

OFFSHORE SPECIES FISH HANDLING SURVEY *The purpose of this survey is to document fish handling practices by anglers/captains for important Delmarva coastal big game species; assess potential health related problems by mishandling; and to assess if there is a need to offer a training workshop on proper fish handling. Bacteria builds up fast in poorly handled fish and can lead to scombrototoxin or histamine food poisoning. All species of tuna, wahoo, dolphin, marlin, mackerel, bluefish and amberjack are potential histamine formers. This survey is part of a regional project which seeks to help anglers/captains head off any potential health problems from the deck to the plate.*

Where is your home port? _____ What type of vessel are you? Private ____ For-Hire Charter ____

Do you fish for offshore species? ____ Which ones? _____

How many days of the year do you fish for tuna, marlin, dolphin, bluefish, mackerel, wahoo, king mackerel, etc.? _____

Which months do you fish for these target offshore species? _____

Which areas do you usually fish for these species - (i.e. Canyons, Hambone)

What is your average time on the water per daily trip? _____

What methods do you employ for offshore fishing? Trolling ____ chumming ____ other _____

How are your fish stored on board? Fish box ____ coolers ____ body bags ____

How many avg. 40lb tuna can your fish box hold? _____

Where do you put fish that do not fit in on-board cooler boxes? _____

How many pounds of ice do you carry each trip? Block ____ crushed ____

Do you use other methods of cooling your catch? Fill body cavity ____ use sea slurry ____ other _____

Do you immediately bleed or gut fish (non-tournament) after harvest? _____

Which offshore species receive handling priority over others? _____

Do tournament related catches make handling/cooling a priority over normal trip catches? _____ How? _____

Do you offer anglers fish cleaning services? _____

Do your anglers utilize dockside fish cutters? _____

Are you aware of potential/accelerated bacteria buildup (scombrototoxin poisoning) in tuna, wahoo, marlin, bluefish, dolphin and king mackerel? _____

Would you be interested in attending a local, short workshop on big game fish handling/processing in the off-season?

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