

## Snail of Approval Guidelines

There are no hard-and-fast requirements for a Snail of Approval restaurant. For that reason, we are including examples of the sorts of evidence that might make up a successful application. The example categories—good, better, best—reflect the fact that successful restaurants may be stronger candidates in some areas than in others. The evidence listed reflects the diversity of ways in which restaurants might qualify; *it is meant to be illustrative* rather than comprehensive. Please contact us with any questions.

| Evidence of...                                               | Good                                                                                                                                                                                                                                      | Better:<br>Good +...                                                                                                                                                                                                                                                            | Best:<br>Better +...                                                                                                                                                                                                                                         |
|--------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Good (good tasting, good for you)                            | <p>Kitchen in which food is prepared from scratch</p> <p>Positive reviews from local media and food bloggers</p> <p>High scores on recent food inspection reports</p>                                                                     | <p>Recent top-10 or top-20 awards from newspapers and/or food magazines</p>                                                                                                                                                                                                     | <p>Selection of chef or owner as US Terra Madre delegate</p> <p>Other national or international recognition or nominations (James Beard Award e.g.)</p>                                                                                                      |
| Clean (sustainable)                                          | <p>Local sourcing where possible</p> <p>Hormone-free, antibiotic-free proteins</p> <p>Meat is category 1-2 on Whole Foods animal welfare standards (no crates, no cages, enriched environment)</p> <p>Sustainable recycling practices</p> | <p>Organic sourcing; sourcing from OEFFA member farms</p> <p>Meat is category 3 on Whole Foods animal welfare standards (enhanced outdoor access)</p> <p>Fish on menu come from Monterey Bay Seafood Watch Green and Yellow categories (Best Choices and Good Alternatives)</p> | <p>Use of Slow Food Ark of Taste items on menu</p> <p>Meat is above category 3 on Whole Foods animal welfare standards (pasture centered to animal centered)</p> <p>Fish on menu come only from Monterey Bay Seafood Watch Green category (Best Choices)</p> |
| Fair (everyone in the chain of production is treated fairly) | <p>Zero use of beef from Ohio's DRC prison beef program, which undercuts producers</p> <p>Zero use of food from producers known to mistreat workers (e.g. Florida tomato growers, who provide most winter tomatoes)</p>                   | <p>Fair prices paid to farmers</p> <p>Fair wages paid to restaurant employees</p> <p>Fair to consumers: sourcing clear on menu or in restaurant</p>                                                                                                                             | <p>Availability of some reasonably priced menu items for consumers</p> <p>Health plan or similar provision for restaurant employees</p>                                                                                                                      |