

# FLAT OUT FACTS: WILD PACIFIC HALIBUT

## HARVESTING WILD PACIFIC HALIBUT

- More than 90% of Canada's commercial harvest of wild Pacific halibut is caught between the northern tip of Vancouver Island and the Alaskan border.

- The wild Pacific halibut fishery takes place in less than 0.7% of Canada's Pacific marine area.

- The majority of the wild Pacific halibut is caught between ocean depths of 75 and 550 metres (250 and 1,800 feet).

## HARVEST AREAS



## HARVEST PROCESS ▼



### PREPARATIONS

- The captain with two to four crew members prepares the vessel for the fishing trip.
- Prior to leaving port, the vessel must hail out to notify the federal Department of Fisheries and Oceans (DFO).
- The crew prepares the gear while the vessel travels to the fishing grounds.



### BRINGING FISH TO PORT

- Prior to leaving the fishing grounds, the vessel hails in to notify DFO of its estimated catch, landing location, date and time.
- The vessel must offload at a designated landing port, where the entire catch is validated by a government-approved dockside observer.



### BAITING & SETTING GEAR

- The crew baits the circle hooks with either fresh or frozen salmon, pollock, squid, herring or a mixture.
- The crew sets the gear and lets it soak for about twelve hours.



### PROCESSING & DISTRIBUTION

- The wild Pacific halibut are processed into various product forms and then distributed in Canada and around the world for seafood consumers to enjoy in restaurants or at home.



### BRINGING FISH ON-BOARD

- The crew pulls the line on-board one hook at a time.
- Every fish caught is recorded in the fishing logbook and by a video-based, government-approved electronic monitoring system that also tracks vessel location.
- The harvested fish are quickly stunned, bled, dressed (*gills and viscera are removed*) and then stored in the hold of the vessel with ice.

## GEAR

Canada's wild Pacific halibut are harvested in a small-boat fishery that uses longline gear to bring the fish on-board one at a time.

