

Sodexo is committed to ensuring healthy fish stocks are on the menu for many years. This commitment will help our health, our global communities and our environment. Many of the global marine fish stocks today are threatened or depleted, making the way we source seafood critically important to the health of the ocean and the survival of marine fish stocks.

What is Sodexo's sustainable seafood policy?

Our goal is to source 100% sustainable seafood. Currently, 94% of the seafood Sodexo purchases in North America meet our standard of sustainability. This standard is based on our global sustainable seafood strategy, which is made up of five pillars.

1. Maintain a wide variety of species in Sodexo's catalogues and menus
2. Ban species that are at risk and implement control measures for others
3. Use eco-standards or labels
4. Help set up supply for sustainable aquaculture
5. Develop sourcing according to an established technical agreement between Sodexo and World Wildlife Fund

How do we develop our sustainability standards?

Sodexo's global presence means that we encounter all of the many global certification and rating approaches seafood. We have pulled from the strengths of these rating systems to comprehensively organize species of fish onto three lists: green, orange and red. These lists are based on information from the World Wildlife Fund, Monterey Bay Aquarium, NOAA, Seafood Choices Alliance, and Greenpeace.

Species on the red list such as marlin, orange roughy, shark and Atlantic wild-caught salmon, have been eliminated from our contracted suppliers catalogues and we have educated our managers and regional suppliers around the importance of not serving these species. Those on the orange list are at-risk in many cases, so we carefully source products that meet certain size and fishing specifications or are from preferred geographic areas. Those on the green list, we purchase without qualification.

How does Sodexo implement the strategy when sourcing seafood?

Sodexo's strategies include discontinuing purchase of our "red-list" species, which are those that are most at-risk. We also developed recommend alternatives to the yellow list species that managers can use as a replacements, and we work closely with clients and suppliers to seek sustainable options, such as MSC or BAP certified products as well as sustainably produced aquaculture products.

Ensuring the traceability of seafood products is another key part of Sodexo's sustainability strategy. For example, many of our tuna products in North America are fully traceable as far back as the ocean bodies the fish were captured in, fishing method, the plant that the fish were packed in, the date, and the line of operator that packed the can or pouch.

We review our sustainability charter annually to allow for changes in the status of various fish species and different fisheries.

For more information, you can visit Sodexo's website on Seafood and Sustainability [here](#).