

Bar raised higher as Port becomes first to win new seafood certification

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Peterhead Port is the first to gain the accolade of Responsible Fishing Port under the new scheme run by Seafish.

The voluntary programme, launched in July 2018, is designed to demonstrate responsible food safety and good operational practices within UK fishing ports and harbours.

The award to Peterhead followed the successful completion of an independent audit by certification body Acoura.

John Forman, Harbour Master at Peterhead Port, who was presented with the certificate by Jimmy Buchan, chief executive of the Scottish Seafood Association and Seafish board member, said: "We have worked extremely hard in recent years at Peterhead to improve our infrastructure and operations in order to add value to the seafood supply chain, so we are delighted to have become the first port in the UK to gain RFPS certification.

"The award is further proof that Peterhead is synonymous with delivering on the highest quality in seafood."

The Responsible Fishing Ports Scheme (RFPS) was developed in consultation with the UK seafood industry to raise standards across the fishing ports sector.

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It provides assurance to buyers and sellers of seafood that certified fishing ports are acting in a responsible manner with the seafood landed or sold through the market. The Peterhead Fish Market already holds the highest two-star British Retail Consortium (BRC) award for food safety and quality.

Marcus Jacklin, RFPS Project Manager, said: "It's absolutely fantastic to see Peterhead receive its Responsible Fishing Ports Scheme certification. We know that this award represents the culmination of a huge amount of work by the port and demonstrates their commitment to good operational practices.

"The RFPS was designed to complement other standards recognising best practice within the industry, with the rationale behind the scheme coming from an increasing need for assurances and transparency across the seafood supply chain and fishing ports. The certification of Peterhead port is an excellent first step in the rollout of the scheme and we would welcome any other ports now interested in applying for accreditation to get in touch."

Les Oman, auditor at Lloyd's Register said: "Peterhead Port Authority fish market is the first business to be certified to the new UK scheme, The Responsible Fishing Ports Scheme. This demonstrates responsible food safety and good operational practices within five core areas: Food Safety and Structural Integrity, Working Environment, Care for the Environment, Care of the Catch, and Seafood Traceability. The audit result reflects a real commitment to best practice and is a clear indication of the high standard achieved."

Fishing Port of the Year

It was a good night for Peterhead at the annual Fishing News Awards in May.

After the £51 million investment in the harbour, with deeper waters, vastly improved quaysides and the new fishmarket, we were named Fishing Port of the Year for the second year in succession.

Meanwhile Jackson Trawls won Service Company of the Year and Peterhead Fish Company the best Independent Fresh Fish Retailer of the Year.

Cabinet Secretary for Rural Affairs Fergus Ewing stopped at our stand at the Skipper Expo the following day to offer his congratulations. From left: Awards host Des Clarke, PPA chief executive Simon Brebner and editor of Fishing News Dave Linkie





First time at giant **Brussels Expo**

The Port had a stand for the first time at the enormous Seafood Expo Global in Brussels in May.

As part of the Seafood Scotland pavilion, we attracted hundreds of visitors from across the globe to hear about Europe's largest fishing port – and many took the opportunity to grab some marketing merchandise (caps and beanies were particularly popular).

Among those who came to the stand was Alison Rose, the UK ambassador's in Belgium *(pictured above with PPA chief executive Simon Brebner)*.

There was interest, too, our short film about the fishing industry and the port, which we showed for the first time. It can be seen via this link: *https://vimeo.com/333148136*





Marina spreads the good word on Facebook

Keith Bristol and Ian Wilson, who run the Peterhead Bay Marina, now have a Facebook page to communicate directly with local boat owners and visitors.

The manager and assistant manager pride themselves on their friendly and helpful service and already they have received some very positive reviews on the page.

f To find out more, go to **Facebook** and **@PeterheadBayMarina.**

Port staff team raise more than £10,000 for **Relay for Life**



Our Peterhead Relay for Life team, Pirates of the Bay, raised more than £10,000 for Cancer Research UK!

Huge thanks to everyone who donated to help keep cancer at bay, and a special mention to our Captain Gillian Gunn and crew who walked the plank to make it such a successful and fun weekend for everyone at Peterhead's Catto Park on 6th and 7th July.

Peterhead Port Authority was a gold sponsor of the Relay for Life.

Our new **business** development manager

The Port has appointed Peter Duncan as business development manager for the fishing sector.

A former skipper, Peter's family history in the industry dates back to the pre-1500s in the town. He is married to Ann-Maree and has two children.

He said: "I left school at 16 at started my sea-going career on my family vessel sailing as deckhand, then mate and finally skipper.

"When the vessel was decommissioned I moved career paths to become a merchant navy deck officer sailing out of Aberdeen. Following that I moved ashore and served as the safety officer for the same company that I worked for offshore.

"I have also worked in the fish processing sector as logistics manager for a local firm until I began lecturing in 2008 at Banff and Buchan College. There, I was responsible for the short courses and for the Class 2 (Mates) and Class 1 (Skippers).

"I have been welcomed by my new colleagues into a very busy port. I am now re-connecting with people I have known for years and developing new relationships as I proceed in my new career.

"Even having grown up in and around the port I didn't fully realise the extent and influence the port has on the local and wider community. I am delighted to now be a part of the team that will continue to take this forward."

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A welcome reprieve for the **Queenie Bridge**

The restoration of the iconic Queenie Bridge may appear to have been an integral part of the quayside improvements that allowed the fish market to be moved back to the North Harbour.

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But the story of how it came to be extensively refurbished by the combined forces of the port's own engineering and works team, specialist local firms and outside expert bridge contractors is a little more complex.

In fact, the rolling lift bridge, which was designed by Sir William Arrol and built in Dalmarnock Works in 1952 before its installation the same year, had been slated for removal altogether.

That was until, in January 2017, three days prior to the contractors moving in, a huge swell from the north resulted in very severe over-topping of the sea wall at high tide.

This caused damage to a truck and rendered Alexandra Parade, and therefore access to the north and east sides of the harbour, impassable.

"It was a wake-up call," says the senior port engineer David Buchan. "It certainly concentrated minds. At the 11th hour the decision was taken to retain the bridge.

"I felt that I had a lot of information on the bridge in my office, so I volunteered to lead the project.

"We brought in a specialist contractor, Mammoet, to remove it. We were fortunate that a yard had become available close by. What we had to do was move the bridge in as few pieces as possible. We did not want to disturb the setup of the two machinery houses in particular and their relationship to one another.

"We got in a company called Fugro to survey to within a couple of millimetres where all the salient points were. We knew exactly what the relative positions were so we could put it back as it had been."

The bridge deck was laid down on Greenhill Quay. Local firm Davidson's carried out the refurbishment and applied anticorrosion protection. A new, more efficient, variable-speed Siemens drive system and controls were installed by Finesse Control Systems of Arbroath.

"The system is interlinked with the barriers and the flashing lights and the personnel gates, so that the bridge deck cannot move until the barriers are down."



Meanwhile, to allow larger fishing vessels to move in and out, the harbour channel was widened from its original width of 12.8m at quayside height and 10.3m on the seabed to 16.5m top to bottom. It was also deepened to 6.5m.

Mr Buchan observes: "To give the Board back in 1952 some credit for what they did, they chose a good bridge, but they also did one very important thing. They chose a bridge that did not just span the 12.8m at the top, but went three metres beyond that. They were anticipating that the channel may have to be widened."

He believes that this was very fortunate, as the price of a new bridge was two to three times the cost of refurbishing the original.

When the bridge was put back, the counterweight was kept down, allowing the deck to be in the upright position, to minimise disturbance to harbour traffic.

"That allowed the contractors to get their kit up and running and tested before we committed to lowering it."

The bridge began operating again just prior to the formal opening of the new Peterhead Fish Market in September 2018.

As with all pieces of large machinery, it requires ongoing maintenance, so there will be short periods when it is out of action, however it will continue to be a feature of harbour life for many years to come.





Pride in **new fish market**

PPA is proud of the way the new fish market has been received by our customers and stakeholders since opening for business on 18th June 2018.

Some 1.4 million boxes of fish were landed during this corresponding period, reflecting a 7 per cent increase over last year.

These also include 1.1 million boxes holding MSC (Marine Stewardship Council) accreditations that reflect sourcing from sustainable and well-managed fisheries.