



# Flatfish

*Colistium nudipinnis, Peltorhamphus novaezelandiae, Colistium guntheri, Rhombosolea retiaria, Rhombosolea plebeia, Rhombosolea leporina, Rhombosolea tapirina, Pelotretis flavilatus*

Also known as:  
**Patiki, Flounder, Sole, Common Sole, Turbot, Yellowbelly flounder, Sand flounder, Lemon sole**

**Average Weight:**  
**Up to 2kg**

**Average Length:**  
**25-45cm**

The New Zealand flatfish fishery is made up of eight different species of flatfish.

**QMS Managed:**

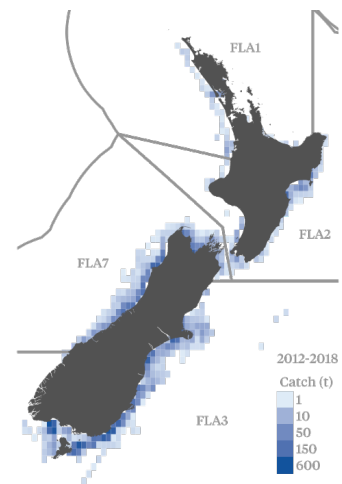
**YES**



MOST RECENT ASSESSMENT  
**July 2017**

MANAGEMENT AREAS ASSESSED  
**3 & 7**

**Fishing Areas**



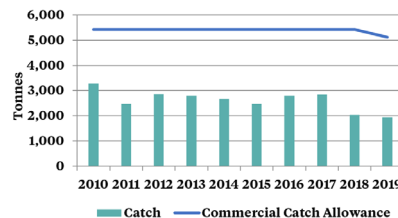
**Commercial Catch Allowance**  
 2019/20

**5,122t**

**Commercial Catch**  
 2018/19

**1,939t**

**Historic Catch Quantity Data:**



**Fishing Season:**



■ Year round

**Fishing Methods**



Any questions? We'll be happy to help. Visit our contact page or email us at: [hello@openseas.org.nz](mailto:hello@openseas.org.nz)

For more detailed information, including assessment reports and associated references, visit [www.openseas.org.nz/fish/flatfish](http://www.openseas.org.nz/fish/flatfish)

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## SUSTAINABILITY

The purpose of New Zealand's fisheries law is to provide for the utilisation of fisheries resources while ensuring sustainability.

Under this law, utilisation means conserving, using, enhancing, and developing fisheries resources to enable people to provide for their social, economic, and cultural well-being.

The rights and allocations for commercial fishers are therefore considered in a wider environmental, social and economic context for the benefit of New Zealand, not just fishing companies.

**95%**

95% of New Zealand's commercial catch comes from sustainably managed fish stocks.

## SUPPLY CHAIN

As part of food safety requirements, New Zealand seafood businesses are required to have systems that allow product to be identified and tracked on a one step backwards and one step forward basis.

There are also specific regulatory requirements for inventory control and recalls. For seafood processing activities, this extends to being able to identify the source of all food inputs such as raw materials, additives, other ingredients and packaging.

**1-1**

All seafood operators are required by law to identify and track products on at least a 'one up, one back' basis.

## WORKFORCE

Under New Zealand's health and safety law, business operators have a primary duty of care to ensure, so far as is reasonably practicable, the health and safety of workers and other persons involved in the business. When it comes to managing risks at sea, they are responsible for identifying risks and hazards, putting in place controls to eliminate or minimise risks and hazards, keep applying these controls and periodically reviewing them.

**349**

Last year, Maritime New Zealand oversaw 349 surveys of fishing vessels under MTOC or Safe Ship Management Systems.

## RISK SCORE SUMMARY

A summary of the seafood risk assessment scores is provided below. For the full report, visit [www.openseas.org.nz/species](http://www.openseas.org.nz/species)

	FLA3_Trawl	FLA7_Trawl
Target species	Med	High
Bycatch and ecosystems	High	High
Management systems	Low	Low