

Retailer Supplier Participation Scheme Checklist

As part of the World Wide Fund for Nature's Southern African Sustainable Seafood Initiative (WWF-SASSI) Retailer Supplier Participation Scheme's (RSPS) continued effort to provide resources to assist in transforming its members' seafood supply chains, this checklist serves as a practical guide to help RSPS members assess and engage with their seafood suppliers effectively.

The RSPS members acknowledge the global concern over the over-exploitation of seafood resources and the environmental impacts of fishing and aquaculture activities on marine ecosystems. Therefore, they understand that if we are to ensure the survival of our marine ecosystems and continue to enjoy seafood, our seafood needs to be responsibly procured and supports sustainable and well-managed fisheries and aquaculture farms for the benefit of generations to come and future business operations.

Through the RSPS members following this checklist, they ensure that each of their seafood suppliers align with the WWF-SASSI principles and their business' seafood commitments. The checklist is structured to simplify the process of verifying seafood sources, promoting transparency, accountability and continuous improvement of sustainability in South Africa's seafood supply chain. We encourage the RSPS members to use this checklist as a tool to foster strong relationships with responsible suppliers to uphold their sustainability policy.

Retailers, suppliers and restaurant franchises who are committed to offering sustainable seafood should engage with their suppliers to verify that their products align with their sustainability goals. Here are some key questions retailers, suppliers and restaurants should be asking of their suppliers:

Communications: Suppliers need to be engaged in the company's sustainability commitments to enable the company to meet those commitments.

Did you share your company's sustainability policy with this supplier?

Are you regularly communicating with this supplier and providing them with updated information on WWF-SASSI and your business' commitments to sustainability?

Is this supplier regularly sending you procurement information and any changes in product that happen in the seafood supply chain?

Responsible sourcing: Without addressing unsustainable seafood being procured from suppliers, your company is open to volatile supply chains and risk consumer backlash.

Is the supplier providing product that follows your procurement principles / sustainability policy?

Did they sign a sustainability clause when signing on to be a seafood supplier?

Has this supplier agreed to not source red-listed seafood from the WWF-SASSI list or the IUCN Red List?

Is this supplier prioritising sourcing from certified fisheries or farms, green-listed on the WWF-SASSI list or from fisheries which are under improvement (listed on fisheryprogress.org)?

Awareness, Training and Education: By the seafood supplier being trained in WWF-SASSI and the RSPS, they can better understand the initiative, purpose and vision of the work your company has committed to and help you reach your commitments.

Has this supplier been trained in WWF-SASSI?

Traceability: Without full traceability in your supply chain, there is no surety that your business is sourcing from legal sources and the sustainability cannot be known or guaranteed.

Does your supplier have a traceability system in place?

Can you access the supplier's procurement data in real-time and is it in a shared database that can be accessed by your company?

Environmental certifications and standards: Without providing evidence of a sustainability certification of a product, there is no guarantee that the product is indeed sustainably / responsibly sourced.

Is this supplier procuring product with sustainability certifications (ASC, MSC, GlobalG.A.P., or BAP)?

Is the seafood supplier providing you with sustainability certificates for relevant products?

Sourcing transparency: By having traceable supply chains then you can ensure the product information is correct. Products need to be accurately labelled to include all species information in order for the customer to understand its sustainability.

Does this supplier provided product information as outlined in the WWF-SASSI supplier questionnaire?

Is this information reliable?

Does this supplier have measures in-place to prevent mislabeling or seafood fraud?

Does this supplier agree to be audited?

Improvements: All retailers and suppliers should have an improvement plan in-place so that the seafood sector in South Africa is continuously improving.

Did you answer no to any of the above questions? If so, what is the timeframe for this to happen or is there an alternative solution to be put in place?

Does this supplier have a plan in-place to improve their sustainability of products over time?

Is this supplier engaged in any sustainability initiatives?

Have you engaged with this supplier if they would be interested in joining the WWF-SASSI RSPS?