



NEW ORLEANS FISH HOUSE

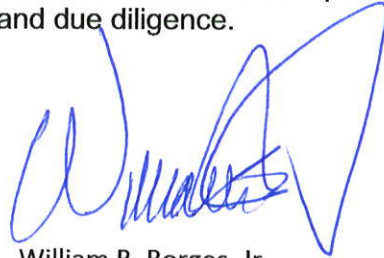
Our Policy

New Orleans Fish House is committed to the health, abundance, and sustainability of our oceans and marine life, while offering the best variety and quality of seafood. Our company is committed to the development of the livelihoods of fishermen and their communities, ensuring all will play a vital role in delivering the highest-quality seafood to our customers. New Orleans Fish House provides policies to insure a safe, healthful workplace, protecting the environment, conserving energy and natural resources.

Our Practices

- New Orleans Fish House is extremely selective in our sourcing of both wild-caught and farm-raised seafood. We work closely with our supplier partners to maintain rigorous standards for fishing practices and product quality.
- Increasing visibility about where our seafood is sourced.
- Educating our customers - providing our customers with the knowledge to make informed purchase decisions and understanding market availability.
- Although there are a number of differing positions from non-government organizations on whether certain fisheries are sustainable, New Orleans Fish House works diligently with the Louisiana Wildlife and Fisheries, Louisiana Seafood Promotion Board and N.O.A.A. (National Oceanic and Atmospheric Administration) to achieve a science-based fishery conservation and management process designed to promote healthy fisheries.
- Responsible sourcing of seafood requires a detailed understanding of where products come from. We work closely with suppliers and fisheries to determine the level of traceability in order to ensure that no illegal, unreported or unregulated marine species knowingly enters our facility.
- We require that our suppliers of farm-raised (aquaculture) marine species adhere to the standards outlined by the Global Aquaculture Alliance or World Wildlife Fund. These suppliers must present certificates of compliance to New Orleans Fish House. For those farm-raised species still awaiting accepted standards, our suppliers are expected to be front-runners for immediate certification once standards are finalized.

- We routinely maintain and replace vehicles in our fleet to insure our vehicles are up to emissions code and reduce fuel consumption.
- New Orleans Fish house has implanted a reusable Lug program to deliver seafood to our customers thus reducing from the use of wax boxes to cut down on landfill items.
- New Orleans Fish House continually upgrades and maintains its refrigeration equipment (which encompasses over 16000 square feet of refrigeration and freezer space) to insure our energy consumption is as low as possible. In 2014 we have upgraded over 50% of our refrigeration equipment. This will insure our coolers will be at adequate temperatures to supply the best product while reducing our energy footprint.
- We have implemented a no chemical cleaning process of our facility with the installation of Ozone Water Treatment throughout the production facility. Ozone has a greater disinfection effectiveness against bacteria and viruses compared to chlorination. Without chemicals we are reducing our footprint on the ecology while insuring the cleanest facility possible.
- Provide a safe and healthful workplace and ensure that personnel are properly trained with the appropriate equipment.
- Strive to continuously improve our commitment to the above-stated principles through improved technology, production changes and due diligence.



William B. Borges, Jr.
President
New Orleans Fish House