

## FAQ - Can a restaurant cook a fish caught by a recreational angler?



Yes.

The Ministry for Primary Industries advises a restaurant can accept fish caught by a recreational fisher, then cook and serve that fish to the successful angler.

The restaurant does not require a licence or need to keep a record, however, MPI advise there are some conditions to this activity.

“The person who caught the fish would need to be on the site. If the cooking process was going to take an extended period (cold smoking for example), the restaurant would need to keep a record of the person who caught the fish, and their details to satisfy a compliance officer should one do an inspection. The fish would also not be able to be re-sold (fresh or cooked). However, the chef could charge the person for cooking the fish if they chose to.”

MPI National Communications Centre.  
11 June 2015.



*Matthew von Sturmer of saltflyfish charters with a nice trevally caught, cooked and served on Waiheke Island, Waitemata Harbour, Auckland.*