

# Exhibit A

## Commercial Activity Permit Off the Boat Sales

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This program is intended to allow the retail sale of fish/crab directly from fishers to the public in a safe, orderly manner, while minimizing the potential liability of the San Mateo County Harbor District and protecting the local fishing industry. It allows retail sales only (no wholesaling or sales to restaurants or distributors).

1. All participating owners/vessels must have a berth agreement, and their account must be in good standing with the San Mateo County Harbor District.
2. Sales will only take place at the berth holder's slip or Fish Sales Dock.
3. All sales under this permit shall:
  - be sold by the fisher, or under the direct supervision of the fisher, who harvested, the seafood.
  - seafood being sold from the vessel which harvested the catch.
  - occur from the vessel. No selling stations will be allowed to be set up on or in any dock, wharf, parking area or other structure. The Harbormaster has the authority to make exceptions and accommodations based on safety.
  - be packed at the time of sale in a drip-proof, food grade bag (e.g., plastic) of sufficient strength to support the weight of the fish/crab),
  - be recorded on Department of Fish and Game receipts and the SMCHD Off the Boat Sales Tally Sheet or equivalent document acceptable to the Harbormaster,
  - take place between 8:00 a.m. and 7:00 p.m. only,
  - be weighed on a County certified scale,
  - be retail sales only to the end consumer. Sales to any commercial fish buyer, wholesaler, or any other commercial interest to include any restaurants, stores, or any resale purpose are NOT permitted under this permit.
4. All fish shall be sold whole. No filleting, steaking, or processing, other than gilling and gutting. Crab must be sold live.
5. Fish must be maintained at a temperature of 41 degrees Fahrenheit (5 degrees Celsius) or below at all times, including during storage. (Cal. Salmon Council Quality Guidelines recommend 32-35 degrees Fahrenheit). Means of maintaining temperature include approved refrigeration equipment or embedding in ice.
6. Ice used for the chilling of fish must be made from potable water and be protected from sources of contamination.
7. Stored fish must be protected from all sources of contamination.
8. Scombrototoxic fish must receive special care in handling, i.e., proper icing, refrigeration, or immediate freezing upon landing (catching), to prevent bacterial growth, spoilage, and histamine production. Scombrototoxic fish include tuna, albacore, mahi mahi, and mackerel.
9. Discharge of fish scales, entrails and other debris into harbor waters is prohibited.