

# Commentary on the Sustainable Sourcing Code for Fishery Products

## Introduction

“Sustainability” is a term that indicates a state of sustainable development through harmony among Environment, Society, and Economy. The policy of the International Olympic Committee (IOC) also clearly states “include sustainability in all aspects of the Olympic Games.” Taking this policy, the Tokyo 2020 Games has decided to work on consideration for sustainability from various aspects in its preparation and operation. One of the related efforts is sustainable sourcing of products and services.

While it is natural in fishery products that safety for food is valued, in recent years, “sustainability” has become a global trend, such as requirements for preserving an ecosystem and for securing occupational safety in the production stage, as well as various certification systems having been developed and disseminated.

For this trend, the Sustainable Sourcing Code for Fishery Products (hereinafter “Code”) was formulated so that sustainability in the production stage is ensured also in the procurement of fishery products to be used for food and beverage services provided in the Olympic / Paralympic Village and other venues of the Tokyo 2020 Games.

Meanwhile, the concept of sustainability, at which the Tokyo 2020 Games aim, has not yet been fully penetrated among both enterprises and consumers in Japan. For this reason, these Commentaries were prepared with concise explanations on the points of the Sourcing Code, so that enterprises and consumers can deepen their understanding of the meaning of and necessary efforts for sustainability.

With its principal target being to realize the sustainable Games through the sourcing of fishery products that meet the Sourcing Code, the Tokyo 2020 considers that an important legacy of the Games should be that fishermen in Japan, taking the opportunity of the Tokyo 2020 Games, will use fishery resources in a sustainable manner while reducing various risks, and will further gain their competitiveness that can allow them to respond to international business transactions by engaging in the production of fishery products corresponding to the Sourcing Code, rather than just using domestic fishery products in the Games.

We expect that the standards of sustainability will be raised in the agriculture, livestock, forestry, and fishery industries and the food industry as a whole, with people concerned in all stages, including not only fishermen but also people involved in processing and distribution, making efforts with high level of awareness through the Sourcing Code and these Commentaries.

# Commentary for each Section

The details of the Sustainable Sourcing Code for Fishery Products will be explained one by one.

**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”).**

<Commentary>

This section indicates that the Provisions of 4 to 6 of the Sustainable Sourcing Code (main text) are also applied to fishery products. For instance, it is required to meet “4. Standards for Sustainability” that stipulates ban on discrimination & harassment and forced labour & child labour during production and distribution of procured products, etc., as well as ban on misleading representation in marketing of procured products, etc. Also, there is a case where Tokyo 2020 confirms whether suppliers and licensees are complying with the Sourcing Code based on “5. Verification Procedure.” Furthermore, based on “6. Grievance Mechanism,” reports on non-compliance with the Sourcing Code (main text as well as individual codes) will be received.

**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).**

<Commentary>

With regard to fishery products classified as fresh foods, products meeting the Sourcing Code are required to be procured.

As for processed foods, while many are manufactured using a great deal of diverse raw

materials, since what are important for these raw materials are a uniform quality, securing of sufficiently large lots, prices, as well as breeds & specifications which suit the products, fishery products to be used as the main raw material (the heaviest raw material in the weight breakdown of the raw materials used), which meet the Sourcing Code, shall be used as preferentially as possible. Tokyo 2020 will confirm the state of consideration of sustainability related to food ingredients to be used where necessary.

**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 the FAO Code of Conduct for Responsible Fisheries, 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.**

<Commentary>

This section shows the requirements for fishery products in the production stage.

Condition (i) seeks fishery products to be caught or raised in line with international rules and domestic laws and regulations in order to eliminate fishery products derived from illegal fishing. Specifically, measures, such as to acquire necessary licenses or permissions, to observe regulations related to fishing areas and fishing periods, etc., and to conform to the resource management measures established by the regional fisheries management organisation, need to be taken.

“Code of Conduct for Responsible Fisheries” of the Food and Agriculture Organization of the United Nations (FAO) is the code of conduct intended to establish a fisheries system in which fishermen and countries related to fisheries responsibly realize the “sustainable development and use of fishery resources while also considering the environment and the next generation of humans,” adopted at the FAO General Assembly's meeting in 1995, and has been applied as an ideological foundation in establishing an international framework of fisheries and in formulating the national government’s policies of each country. In Article 6 (General Principles) of this code of conduct, 19 basic principles are listed, including “To

ensure that fishing rights and resource preservation duties are integrated one unit” “To realize sustainable development,” and “To prevent overfishing, and excess fishing capacity.”

Fishery laws and regulations which are related to broad fisheries include the Fisheries Law, Act on the Protection of Fishery Resources, Act on Preservation and Control of Living Marine Resources, Sustainable Aquaculture Production Assurance Act, and each prefecture’s Fishery Adjustment Regulations.

Condition (ii) seeks measures for resource management related to natural fishery products. Specifically, measures, such as to set the goal for resource management based on scientific data, and for suspension of fishing, restriction on the body length, and regulations on fishing gear, etc. to achieve the said goal, and an effort to reduce bycatch of non-target species and small fishes, need to be taken.

Condition (iii) seeks measures to improve the environment of aquaculture areas related to cultured fishery products. Specifically, measures, such as to set improvement goals for the environment of aquaculture areas related to water quality and bottom sediment, etc., to monitor the fishing ground environment in order to achieve the improvement goals for the environment of aquaculture areas, and for proper use of fisheries medicine, need to be taken.

Condition (iv) seeks measures to secure occupational safety of workers. Specifically, measures, such as to ensure that workers wear dedicated outfits and protectors for safe operations, for inspection and proper use & storage of machines and tools, etc., and for proper storage or disposal of chemicals and fuels, etc., need to be taken.

#### (References)

About FAO’s “Code of Conduct for Responsible Fisheries”

<http://www.fao.org/docrep/005/v9878e/v9878e00.htm>

**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, making reference to certification by the Global Sustainable Seafood Initiative, as obedient to FAO’s guidelines are also accepted.**

#### <Commentary>

As a method to confirm that a fishery product meets the requirement of Section 2 of the Sourcing Code, existing certification schemes can be utilized.

Specifically, the MEL-, MSC-, AEL-, and ASC-certified fishery products shall be handled as ones that meet conditions (1) to (4) of Section 2.

With regard to other certification schemes, if a certification scheme is confirmed to have been approved, or is likely to be approved by the Global Sustainable Seafood Initiative (GSSI) based on an application by the certification scheme owner, fishery products which were produced based on the said certification scheme shall also be handled in the same way as that of the certified fishery products above.

(References)

About MEL

URL : <http://melj.jp/outline/index.cfm>

About MSC

URL : <https://www.msc.org/jp>

About AEL

URL : [http://www.fish-jfrca.jp/04/a\\_ecolabel.html](http://www.fish-jfrca.jp/04/a_ecolabel.html)

About ASC

URL : <http://www.asc-aqua.org/index.cfm?home.tonen&lng=7>

**The application procedure for the “certification scheme recognised by Tokyo 2020” of Section 3 of the Sourcing Code is as follows:**

1. Applicants

Applicants shall be those who own, operate, and maintain a certification scheme (the scheme owner) in principle.

2. Documents necessary for application

Applicants must submit the documents below to Tokyo 2020. Documents must be prepared in Japanese or in English (Japanese translation must be attached).

- Application form
- Outline of the certification scheme (purpose/concept, principles/criteria and certification procedures, target products, and number of certificates issued, etc.)
- Corporation information of the scheme owner (corporate name, location of the main office, representative, and outline of the business, etc.)
- Information on approval by the GSSI

3. How to submit application documents

Please submit application documents to the mailing address below (through a mailing method with a mail tracing service available).

Sustainability Department, Administration Bureau, Tokyo Organising Committee of the Olympic and Paralympic Games

11<sup>th</sup> Floor, Shinjuku Park Tower, 3-7-1, Nishi-Shinjuku, Tokyo, 163-1011

4. Others

Certification schemes which are regarded to be appropriate in the examination will be announced on the official website of Tokyo 2020. It is expected to take about two months for examination.

This application is limited to certification schemes available for the provision of products for the Tokyo 2020 Games.

**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, including fishery products caught or raised by fisheries or aquaculture based on improvement plans whose progress toward obtaining certifications specified in Section 3 can be monitored in a transparent and objective manner**

<Commentary>

Among fishery products which have not been certified under the MEL, MSC, AEL, or ASC scheme, etc. stipulated in Section 3 of the Sourcing Code, those necessary to be procured are required to be handled according to the table below.

A case where a Resource Management Plan has been prepared and confirmed by an administrative body	Method (1) will be applied.
A case where an Aquaculture Area Improvement Plan has been prepared and confirmed by an administrative body	Method (2) will be applied.
A case where neither a Resource Management Plan nor an Aquaculture Area Improvement Plan has been prepared or confirmed by an administrative body	Method (3) will be applied.

With regard to the confirmation following the Sourcing Code in the appendix, a fisherman, or a fishermen's cooperative to which the fisherman belongs (for domestically produced fishery products) or an importer (for fishery products produced in overseas countries) shall confirm the items of the attached check list.

For the confirmation in line with the checklist, as long as it is possible to explain as to what kind of information was the basis for the judgment, there is no limit for the detailed method for confirmation. However, from a perspective of enhancing the reliability of the confirmation, please try to confirm based on objective and detailed information such as from administrative documents and/or shipment records, and record the results of the confirmation in the checklist.

The case of “fishery products caught or raised by fisheries or aquaculture based on improvement plans whose progress toward obtaining certifications specified in Section 3 can be monitored in a transparent and objective manner” in method (3) is assumed to be one in which the evaluation by a third party of the actual situation using the certification standards and an annual improvement plan until the acquisition of the certification are presented to the public through media such as website. Also in that case, if a Resource Management Plan or other relevant plan has not been prepared or confirmed by an administrative body, it is necessary to confirm that the fishery products meet the conditions (1) to (4) of Section 2 of the Sourcing Code in line with the appendix.

(References)

About the Resources Management Plan

URL : [http://www.jfa.maff.go.jp/j/suisin/s\\_keikaku2/s\\_keikaku2.html](http://www.jfa.maff.go.jp/j/suisin/s_keikaku2/s_keikaku2.html)

About the Aquaculture Area Improvement Plan

URL :

<http://shinsei.e-gov.go.jp/search/servlet/Procedure?CLASSNAME=GTAMSTDE>

TAIL&id=580I301323300

**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.**

<Commentary>

Fisheries have multifunctional roles such as not only the provision of foods, but also the formation of a rich natural environment, and handing down of traditional culture of an island country unique to Japan through the activities of people in a fishing village. From a perspective of contributing to sustainable demonstration of these functions, domestically-produced fishery products are regarded as products to be preferentially selected.

**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.**

<Commentary>

Procuring fishery products that meet the requirements of Section 2 of the Sourcing Code is a general rule regardless of whether they are produced in Japan or overseas. In the case where it is difficult to confirm that fishery products to be procured from overseas meet the requirements of Section 2 of the Sourcing Code, this provision is applied.

“traceable ones (products) produced through sustainable measures” are assumed to be ones for which environment-related efforts such as environmental preservation can be confirmed, and the procurement sources can be traced. Among certification schemes which have been developed in overseas countries, ones that have been recognised by Tokyo 2020 based on applications by the scheme owners or the suppliers to be able to secure these requirements will be treated as products meeting this provision.

Cases where the supplier requests to apply this provision to fishery products from an overseas country which are not based on a mechanism of certification like a one stated above, will be separately judged according to the respective requests from suppliers.

**The application procedure related to “traceable ones (products) produced through sustainable measures recognized by Tokyo 2020” of Section 6 of the Sourcing Code is as follows:**

1. Applicants

Applicants shall be those who own, operate, and maintain a certification scheme (the scheme owner) or suppliers.

2. Documents necessary for application

Applicants must submit the documents below to Tokyo 2020. Documents must be prepared in Japanese or in English (Japanese translation must be attached).

- Application form
- Outline of the certification scheme (purpose/concept, principles/criteria and certification procedures, target products, and number of certificates issued, etc.)
- Corporate information of the scheme owner (corporate name, location of the main office, representative, and outline of the business, etc.)
- Materials with which requirements for sustainability and a mechanism of traceability can be confirmed.

3. How to submit application documents

Please submit application documents to the mailing address below (through a mailing method with a mail tracing service available).

Sustainability Department, Administration Bureau, Tokyo Organising Committee of the Olympic and Paralympic Games

11<sup>th</sup> Floor, Shinjuku Park Tower, 3-7-1, Nishi-Shinjuku, Tokyo, 163-1011

4. Others

Certification schemes which are regarded to be appropriate in the examination will be announced on the official website of Tokyo 2020. It is expected to take about two months for examination.

This application is limited to certification schemes available for the provision of products for the Tokyo 2020 Games.

**7. To ensure traceability, 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.**

<Commentary>

Since this Sourcing Code stipulates requirements related to sustainability and the method to confirm these requirements, it is necessary to be prepared to show that the actually used fishery products are in line with this Sourcing Code.

For this reason, this section requires suppliers to keep documents with which they can reasonably explain the state of conformity of the relevant fishery products to the Sourcing Code (information on acquisition state of certification), and to make preparations to be able to disclose the documents and to give such explanation upon request from Tokyo 2020. For the contents of these documents, please use the attached template examples as reference.

Moreover, the effectiveness of this provision can be further enhanced by suppliers requesting their supply chains to manage the same information.

(Application regarding the Certification Scheme recognised by Tokyo 2020 based on Section 3 of the Sustainable Sourcing Code for Fishery Products)

## Application Form

MMM DD, YYYY

To Senior Director of Sustainability, Administration Bureau,  
Tokyo Organising Committee of the Olympic and Paralympic Games

Applicant:

Address:

Corporate name:

Representative: (seal & signature)

Based on the provision of Section 3 of the “Sustainable Sourcing Code for Fishery Products” formulated by Tokyo 2020, we herein apply with the attachment of related documents for the recognition of the certification scheme below that we own and manage as a certification scheme satisfying Section 2 of the Code . The contents of this application form and attached documents are all true and correct.

Name of the Certification Scheme:

Target products:

Attached documents:

(Before submitting this application form, please confirm that the documents below are attached.)

- Outline of the certification scheme (purpose/concept, principles/criteria and certification procedures, target products, and number of certificates issued, etc.)
- Corporation information on the applicant (corporate name, location of the main office, representative, and outline of the business, etc.)

(Contact information)

Name	
Job title	
Location	
Phone	
Fax	
E-mail	

## Outline of the Certification Scheme

Name of the certification	
Purpose/concept	
Principles/criteria and certification procedures	
Target products	
No. of certificates issued	
Others	

Checklist for the attachment regarding confirmation procedure mentioned in Section 4 of the Sustainable Sourcing Code for Fishery Products

Confirm check matters based on the Attachment, and record the results in this checklist.

Confirmation matters	Check	Details	Related items of the "Code of Conduct for Responsible Fisheries" of the Food and Agriculture Organization of the United Nations (FAO)
(i) Confirm that the catch or raising of the fishery product in question conforms to all the following items			
<ul style="list-style-type: none"> <li>• Compliance with the FAO Code of Conduct for Responsible Fisheries</li> </ul>			
<ul style="list-style-type: none"> <li>• Those who have a fishery right understand that they are responsible for independently making an effort to realize proper preservation and management of fishery resources</li> </ul>	<input type="checkbox"/>		<p>Code of Conduct 6.1 stipulates that the right to fish carries with it the obligation to do so in a responsible manner so as to ensure effective conservation and management of the living aquatic resources.</p> <p>Code of Conduct 6.2 stipulates that fisheries management should promote the maintenance of the quality and availability of fishery resources in sufficient quantities for present and future generations.</p> <p>Code of Conduct 6.16 stipulates that states, recognizing the paramount importance to fishers and fishfarmers of understanding the conservation and management of the fishery resources, on which they depend, should promote awareness of responsible fisheries through education and training.</p>
<ul style="list-style-type: none"> <li>• Organizations (such as fisheries cooperative) and systems (national, prefectural, and regional fisheries management organizations, and research institutions, etc.) to manage fisheries have been established</li> </ul>	<input type="checkbox"/>		<p>Code of Conduct 6.9 stipulates that states should ensure that their fisheries interests, including the need for conservation of the resources, are taken into account in the multiple use of the coastal zone and are integrated into coastal area management, planning, and development.</p> <p>Code of Conduct 6.13 stipulates that states should, to the extent permitted by national laws and regulations, ensure that decision-making processes are transparent and achieve timely solution to urgent matters.</p>
<ul style="list-style-type: none"> <li>• Fishing operations are carried out in a way that maintains quality and safety, reduces waste (unnecessary disposal), and minimizes negative impacts on the environment</li> </ul>	<input type="checkbox"/>		<p>Code of Conduct 6.7 stipulates that the harvesting, handling, processing, and distribution of fish and fishery products should be carried out in a manner which will maintain the nutritional value, quality, and safety of the products, reduce waste and minimize negative impacts on the environment.</p>
<ul style="list-style-type: none"> <li>• Preventing serious negative impacts on the vulnerable natural environment, and actively participating in and cooperating with protection and recovery measures for the environment when needed</li> </ul>	<input type="checkbox"/>		<p>Code of Conduct 6.8 stipulates that all critical fisheries habitats should be protected, and rehabilitated as far as possible and where necessary.</p>
<ul style="list-style-type: none"> <li>• 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.</li> </ul>			<p>Code of Conduct 6.10 stipulates that states should, in accordance with international laws, ensure compliance with and enforcement of conservation and management measures.</p>
<ul style="list-style-type: none"> <li>• Having received license or permission necessary to operate the relevant fishing operations from fishery management authorities (national or local government)</li> </ul>	<input type="checkbox"/>		<p>Code of Conduct 6.12 stipulates that states should, in accordance with international law, cooperate at regional and global levels through fisheries management organizations, other international agreements or other agreements to promote conservation and protection of living aquatic resources throughout their range of distribution.</p>
<ul style="list-style-type: none"> <li>• Complying with regulations related to operation areas, operation period, fishing gears &amp; methods, quantity of fish catches, and catches, etc.</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• Compliance with resource management measures adopted by the Regional Fisheries Management Organizations (RFMOs), if the fishery is under international management</li> </ul>	<input type="checkbox"/>		

(ii) Confirm that the catch of the wild caught fishery product in question meets all the following requirements			
<ul style="list-style-type: none"> <li>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</li> </ul>			
<ul style="list-style-type: none"> <li>Setting the goal for resource management based on scientific data</li> </ul>	<input type="checkbox"/>		Code of Conduct 6.3 stipulates that states should prevent overfishing, and excess fishing capacity and should implement management measures to ensure that fishing effort is commensurate with the productive capacity of the fishery resources and their sustainable utilization.
<ul style="list-style-type: none"> <li>Systematically taking measures (suspension of fishing, restriction on the body length, and regulations on fishing gear, etc. according to the situation of resources of fishing targets) to achieve the goal</li> </ul>	<input type="checkbox"/>		Code of Conduct 6.4 stipulates that conservation and management decisions for fisheries should be based on the best scientific evidence available, also taking into account traditional knowledge, as well as relevant environmental, economic and social factors.
<ul style="list-style-type: none"> <li>Records of taking the measures to achieve the goal (dates, implementers, implementation methods, and results, etc.) have been preserved</li> </ul>	<input type="checkbox"/>		Code of Conduct 6.5 stipulates that states and subregional and regional fisheries management organization should apply a precautionary approach widely in order to protect living aquatic resources and preserve the aquatic environment, taking account of the best scientific evidence available.
<ul style="list-style-type: none"> <li>Taking measures to avoid by-catch of non-target species and small-sized fish, and preserving fishing records of by-catch</li> </ul>	<input type="checkbox"/>		Code of Conduct 6.6 stipulates that environmentally safe fishing gear and practices should be further developed and applied, in order to maintain biodiversity and conserve the population structure and aquatic ecosystems, and protect fish quality.
(iii) Confirm that the raising of the farmed fishery product in question meets all the following requirements			
<ul style="list-style-type: none"> <li>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.)</li> </ul>			
<ul style="list-style-type: none"> <li>Setting a goal set for water and bottom material quality to improve the aquaculture area environment</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>Systematically taking measures (monitoring the fishing ground environment, preservation of records on aquaculture production, appropriate use of feed, restriction of stocking density or the number of fish in the seeds for aqua farming, etc.) to achieve the goal</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>Records of taking measures to achieve the goal (dates, implementers, implementation methods, and results, etc.) have been preserved</li> </ul>	<input type="checkbox"/>		Code of Conduct 6.19 stipulates that states should consider aquaculture as a means to promote diversification of income and diet. In so doing, states should ensure that resources are used responsibly and adverse impacts on the environment and on local communities are minimized.
<ul style="list-style-type: none"> <li>Avoiding use of medicines other than fishery medicines, and using fishery medicines complying with laws, ordinances, etc., including the periods of ban on use</li> </ul>			
<ul style="list-style-type: none"> <li>Adoinding the use of chemicals other than fisheries medicine</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>Using fisheries medicine while complying with laws and regulations as well as standards for use such as dosage &amp; usage and use prohibiting period, following the guidance from specialists such as Fish Epidemic Prevention Officers, and prefectural and other guidance organizations, and recording and preserving the use history</li> </ul>	<input type="checkbox"/>		

(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.			
<ul style="list-style-type: none"> <li>• Workers wear work clothes and protectors designed for safety, which are appropriately stored after use</li> </ul>			Code of Conduct 6.17 stipulates that states should ensure that fishing facilities and equipment as well as all fisheries activities allow for safe, healthy and fair working and living conditions and meet internationally agreed standards adopted by relevant international organizations.
<ul style="list-style-type: none"> <li>• Clothes and protectors for safety operations are properly worn</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• Clothes and protectors for safety operations are kept with proper maintenance</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• With a manual for safety operations having been formulated, all workers have taken training or guidance</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• Working environment has been improved by placing signboards and/or allowing workers to have regular breaks</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• Chemical agents, fuel, materials (such as fishing nets and gear), equipment, and other related items are properly stored or disposed of as waste</li> </ul>	<input type="checkbox"/>		
<ul style="list-style-type: none"> <li>• All accident and injury cases are recorded. After the occurrence, the cause has been investigated, and an improvement measure has been taken to prevent recurrence</li> </ul>	<input type="checkbox"/>		
<p>(References)</p> <p>"Checklist for Safety Inspection for Ships" by National Center of Recruitment and Development of Fishermen (<a href="http://shuugyousha.org/pdf/anzen/h28textbook2016.pdf">http://shuugyousha.org/pdf/anzen/h28textbook2016.pdf</a>)</p> <p>"Guide to Wear a Life Jacket for Fishers (detailed edition)" by the Fisheries Agency (<a href="http://www.jfa.maff.go.jp/j/kikaku/anzen.html">http://www.jfa.maff.go.jp/j/kikaku/anzen.html</a>)</p>			

MMM DD, YYYY

Checked by: \_\_\_\_\_

(Application regarding the Certification Scheme recognised by Tokyo 2020 based on Section 6 of the Sustainable Sourcing Code for Fishery Products)

## Application Form

MMM DD, YYYY

To Senior Director of Sustainability, Administration Bureau,  
Tokyo Organising Committee of the Olympic and Paralympic Games

Applicant:

Address:

Corporate name:

Representative:

(seal & signature)

Based on the provision of Section 6 of the “Sustainable Sourcing Code for Fishery Products” formulated by Tokyo 2020, we herein apply with the attachment of related documents for the recognition of the certification scheme below that we own and manage as a certification scheme intended to certify agricultural products which are “produced through sustainable measures and traceable”. The contents of this application form and attached documents are all true and correct.

Name of the Certification Scheme:

Target products:

Attached documents:

(Before submitting this application form, please confirm whether the documents below are attached.)

- Outline of the Certification Scheme (purpose/concept, principles/criteria and certification procedures, target products, and number of certificates issued, etc.)
- Corporation information on the applicant (corporate name, location of the main office, representative, and outline of the business, etc.)
- Materials with which requirements related to sustainability, and the mechanism of traceability can be confirmed (attachment “Explanatory material”)

(Contact information)

Name	
Job title	
Location	
Phone	
Fax	
E-mail	

## Outline of the Certification Scheme

Name of the certification	
Purpose/concept	
Principles/criteria and certification procedures	
Target products	
No. of certificates issued	
Others	

## Explanatory material

Name of the Certification Scheme:

Target products:

Requirements related to sustainability and the mechanism of traceability for the Certification Scheme that we own and manage are as follows:

### 1. Requirements related to sustainability

Fields	Major requirements	Basis (applicable provisions)
Environment		
Society		
Economy		

\* Attach materials with which said rules can be confirmed.

### 2. Traceability

Mechanism of traceability	Basis (applicable provisions)

\* Attach materials with which said rules can be confirmed.

Example form of document to be prepared by suppliers based on Section 8 of the Sustainable Sourcing Code for Agricultural/Livestock Products or Section 7 of the Code for Fishery Products

No.	Supplier	Items	Volume	Unit	Fresh / processed food	Certification, etc. (For the main raw material for processed food)	Place of production (Of the main raw material for processed food)	Shippers/importers /processors	Remarks (Enter example menus, and recommended products, etc.)
1	XXXXXXXXX Wholesale Co., Ltd.	Lettuce	100	balls	Fresh food	JGAP Advance	XXX City, XXXX Prefecture	JA XXXXXXXXX	For salad JAS organic-certified lettuce
2	XXXXXXXXX Wholesale Co., Ltd.	Lettuce	200	balls	Fresh food	Complying with GAP Guidelines by MAFF (Confirmed by XXXXXXXXX Prefecture)	XXXX Prefecture	XXXXXXXXX Fruit and Vegetable Co.	For salad
3	XXXXXXXXX Wholesale Co., Ltd.	Hamburg (frozen)	10	kg	Processed food	Pork GAP Acquisition Challenge System	XXX City, XXXX Prefecture	XXXXXX Foods Co., Ltd.	
4	XXXXXXXXX Wholesale Co., Ltd.	Salmon (fillet)	20	kg	Fresh food	MEL	XXXXXX Port	XXXXXXXXXX Fishermen's Cooperative	For salmon meunière
5	XXXXXXXXX Wholesale Co., Ltd.	Banana	20	kg	Fresh food	Fair-Trade Certified	Philippines	XXXXXXXXXX K.K.	
6									
7									
8									
9									
10									

<Matters to be noted when filling out this document>

- Your company's form may be used, if the same contents as this form are covered.
- For "Certification, etc.," please enter the acquisition state of certifications, etc. described in the Sourcing Code. Also enter the information on the acquisition state for the "Main raw material" (the heaviest raw material in the weight breakdown of the raw materials used) of processed food where possible.
- For "Place of production," please enter the place of production of the relevant food item (the main raw material for processed food) to the extent possible.
- For "Shippers, importers, and processors," please enter the shipper for domestic fresh foods, the importer for imported fresh foods, and the processor for the processed foods to the extent possible.

Company name:	
Address:	
Phone:	
Contact person:	