



United States Department of the Interior

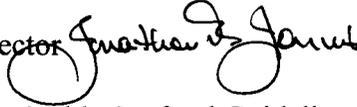
NATIONAL PARK SERVICE
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(2410)

SEP 24 2013

Memorandum

To: Regional Directors
Park Superintendents with Concession Operations

From: Director 

Subject: Sustainable Seafood Guideline for National Park Service Concessioners

The National Park Service (NPS) has revised its Healthy and Sustainable Food Program guideline for *Sustainable Fisheries*. The revised guideline is as follows:

<u>Sustainable Seafood</u>	<i>Where seafood options are offered, provide those procured from responsibly managed, sustainable, healthy fisheries.</i>
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The most current set of Healthy Food Standards and Sustainable Food Guidelines that incorporate this change can be found in the NPS Commercial Services Regulations and Policy Library on our external web site at <http://concessions.nps.gov/regulations.htm>.

The NPS Commercial Services Program revised the guideline after consultation with National Oceanic and Atmospheric Administration (NOAA) Fisheries, the Department of Health and Human Services, and stakeholders, and with input from the Oceans and Coastal Resources Branch, WASO Natural Resource Stewardship & Science.

The new guideline provides broad guidance that encourages concessioners to purchase their seafood from sustainable sources. The NOAA FishWatch Program defines sustainable seafood as “catching or farming seafood responsibly, with consideration for the long-term health of the environment and the livelihoods of the people that depend upon the environment.” Verifying the health and sustainability of U.S. and international fisheries is not always simple. Domestic fisheries are managed by State and Federal agencies under legally established fisheries management plans. International fisheries are managed under sovereign laws and international treaties. Guidance on how to make sustainable seafood choices is found on the NOAA FishWatch site at www.fishwatch.gov/buying_seafood/choosing_sustainable.htm.

Please share this information with park concessioners so that they are aware of the change. Please also continue to encourage them to implement the Healthy and Sustainable Food Program in their operations. If you have any questions on the sustainable seafood guideline or the NPS Healthy and Sustainable Food program in general, please contact Kurt Rausch, Contract Management Branch Chief, WASO Commercial Services, at 202/513-7202.