

Lighthouse Point Oysters
1701 Beaver Place
Anchorage Alaska 99504
907-337-1021
907-399-1595 (cell)

April 10, 2006

Michael J. Ostasz, Shellfish Permit Coordinator
Alaska Department of Environmental Conservation
555 Cordova Street
Anchorage AK 99501

Mr. Ostaszs,

Attached is the necessary information to obtain our 2006 Harvest Permit from ADEC per our conversations and letter from you dated July 28, 2005:

- Additional detail regarding boat drawings and location of porta potti;
- Example harvest tag;
- Description of shellfish handling procedures; and
- Check for \$162.00.

Shellfish Handling Procedures:

Lighthouse Point Oysters will be protected from all forms of contamination, from the time and location of harvest, during transit, and delivery to KSGC.

No bilge water or other possible source of polluted water will be in contacted at any time with the shellfish.

- All fuel storage and distribution lines are aft; the work area is on deck in the bow of the boat.
- The engine house located at aft contains the diesel engines, pumps, electric panels, and porta potti, separating this from work area on deck.
- The Bivalve deck will remain clean and free of heavy equipment such as generators or pumps during cleaning, maintenance of farm, and harvest activities.
- Oysters will not be in direct contact with the deck prior to cleaning which will be completed at the start of each work session.
- Porta Potti is located in the engine room, separating it from the work area and ensuring no human waste at any time will be in contact with oysters or work area.
- All equipment will be inspected for leaks, spill, and working order prior to sailing to the farm to begin work.
- A spill containment system for on-board equipment will be on hand at all times.

Oysters are first washed with high pressure hose with seawater from the site to remove all sediment, mussels, or other detritus.

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- Oysters are washed by hand using clean seawater from the on-board low-pressure hose and clean brushes used for no other purposes.

Oysters will be transported from the farm site to the KSGC in industry standard clean plastic hard sided coolers.

- All coolers will be sanitized and rinsed prior to use.
- Gel-ice will be use to maintain a constant 32° f to 38° f temperature once packed into coolers.
- No on-board holding tanks will be used during cleaning, transporting, or harvesting of oysters.

Please feel free to contact me at my home number 907-337-1021 or cell 907-399-1595 with any questions. You will find two copies of the boat drawing indicating all equipment, fuel tanks and distribution lines, as well as working area, our check for \$162.00, the harvest tag example, and completed permit application form.

Sincerely,

Sean W. Ruddy
Lighthouse Point Oysters

ATT: Boat drawings
Check
Application

STATE OF ALASKA
DEPARTMENT OF ENVIRONMENTAL CONSERVATION
SHELLFISH HARVESTERS
INFORMATION AND APPLICATION INSTRUCTIONS

- 1) Shellfish growers selling to permitted shellshock shippers, reshipper, repackers or shucker packer are now classified as harvesters. A shellfish grower with an approved on shore/dock facility does not need to complete the vessel description section of the application.
- 2) All harvest vessels must be approved for harvesting by the Alaska Department of Environmental Conservation (ADEC). If the vessel is not approved or you have changed to a vessel that is not approved, **complete the vessel description section on the application:**
 - a) **Submit two vessel drawings:** a top down (floor plan) view and a side view. Identify the vessel and the hold's construction material. Indicate where hand sink is located and all other plumbing on the drawings (sewer, water and hydraulic lines).
 - b) **List type of marine sanitation device:** holding tank, commercial porta-potty or other sanitation device. All devices must be valved or contain to prevent sewage discharge while in the harvest area. Discharge of sewage, bilge water or domestic wastewater are allowed at sea if 3 miles or more away from shore and outside the approved harvest area.
- 3) All commercial shellfish harvesting must be in approved areas. **List the harvest areas where you will operate.**
- 4) Harvesters must sell to permitted shellshock shippers, reshippers, repackers or shucker packers. **List name(s) of company shellfish will be sold to.**
- 5) **Shellfish bait must be dyed.** Use FD&C#1 Blue dye prior to leaving the harvest area. **Explain where and how bait shellfish will be handled and identified on your vessel.** Bait shellfish may not be stored or transported with product for human consumption from an unapproved area.
- 6) **Describe in a narrative:** shellfish holding container material, temperature controls, and how product is protected from contamination during transport to the buyer.
- 7) **Submit a waterproof, tear proof tag that is used for harvested shellfish.** Minimum size must be 2-5/8" X 5-1/4 inch. The tags must contain the information in the order shown in the example below.
- 8) **Fee for shellfish harvester is \$100.00** *162.00*

SUBMIT THE FOLLOWING FOR A PERMIT:

- (1) A COMPLETED APPLICATION
- (2) TWO VESSEL DRAWINGS AND REQUIRED DETAILS, IF NOT PREVIOUSLY APPROVED
- (3) DESCRIBE SHELLFISH BAIT HANDLING AND TRANSPORT CONDITIONS (IF APPLICABLE)
- (4) DESCRIBE SHELLFISH CONTAINERS, HANDLING, AND PROTECTION
- (5) \$100 FEE
- (6) SHELLFISH TAG (MINIMUM SIZE 2-5/8" X 5-1/4") WITH REQUIRED INFO

TAG EXAMPLE

KEEP REFRIGERATED	NAME AND ADDRESS:
	HARVESTER PERMIT NO:
	HARVEST DATE: DATE SHIPPED:
	HARVEST AREA:
	TYPE OF SHELLFISH:
	QUANTITY OF SHELLFISH:
	<p>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</p> <p><i>or is re-tagged</i></p>

SHELLFISH HARVESTER PERMIT APPLICATION

Type of print all responses in ink

Previously issued ADEC Shellfish Permit #: AK# 6628-h New Renewal or Changes

1. GENERAL INFORMATION

HARVESTER NAME <u>Lighthouse Point Oysters</u>	VESSEL NAME <u>Bivalve</u>	<input type="checkbox"/> NEW
PERMANENT MAILING ADDRESS, CITY, STATE, ZIP <u>1701 Beaver Place Anchorage AK 99504</u>	TELEPHONE <u>907-337-1021</u>	<input type="checkbox"/> PRE-APPROVED
TEMPORARY MAILING ADDRESS, CITY, STATE, ZIP <u>Same as above</u>	FAX <u>N/A</u>	MESSAGE OR TEMPORARY PHONE <u>Sean-ruddy@yahoo.com</u>
	EMAIL ADDRESS	

2. VESSEL DESCRIPTION

OWNER OF HARVEST VESSEL <u>Lighthouse Point Oysters</u>	LENGTH OVERALL <u>32'</u>	TYPE OF CONSTRUCTION <input type="checkbox"/> FIBERGLASS <input checked="" type="checkbox"/> ALUMINUM <input type="checkbox"/> OTHER (SPECIFY)
MARINE SANITATION DEVICE (CHECK ONE)	<input checked="" type="checkbox"/> PORTA POTTY	<input type="checkbox"/> HOLDING TANK <input type="checkbox"/> OTHER (SPECIFY)

3. LOCATION AND HARVEST ACTIVITIES

SHELLFISH SPECIES	BAIT HARVEST		MAX HARVEST CAPABILITY RAW PRODUCT lbs./DAY OR DOZEN	ANTICIPATED TOTAL HARVEST POUNDS OR DOZEN	MARK MONTHS OF ANTICIPATED HARVEST															
	Yes	No			1	2	3	4	5	6	7	8	9	10	11	12				
<u>Pacific Oysters</u>		<u>X</u>	<u>3,500 doz</u>	<u>3,330 doz.</u>						<u>X</u>	<u>X</u>	<u>X</u>	<u>X</u>	<u>X</u>						

4. HARVEST SALES

List Name(s) of Company(ies) to whom product will be sold.
Katchanek Bay Shellfish Growers Cooperative

I CERTIFY THAT I HAVE READ ARTICLE 2, SHELLFISH PROCESSING SECTION IN 18 AAC 34, FISH INSPECTION REGULATIONS I AGREE TO COMPLY WITH THE SECTIONS APPLICABLE TO SHELLFISH HARVESTING. FURTHER, I CERTIFY THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE.

Sean Ruddy
SIGNATURE OF HARVESTER
SEAN RUDDY
PRINTED OR TYPED NAME

04-08-06
DATE
04-08-06
DATE

ENCLOSE:

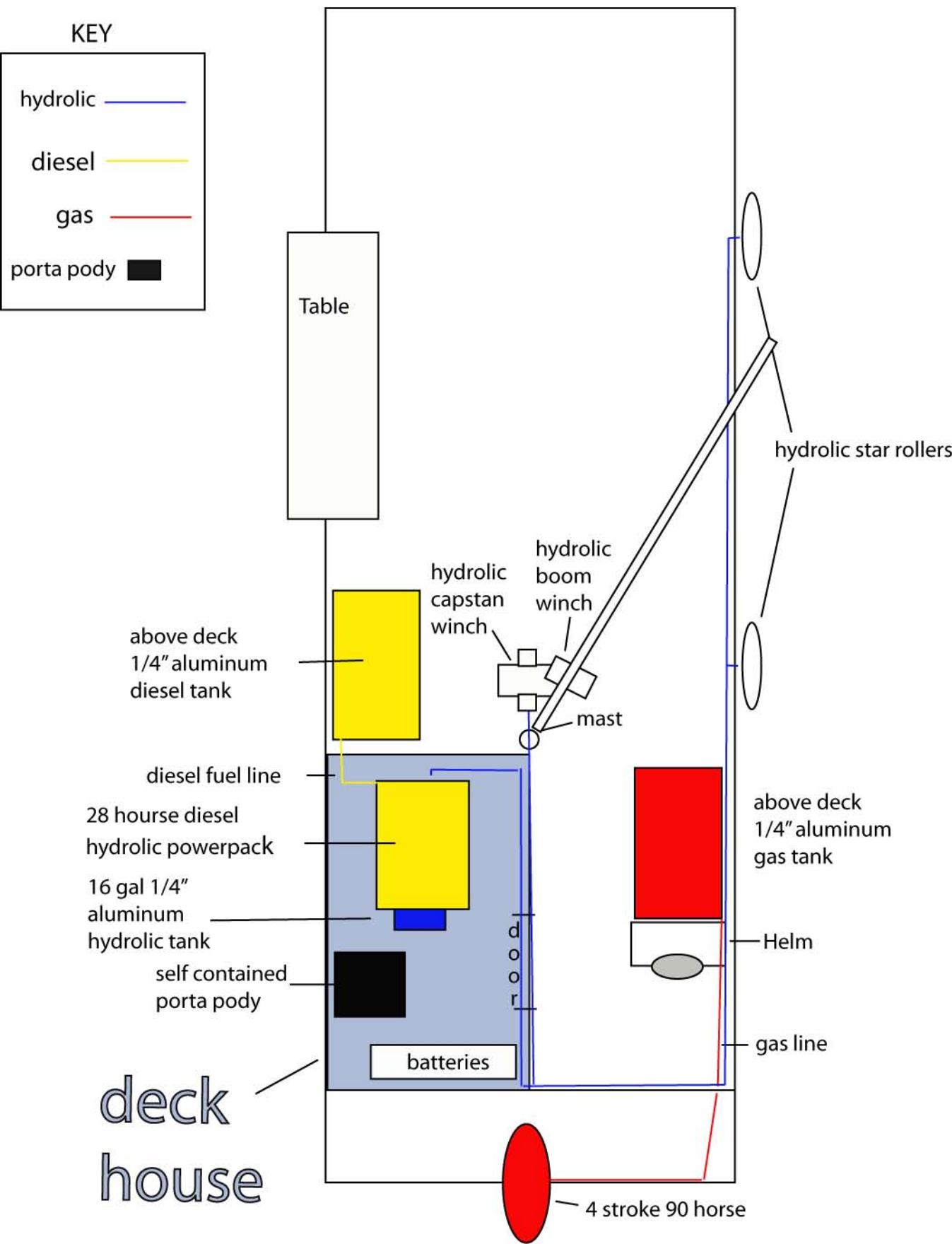
1. Completed Application Form
2. Supporting Documents
3. Application Fee \$100.00 162.00

MAIL TO:

ADEC / SEAFOOD
SHELLFISH PERMIT COORDINATOR
555 CORDOVA STREET; FIFTH FLOOR
ANCHORAGE, AK 99501

For Further Information or assistance call:
Telephone (907) 269-7501

Aluminum Oyster Harvest Vessel: "Bivalve"



32 foot aluminum m/v "Bivalve"

