



FRIEND OF THE SEA

Sustainable Fish



Annex 2 Getting Ready Information Inspection of Product from Wild-catch Fisheries

Thank you very much for dedicating your time to run this inspection successfully.

This document explains the purpose of the forthcoming inspection and indicates the documents which should be prepared in advance, in order to optimize the timing of the inspection and to allow for a comprehensive assessment of your products' sustainability.

FRIEND OF THE SEA

Production from fisheries and aquaculture has increased more than 5 folds in the past 50 years, reaching a level of 100 million Metric Tons

While more food is now available worldwide as a consequence of this production growth and increased employment opportunities for millions of people, this exponential increase has also contributed to some negativities.

More than 2.000 aquatic species are currently endangered of extinction (IUCN Redlist) and one of the causes is overfishing. More than 50% of worldwide commercial fish stocks are currently either overexploited, depleted or data deficient. Furthermore some fishing methods impact the seabed ecosystem and generate unsustainable levels of discards.

Aquaculture itself, while representing a valid lower impact alternative to some fishing methods and fisheries, if not appropriately developed and managed, it has proved to be detrimental, determining in some cases the destruction of entire mangroves forests or causing water pollution or genetic weakening of wild populations.

Friend of the Sea is a non profit initiative and certification scheme for products from sustainable fisheries and aquaculture.

Only products from healthy not overexploited fish stocks and fished by selective methods (max 8% discards) with negligible impact on the seabed, can be certified.

As far as aquaculture products, these must be farmed in sites preliminarily assessed for the Environmental Impact, use no growth hormones nor antifouling paints. Water, energy and waste management must be in place and escapes must be prevented. Fishfeed must be sourced from Friend of the Sea approved sources and certified sustainable.

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INSPECTION OBJECTIVES

Inspection is run onsite at the vessels supplying your raw material and through the production and distribution chain sites for traceability, by an inspector from an accredited independent Certification Body, in order to verify that your production is compliant with Friend of the Sea requirements for products from sustainable fisheries. If the Certification Body will judge your production process compliant, your product will be certified and your Company will be authorized to use the Friend of the Sea logo on your products and prove your customers that its production is sustainable.

In case your production process will be found to be not compliant with Friend of the Sea requirements, the Certification Body will communicate your Company the related Non Conformities and your Company will have to implement Corrective Actions for future assessment.

DOCUMENTAL EVIDENCE

In order to optimize inspection time, we recommend you to read carefully the **Friend of the Sea Criteria Checklist for Products from Sustainable Fisheries** and prepare, where available, the following documental evidence, for inspector consultation. Friend of the Sea will provide you with an official statement of confidentiality for all information acquired and gathered from your Company during the audit.

- Company Brochure
- Products Brochure
- ISO or other certificates for quality / environment
- Company's organization chart
- A map of the plant and harbours
- Sample of the products labelling including product code
- Sample of product traceability documental evidence
- Full list of vessels from which the Company is sourcing (incl. fishing area, target species, fishing method, registration code, vessel's flag)
- Quality and/or Environmental Management Manual
- Procedures and documental evidence of the following (where available):
 - Bycatch Reduction Measures
 - Redlisted species bycatch handling rules
 - Compliance with fishing areas regulations
 - Fishery management rules
 - Vessels waste and emissions management
 - Carbon Footprint Calculation
 - Social Accountability policy

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