Greetings!

In this month's newsletter we introduce our newest team member Brynn O'Donnell, invite input on SIMP, commend Albertsons Companies for phasing out freshwater eel (unagi) from its sushi products, share a little about our experience at the Seafood Summit, announce three new exciting partnerships -- with The Venetian Resort in Las Vegas, worldwide Iberostar Group, and local Santa Cruz Pescavore -- recap recent RISE activities, and more... Read on!

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Welcoming Brynn O'Donnell

A Self Introduction:

My name is Brynn O'Donnell and I recently joined FishWise as a project manager to help lead the Seafood Alliance for Legality and Traceability (SALT) initiative!
Somewhat ironically, I gained a sense of environmental awareness and concern through environmental documentaries playing out on a television screen. This concern led me to pursue my undergraduate degree in environmental studies from New York University, located in the heart of bustling Manhattan (another rather ironic trajectory for my environmental career).

More from Brynn...

**Seeking Feedback on SIMP**

FishWise, with the support of the Walton Family Foundation and the Natural Resources Defense Council (NRDC), is soliciting feedback on the Seafood Import Monitoring Program (SIMP) from businesses that sell or import their products into the U.S. The goals of collecting this feedback are to:

- Identify what is working well with SIMP
- Identify where there may be challenges in collecting or inputting the data required by SIMP
- Recommend ways to ultimately make SIMP more effective at combatting IUU fishing and seafood fraud

Click [HERE](#) for more information and to respond.

**Seafood Summit in Bangkok Spotlights Social Responsibility**
On June 10-14, FishWise staff members attended the SeaWeb Seafood Summit in Bangkok, Thailand. In a session including workers, trade unions, seafood companies, and grievance tools, FishWise Project Director Jen Cole led a seminar titled "Amplifying Worker Voice", which placed social responsibility at the center stage. The more than two hundred participants learned about pathways to improving worker engagement and representation through both corporate and governance initiatives. Representatives from worker-focused organizations based in Thailand -- such as Labor Rights Promotion Network, Migrant Worker Rights Network, and Fishers Rights Network -- shared their perspectives and recommendations to support advocacy and the rights of seafood workers.

Also at the Summit, FishWise hosted a "Social Responsibility Spotlight" happy hour to celebrate the contributions of the many organizations in the seafood sector focused on improving the lives of workers. More than 15 organizations presented information about their organization and how they support businesses in making improvements. Drinks, food, and an hour of valuable networking time to spur conversation and future collaboration followed. The night concluded with a screening of Fair Trade USA’s new short film, “The Human Face of Sustainability” and a Q&A session with the director of the film.

In March, FishWise launched a new online platform to make responsible seafood
sourcing easier - the Roadmap for Improving Seafood Ethics (RISE). RISE offers seafood businesses streamlined guidance and actionable recommendations to help companies uphold legal and ethical labor conditions and safeguard worker well-being. With support from the Walmart Foundation, FishWise built RISE in consultation with the seafood industry, conservation NGOs, and leading human rights organizations. Since March, FishWise has taken RISE on the road, landing most recently at the SeaWeb Seafood Summit in June.

Read more about RISE and its launch...

FishWise Partner Spotlight: Albertsons Companies

On Thursday, June 6, in celebration of World Oceans Day, Albertsons Companies announced that it completed the phase-out of freshwater eel (unagi) from sushi products 3½ years ahead of its self-imposed deadline of year-end 2022.

This news is one more step toward protecting a declining species and reflects Albertsons' strong commitment to seafood sustainability.

Read the full announcement.

The Venetian Resort and FishWise Announce Partnership

This World Oceans Day, The Venetian Resort Las Vegas and FishWise announced a new partnership to monitor seafood sustainability at the iconic resort and convention center. The new program will develop a comprehensive sustainable seafood strategy for the resort's food service operations, which include in-suite and team member dining, as well as catering and events in the resort's Congress Center and adjacent Sands Expo. In these areas, The Venetian Resort serves nearly 5 million meals
Read more about this announcement.

Iberostar Partners with FishWise for Sustainable Seafood Training

FishWise is pleased to have announced in April a new partnership with international tourism company Iberostar Group. The goal of the partnership is to bolster education and training across Iberostar's family of 32,000 employees on responsible seafood consumption, one of three priority action areas under the company's Wave of Change movement. By enabling employees to confidently message Wave of Change concepts to Iberostar's eight million annual guests, Iberostar and FishWise's ultimate aim is to inspire responsible seafood consumption amongst travelers both during and after their stays.

Read the full release.

New Partnership with Pescavore
FishWise is happy to formally announce our partnership with Healthy Oceans Seafood Company, creators of Pescavore, a one-of-a-kind seafood snack that combines quality and convenience with responsible sourcing and production. Healthy Oceans Seafood Company, the parent company of Pescavore, became a FishWise producer partner in 2018 and was co-founded by Matthew Owens, former Managing Director of FishWise.

Read more about Pescavore.

In Case You Missed It...

Bali Seafood International introduces worker empowerment initiative.
In March, FishWise partner North Atlantic, Inc. and its subsidiary, Bali Seafood International (BSI), introduced a worker empowerment initiative designed to improve the social responsibility of its seafood sourcing. Read more.

FishWise Rolls Out RISE
In March, FishWise launched a new online platform to make responsible seafood sourcing easier - the Roadmap for Improving Seafood Ethics (RISE). RISE offers seafood businesses streamlined guidance and actionable recommendations to help companies uphold legal and ethical labor conditions and safeguard worker well-being.
With support from the Walmart Foundation, FishWise built RISE in consultation with the seafood industry, conservation NGOs, and leading human rights organizations. Since March, FishWise has taken RISE on the road, landing most recently at the SeaWeb Seafood Summit in June. Read more about RISE...

An Article of Interest

Addressing Plastics and Sustainable Seafood in Restaurants
The Surfrider Foundation recently shared information about their Ocean Friendly Restaurants Program.

Read about it HERE.

Honor World Oceans Day, Support FishWise!

In honor of World Oceans Day celebrated on June 8, consider making a donation to support FishWise and our work to protect the world's oceans.

Envision a world with abundant fish in our oceans and rivers, where no one is enslaved or works under difficult conditions to bring seafood to market, and all who depend on seafood for sustenance have enough to eat.

This is FishWise's vision. We invite you to be a part of taking us all closer to making this vision a reality.

Donate Now

If you have questions, comments, or would like to contribute to the FishWise Newsletter please contact me.

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