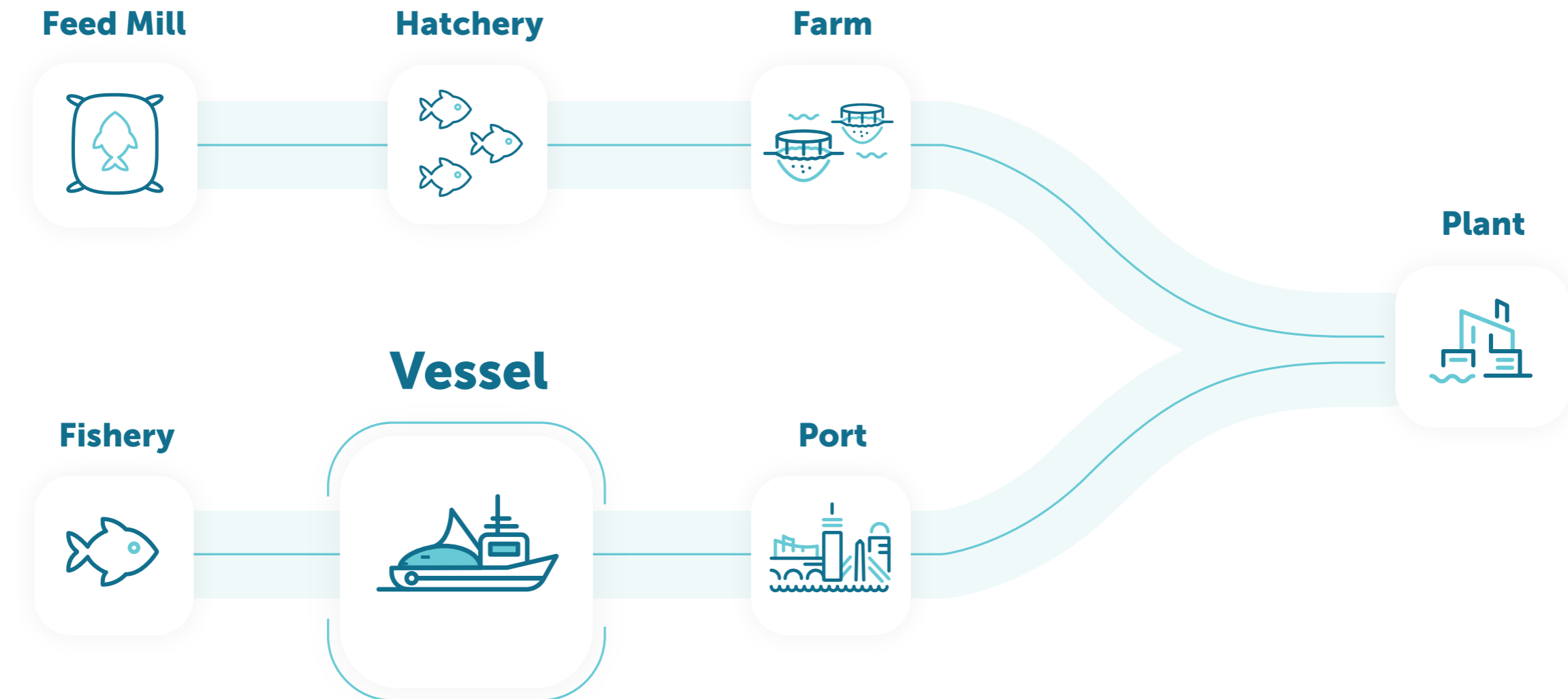




What happens onboard fishing vessels?

#SeafoodWithStandards

Seafood Supply Chain



What is a fishing vessel?

Fishing vessels are boats or ships that are used to catch underwater species in bodies of water. The type of vessel can vary greatly depending on what species the fisher(s) onboard are seeking to catch, as well as how much they are hoping to catch, and how far they are going/what type of water body they are in. Broadly speaking, there are three types of vessels: commercial, artisanal, and recreational.



Responsible Fishing Vessel Standard

Global Seafood Alliance’s Best Seafood Practices (BSP) program provides assurances to the marketplace that wild seafood has been harvested and processed in an ethical manner with respect for the wellbeing and security of all workers across the supply chain.



The Responsible Fishing Vessel Standard (RFVS) is a voluntary program certifying high standards of operational practices that relate to crew safety and welfare on board commercial fishing vessels. The RFVS is an assurance tool that enables fishing operations to showcase industry-agreed best practice from the catch to the shore through independent, third-party auditing.

How does GSA’s Responsible Fishing Vessel Standard cover the pillars of responsible seafood?

Social Accountability

The millions of workers aboard fishing vessels deserve a safe and fair work environment. The RFVS promotes a culture of respect, safety and integrity to demonstrate that all crew members are provided with decent working conditions and fair remuneration for their work. The RFVS also ensures that crew members are made aware of their rights and treated with respect and integrity by the vessel owner and skipper(s).



Environmental Responsibility

The vessel’s management systems and operational practices must cover how its practices are monitored, assessed and controlled in order to reduce its impact on the environment and non-target species.



Food Safety

It is necessary for operators and crew members of vessels to have systems and controls in place to minimize the risk of contamination of catch by pathogens, spoilage organisms, foreign bodies, chemicals or allergens.



Learn more on our website:
globalseafood.org