25 season has been reduced to a 0 clams in keeping with the closure. This limit will be reviewed for the 2025-26 season following the review of stock assessment data. There is no size limit for razor clams harvested recreationally. However, the In-Season Management Committee strongly urges all razor clam harvesters to respect the commercial fishery minimum size limit of 90mm or greater through the greatest breadth of the shell (see Appendix 4). Respecting this minimum size limit will ensure conservation of juvenile clam stocks.

Since 2005, creel surveys have been conducted during the June to August period to estimate catch. These studies indicate that recreational catch has been less than 1,000 pounds annually from North Beach 1 and 2. Fishing effort on the other beaches is thought to be low.

6 LICENSING

The recreational harvest of various fish and invertebrate species in BC is regulated via the *British Columbia Sport Fishing Regulations*, 1996 made under the *Fisheries Act*. A DFO Tidal Waters Sport Fishing licence is required for the recreational harvest of all species of fish and marine invertebrates.

Tidal Waters Sport Fishing licences may be purchased for a 1 day, 3 day, or 5 day period, or as an annual licence, covering the period April 1 (or date of purchase, whichever is later) to March 31 the following year. The annual licence fee is not pro-rated for annual licences purchased mid-season. Fees depend on licence duration, age (senior, adult, juvenile) and residency status. Licences for juveniles (ages 15 and under) are free. Concessionary fees are not otherwise available. There were over 272,800 adult fishers participating in BC's tidal waters recreational fishery in 2021/22. Alternatively licences may be purchased over the counter at Independent Access Providers (IAPs) in many areas (note that the IAP may charge an additional service fee).

Licences may be purchased online via the National Recreational Licensing System:
http://www.pac.dfo-mpo.gc.ca/fm-gp/rec/licence-permis/application-eng.html
A list of IAPs is available at: http://www.pac.dfo-mpo.gc.ca/fm-gp/rec/licence-permis/iap-fai-eng.html

Please plan ahead and get your licence online in advance. To avoid delays, the best time to access NRLS is outside of peak periods. Peak periods are every day from 12-3pm; every Friday, Saturday, and Sunday; and anytime there is a major fishery opening, such as the Fraser River Sockeye opening. Please also refer to the site for any posted information on scheduled maintenance which could result in system interruptions.

Online Regulations
The regulations for recreational fishing are provided online in the British Columbia Tidal Waters Sport Fishing Guide, which lists open and closed times, catch limits, size limits (where applicable), and open and closed areas.
Changes to regulations are issued in Fishery Notices which are posted online and sent to subscribers by email.

The printed Sport Fishing Guide booklet is no longer being produced or distributed to reduce costs and environmental impacts. The online Sport Fish Guide allows for in-season regulations to be accurately provided and ensures all the regulations are up to date. Staff at local DFO fishery offices can also provide regulatory information for an area of interest.

The British Columbia Tidal Waters Sport Fishing Guide is available at:
http://www.pac.dfo-mpo.gc.ca/fm-gp/rec/index-eng.html

To view or subscribe to receive Fishery Notice notifications by email is available at:
http://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm

Local DFO fishery office contact information is available at:

https://www.dfo-mpo.gc.ca/contact/regions/pacific-pacifique-eng.html or call 604-666-0384 or email info@dfo-mpo.gc.ca

Using Mobile Devices and the FishingBC App

The FishingBC App, developed by the Sport Fishing Institute of BC, can be downloaded to a mobile device to assist with having access to regulatory information for species, areas, fishing gear while out on the water (along with other functionalities).

Please note: the DFO Sport Fishing Guide website is the official site for regulatory information in the event of a discrepancy with the FishingBC App.
The FishingBC App may be downloaded at:

http://www.fishingbcapp.ca/

The online DFO Sport Fishing Guide is available at:
https://www.pac.dfo-mpo.gc.ca/fm-gp/rec/index-eng.html

E-licences and Paper licences
At this time most fishers continue to use the traditional paper copy of their licence; however, an elicence, which is an electronic/pdf copy of the licence, may be used on a mobile device but there are restrictions on its use.

Please consider these licensing requirements before a fishing trip:

• For all recreational tidal waters fishers that do not have an electronic copy of their licence on their mobile device, fishers must have a paper copy of their licence with proof of licence purchase to show to a fishery officer;
• For users of the FishingBC App or on any electronic device, a PDF copy of their licence on the device is acceptable and must be immediately presented to a fishery officer upon request.

7 CONTROL AND MONITORING OF RECREATIONAL FISHING ACTIVITIES

The recreational harvest of shellfish is regulated via the *British Columbia Sport Fishing Regulations, 1996* made under the *Fisheries Act*. The regulations are summarized in the British Columbia Tidal Waters Sport Fishing Guide which lists closed times, bag limits, size limits (where applicable) and some closed areas. If necessary, public notices are posted to document closures or changes from the Guide. Closures may be implemented in order to conserve vulnerable stocks, or to protect the public from consumption of contaminated shellfish or to meet First Nations food, social and ceremonial needs.

7.1 Supporting Sustainable Fisheries - Catch Reporting

The Sport Fishing Advisory Board (SFAB) is the primary consultative body for the recreational fishing community, and includes individual representatives from all geographic regions in BC as well as delegates from a number of fishing and service provider organizations. The SFAB and the recreational fishing sector strongly support effective fishery monitoring and catch reporting programs in recreational fisheries. The SFAB has been working with DFO on initiatives to strengthen fishing monitoring and catch reporting in the recreational fishery for a number of years.

Recreational fishers are required as a condition of the Tidal Waters Sport Fishing Licence to report accurate information on their recreational fishing activity and catch upon request of DFO representatives including creel surveyors, fishery officers and fishery guardians and if selected to the online iREC reporting program (see below).

internet Recreational Effort and Catch (iREC) Reporting program

The internet Recreational Effort and Catch (iREC) reporting program is an online program that has been collecting effort and catch information from Tidal Waters Sport Fishing licence holders since July 2012. All 2022/23 adult Tidal Water Recreational Fishing licences will be selected to iREC reporting program and randomly assigned to report for one month. Licence holders are required to report for only one month to limit the reporting burden. Information regarding completing the iREC report, including the month selected for reporting, the website at which to report, a unique iREC Access ID and reporting deadline are printed on each licence. Further, licence holders with a valid email address in the National Recreational Licencing system will receive emails reminding them to complete their iREC reports. Providing complete and accurate information to the iREC program when selected is a condition of licence (i.e. mandatory requirement).

The iREC reporting program is one of the sources used in developing DFO official catch and effort estimates. The iREC reporting program methodology was peer reviewed and published by the Canadian Science Advisory Secretariat (CSAS) in 2015. This program provides monthly estimates of effort for 6 fishing methods and catch for over 80 species of sport caught finfish and invertebrates in all Pacific Fishery Management Areas based on responses by Tidal Waters Sport Fishing Licence holders. The recreational fishing methods covered by the iREC reporting program include boat-based angling, angling from shore, shellfish trapping from boat and shore, beach collecting, and diving. iREC estimates are developed for methods and species not covered by the marine creel surveys, which cover only boat-based angling, and for months and areas not covered by marine creel surveys.

More information about the iREC reporting program is available at:
http://www.pac.dfo-mpo.gc.ca/fm-gp/rec/irec/index-eng.html

Appendix 4: 2024-25 Canadian Shellfish Sanitation Program

1 GENERAL INFORMATION ON CLOSURES UNDER THE CANADIAN SHELLFISH SANITATION PROGRAM

The role of the Canadian Shellfish Sanitation Program (CSSP) is to classify and monitor shellfish harvest areas to determine whether shellfish are safe for human consumption and to regulate harvesting from those areas. The CSSP is administered by the Canadian Food Inspection Agency (CFIA), Fisheries and Oceans Canada (DFO) and Environment and Climate Change Canada (ECCC). You can find the roles and responsibilities of the CSSP partners and more information about the program in the CSSP manual https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

Closures may be implemented on short notice in the event of changes to contamination status, including sanitary and biotoxin events. Licence holders, vessel masters, and harvesters are reminded that:

- It remains the responsibility of the licence holders and harvesters to ensure that an area is not closed for harvest due to sanitary or biotoxin contamination. Fishing in a closed area is an offence under the *Fisheries Act*. Consumption of product harvested from within a closed area poses a serious health risk.
- Prior to commencement of each day's fishing, the licence holder must take care to confirm that an area is open for harvesting. For an area to be open and safe for harvesting, both biotoxin and sanitary need to be open. For information on sanitary contamination and biotoxin closures please go to the DFO mapping site SHELLI to determine where there is safe harvest at https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en, or by contacting a local DFO office directly. Contact information is available in Appendix 8.
- On the SHELLI map, the green means approved; red means closed; no colour/light blue means unclassified (unmonitored and no harvesting should occur); and red hatching is for areas where harvesting of only some species of bivalve shellfish is closed. Harvesting closures can change daily so it is important to always check the mapping site SHELLI before harvesting.
- Harvesters can also sign up to receive Fishery Notices https://notices.dfo-mpo.gc.ca/fns-sap/index-eng.cfm?pg=pub_reg. Fishery Notices are issued by DFO when there is a change made to the status of biotoxin and sanitary closures.

1.1 Sanitary Contamination Closures

Shellfish may not be harvested from closed contaminated areas except by special permit licence under the *Management of Contaminated Fisheries Regulations*. Currently there is not an approved depuration process for oysters. There are both seasonal and permanent sanitary contamination closures. Descriptions and maps of contamination closures may be found at the following Fisheries and Oceans Canada website:

- https://www.pac.dfo-mpo.gc.ca/fm-gp/shellfish-mollusques/contamination/index-eng.html

- Additional sanitary closure information can be found on the national Canadian Shellfish Sanitation Program mapping application, SHELLI https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en.

A copy of this list may also be obtained from the resource managers (see Contacts, Appendix 8). Sanitary closures are amended annually in May and November, and may also be amended in-season. Consequently, harvesters are advised to check the internet, prior to harvesting in an area, to ensure that they have the most recent contamination closure information.

Permanent bivalve harvesting closures are in place for Canadian fisheries waters of the Pacific Ocean within:

1. 300 m radius around industrial, municipal and sewage treatment plant outfall discharges;
2. 125 m radius of any marina, ferry wharf, any floating living accommodation facility (other than a floating living accommodation described in subsection (3)) or finfish net pen described in subsection (4);
3. 25 m radius of any floating living accommodation facility located within a shellfish aquaculture tenure where a zero-discharge waste management plan is a condition of the aquaculture licence and is approved by the Regional Interdepartmental Shellfish Committee.
4. Zero (0) metres of any finfish net pen within an aquaculture tenure where an Integrated Multi-trophic Aquaculture Management Plan approved by the Regional Interdepartmental Committee is in operation.

1.2 Biotoxin Contamination Closures

Shellfish may not be harvested from closed areas except by special permit licence issued under the *Management of Contaminated Fisheries Regulations*. Shellfish may not be harvested for consumption from any area closed due to biotoxin contamination. Descriptions of biotoxin closures may be found at the following Fisheries and Oceans Canada (DFO) internet site:

- https://www.pac.dfo-mpo.gc.ca/fm-gp/shellfish-mollusques/contamination/index-eng.html
- Additional biotoxin closure information can be found on the national Canadian Shellfish Sanitation Program mapping application, SHELLI https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en.

Areas will be opened and fished according to protocols required by the Biotoxin Monitoring Program, approved by the Canadian Food Inspection Agency (CFIA).

Three consecutive weekly or biweekly samples containing acceptable levels of biotoxin must be received in order to lift a harvest restriction in an area. The CFIA will make a recommendation to lift the biotoxin prohibition and a harvest site can then be considered by DFO for Food Social and Ceremonial (FSC)l, commercial or recreational harvesting. The resource manager will prepare the documentation necessary for an area opening for approval by the Regional Director General. For further details on the CSSP, see the internet at:

https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0

1.3 Requirements for Legal Sourcing and Harvest of Bivalve Shellfish

Fisheries and Oceans Canada (DFO) is reviewing all wild bivalve conditions of licence and will increase/clarify management controls around product movement, i.e. selling of products to buyers/receivers, and implement changes to notification, tagging and reporting requirements. Consultation and engagement will be focused on increasing awareness of traceability requirements, followed by changes to conditions of licence.

In addition, DFO will commence intensive enforcement operations on bivalve fisheries, targeting tagging, landing and reporting, and complete major C&P investigations regarding extensive bivalve laundering.

Over the longer term, DFO will continue to work with industry and BC to: improve industry traceability management, processes and technology, including access to funding; build and improve relationships with our Indigenous partners aimed at ensuring access, opportunity and monitoring of FSC fisheries meets all needs; reassess the impacts of focused and concerted enforcement on the bivalve fisheries aimed at assessing effectiveness of management control measures and informing future management control measures.

The safety of consumers is a top priority for the Government of Canada. The reputation of Canada's food supply is a responsibility shared by all parties, including industry and federal and provincial governments.

As partners for delivery of the Canadian Shellfish Sanitation Program (CSSP), DFO, the Canadian Food Inspection Agency (CFIA) and Environment and Climate Change Canada (ECCC) collaborate to prevent illegal harvesting and selling of bivalve shellfish, including suspected laundering of illegal products through legitimate aquaculture businesses. DFO also remains committed to meeting conservation objectives for bivalves as well as supporting priority for FSC fisheries. Any harvest occurring in conflict with established management measures and controls has the potential of negatively impacting the conservation of bivalve populations.

DFO will investigate reports of illegal harvesting violations and will take appropriate enforcement actions, including prosecution. Furthermore, DFO may consider more restrictive management approaches if needed to protect public health. Commercial growers and harvesters are reminded that they are required, by law, to follow specific record-keeping and tagging requirements. Records of shellfish movement through the growing cycle and to the point of distribution provide evidence to support public health, regulatory decisions and closure recommendations.

Commercial harvesters and aquaculture operators are required to:

- Understand and abide by the conditions of licence;
- Keep complete, clear and legible records and be able to produce them to a DFO fishery officer when requested;
- Ensure bivalve product destined for market sale is appropriately tagged with complete and accurate harvest information and is processed by an operator licenced by the CFIA to process shellfish;

- Harvest only from open and approved areas and check our website before heading out for the latest information (https://gisp.dfo-mpo.gc.ca/Html5Viewer/Index.html?viewer=CSSP_Public_En_Site&locale=en).

If you are aware of illegal bivalve harvest activities and/or are aware of violations, please call the DFO Observe, Record and Report (ORR) phone line at 1-800-465-4336.

More information on the policies and criteria for harvesting shellfish can be found in the Canadian Shellfish Sanitation Program manual https://inspection.canada.ca/food-guidance-by-commodity/fish/canadian-shellfish-sanitation-program/eng/1527251566006/1527251566942?chap=0.

2 HUMAN WASTE CONTAINMENT REGULATIONS

Disposal of human waste into waters where shellfish are harvested or adjacent to shellfish harvest areas creates unnecessary and potentially serious health risks for shellfish consumers. In accordance with the Canadian Shellfish Sanitation Program (CSSP) and Regulations administered by Transport Canada, raw sewage (Human wastes, sewage or refuse) shall not be discharged from vessels while in or adjacent to shellfish areas. Vessels operating at a distance which does not allow for timely access to on-shore washroom facilities are expected to have a designated human waste receptacle on board. Receptacles could include a portable toilet, a fixed toilet, or other containment device as appropriate. Such devices must be made of impervious, cleanable materials and have a tight-fitting lid. (Refer to Division 4 of the *Vessel Pollution and Dangerous Chemicals Regulations* under the *Canada Shipping Act*):

1. Portable toilets or other designated human waste receptacles shall be used only for the purpose intended and shall be so secured and located as to prevent contamination of the shellfish area or any harvested shellfish on board by spillage or leakage.
2. The contents of toilets or other designated human waste receptacles shall be emptied only into an approved sewage disposal system.
3. Every person onboard a shellfish harvest vessel must wash and sanitize their hands after using or cleaning a waste receptacle, or after using an onshore washroom facility.

Information on Human Waste Containment Receptacle Requirements under the CSSP can be found at the following Canadian Food Inspection Agency internet site: https://inspection.canada.ca/preventive-controls/fish/cssp/questions-and-answers/eng/1563470479199/1563470589053.

2.1 Harvesting Bivalves in the Vicinity of Wastewater Treatment Plants

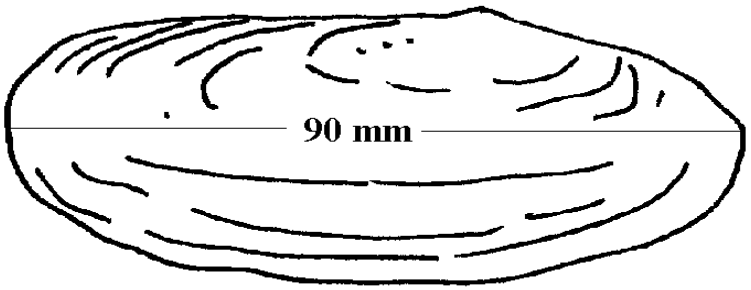
Concerns have been raised regarding bivalve shellfish harvested in the vicinity of wastewater treatment plants. Increased controls were implemented in 2009 to prevent shellfish harvest in areas where a trigger event at a wastewater treatment plant may potentially cause contamination.

Conditional Management Plans have been developed at some of the priority wastewater treatment plants to manage harvest activities in the vicinity of the wastewater treatment plants.

DFO will consult with shellfish harvesters in areas where Conditional Management Plans must be developed.

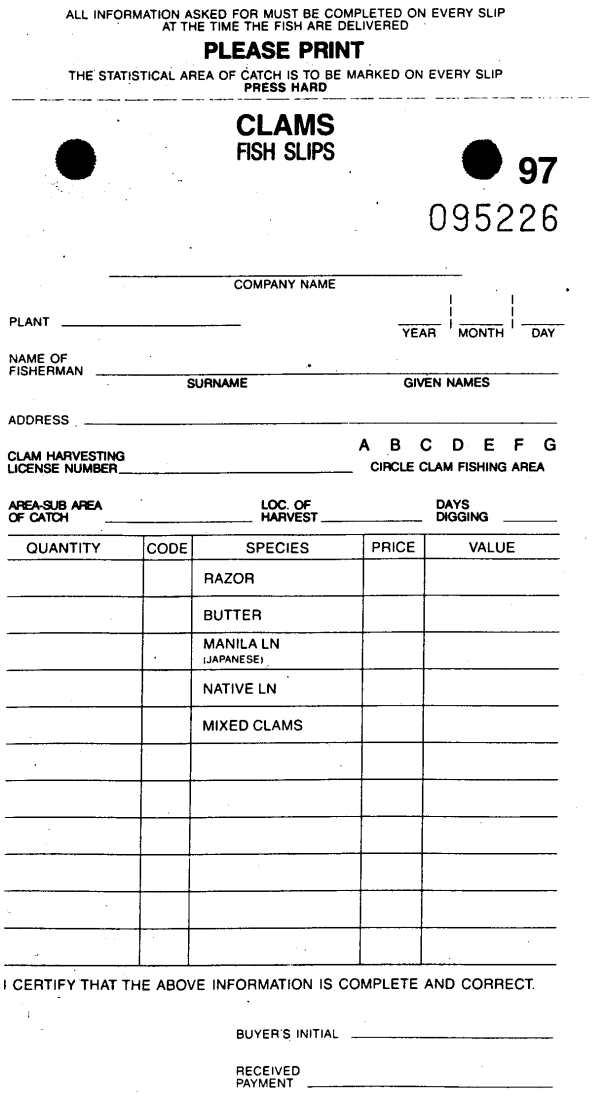
For further information, contact DFO.PACCSSP-PCAMPAC.MPO@dfo-mpo.gc.ca

Appendix 5 : Minimum Size Limit - Razor Clam



No person shall commercially harvest razor clams that measure less than ninety (90) millimetres through the greatest breadth of the shell.

Appendix 6: Clam Slip and Clam Slip - Aboriginal



ALL INFORMATION ASKED FOR MUST BE COMPLETED ON EVERY SLIP AT THE TIME THE FISH ARE DELIVERED

PLEASE PRINT

THE STATISTICAL AREA OF CATCH IS TO BE MARKED ON EVERY SLIP

PRESS HARD

CLAMS
FISH SLIPS

97
095226

COMPANY NAME

PLANT _____ YEAR | MONTH | DAY

NAME OF FISHERMAN _____ SURNAME GIVEN NAMES

ADDRESS _____

CLAM HARVESTING LICENSE NUMBER _____ A B C D E F G CIRCLE CLAM FISHING AREA

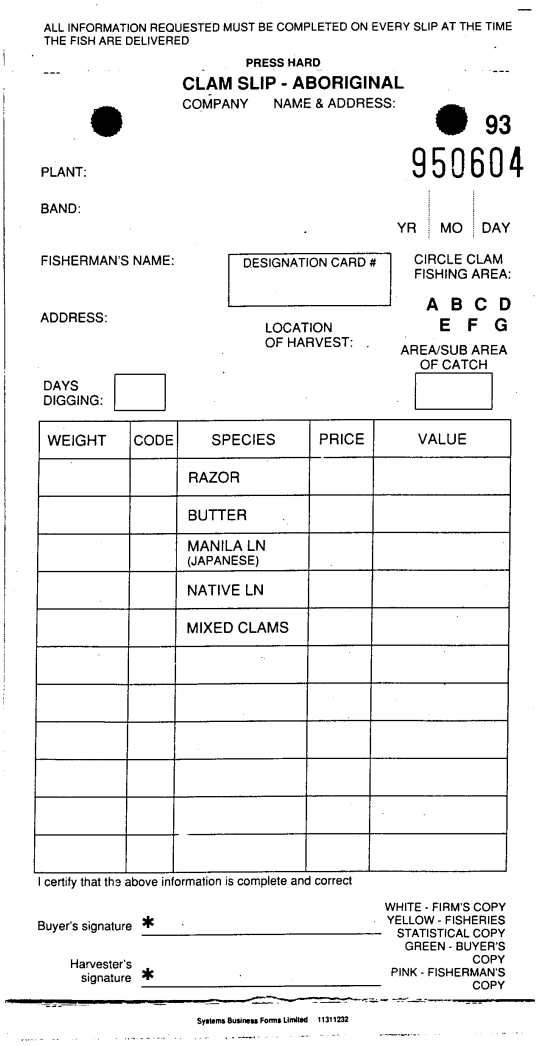
AREA-SUB AREA OF CATCH _____ LOC. OF HARVEST _____ DAYS DIGGING _____

QUANTITY	CODE	SPECIES	PRICE	VALUE
		RAZOR		
		BUTTER		
		MANILA LN (JAPANESE)		
		NATIVE LN		
		MIXED CLAMS		

I CERTIFY THAT THE ABOVE INFORMATION IS COMPLETE AND CORRECT.

BUYER'S INITIAL _____

RECEIVED PAYMENT _____



ALL INFORMATION REQUESTED MUST BE COMPLETED ON EVERY SLIP AT THE TIME THE FISH ARE DELIVERED

PRESS HARD

CLAM SLIP - ABORIGINAL

COMPANY NAME & ADDRESS:

93
950604

PLANT:

BAND:

YR | MO | DAY

FISHERMAN'S NAME: DESIGNATION CARD #

CIRCLE CLAM FISHING AREA: A B C D E F G

ADDRESS:

LOCATION OF HARVEST:

AREA/SUB AREA OF CATCH

DAYS DIGGING:

WEIGHT	CODE	SPECIES	PRICE	VALUE
		RAZOR		
		BUTTER		
		MANILA LN (JAPANESE)		
		NATIVE LN		
		MIXED CLAMS		

I certify that the above information is complete and correct

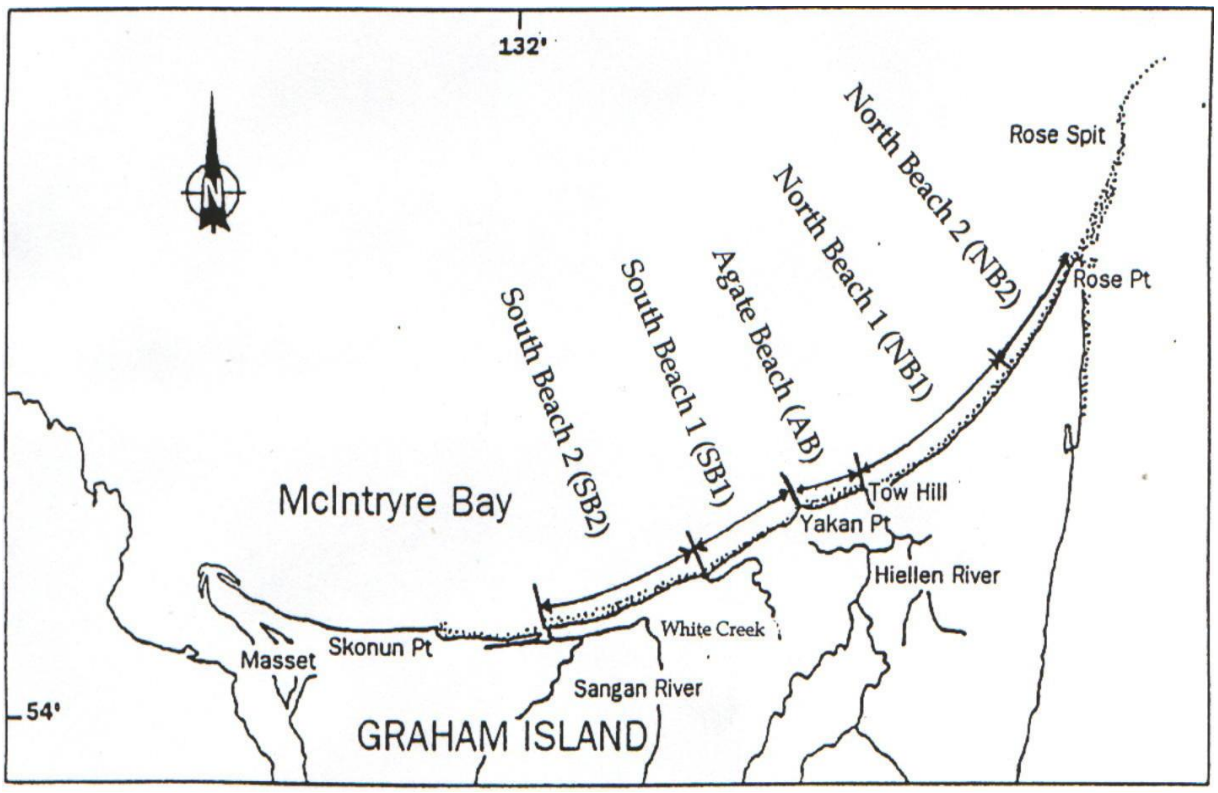
Buyer's signature * _____

Harvester's signature * _____

WHITE - FIRM'S COPY
YELLOW - FISHERIES STATISTICAL COPY
GREEN - BUYER'S COPY
PINK - FISHERMAN'S COPY

Systems Business Forms Limited 11311232

Appendix 7: Clam Management Areas, North Beach



Appendix 8: Contacts

Observe, Record and Report (Enforcement Line) (800) 465-4336
Fisheries Information and Shellfish Contamination Closure Update (24 Hours) (866) 431-3474
or (for Greater Vancouver) (604) 666-2828
Invertebrate Internet Page
http://www.pac.dfo-mpo.gc.ca/fm-gp/commercial/shellfish-mollusques/index-eng.htm

Shellfish Toxin Updates (Recorded Information) 1-866-431-3474

Council of the Haida Nation
Secretariat of the Haida Nation (250) 626-5252

Haida Fisheries Program
PO Box 589
Massett, B.C. VOT 1M0

Manager	Vanessa Bellis	(250) 626-3302
Biologist	Candice St.Germain	(250) 626-3302
Operations Coordinator	Richard Smith	(250) 626-3302

Fisheries Management

Regional –Invertebrates Manager	Lisa Mijacika	(604) 666-3869
Regional Recreational Fisheries Co-ordinator	Greg Hornby	(604) 666-3271
North Coast Shellfish Manager	Coral Cargill	(250) 627-3021
North Coast Recreational Fisheries Co-ordinator	Darren Chow	(250) 627-3441
North Coast, Areas 1 through 10	General inquiries	(250) 627-3499
417 2nd Avenue West, Prince Rupert, B.C. V8J 1G8	Fax	(250) 627-3498
Aboriginal Affairs Advisor	Melanie Anthony	DFO.NCAP-PACN.MPO@dfo-mpo.gc.ca
Aboriginal Fisheries Strategy	Wendy Evans	(250) 627-3425 wendy.evans@dfo-mpo.gc.ca

Conservation and Protection

Fisheries Officer	Max McDonald	(778) 361-0668
Fisheries Officer	Danielle Dickson	(778) 361-0540

Science Branch

Pacific Biological Station
Hammond Bay Road
Nanaimo, B.C. V9T 6N7

Mollusc Program Head	Dominique Bureau	(250) 756-7114
Species Biologist	Alex Dalton	

Program Head, Shellfish Data Unit	Rob Flemming	250-756-7022 PACSDU@dfo-mpo.gc.ca

Commercial Licensing

Pacific Fishery Licence Unit (By appointment only
200-401 Burrard Street Vancouver, B.C. V6C 3S4 Toll-Free: 1-877-535-7307
Email fishing-peche@dfo-mpo.gc.ca

BC Ministry of Agriculture

Industry Specialist, Marine Fisheries & Seafood	Allison Witter	(250) 356-5362

Canadian Food Inspection Agency

Molluscan Shellfish Operations (604) 666-3737

CFIA Burnaby Laboratory
Marine Biotoxins
3155 Willingdon Green
Burnaby BC
V5G 4P2

Marine Biotoxin Monitoring Program North Coast Coordinator	Sabirah Bacchus AngelaYoung pacificshellfish@inspection.gc.ca	(236) 339-5372 (236) 330-2967

Environment and Climate Change Canada

201-401 Burrard Street
Vancouver, B.C. V6C 3S5

Shellfish Water Classification Program	Regional Head	(604) 903-4475
Haida Gwaii Area Coordinator	Heather Lord	(250) 714-8541

WorkSafe BC

The OHSR and the *WCA* are available from the Provincial Crown Printers or by visiting the WorkSafeBC website: www.worksafebc.com

Bruce Logan	Field Services	Vancouver/ Richmond/Delta	(604) 244-6477
Cody King	Field Services	Courtenay	(250) 334-8733
Paul Matthews	Field Services	Courtenay	(250) 334-8741
Wayne Tracey	Field Services	Central	(604) 232-1939

or the Manager of Interest for Marine and Fishing, Pat Olsen (250) 334-8777

For information on projects and initiatives related to commercial fishing health and safety please contact Tom Pawlowski, Manager, OHS Consultation and Education Services, at (604) 233-4062

or by email: tom.pawlowski@worksafebc.com or Helen Chandler, OHS Consultant at (604) 276-3174 or by email: helen.chandler@worksafebc.com.