

## Sustainable Seafood Policy for Delaware North

Overfishing presents a huge global challenge. Unsustainable fishing practices are leading to the depletion of many fish stocks, which threatens the livelihoods of fishers, the future of our fish supplies, and our marine ecosystems.

Seafood can be a healthy menu choice, and we acknowledge that to continue to serve the variety of seafood that we enjoy today we must have a robust policy to ensure we only serve fish that is demonstrably sustainable.

We are proud to be signatories of the Sustainable Fish City pledge, as part of which we follow the following principles to ensure that we only serve fish which is demonstrated to be sustainable:

### ***Avoid the Worst:***

- Inspired by the 2012 Olympic Games in London, we removed all fish that is 'red rated' by the Marine Conservation Society (scoring a 5) in the run up to the Games. These are considered by the Marine Conservation Society to be unsustainable, overfished, highly vulnerable or from poorly-managed fisheries or farming systems.

### ***Promote the Best:***

- We are continuously increasing the proportion of the fish on the menu rated 'Fish to Eat' (rated 1 or 2) by the Marine Conservation Society (MCS)

### ***Improve the rest:***

- We will continue to work with our supplier to understand the sustainability ratings of the fish we buy, so that we can improve our most popular species

Our policy is reviewed on an annual basis and because the status of fish stocks is always changing, we check the MCS rating of our species every 6 months, and ask our suppliers to do the same.