



# Alaska Quality Seafood® Program

## 2009 NEW PROCESSOR APPLICATION

This agreement is made between Alaska Quality Seafood and an individual plant.

Company Name	Plant Location	
Primary Contact	Title	
Mailing Address		
City	State	Zip
Telephone	Radio/Cellular	
Fax	Email	
<b>Secondary Contact*</b>	Title*	
Secondary Telephone *	Radio/Cellular*	
Secondary Fax *	Email*	

**\*It is important you provide secondary contact information.**

### INTRODUCTION

The Alaska Quality Seafood® Program (AQS) has developed a set of quality handling practices, product standards and grading specifications to bring the quality of Alaska salmon up to levels expected by seafood buyers. The objectives are to improve overall product consistency, increase shelf life and decrease waste, therefore increasing profitability.

All information provided in this application will be used to assess your present quality systems and your ability to benefit from the Program. It is possible, prior to the season that an AQS representative will visit your plant before implementation of the Program. All pre-, in- and post-season information provided by your company will be held in strict confidence by AQS.

Please complete the attached questionnaire and email to [info@alaskaqualityseafood.com](mailto:info@alaskaqualityseafood.com)

\_\_\_\_\_  
Signature of Primary Contact

\_\_\_\_\_  
Date



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### PRODUCTION INFORMATION

Salmon species of interest:

sockeye       coho       chum       king       pink

Start and stop dates by species:

<u>Sockeye</u>	<u>Coho</u>	<u>Chum</u>	<u>King</u>	<u>Pink</u>
start _____	start _____	start _____	start _____	start _____
stop _____	stop _____	stop _____	stop _____	stop _____

Fishing period frequency, if known pre-season \_\_\_\_\_  
days: S  M  T  W  Th  F  S

Typical length of fishing periods? \_\_\_\_\_

### FLEET DATA

Number of Program fishermen anticipated delivering to your plant – by gear type?

Drift gill net       Set gill Net       Purse Seine

Is ice available to fishermen from your plant or elsewhere? yes  no

Percent of fishermen currently chilling their fish? \_\_\_\_\_ %

Does your plant provide ice to fishermen? yes  no

Do you require fishermen to chill their catch? yes  no       What temp? \_\_\_\_\_

What percent of your fish is delivered by a tender? \_\_\_\_\_ %

Typical age of tendered fish? \_\_\_\_\_ hours

What percent of fish is delivered directly to your dock by fishermen? \_\_\_\_\_ %

Typical age of direct-delivered fish? \_\_\_\_\_ hours

### PLANT DATA

Maximum plant throughput in round pounds by species:

Sockeye       Coho       Chum       King       Pink

What shifts will your plant operate?      day       night       both

What shifts to plan to put up Program fish?      day       night       both

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What is your production forecast in pounds for Program fish in following product form, by species?

	Sockeye	Coho	Chum	King	Pink
H&G Fresh					
H&G Frozen					
Fresh Fillet PBI					
Fresh Fillet PBO					
Frozen Fillet PBI					
Frozen Fillet PBO					
Other (specify)					

Does your plant have a written HACCP Plan? yes  no

Does your plant have a cleaning schedule, sanitation plan or sanitation forms? yes  no

Does your plant operate under an established, written quality control plan? yes  no

Have you read the Alaska Quality Seafood Program industry brochure? yes  no

Have you visited the AQS website recently? yes  no

Have you read through and familiarized yourself with Program specifications and requirements? yes  no

### GENERAL STRUCTURE

During 2009, will your plant designate key crew, leads or supervisors in primary areas (i.e. dock, processing, grading, case-up, etc)? yes  no

Which key areas: \_\_\_\_\_

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What shifts will you staff your key personnel? day  night  both

Do you have written grading standards: yes  no

Do you train your new graders? yes  no

How do you train your new graders? \_\_\_\_\_

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### KEY CONTACT INFORMATION

Person(s) responsible for learning AQS Program functions and overseeing plant compliance:

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Person(s) responsible for contacting AQS inspectors prior to scheduled processing of Program fish:

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Person(s) responsible for contacting AQS inspectors prior to scheduled case-up of Program fish:

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Do you have any questions or concerns regarding the Alaska Quality Seafood Program?

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### THE NEXT STEPS

After you submit the 2009 application and questionnaire, you will be contacted by an AQS Program representative to go over the following details:

- A plan to keep Program fish separate from non-Program fish on the tenders, at the buying stations, at the dock and in the plant
- Your plan to recruit and monitor Program fishermen
  - distributing and collecting signed Program agreements
  - maintaining a current Program fishermen list for dock and tenders, etc
- Your plan to recruit Program tenders and/or buying stations
- Setting a schedule for pre-season training workshops for your fishermen and tenders
- Setting a schedule for pre-season training for your dock and plant crew

Thank you for answering our basic questionnaire; we will respond promptly. We look forward to the possibility of working with your company.