



Nez Perce Tribe Fish & Wildlife Commission

2026 Columbia River Zone 6 Permit

Fishers Scope of Work

The project Scope of Work is defined by the Nez Perce Fish & Wildlife Commission (NPTFWC) as set forth to ensure the best quality, handling, and storage of the ceremonial salmon for the Nez Perce Tribe. Scope of Work includes following specific instructions in the document for catching adult spring chinook salmon from the Columbia River Zone 6 as listed on the Contractor's permit. The Contractor shall complete the contract before the Tribal FWC Ceremonial Permit expires and before the Contractor fishes for other permits. The Scope of Work serves as a reminder of proper care of each salmon that will be served at meals to children and elders who have a lower immune & health constitution.

1. Contractor Qualifications

- a. Shall be enrolled in the Nez Perce Tribe and have a reliable boat, vehicle, and fishing gear.
- b. Shall have Hazard Analysis Critical Control (HACCP) training certification, a HACCP Plan & a Sanitation Plan and utilize HACCP guidelines while fishing, handling, and transporting fish. Contractor will assure anybody that handles and transports ceremonial fish caught under Contractor's permit(s) understands and obeys all HACCP Guidelines, pertinent sections of the Tribal Code, fishing rules and regulations.
- c. Shall have enough qualified assistant fishers/crew to check fishing gear regularly, and properly care for and transport fish in a timely manner, preserving the best quality of fish.

2. Contractor Responsibility and Concurrence

- a. Contractor accepts the responsibility of fishing for the Nez Perce Tribe (NPT) with valid permits.
- b. Contractor shall be responsible for complying with the Scope of Work, HACCP & Sanitation Guidelines, all pertinent sections of the NPT Code, regulations, boat safety rules, and other rules related to this fishery, as well as ensures his assistants, crew, processors, and transporters abide by the same.
- c. Contractor and his crew agree that **all salmon fished for under this permit shall be used for the intended purpose(s)** named on contractor's permits. According to the Tribal Code §3-1-48 (a) (3) & (7) selling ceremonial salmon is prohibited. Selling ceremonial salmon may result in a citation and prevent the group and/or individuals from receiving ceremonial salmon for up to three years from the date their application was approved. **No sales of salmon shall be allowed including but not limited to, monetary or reciprocated transfer of fresh, processed, unprocessed, smoked, dried, canned, uncooked, or cooked salmon, sold in a meal, and stockpiled to sell later in any form**
- d. Contractor and his assistants/crew shall cooperate with the Enforcement officers and NP fish monitors.

3. Proper Care and Handling of Handling, Processing, and Packaging of Salmon

- a. Salmon shall **NEVER** be handled by the tail any time.
- b. Improper handling causes gapping, bruising, and damage to the fish meat, reducing the fish quality.
- c. Salmon shall be in excellent condition; contractors will not process or deliver fish of poor quality.
- d. Salmon shall be well iced with either shaved ice, slush ice, flaked ice, or champagne ice (only if done correctly to retain the best quality) in a seafood tote and processed within six (6) hours after landing.
- e. Salmon shall be gutted, with tails & fins removed, the bloodline cleaned, filleted, and rinsed.
- f. Salmon shall be packaged 1 **(one) whole fish** (and/or two sides) **in one package** (when possible) with skin on outside.
- g. Each salmon shall be gently dried before packaging for a better seal.
- h. Packaged salmon shall **NEVER** be grabbed or held by the plastic edge. All packaged fish will be handled in a manner that supports the entire fish (handled like an infant). Packages with broken seals causes air to get into the package resulting in contamination and freezer burn.
- i. If the fish processor uses vacuum sealing method for fillets, a strong plastic grade must be used. If the

processor uses freezer paper – fillets must be wrapped in plastic wrap and then freezer paper, and if a dipping solution method is used then the process must be done properly.

- j. Poor quality of fish or improper packaging will be rejected and will be denied without payment of each damaged and/or improperly packaged of fish.
- k. Each package shall be towel dried before being placed in the freezer to prevent sticking together.

4. Transportation of Ceremonial Salmon

- a. Transporting shall be conducted in accordance with HACCP Guidelines and coordinated with the NPTFWC or Group the fisher is fishing for under their permit(s) with **an estimate time of arrival**.
- b. Salmon shall be placed in a cold storage with ice immediately after catching and packaging but not froze until fish are delivered to the NPTFWC freezer. Carefully layering fish on totes as to not break package seals or damaging fish. Temperature for fish should be maintained at least 40° Fahrenheit.
- c. Do not overload fish totes and leave plenty of room for ice and check ice periodically during transport. Flaked or crushed ice is recommended to preserve best quality during transportation.
- d. Before placing in the freezer, each package must be gently dried (with no moisture) to prevent being frozen together, and freezer paper will be placed between each layer of fish (again holding each fish like an infant).

5. Special Conditions

- a. Contractor and his crew shall **not sell ceremonial salmon or stockpile** salmon for later transactions. Doing so will be grounds to immediately terminate the contract and payment of fish previously delivered to the NPTFWC will be at the discretion of the commission. This will also be grounds for preventing permits for the Contractor, his crew, and transporters for the next five years.
- b. NPT/NPTFWC assumes no responsibility for miscalculations and/or oversight by the Contractor.
- c. NPT/NPTFWC are not responsible to the Contractor or his assistants, crew, processors, or transporters for injury, accidents, losses, fines, or damage of fishing gear, and/or boats under this contract.

6. Mandatory Catch Reports:

- a. Catch Reports with verification by permittee (Group) shall be submitted with each load of salmon and must be delivered to the NPTFWC.

7. Final Payment to Contractor

- a. For the FWC ceremonial fish, the Contractor's FWC verified Catch Report, Contractor's invoice along with a requisition for final payment of acceptable quality salmon will be submitted by Nancy McAllaster to NPT Finance department once the job is completed and a check will be issued to the Contractor in accordance with the Finance department's set timeframe.
- b. Violations, citations, or warnings to the Contractor and/or his crew for breaking rules or regulations during this fishery may be cause of terminating the contract and/or reducing payment or stopping payment from the NPTFWC as well as citations from the NPT Department of Fisheries Resources Management Conservation Enforcement division.
- . Violations, citations or warnings to the Contractors and/or their crew, transporters and processors will immediately have their permit(s) revoked and payment will be reviewed and may be negated; this includes the Group receiving ceremonial salmon. Convictions of violations will prevent Contractor and his crew, processors, and transporters from receiving permits for up to five years.

(Due to Conflict of Interest per the FWC Oath of office , Commissioners directly related to fisher shall abstain from voting for contractor and/or issues pertaining to contractor with which they are directly related.)