



Sustainable Pittsburgh Restaurant Designation Performance Program Criteria

Obtaining Sustainable Pittsburgh Restaurant designation involves participating in a voluntary program that recognizes restaurants for implementing practices that are simultaneously good for their bottom line, the environment, and the social fabric of our communities. Restaurants demonstrating these intentions to improve their performance, stand out as valuable contributors to their local business districts, and belong a community within the restaurant industry working to build a better southwestern Pennsylvania region.

The Sustainable Pittsburgh Restaurant Designation helps restaurants to conduct business that is more socially and environmentally responsible and aids consumers in identifying and choosing their next dining location based on a demonstrated commitment to sustainability.

As no two restaurants are the same, this program provides a flexible, adaptive approach to sustainability with the opportunity for a restaurant to earn recognition over five levels of designation based on the total points earned in response to the assessment criteria.

Designation Categories: General, Waste Reduction, Water Conservation, Energy Efficiency, People, Responsible Sourcing, and Nutrition

Designation Criteria: Criteria consists of 149 Sustainable Actions from the seven designation categories. Two, basic mandatory actions must be completed within the General section (displaying designation/posting designation decal.) Otherwise, a restaurant is free to choose the criteria to complete in order to achieve designation.

Designation Levels:

Starter Plate: 60-85 points
Bronze Plate: 86-165 points
Silver Plate: 166-260 points
Gold Plate: 261-340 points
Platinum Plate: 341-408 points



Designation Completion: In order to achieve designation as a Sustainable Pittsburgh Restaurant, the performance assessment must be completed and submitted online at sustainablepghrestaurants.org.

Contact:

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149 Sustainable Actions to Enhance Restaurant Operations

G	General	SPR Points	Yes	No	N/A	Validation
	<i>(Bolded "general" actions are mandatory and must be completed to earn designation)</i>					<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
G-1	We will/we pledge to display our Sustainable Pittsburgh Restaurant designation on our website, menu, and/or marketing materials	1				Please retype the following statement for verification: <i>Our restaurant will display our Sustainable Pittsburgh Restaurant designation through our website, menu, and/or marketing materials, and program decal.</i>
G-2	We will/we pledge to post the Sustainable Pittsburgh Restaurant decal in a place visible to restaurant guests	1				
G-3	We have adopted a comprehensive sustainability policy	3				Type a statement testifying that your restaurant has adopted a comprehensive sustainability policy
G-4	We provide sustainability-related training and information to all new and existing employees	3				Type a statement testifying that your restaurant provides sustainability training to all new and existing employees
G-5	We include updates on our sustainable actions within staff meetings	3				Type a statement that testifies that you include updates on your restaurant's sustainability actions within staff meetings

WR	Waste Reduction	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
WR-1	We track the amount of waste our restaurant produces and disposes and our progress on waste reduction	4				Indicate the method and frequency of data collection and any key findings
WR-2	We have conducted a professionally done, comprehensive waste audit within the past 5 years	4				Indicate the date of your restaurant's waste audit
WR-3	We recycle <i>all</i> of the following materials: paper, glass, plastic, cardboard, and aluminum	2				Provide the name of the waste management company who handles your restaurant's recycling and testify that you recycle
WR-4	We recycle/donate for reuse <i>some</i> of the following large materials/items: appliances, building materials, cabinets, countertops, windows, doors, flooring, mirrors, furniture, toilets, sinks	3				Type a statement testifying that your restaurant recycles large hard to recycle items or donates them for reuse
WR-5	We recycle/donate for reuse <i>some</i> of the following small materials/items: polystyrene/Styrofoam, light bulbs, batteries, aerosol cans, paint, computer systems, hardware, light fixtures, ink and toner cartridges	3				Type a statement testifying that your restaurant recycles small hard to recycle items or donates them for reuse
WR-6	We buy at least one of the following products in bulk - no individually wrapped/portioned items: straws, to-go cutlery, or condiments used for in-house orders	2				Provide the type of product(s) and the bulk quantity of the item(s)
WR-7	We have eliminated straws from guest use or instilled an "offer first" approach with straws	2				Type a statement indicating whether your restaurant has adopted a "no straws" or an "offer first" approach to guest straw use
WR-8	We sell or donate our used cooking oil	3				Indicate the name of the company your restaurant uses for oil recycling services

WR-9	We compost our food waste	5			Indicate the name of the company your restaurant uses for composting services
WR-10	We practice "root-to-stem" or "nose-to-tail" cooking	3			Provide an example of how your restaurant uses "root-to-stem" or "nose-to-tail" cooking
WR-11	We post our daily specials or menu on a chalkboard/whiteboard as opposed to printing	1			Indicate whether your restaurant uses a whiteboard/chalkboard to post daily specials, menu items, or both
WR-12	We do not use plastic bags to bag take-out items or have instilled an "offer first" approach to bagging take-out items in plastic	2			If your restaurant has eliminated plastic bags, indicate the type of bag you are now using as a substitute or note your "offer first" approach
WR-13	We have eliminated the use of polystyrene foam or Styrofoam containers (boxes and cups) for take-out use	3			If you have eliminated polystyrene/Styrofoam, list the substitute products your restaurant uses in their place
WR-14	We purchase polystyrene foam or Styrofoam containers (boxes and cups) that are made with post consumer recycled polystyrene	1			List the types of polystyrene foam or Styrofoam products made from recycled content purchased by your restaurant
WR-15	We purchase paper products and/or containers made from recycled content	3			List the types of paper products made from recycled content purchased by your restaurant (i.e. take-out boxes, cups, paper bags, napkins, toilet paper, etc.)
WR-16	We purchase paper products and/or containers that are recyclable	2			List the types of paper products purchased by your restaurant that are recyclable (i.e. take-out boxes, cups, paper bags, napkins, toilet paper, etc.)
WR-17	We purchase plastic products/containers made from recycled content	3			List the types of plastic products made from recycled content purchased by your restaurant (i.e. take-out boxes, cups, containers, ramekins, etc.)
WR-18	We purchase plastic products/containers that are recyclable	2			List the types of plastic products purchased by your restaurant that are recyclable (i.e. take-out boxes, cups, containers, ramekins, etc.)
WR-19	We do not serve water that is bottled in plastic	2			Type a statement indicating your restaurant's commitment to not serving water bottled in plastic
WR-20	If we offer our guests paper self-serve napkins, we use a single output dispenser	2			Type a statement indicating your restaurant's commitment to the use of single output napkin dispensers
WR-21	We use a paperless system to process guest orders	2			Indicate the type of paperless system used to process orders at your restaurant
WR-22	We use a paperless ordering and billing for vendors where it is available	2			Type a statement testifying that your restaurant participates in paperless vendor ordering and billing
WR-23	We use environmentally-friendly cleaning products	2			Type a statement indicating your restaurant's commitment to use environmentally-friendly cleaning products
WR-24	We use linen napkins vs. paper	2			Type a statement testifying to your restaurant using linen napkins as opposed to those made with paper
WR-25	We serve dine-in food and beverages with multi-use rather than disposable dishware (plates, cups, utensils, ramekins, etc.)	3			Type a statement indicating your restaurant's commitment to use multi-serve dishware for dine-in food and beverages
WR-26	We have adopted LeanPath: Food Waste Prevention System	4			Indicate the level of your restaurant's engagement with LeanPath and your percentage of food waste reduction versus your baseline
WR-27	We pay utility bills electronically (when given the option)	1			Indicate types of bills your restaurant pays online
WR-28	We encourage guests to bring in their own reusable bags, coffee mugs, or containers to package their unconsumed food	1			Type a statement indicating your restaurant's commitment to encouraging guests to bring to-go containers, reusable bags, or coffee mugs

WC	Water Conservation	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
WC-1	We track the amount of water our restaurant uses and our progress on water conservation	3				Indicate the method and frequency of data collection and any key findings
WC-2	We have installed a low-flow pre-rinse sprayer for dishwashing	3				List the manufacturer of your restaurant's low-flow pre-rinse sprayer
WC-3	We have addressed water conservation by reducing the flow rate of our sinks	3				Indicate how your restaurant has addressed the flow rate of its sinks
WC-4	We practice water-saving dishwashing techniques: hand scraping plates, pots, and pans before washing, presoaking pans/utensils, only running the dishwasher when it is full, and/or basin style washing	2				Indicate which of the water-saving techniques outlined within the criteria is practiced at your restaurant
WC-5	We have addressed water conservation through the efficiency of our toilets	3				Indicate how your restaurant has addressed the efficiency of its toilets
WC-6	We have addressed water conservation through the efficiency of our urinals	3				Indicate how your restaurant has addressed the efficiency of its urinals
WC-7	We use touch-free faucets/motion sensor sinks in restrooms	3				Indicate how your restaurant has addressed touch-free faucets/motion sensor sinks
WC-8	We thaw frozen foods in the refrigerator (not with running water)	1				Type a statement indicating your restaurant's commitment to use refrigeration for thawing
WC-9	We capture rainwater	3				Indicate your restaurant's method of rainwater capture and uses for the water
WC-10	We avoid hosing indoor and outdoor areas. Instead, we use dry cleaning methods followed by a damp mopping	1				Type a statement indicating your restaurant's commitment to conserve water by avoiding hosing areas as much as possible
WC-11	We regularly check for and repair leaks in our water system	2				Type a statement indicating how often your restaurant checks for leaks
WC-12	We take necessary precautions to prevent wastewater contaminants produced during exterior cleaning/pressure washing or cleaning of floor mats, trash cans, or equipment from entering storm drains	2				Describe the precautions your restaurant takes to prevent contaminated wastewater from reaching storm drains
WC-13	We turn off all kitchen faucets when not in use	1				Type a statement indicating your restaurant's commitment to turning off kitchen faucets when not in use

EE	Energy Efficiency	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
EE-1	We track the amount of energy our restaurant consumes and our progress on energy efficiency	3				Indicate the method and frequency of data collection or any key findings
EE-2	We have conducted a professionally done, comprehensive energy audit in the past 5 years	4				Indicate the date of your restaurant's energy audit

EE-3	We use automatic, energy efficient hand dryers in our restrooms	3			Indicate what your restaurant has done to focus on the implementation of automatic, energy efficiency hand dryers
EE-4	We have our HVAC inspected annually to ensure it is in proper working condition and operating efficiently	2			Indicate name of your restaurant's HVAC service provider
EE-5	We use a programmable thermostat (continuously programmed to heat at 68 degrees and cool at 74 degrees during operating hours and 62 to heat/85 to cool during non-operating hours)	2			Write a statement indicating your restaurant's commitment to using a programmable thermostat per the temperature requirements outlined in the criteria
EE-6	We have addressed energy efficiency through our windows and/or doors	2			List the method used to increase the energy efficiency of your restaurant's windows/doors
EE-7	We have a policy that we only purchase Energy Star equipment or appliances when available	4			Type a statement verifying your restaurant's policy to purchase Energy Star equipment or appliances when available
EE-8	We have installed plastic strip curtains at walk-in cooler and freezer doors	2			Indicate whether plastic strip curtains can be found on your restaurant's refrigerator, freezer, or both
EE-9	We have upgraded to energy efficient lighting (T8 or T5 fluorescents, LED, CFL)	4			Indicate the energy-efficient upgrades implemented
EE-10	We use LED bulbs in lighting or emergency exits	5			Indicate the number and/or location of LED bulbs at your restaurant
EE-11	We turn off non-emergency indoor lights during non-operating hours	2			Type a statement indicating your restaurant's commitment to turning off non-emergency indoor lights during non-operating hours
EE-12	We use occupancy sensors/ timers to automatically turn off lights in unoccupied spaces or turn off lights	2			Type a statement testifying to your restaurant's use of occupancy sensors/timers to turn off lights
EE-13	We use renewable energy to supply all or a portion of our energy needs	4			Type a statement indicating the type of renewable energy your restaurant uses and the percentage of total power is supplies
EE-14	We regularly clean evaporator and condenser coils on refrigerators (every 3 months)	2			Type a statement indicating your restaurant's commitment to regularly cleaning refrigerator coils
EE-15	We maintain the temperature of our hot water heater at 140 degrees or at the lowest temperature consistent with our sanitizing system	1			Type a statement indicating your restaurant's commitment to maintaining hot water heater temperature at the lowest recommended temperature
EE-16	We turn off all electronic equipment at the end of business or place them in energy saving mode	1			Type a statement indicating your restaurant's commitment to keeping powering down electronic equipment at the end of business
EE-17	We use ceiling fans to promote air circulation (high edge forward in winter, forcing air down; reverse in summer)	2			Type a statement of your restaurant's commitment to the use of ceiling fans to promote air circulation
EE-18	We power down the kitchen equipment during slow, idle times	2			Type a statement indicating your restaurant's commitment to powering down during idle times of business. If known, provide average times of day equipment is idle
EE-19	We have installed a barrier between the outside air and main entrance (air curtain, foyer, double doors, indoor curtain, revolving door)	2			Indicate the type of barrier found at your restaurant
EE-20	We use natural cooling in place of air conditioning, when acceptable	1			Type a statement indicating your restaurant's commitment to using natural cooling, when acceptable
EE-21	We have insulated all refrigeration cold suction lines	2			Type a statement testifying to your insulation of your restaurant's cold suction lines
EE-22	We use daylight sensors or adjust our indoor lighting based on natural sunlight available	3			Type a statement indicating your restaurant's commitment to the installation of sensors to adjust indoor lighting based on the outdoor light available

P	People	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
Community/Consumer Actions:						
P-1	We partner with, fundraise, sponsor, promote or donate to a local community organization, community members, or cause	2				Provide the name(s) of any organization(s), cause(s), or community efforts with whom your restaurant partners, fundraises, sponsors, promotes or donates
P-2	We participate in a planned, prepared, budgeted meal program to assist in food donations	3				Provide the name of the organization(s) and/or program(s) your restaurant provides with food donations
P-3	We provide employment opportunities for residents of the local community	3				Provide the % of your restaurant's employees who are residents of your local community
P-4	We participate with an organization's program designed to provide employment opportunities for vulnerable populations	4				Provide the name(s) of the organization(s) with whom your restaurant participates to provide employment to vulnerable populations
P-5	We are involved with an urban farm or community garden that supplies a portion of our produce	4				Provide the name of the urban farm or community garden who supplies a portion of your produce
P-6	We participate in cooking classes, farmer events, or provide educational opportunities for adults or children to promote responsible food choices, culinary skills, food sourcing, meal planning, health and wellness, or other educational purposes	4				List or describe the types of classes, events, or educational opportunities your restaurant offers to the community
P-7	We donate used cookware, linens, equipment, electronic, furniture, curtains, etc. to charity	2				Provide some examples of items that were donated and the organization who received the donation
P-8	We prioritize buying food grown from immigrant farmers, farmers of color, women farmers, youth or emerging farmers	3				List the name(s) of the farm(s) from the types per the criteria that from whom your restaurant buys food
P-9	We donate food waste to farmers for animal feed	3				List the name of the farm(s) who are receiving your restaurant's food waste for animal feed
P-10	We help to provide access to healthy, fresh food to people in underserved communities	4				Describe your restaurant's efforts to assist with fresh, healthy food access in underserved communities
P-11	We help to provide children in underserved communities access to fresh, healthy food in order to supplement meals outside of regular school hours or during the standard school year	5				Describe how your restaurant provides fresh, healthy food access to children in underserved communities outside of the regular school year or normal school hours
P-12	We encourage guests to take alternative transportation to get to our restaurant (bike, bus, walk carpool)	2				Describe how your restaurant encourages alternative transportation

P-13	There is a secure location to store bicycles at or near our restaurant	2				Describe the bike rack location or provide the number of bike racks available at or near your restaurant
P-14	We have a bicycle air pump and flat tire repair kit on premises	1				Indicate the location of your restaurant's air pump and flat tire repair kit
Employee Actions:		SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
P-15	Our employees participate in volunteer activities	2				Provide examples of volunteer activities or organizations where your restaurant's employees participate
P-16	We positively contribute to employee health and wellness through incentives or programs offered (i.e. gym membership discounts, yoga classes, sports league, etc.)	2				Describe how your restaurant contributes to employee health and wellness
P-17	We exceed the industry standard for FOH and BOH employee wages (over the current minimum wage rate) or have instituted an alternative pay system structure compared to traditional industry methods	5				Type a statement testifying that your restaurant has raised the standard regarding employee wages
P-18	We offer health benefits to our employees	4				Provide the name of insurance provider or type a statement testifying to your offering of health benefits to employees
P-19	Our restaurant is owned by someone who lives within the local region	1				Provide the locality name where your restaurant owner resides
P-20	We offer our staff training to further enhance career development	3				Describe the type of training offered to your restaurant's staff
P-21	We are enlisted in the Restaurant Opportunity Center's RAISE Campaign: Restaurants Advancing Standards in Employment (http://rocunited.org/our-work/high-road/raise/)	5				Provide your restaurant's date of enlistment in the ROC's RAISE Campaign
P-22	We provide emergency rides for employees	1				Describe your restaurant's plan for emergency rides for employees (i.e. emergency rides to work, home, medical emergencies, family needs)
P-23	We provide some form of incentive for employee's use of alternative transportation for work (public transportation, walk, bicycle, carpooling)	2				Describe the type(s) of incentives used to encourage and reward employee use of alternate transportation
P-24	We provide employees with at least 11 hours of non-working time between shifts	3				Type a statement testifying that your restaurant provides its employees with a minimum of 11 hours non-working time between work shifts
P-25	We provide employees working double shifts with a minimum break time of two hours	3				Type a statement testifying that your restaurant provides its employees with a minimum break time of two hours between double-shifts
P-26	We provide our employees at least one day off for every five days worked consecutively	3				Type a statement testifying that your restaurant provides its employees at least one day off for every five days worked consecutively
P-27	Our full-time salaried employees work an average no more than of 35-45 hours/week	3				Type a statement testifying that your restaurant's full-time salaried employees work an average of 35-45 hours per week
P-28	For employees earning hourly wages, we guarantee a minimum amount of weekly working hours	3				Type a statement testifying that your restaurant's hourly employees are guaranteed a minimum amount of weekly working hours
P-29	We provide FOH and BOH employees with some form of compensation during sick leave	3				Describe the type of compensation your restaurant's employees receive during sick leave

P-30	We offer our FOH and BOH employees vacation time	3				Describe how your restaurant offers employees vacation time
P-31	We offer internal promotions	3				Provide some examples of positions within your restaurant that have been staffed through internal promotions of employees
P-32	We cross-train employees across different floor and kitchen positions	3				List some positions within your restaurant where employees are cross-trained
P-33	We provide employees with the ability to move between front and back of house positions	3				List some positions within your restaurant where employees can move between FOH and BOH
P-34	We give raises based on employee performance and responsibility	3				Type a statement indicating that your restaurant's employees are offered raises based on job performance and responsibility
P-35	We provide discounts for our employees at our restaurant	1				Describe the employee discount offered to your restaurant's employees
P-36	We provide employee ownership in the company	3				Describe the type of employee ownership your restaurant provides
P-37	We provide bonuses or incentives for employee performance	2				Provide examples of bonuses or incentives used to promote employee performance in your restaurant
P-38	We work hard to ensure a diverse and inclusive work environment	2				Describe how your leadership's commitment to providing a diverse and inclusive work environment is reflected at your restaurant (including, but not limited to recruitment/retention efforts, hiring practices, marketing materials, community engagement, professional development)

RS	Responsible Sourcing	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
RS-1	We use furniture that has been refurbished, remanufactured, is previously used or has been constructed from repurposed materials	3				List some examples of furniture your restaurant sourced responsibly
RS-2	When Energy Star or energy efficient equipment is not available or attainable, we make it a priority to purchase refurbished appliances or equipment	3				List the kitchen equipment your restaurant sourced responsibly
RS-3	We serve certified organic, fair trade, and/or bird friendly coffee and/or tea	2				Provide the brand name(s) of organic, fair trade, and/or bird friendly coffee and/or tea served at your restaurant
RS-4	We derive some products from local businesses (i.e. cheese, milk, coffee, tea, juice, baked goods, beer, wine, spirits, invasive species) or buy some ingredients regionally (i.e. flour, grains, beans)	3				Provide some examples of local or regional products/ingredients
RS-5	We source our seafood sustainably [Consult Monterey Bay's Seafood Watch Guide (do not serve from 'Avoid' column), Blue Ocean Institute's Guide to Friendly Seafood (do not serve those coded as orange or red), or purchase from a supplier certified by the Marine Stewardship Council]	4				List some examples of types of fish featured on your restaurant's menu that are verified as being sourced sustainably based on the requirements outlined within the criteria
RS-6	We make purchases from a farmer coop, local food hub, or local food purveyor	3				Provide the name(s) of the local farm coop, food hub, or local foods purveyor

RS-7	We source products from a regionally-based third party supplier	2				Provide the name of the local third party supplier
RS-8	We rotate menu items based on seasonality	3				Provide some examples of seasonal menu items offered by your restaurant (indicate which season each would be served)
RS-9	We purchase items at the local Farmer's Market	4				Provide the name or location of farmers market(s) frequented by your restaurant
RS-10	We purchase eggs that have at least one of the following characteristics: local, cage-free, organic	2				State which of these qualifiers (local, cage-free, organic) applies to your restaurant's eggs
RS-11	Our restaurant participates in product-sharing (cooperative purchasing) with other restaurants for supplies not needed in large quantities	3				Provide some example(s) of product(s) your restaurant has shared and/or name(s) of restaurant(s) with whom you have participated
RS-12	We recognize local farms and/or vendors whose products we source online, on our menu, or through our marketing	2				Describe the methods in which your restaurant highlights its participation with local farms and/or vendors
RS-13	We participate in hyperlocal sourcing (restaurant gardens, apiary on-site, or sourcing products from within the local community/zip code)	4				Describe your restaurant's hyperlocal sourcing methods
RS-14	We can, pickle, or preserve foods	3				Provide examples of items your restaurant cans, pickles, or preserves
RS-15	We make at least one of the following items in-house: salad dressings, condiments, sauces, jams, jellies, juices, soups, broths, stock, chutneys, syrups, salsas	3				List example(s) of item(s) your restaurant produces in-house
RS-16	We make our own non-alcoholic beverages, beer, wine, or spirits (including mixers)	3				Provide examples of beverages, beer, wine, spirits, or mixers that are made in-house
RS-17	We deliver food by foot/bicycle/electric vehicle	4				List the alternative methods your restaurant uses for food delivery
RS-18	We have adopted a form of a "Meatless Mondays" approach to dining (choose one day/wk to serve meatless specials)	2				Indicate the day of the week your restaurant has chosen to provide meatless specials
RS-19	We source animal products that are humanely raised and processed	3				State the name(s) of the farm(s) where your restaurant sources its humanely raised and processed animal products
RS-20	When in season, our produce is sourced:					
a	1-15%: (Locally) From within a 150 mile radius	2				List the % of produce your restaurant sources locally
b	16-30%: (Locally) From within a 150 mile radius	4				List the % of produce your restaurant sources locally
c	31-45%: (Locally) From within a 150 mile radius	6				List the % of produce your restaurant sources locally
d	46-100%: (Locally) From within a 150 mile radius	8				List the % of produce your restaurant sources locally
RS-21	When in season, our produce is sourced:					
a	1-15%: (Regionally) From within a 400 mile radius	1				List the % of produce your restaurant sources regionally
b	16-30%: (Regionally) From within a 400 mile radius	3				List the % of produce your restaurant sources regionally
c	31-45%: (Regionally) From within a 400 mile radius	5				List the % of produce your restaurant sources regionally
d	46-100%: (Regionally) From within a 400 mile radius	7				List the % of produce your restaurant sources regionally
RS-22	Our meats are sourced:					
a	1-15%: (Locally) From within a 150 mile radius	2				List the % of meats your restaurant sources locally
b	16-30%: (Locally) From within a 150 mile radius	4				List the % of meats your restaurant sources locally

c	31-45%: (Locally) From within a 150 mile radius	6				List the % of meats your restaurant sources locally
d	46-100%: (Locally) From within a 150 mile radius OR we do not serve meats	8				List the % of meats your restaurant sources locally OR state that you do not source meats
RS-23	Our meats are sourced:					
a	1-25%: (Regionally) From within a 400 mile radius	1				List the % of meats your restaurant sources regionally
b	26-50%: (Regionally) From within a 400 mile radius	3				List the % of meats your restaurant sources regionally
c	51-75%: (Regionally) From within a 400 mile radius	5				List the % of meats your restaurant sources regionally
d	76-100%: (Regionally) From within a 400 mile radius OR we do not serve meats	7				List the % of meats your restaurant sources regionally OR state that you do not source meats
RS-24	Our produce, meats, and/or beans:					
a	1-15%: Carry organic certification or are naturally grown	2				List the % of your restaurant's produce, meats, and/or beans that carry organic certification or are naturally grown
b	16-30%: Carry organic certification or are naturally grown	4				List the % of your restaurant's produce, meats, and/or beans that carry organic certification or are naturally grown
c	31-45%: Carry organic certification or are naturally grown	6				List the % of your restaurant's produce, meats, and/or beans that carry organic certification or are naturally grown
d	46-100%: Carry organic certification or are naturally grown	8				List the % of your restaurant's produce, meats, and/or beans that carry organic certification or are naturally grown

N	Nutrition	SPR Points	Yes	No	N/A	Validation
						<i>For each affirmative response, actions must be validated by providing a typed response that includes the information requested for each criteria. Qualifying criteria and their validation responses will be posted to the SPR website within your restaurant's profile for public viewing.</i>
	Our restaurant provides:					
N-1	half portions of select menu items or small plates (tapas)	2				List examples or provide the number of half portion menu items or small plates featured on your restaurant's menu
N-2	vegetarian/vegan fare	2				List examples or provide the number of vegan/vegetarian options featured on your restaurant's menu
N-3	menu items or side dishes marketed as healthier, lower calorie options than our traditional menu choices	2				List some examples of your restaurant's healthier menu items or sides
N-4	entrée items served with fruits and/or vegetables	2				List some examples of entrees served with fruits and/or vegetables at your restaurant
N-5	allergen-free options	2				List examples allergen-free options offered by your restaurant
N-6	calorie counts	2				Provide an example of a menu item and its calorie count that can be found on your restaurant's menu
N-7	low-sodium options	2				Provide at least one example of a low-sodium option on your restaurant's menu
N-8	organic, non-GMO ingredients in beverages or raw baking materials used for food	3				List examples of the organic, non-GMO beverages, their ingredients, or raw baking materials used for food

N-9	ancient grains (barley, farro, quinoa, polenta, amaranth, spelt, kamut, chia, sorghum, freekeh, teff, millet)	2			List examples of ancient grains served at your restaurant
N-10	low calorie salad dressings	2			List the low calorie salad dressings available at your restaurant
N-11	smaller sized soda options	2			List the sizes (in ounces) of smaller soda options offered at your restaurant
N-12	whole grain ingredients are used in children's meals	3			Provide examples of children's menu items that feature whole grains
N-13	fruits or vegetables are offered with children's meals	3			Type a statement testifying that your restaurant offers fruits or vegetables with children's meals
N-14	alternatives to soft drinks for children's meals	3			List some examples of alternatives to soft drinks for your restaurant's children's meals
N-15	lean proteins are used in children's meals	3			List some examples of lean proteins that are used in your restaurant's children's meals
N-16	low-fat, low-calorie, low-sugar, or low-sodium options for children's meals	3			List some examples of options (low-fat, low-calorie, low-sugar, or low-sodium) for children's meals at your restaurant
N-17	We use healthful, plant based oils for cooking and baking (containing predominantly monounsaturated and polyunsaturated fats - no trans-fat/partially-hydrogenated oils)	2			List the type(s) of oils (that meet the criteria) your restaurant uses in cooking
N-18	We have satisfied the requirements associated with earning Live Well Allegheny restaurant status. (Note: If your restaurant is located in Allegheny County, completing these requirements will earn you status as a LWA Restaurant in addition to your SPR designation. If your restaurant is located outside of Allegheny County, you will receive points toward your SPR designation by meeting LWA Restaurant requirements.)	3			Type a statement testifying to your restaurant's ability to meet Live Well Allegheny restaurant requirements
N-19	We are certified as an Eat Real Restaurant (http://eatreal.org)	3			Provide the date of certification as an Eat Real Restaurant