**Simple sourcing policy criteria**

This policy outlines our commitment to the environment when we source seafood for our customers. The result is that our seafood comes from fisheries and farms that have less of an impact on our precious marine environment.

We’re encouraging and supporting the most responsibly managed fisheries and farms by doing this, making sure we have healthy seas in the future.

**We will…**

1. source all our seafood from fisheries & farms that are rated 1-3 [or rated 1-4] by the Marine Conservation Society (MCS) at [www.goodfishguide.org](http://www.goodfishguide.org). In the absence of a specific rating, we may source seafood based on similar ratings or advice from other assessment tools and resources that indicate a low environmental risk.
2. preferentially source certified seafood that is caught or farmed to MCS recognised standards.[[1]](#footnote-1)
3. ensure all seafood has come from legal sources.
4. preferentially source from local fisheries and farms, but in accordance with 1 to 5 above.
5. inform our customers about the sources of our seafood, such as where and how it was caught or farmed, and why they represent an environmentally responsible choice.
6. clearly communicate our expectations and product specifications to our suppliers; and
7. undertake periodic traceability audits to ensure that what we specify is supplied to us and in turn provided to our customers.
8. evaluate and review this policy on an annual basis to ensure it is being implemented with effect and to ensure it remains current and continues to reflect responsible seafood sourcing practices.

A business may also wish to consider other criteria such as:

1. Seasonality eg. actively promote fresh wild caught seafood that is in season, we won’t source from fisheries that deliberately target spawning fish.
2. Length at maturity eg. avoid sourcing (wherever possible) seafood that is below its length at maturity, which is often greater than the legal minimum landing size.
3. Farmed fish welfare eg. source aquaculture products from farms that have high welfare standards such as those certified by Freedom Food to meet Farm Animal Welfare Councils’ Five Freedoms.
4. A modern slavery statement eg. [as outlined by Seafish](http://www.seafish.org/responsible-sourcing/ethics-in-seafood/modern-slavery-statement-guidance)
1. For wild capture, the MCS recognises the Marine Stewardship Council, Alaskan RFM standard and Icelandic RFM standard. For Farmed seafood MCS recognises: Aquaculture Stewardship Council (ASC); Organic certifications such as Soil Association and Naturland; the Global Aquaculture Alliance Best Aquaculture Practice (GAA BAP) 2,3 & 4 star; and GlobalGAP. [↑](#footnote-ref-1)