



KNOW ABOUT SEAFOOD BEFORE YOU BUY

Ask your retailer and restaurants if their seafood can be shown to be 100% slave-free. Ask them how they know. Do they know where all their seafood is from? The more people who ask this question the better.

Human rights abuses remain widespread within the supply chains of some of the world's largest retailers and brands. Those importing seafood from Thailand must now acknowledge that these abuses include slavery.

The Thai seafood sector employs about 650,000 people, the vast majority of whom are migrant workers from poorer neighbouring countries including Burma, Cambodia and Laos. Many of these workers are trafficked into Thailand and exploited by companies using undocumented, cheap, underpaid workers. The unluckiest, and often the most vulnerable, are sold into slavery to work on Thai fishing boats.

There are 4 simple actions you can take to show that you want seafood, not slave-food.

1. Write to the chief executive of your retailer, or the manager of your restaurant. Ask them if they can be 100% sure there's no trace of slavery in the entire supply chain for the seafood they sell, and how they can be sure.
2. Ask your supermarket, or your restaurant to ask their supplier, if they are undertaking independent spot checks that are unannounced so they know the truth about their supply chains, not just what they have been told.
3. Only buy seafood from retailers and restaurants that source from sustainable, well-managed, ethical fisheries that have been backed by organisations such as Greenpeace and the Marine Conservation Society. Look out for the Marine Conservation Society's [Good Fish Guide](#) to help you do this.
4. If your retailer or restaurant can't confirm that they are 100% certain there has been no conditions of modern-slavery at any stage of the supply chain for the seafood they sell, then don't spend your money there until they can assure you otherwise. It's important to let them know why, so they understand how important this is to you.