



Cooking and storing recreationally caught fish on commercial premises | Q&As

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There is a general prohibition on recreationally caught fish (including invertebrates like lobster and abalone) being on commercial premises where fish are purchased, sold, processed, transported or where aquaculture is undertaken.

New Regulations now provide for an exception to these rules for businesses providing accommodation and meals to the public. This will allow accommodation providers to offer fish storage and cooking services for their guests.

Can I store fish that I catch recreationally when I am on holiday at my hotel or other accommodation?

Yes, provided that the fish are labelled with your full name and that label is at least 75mm high and 25mm wide and clearly visible for inspection. The fish must not be stored in the same fridge, freezer, icebox or similar as any commercially caught fish.

Is there a limit on how much fish I can store at my accommodation?

Yes. Standard possession limits apply to fish (including invertebrates like lobster and abalone) stored at your accommodation.

If I want to eat fish I have caught recreationally while on holiday, can the hotel kitchen cook it for me? Can they charge me for this service?

Yes. The commercial kitchen at your accommodation can cook your fish for you. They may choose to charge for this or to cover other components of the meal and service.

Can my local restaurant or fish and chip shop cook fish I have caught recreationally for me to eat?

No. Commercial kitchens are only permitted to cook recreationally caught fish if they also offer accommodation and the person who requests the cooking service is staying at that accommodation.

Do accommodation facilities have to offer recreational fish storage and cooking services?

No. This is entirely at each business's discretion.

Can the commercial kitchen at an accommodation facility sell your excess recreationally caught fish to other customers?

No. Under no circumstances can recreationally caught fish be sold for commercial gain or reward.

Are there specific labelling or other requirements for recreational fish stored at places offering accommodation?

Standard labelling requirements apply to recreationally caught fish stored at accommodation facilities. That is, the fish (or package in which the fish are contained) must be labelled with the owner's full name. The label must be at least 75mm high, 25mm wide and be visible to inspection. Fish being stored at an accommodation facility must not be kept in the same fridge, freezer, icebox or similar as any commercially caught fish.

Do I need to take all of my fish away with me when I check out of my accommodation?

Yes. Recreationally caught fish can only be stored at an accommodation facility if the owner of the fish is staying there. The fish cannot be retained by the accommodation provider once the guest leaves.

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