FILING ORGANIZATION: POINT NO POINT TREATY COUNCIL

REGULATION NUMBER: #S25-084

DATE ADOPTED: JUNE 6, 2025

REGULATION MODIFIED REGULATION #S25-001, SECTION 5.

REGULATION SUPERCEDED: #S25-062

CATCH AREAS: CATCH REPORTING AREA 27A:
ANDERSON LANDING (270412), HOOD CANAL #2.

FISHERY TYPE: COMMERCIAL

SPECIES: OYSTERS

ON/OFF RESERVATION: OFF

LEGAL GEAR: HAND HELD PRYING TOOLS

EFFECTIVE DATE(S): JUNE 8, 2025

OPEN DAYS AND HOURS: ANDERSON LANDING (270412), HOOD CANAL #2,
MONITORED, OPEN FOR OYSTERS:
SUN (6/8) 8:00 AM THRU 11:00 AM,
TRIBAL QUOTA: 5,000 DOZEN.

OTHER RESTRICTIONS:

1. AS PER REGULATION #S25-001. THIS OPENING IS FOR THE PORT GAMBLE S'KLALLAM AND JAMESTOWN S'KLALLAM TRIBES ONLY.
2. JAMESTOWN FISHERS MUST NOTIFY THEIR FISHERIES OFFICE OF THEIR INTENTION TO PARTICIPATE IN AN OPENING AT LEAST 48 HOURS PRIOR TO THE START OF THE OPENING.
3. HARVEST LIMITED TO SINGLE OYSTERS 2.5 INCHES IN LENGTH OR GREATER.
4. USE OF LONG LINES ARE PROHIBITED. PRODUCT MAY BE LEFT ON THE BEACH BY A HARVESTER ONLY IF WEATHER CONDITIONS MAKE IT UNSAFE TO TRANSPORT OYSTERS BY BOAT. ALL PRODUCT LEFT ON THE BEACH MUST TAGGED. BAGS MUST BE PICKED UP ONLY WHEN BAGS ARE EXPOSED. ANY OYSTERS LEFT FOR MORE THAN 48 HOURS MUST BE REDISTRIBUTED ON THE BEACH. HARVESTERS MUST NOTIFY THE MONITOR PRIOR TO LEAVING PRODUCT ON THE BEACH, AND HARVESTERS MUST NOTIFY THEIR RESPECTIVE FISHERIES OFFICE PRIOR TO RETURNING TO PICK UP BAGGED OYSTERS LEFT ON THE BEACH.
5. INSIDE THE VIBRIO "CONTROL MONTHS" OF MAY THROUGH SEPTEMBER IN THE HOOD CANAL #2 GROWING AREA, THE FOLLOWING TIME TO TEMPERATURE REQUIREMENTS FOR HARVESTED

OYSTERS MUST BE FOLLOWED (INDIVIDUAL TRIBAL REQUIREMENTS, WHEN MORE RESTRICTIVE, WILL SUPERSEDE THE REQUIREMENTS BELOW):

a. UNLESS NOTED BELOW, OYSTERS MUST REACH AN INTERAL TEMPERATURE OF 50 DEGREES OF LESS WITHIN 9 HOURS OF HARVEST.
b. IF AIR TEMPERATURE IS GREATER THAN 90 DEGREES AT THE TIME OF HARVEST, OYSTERS MUST REACH AN INTERNAL TEMPERATURE OF 50 DEGREES OR LESS WITHIN 7 HOURS OF HARVEST.
c. BETWEEN JUNE 6 AND SEPTEMBER 30, IF THE WATER OR OYSTER MEAT TEMPERATURE AT THE TIME OF HARVEST IS BETWEEN 68 AND 70 DEGREES, OYSTERS MUST REACH AN INTERNAL TEMPERATURE OF 50 DEGREES OR LESS WITHIN 5 HOURS OF HARVEST.
d. BETWEEN JUNE 6 AND SEPTEMBER 30, IF THE WATER OR OYSTER MEAT TEMPERATURE IS ABOVE 70 DEGREES, HARVEST MUST BE DELAYED AT LEAST 24 HOURS.

6. A LABEL ISSUED BY THE HARVESTERS TRIBAL FISHERIES OFFICE MUST BE AFFIXED TO EACH BAG OR CONTAINER OF COMMERCIALLY HARVESTED CLAMS IMMEDIATELY FOLLOWING HARVEST. THE LABEL MUST BE CLEARLY VISIBLE WITHOUT OPENING THE BAG OR CONTAINER. EACH LABEL SHALL INCLUDE THE FOLLOWING INFORMATION:
   i) TRIBE
   ii) TRIBE CERTIFICATION NUMBER
      a. PORT GAMBLE – WA589HA
      b. JAMESTOWN – WA588SS
   iii) HARVESTER NAME AND/OR ID NUMBER
   iv) HARVEST DATE
   v) DOH GROWING AREA DESIGNATION
   vi) BEACH NUMBER (BIDN)
   vii) SHALLFISH TYPE
   viii) QUANTITY HARVESTED
   ix) TAG SEQUENCE NUMBER

   REQUIRED INFORMATION ON THE LABELS SHALL BE ENTERED LEGIBLY USING AN INDELIBLE MARKER.
7. THE TRIBAL HARVEST LIMIT FOR ANDERSON LANDING IS 5,000 DOZEN PER DAY. ONCE A LIMIT HAS BEEN REACHED BY ALL TRIBAL HARVESTERS, AS DETERMINED BY THE BEACH MONITORS, THE BEACH WILL BE CLOSED BY THE MONITORS.
8. AT THE CLOSE OF HARVEST OR ONCE THE QUOTA HAS BEEN TAKEN, ONLY OYSTERS BAGGED/BUCKETED AND COUNTED CAN BE REMOVED FROM THE BEACH. PILED OYSTERS WILL NOT BE ALLOWED TO BE COUNTED AND BAGGED AFTER THE CLOSURE OF THE FISHERY.
9. HARVESTERS ARE REQUIRED TO REPORT THEIR CATCH TO THE MONITOR ON THE BEACH IMMEDIATELY FOLLOWING THE HARVEST. HARVEST CAN NOT BE REPORTED TO THE FISHERIES OFFICE AFTER THE CLOSURE OF THE FISHERY. FAILURE TO REPORT HARVEST TO THE MONITOR WILL BE A VIOLATION OF THIS REGULATION.
10. TRIBAL HARVESTERS WHO SELL TO A BUYER OTHER THAN THAT REPORTED TO THE MONITOR MUST NOTIFY THEIR RESPECTIVE TRIBAL FISHERIES OFFICE OF THE DISCREPANCY WITHIN 12 HOURS OF THE TIME OF SALE.
11. HARVESTERS WHO DO NOT SELL THEIR HARVEST ON THE BEACH MUST PROVIDE TRIP RECORDS TO THE INITIAL DEALER THAT DEMONSTRATE COMPLIANCE WITH THE TIME TO TEMPERATURE

REQUIREMENTS CONTAINED HEREIN. RECORDS MUST INCLUDE THE TIME OF HARVEST AND THE TIME THE PRODUCT IS SOLD TO A DEALER.

12. HARVESTERS ARE NOT ALLOWED TO CROSS PRIVATE PROPERTY IN ORDER TO ACCESS TIDELANDS FOR COMMERCIAL PURPOSES WITHOUT THE CONSENT OF THE PROPERTY OWNER(S).

CATCH REPORTING:

1. ALL COMMERCIAL HARVEST MUST BE REPORTED ON TREATY INDIAN FISH RECEIVING TICKETS. THE GROWING AREA AND BIDN MUST RECORDED ON THE FISH TICKET AT THE POINT OF SALE.
2. JAMESTOWN TRIBAL BUYERS MUST RETURN COMPLETED FISH TICKETS INTO JAMESTOWN'S FISHERIES OFFICE NO LATER THAN 6 DAYS FOLLOWING COMMERCIAL HARVEST.

JUSTIFICATION:

HARVEST AVAILABLE TRIBAL RESOURCE. THIS REGULATION SETS A NEW CLOSE TIME AND UPDATES VIBRIO TIME TO COOLING RESTRICTIONS FOLLOWING DOH EMERGENCY RULEMAKING.

POINT NO POINT TREATY COUNCIL
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