September 26, 2019

HSH THE SOVEREIGN PRINCE ALBERT II  
Chair of the IOC Sustainability and Legacy Commission

Ms. Hashimoto Seiko  
Minister for the Tokyo Olympic and Paralympic Games

The Global Seafood Ratings Alliance (GSRA) is a collaboration of the world’s leading seafood rating organizations focused on ensuring healthy oceans and freshwater bodies by supporting the sustainable production of wild and farmed seafood through the environmental performance evaluation of seafood producers, advancement of sustainable seafood issue salience and promotion of sustainable products. Collectively GSRA ratings are used by over 3500 businesses worldwide to advise sourcing sustainable seafood, including Aramark, the primary Olympics contract food service company.

The GSRA applauds your efforts in past Olympic Games to source seafood from the most sustainable sources. We are deeply concerned that the Tokyo 2020 seafood procurement policy does not adequately ensure the sustainability of seafood available at the Games. We urge you to reconsider the current procurement policy as requested by Sailors for the Sea Japan first in December 2018 and reiterated throughout 2019. Specifically, we strongly recommend procuring from certified fisheries and aquaculture products using schemes recognized by the Global Sustainable Seafood Initiative (GSSI). Recognizing that only a limited amount of seafood products is certified, we ask that you also refer to globally recognized ratings programs included in GSRA, specifically the Blue Seafood Guide of Japan and the Monterey Bay Aquarium Seafood Watch program.

Sincerely,

The Global Seafood Ratings Alliance

Franck Hollander,  
WWF-Germany

Florence Huron,  
Mr.Goodfish

Sophika Kostyniuk,  
Ocean Wise

Cintia Miyaji,  
Paiche
Proposed Amendment to the
Tokyo 2020 Olympic and Paralympic Games Sustainable Sourcing Code for
Fishery Products
July 2019

1. This Sourcing Code applies to fishery products as fresh foods* and processed foods produced mainly with fishery products. Suppliers shall procure fresh foods that comply with this Sourcing Code, and, when procuring processed foods, select processed foods produced with fishery products that comply with this Sourcing Code, as preferentially as possible.

*Fishery products listed as fresh foods in Appended Table 2 of the Food Labelling Standards based on the Food Labelling Act; Fishery products as fresh foods include fish, shellfish, marine and freshwater animals, marine mammals, and seaweeds (including round, semi-dressed, dressed, filleted and cut fish, sashimi (excluding assorted sashimi), shucked shellfish, frozen and/or unfrozen products, and live fish).

2. For the purpose of sustainability, suppliers shall procure fishery products that satisfy the following conditions (i) to (iv).
   (i) Fishery products caught or raised in an appropriate manner with reference to the FAO Code of Conduct for Responsible Fisheries, laws, ordinances, etc. relevant to the fishery industry
   (ii) Wild caught fishery products caught by fisheries for which target fishery resources are managed in a planned manner, and conservation of the ecosystem is taken into consideration, based on scientific data
   (iii) Farmed fishery products raised by aquaculture which takes into consideration conservation of the ecosystem through planned maintenance and improvement of the farm environment, and is conducted with appropriate measures to ensure food safety, based on scientific data
   (iv) Fishery products caught or raised by taking appropriate measures to ensure the safety of workers with reference to relevant laws, ordinances, etc.

3. Fishery products certified to MEL Fisheries Management Standard (FMS) ver.2.0, MSC Fisheries Standard, MEL Aquaculture Management Standard (AMS) ver.1.0, or ASC Farm Standards are accepted as ones that satisfy conditions (i) to (iv) of Section 2. Additionally, fishery products certified under the eco-labelling certification scheme for fishery products that Tokyo 2020 recognizes, referring to certification by the Global Sustainable Seafood Initiative, as obedient to FAO’s guidelines are also accepted.
4. Fishery products recommended by following science-based seafood sustainability rating programs are accepted as satisfying the conditions (i) to (iv) of Section 2

- Seafood listed on Blue Seafood Guide by Sailors for the Sea Japan
- Seafood listed as a Best Choice or Good Alternative by the Monterey Bay Aquarium Seafood Watch program.

5. If suppliers need fishery products without any certification specified in Section 3 or recognition by rating programs specified in Section 4, any of the following methods shall apply to procured fishery products.

- Wild fish species assessed as “High”, “Middle and increasing” or “middle and stable” by stock assessment of Japan Fisheries Research and Education Agency (FRA), or seafood where biomass is above 70% by Regulatory Reform Promotion Council of BMSY Cabinet Office and meet Criteria 4 (vi).
- For wild caught fish species that have not undergone stock assessment, the responsible organization will immediately conduct stock assessment and indicate that the stock status is appropriate based on scientific evidence.
- Seafood produced by fisheries or farms that seek certification defined by Criteria 3 based on transparent, objective and trackable improvement action plan, with evidence that the fishery/farm meet Criteria 2 (i) to (iv).