Proposed Regulatory Text

Section 27.65, Title 14, CCR is amended as follows:

§ 27.65. Filleting of Fish on Vessels.

(a) Definition of Fillet: For the purpose of this section a fillet is the flesh from one side of a fish extending from the head to the tail which has been removed from the body (head, tail and backbone) in a single continuous piece.

(b) Fish That May be Filleted: No person shall fillet on any boat or bring ashore as fillets any fish, except in accordance with the following requirements:

(1) Kelp bass, barred sand bass, and spotted sand bass: All fillets shall be a minimum of seven and one half inches in length. Each fillet shall bear intact a one-inch square patch of skin.

(2) Barracuda: Fillets must be a minimum of 17 inches in length. Each fillet shall bear intact a one-inch square patch of silver skin.

(3) Lingcod. Lingcod fillets must be a minimum of 14 inches in length. Fillets must have the entire skin attached. The minimum size and minimum fillet size for lingcod may be changed during the year or in-season by the department under the authority of subsection 27.20(e). See subsection 27.20(f) for additional information.

(4) White sea bass: Fillets must be a minimum of ~~19~~ 23.5 inches in length. Each fillet shall bear intact a one-inch square patch of silver skin.

(5) Pacific bonito: No more than 10 fillets of any length may be possessed. All bonito fillets possessed shall be considered a part of the allowable undersized tolerance of five bonito per day less than 24 inches fork length or weighing less than five pounds as provided in Section 28.32 of these regulations. All fillets shall bear intact a one-inch square patch of skin.

(6) California halibut taken from or possessed aboard a vessel south of Point Arena (Mendocino County): Fillets must be a minimum of 16 and three-quarter inches in length and shall bear the entire skin intact. A fillet from a California halibut (flesh from one entire side of the fish with the entire skin intact) may not be cut in half fillets. However, a fillet may be cut lengthwise in a straight line along the midline of the fillet where the fillet was attached to the vertebra (backbone) of the fish only if the two pieces of a fillet remain joined along their midline for a length of at least two inches at one end of the fillet.

(7) Yellowtail: Fillets must be a minimum of 17 inches in length, except not more than 10 fillets may be less than 17 inches. Each fillet shall bear intact a one-inch square patch of skin.

(8) Rockfish, cabezon, and greenlings of the genus *Hexagrammos*: Fillets must have the entire skin attached. The minimum size and minimum fillet size for rockfish,

cabezon, and greenlings of the genus *Hexagrammos* may be changed during the year or in-season by the department under the authority of subsection 27.20(e). See subsection 27.20(f) for additional information.

(9) California scorpionfish (commonly termed “sculpin”): Fillets must have the entire skin attached. The minimum size and minimum fillet size for California scorpionfish may be changed during the year or in-season by the department under the authority of subsection 27.20(e). See subsection 27.20(f) for additional information.

(10) Ocean whitefish: Fillets must be a minimum of 6 and one half inches in length and shall bear the entire skin intact.

(11) For all species of tuna filleted on any boat or brought ashore as fillets south of a line running due west true from Point Conception, Santa Barbara County (34° 27′ N. lat.) each fish must be individually bagged as follows:

(A) The bag must be marked with the species' common name.

(B) The fish must be cut into six pieces with all skin attached. These pieces are the four loins, the collar removed as one piece with both pectoral fins attached and intact, and the belly fillet cut to include the vent and with both pelvic fins attached and intact.

(12) California sheephead: Fillets must be a minimum of 6 and three-quarter inches in length and shall bear the entire skin intact.

(13) All other species except those listed in subsection (c) of this section: Each fillet shall bear intact a one-inch square patch of skin. The fillets may be of any size.

(c) Fish That May Not be Filleted, Steaked or Chunked: No person shall fillet, steak or cut into chunks on any boat or bring ashore as fillets, steaks or chunks the following: any species with a size limit unless a fillet size is otherwise specified in these regulations. California halibut may be filleted or brought ashore as fillets south of Point Arena (Mendocino County).

NOTE: Authority cited: Sections 200, 205, 265, 313, 5508 and 5509, Fish and Game Code.
Reference: Sections 200, 205, 265, 313, 399, 5508 and 5509, Fish and Game Code.

Proposed Regulatory Text

Section 28.35, Title 14, CCR is amended as follows:

§ 28.35. White Seabass.

(a) Minimum size: ~~Twenty-eight~~ Thirty-five inches total length or twenty and one-half inches alternate length.*

(b) Season: Open all year.

(c) Limit: Three, except that only one fish may be taken in waters south of Pt. Conception between March 15 and June 15.

NOTE: Authority cited: Sections 200, 255 and 265, Fish and Game Code. Reference: Sections 200, 205, 255 and 265, Fish and Game Code.

*Language to be removed as part of the Sport Fishing 2026 (Inland and Marine) rulemaking package [OAL #2026-0917-06S], approved October 30, 2026, effective January 1, 2027.