



## **COMMITMENT #2 – SERVING SEAFOOD THAT COMES FROM SUSTAINABLE SOURCES**

### **OUR POSITION**

Compass Group is committed to protecting the threatened global fish supply. In collaboration with the Monterey Bay Aquarium (MBA) Seafood Watch program, we have established a landmark purchasing policy that will remove more than 1 million pounds of unsustainable wild seafood (e.g. Atlantic Cod) annually from our menus by Feb 2009. We are also diligently working with the aquaculture supply chain industry and our partners at Environmental Defense Fund to pursue the development of stricter and safer production standards, especially for farmed salmon and shrimp. We expect to remove 60% or 165,000 pounds of unsustainable farmed salmon by 2010.

Compass implemented a sustainable seafood policy on March 1, 2006 in partnership with Seafood Watch. Compass Group has replaced Atlantic cod, a species which leading conservationists have recommended consumers to avoid, with environmentally-sound Pacific cod, Pollock and other alternatives. Compass Group also plans to seek ways to decrease the use of shrimp and salmon that are farmed in an unsustainable manner. These two species are extremely popular with consumers but are of concern to environmentalists. The company has eliminated all other 'Avoid' species from the MBA's Seafood Watch list and increased its' use of 'Best Choices.' Compass Group serves wild salmon in locations where possible and is working closely with environmental groups and the salmon aquaculture industry to develop purchasing standards that would encourage the farms to address both environmental issues and human health concerns.

### **ISSUES AND CONSIDERATIONS**

- Seafood Watch is a program of Monterey Bay Aquarium designed to raise consumer awareness about the importance of buying seafood from sustainable fisheries by recommending which seafood to buy or avoid.
- Sustainable fisheries provide fished or farmed seafood that can exist in the long-term without jeopardizing the health of the fish population or the integrity of the surrounding ecosystem.
- The ocean is not as inexhaustible as it once seemed. Intense fishing techniques have left 70% of the world's commercially fished species at, or beyond, the brink of extinction:
  - Over Fishing: Over fishing means catching fish faster than they can reproduce. Over fishing pushes the fish population lower and lower, until fish are so few that fishermen can't make a living any more. For example: cod were once so plentiful off the coast of New England that boats had trouble pushing through them. Now the cod are nearly gone and a centuries-old fishing tradition is ending.
  - By Catch: According to the United Nations Food and Agriculture Organization, one in four animals caught in fishing gear dies as bycatch—unwanted or unintentional catch. Tons of fish are tossed out, dead or dying, because they're not the type the fishermen wanted to catch. Sharks, swordfish and red snapper are just a few of the fish harmed by accidental kills. Bycatch often takes young fish that could rebuild depleted populations if they were allowed to grow up and breed.

- Habitat Destruction: Bottom trawlers catch fish by dragging nets across the seafloor. Some trawlers put rockhopper gear, including old tires, along the base of their nets to roll over rocky reefs so they can catch fish hiding between the rocks. Dredges drag nets with a chain mesh base through soft sand or mud to catch scallops and sea urchins. These types of fishing gear crush life on the seafloor and damage the places where fish feed and breed. Once the living seafloor is damaged, it can take centuries to grow back.
- The Seafood Watch card is an easy to use consumer guide when making menus or purchasing fish. The pocket card is available to all Compass units at no cost and can be ordered through Merrill. Regional cards can be obtained from the MBA web site in small quantities (100 or less).
- If the seafood is not on the Avoid list, it is probably safe to use.
- See detailed information at [www.mbayaq.org/cr/seafoodwatch.asp](http://www.mbayaq.org/cr/seafoodwatch.asp). Online cards can also be downloaded from this site.

### Farmed Salmon Versus Wild Salmon

Fish farming, also known as aquaculture, uses a variety of methods to breed fish and shellfish in marine or fresh water. Fish farms currently provide one-third of all seafood. Fish farming can be done responsibly, but not all fish farms are created equal. For example, it's best to farm fish that are omnivores (plant and protein eaters) rather than carnivores (protein eaters) like shrimp, salmon and tuna. The environmental and human health impact created by salmon aquaculture is especially concerning.

### The Environmental Issues

- Waste from the fish passes freely into the surrounding environment, polluting wild habitat. An average farm of 200,000 salmon produces the daily equivalent amount of feces as a town of 62,000 people.
- Farmed fish can escape and compete with wild fish for natural resource. There have been known cases of millions of escaped farmed salmon who have traveled thousands of miles from their farms, interbreeding with the wild salmon and disturbing nesting habitat.
- Escaped fish can interbreed with wild fish of the same species, compromising the hardiness of the wild population.
- Diseases and parasites can spread to wild fish living near or swimming past net pens. Clouds of sea lice, incubated by farmed fish, will swarm schools of wild salmon. This is especially deadly to young wild fish.

### The Human Health Concerns

- Unlike farmed salmon, wild salmon contains the ideal proportion of omega-3s to omega-6s. Wild salmon also has much less saturated fat that can raise cholesterol levels.
- Findings suggest that farmed salmon contain higher levels of PCBs and dioxins (chemicals linked to cancer) than wild salmon.
- Farmed salmon from certain countries are treated with some of the same antibiotics as humans, reducing the effectiveness of certain antibiotics for curing human illness.
- Farmed salmon would be the color of halibut were it not for the “palette” of artificial colors and dyes available to farmers. Some people are even allergic to artificial dyes.