

Shark Safe Standards



I. **Eligibility:**

The following businesses are eligible for consideration in the Shark Safe Certification program:

A. Seafood Restaurants

- i. A restaurant is considered a seafood restaurant, for purposes of this program, if at least sixty percent (60%) of its main menu offerings (i.e., entree dishes) or overall sales volume are seafood based.
- ii. For purposes of this program, a restaurant that chooses to offer vegetarian substitutes for seafood products in lieu of actual seafood will be considered as a seafood restaurant.

B. Culturally significant restaurants

Restaurants which are ethnically or regionally similar to, and have substantially similar offerings as, restaurants in which shark products are typically found.

C. If a restaurant does not meet the aforementioned requirements, consideration may be given to individual seafood menu items, provided said items are sourced in a manner consistent with the requirements set forth below, and provided that the restaurant fosters a philosophy and culture of conservation.

D. Seafood Markets and Suppliers

A seafood market or seafood supplier may apply for certification if it can demonstrate that the seafood it provides is all sourced in a manner consistent with the requirements set forth below

E. Grocery stores

A grocery store may apply for certification if it

- i. maintains a seafood section or counter and regularly stocks a significant amount of seafood for sale, and that seafood is all sourced in a manner consistent with the requirements set forth below, and
- ii. actively verifies that no products in its pharmaceutical and nutritional supplement section(s), or otherwise, contain shark materials or derivatives therefrom.

F. Pharmaceutical and Nutritional Supplement Manufacturers

A pharmaceutical or nutritional supplement manufacturer may apply for certification for specific glucosamine dietary supplements provided that none of the ingredients, including the glucosamine, are derived from shark materials or derivatives therefrom.

II. **Seafood source requirements:**

The following requirements must be satisfied for consideration in the Shark Safe Certification program:

A. No shark or shark products may be served or offered.

B. If other seafood is offered, suppliers should ensure that goods are not harvested using techniques, equipment, or practices typically associated with shark bycatch.

- i. Examples of contraindicative techniques and equipment include, but are not limited to, the following types of fishing:
 - a) longline
 - b) fish aggregating device (FAD) purse seine
 - c) gillnet
 - d) trawl netting (bottom or pelagic)