

(Appendix 2-4)

In addition to the Sustainable Sourcing Code, the below Sustainable Sourcing Code for Fishery Products provides a framework for sustainable procurement of fishery products used for food and beverage services provided by the Tokyo 2020 Organising Committee (hereinafter “Tokyo 2020”).

Sustainable Sourcing Code for Fishery Products (draft)

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 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 with MEL, MSC, AEL, or ASC certification 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 recognises follows FAO's guidelinesⁱ are also accepted.

4. In the event that suppliers need fishery products without any certification specified in Section 3, any of the following methods shall apply to procured fishery products.

(1) Fishery products that are caught based on a national/local government-recognised plan for resource management, and whose satisfaction of condition (iv) in Section 2 has been confirmed through the procedure designated in the appendix

(2) Fishery products that are raised in farms managed based on a national/local government-recognised plan for maintenance and improvement of the fishery environment, and whose satisfaction of condition (iv) in Section 2 has been confirmed through the procedure designated in the appendix

(3) Fishery products whose satisfaction of (i) to (iv) in Section 2 has been confirmed through the procedure designated in the appendix

5. In selecting from fishery products that satisfy Section 2, suppliers should preferentially select domestic fishery products in order to promote the domestic fishery industry and, through this, encourage fishery and fishing communities to demonstrate their multifunctionality.

6. Concerning overseas fishery products whose status of satisfaction of conditions (i) to (iv) in Section 2 is difficult to confirm, suppliers should preferentially procure traceable ones produced through any sustainable measures recognised by Tokyo 2020.

7. Suppliers shall keep documents that prove that procured fishery products suit Sections 3 to 6, until one year after the Tokyo 2020 Games, and submit such documents when Tokyo 2020 requires them to do so.

ⁱ • Guidelines for the Ecolabelling of Fish and Fishery Products from Marine Capture Fisheries. Revision 1.(2009)

• Guidelines for the Ecolabelling of Fish and Fishery Products from Inland Capture Fisheries. (2011)

• Technical guidelines on aquaculture certification.(2011)

Appendix (confirmation procedure mentioned in (1) to (3) in Section 4)

The confirmation procedure mentioned in (1) to (3) in Section 4 in the Sustainable Sourcing Code for Fishery Products (hereinafter “the Sourcing Code”) is as follows.

Concerning each of (i) to (iv) in Section 2 in the Sourcing Code, the fisher concerned or the fisheries cooperative to which the fisher concerned belongs in the case of domestic fishery products, or an importer in the case of imported fishery products, shall confirm the following matters by rational methods in terms of accountability, and record the results in a written format.

(i) Confirm that the catch or raising of the fishery product in question conforms to all the following items.

- Compliance with the FAO Code of Conduct for Responsible Fisheries
- Licence or permission to engage in fishing by any relevant authority (a national or regional government) based on national laws and ordinances, and compliance with regulations on fishing areas, fishing periods, fishing tools and methods, the amount of catches, the types of catches, etc.
- Compliance with resource management measures adopted by the Regional Fisheries Management Organizations (RFMOs), if the fishery is under international management

(ii) Confirm that the catch of the wild caught fishery product in question meets all the following requirements.

- Implementing measures in a planned manner to achieve a resource management goal (suspension of fishing, restriction on the catch of minimum-sized fish, restriction on fishing gears, etc., according to the conditions of target resources) based on scientific data.
- Taking measures to avoid by-catch of non-target species and small-sized fish

(iii) Confirm that the raising of the farmed fishery product in question meets all the following requirements.

- Implementing measures in a planned manner to achieve a goal set for water and bottom material quality to improve the aquaculture area environment (monitoring of the aquaculture area environment,

maintenance of records on aquacultural production, appropriate feeding, restriction on the rearing density, limitation of the number of fry stocked, etc)

- Avoiding use of medicines other than fishery medicines, and using fishery medicines complying with laws, ordinances, etc., including the periods of ban on use

(iv) Confirm that the fishery product in question is caught or raised through taking the following measures appropriately with reference to relevant laws, ordinances, etc.

- Workers wear work clothes and protectors designed for safety, which are appropriately stored after use
- Working environment has been improved by placing signboards and/or allowing workers to have regular breaks
- Use of machines and equipment with safety devices, which are properly checked, inspected before use, used properly, and maintained and stored properly after use
- Chemicals and fuels used are properly stored, and properly disposed of