

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 ▼



1.

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.



4.

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.



2.

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.



5.

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.



3.

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 and fishing 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.

