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Press Release

COMMISSIONER'S OFFICE

FOR IMMEDIATE RELEASE

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Derosier Found Guilty of DEC Permit Violations

Permit requires proper processing of roe, salmon to protect public health

Adam Derosier, age 32 of Excursion Inlet, was found guilty during a jury trial in the District Court for the State of Alaska in Juneau, of failing to possess a DEC permit before processing salmon by removing the roe which was intended for human consumption. Derosier was found not guilty of an additional charge of failing to file a fish ticket. Derosier was sentenced to a \$10,000 fine with \$8,000 suspended and placed on probation for three years.

Fishermen recovering roe from salmon for human consumption are required to obtain a permit to process seafood from the Department of Environmental Conservation (DEC). Roe is eaten raw meaning there is no "kill step" for pathogens. The permitting procedure insures that the roe and salmon are processed properly under clean and sanitary conditions to ensure the product is safe for consumption.

"Consumers of Alaska seafood products must be confident they are eating safe food," said DEC Food Safety & Program Manager Ron Klein. "And permitting and inspections are two of the most important aspects of an adequate food safety system and maintaining the outstanding reputation of Alaska's Seafood Industry."

The charges were the result of an investigation which began in October 2007, during which a number of fishermen were identified by the Alaska State Troopers as processing salmon without a DEC permit and selling the roe to Northern Keta Caviar. In addition, the investigation revealed that fishermen were failing to file fish tickets documenting the delivery or transfer of the chum salmon carcasses.

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