

2017 Eat Out Woolworths Sustainability Award - criteria and entry form -

WHAT DOES SUSTAINABILITY MEAN?

Sustainability is engagement in practice that keeps the environment healthy, food production economically and socially viable, and understands the importance of supporting high-welfare standards in animal farming.

For more information on some of the words and terms used in the criteria see our [guide to criteria](#).

NOTE: All farmer, producer, supplier details and information entered on the form will be kept confidential. Farmers, producers and suppliers will need to be open to inspections. All supporting documentation and proof of claims per criterion per category must be supplied with the completed entry form. This includes certification and all contact information of suppliers.

IF A RESTAURANT SERVES ANY OF THE FOLLOWING, IT IS GROUNDS FOR ELIMINATION:

- [Foie gras](#)
- [Veal](#)
- [Suckling pig](#)
- [Pigs sourced from farms that use sow crates*](#)
- [SASSI red-list species](#)
- [Orange-listed prawns \(farmed or wild-caught\), unless ASC-certified prawns](#)
- [Species out of season \(seafood\)](#)
- [Caged rabbit](#)

* While serving pork from farms that use farrowing crates is not grounds for elimination, points will be deducted for the use thereof and bonus points awarded for those *not* using them. If you make use of dual sourcing, please indicate the percentage sourced from each supplier.

FOR EACH OF THE FOLLOWING, TICK THE APPROPRIATE BOX THAT MOST APPLIES TO YOUR RESTAURANT. ONLY SELECT A BOX IF THE CRITERION HAS BEEN MET CONTINUOUSLY FOR SIX MONTHS OR MORE. PLEASE PROVIDE CERTIFICATE OF PROOF IF 'NON GM' IS SELECTED OR ORGANIC CLAIMS ARE MADE IN ANY OF THE CATEGORIES. A BOX SHOULD BE TICKED ONLY IF PROOF CAN BE SUPPLIED. PLEASE DO NOT BE CONCERNED ABOUT TICKING ALL THE BOXES; BONUS POINTS WILL BE AWARDED FOR ACCURACY AND TRANSPARENCY.

RESPONSIBLE SOURCING

MENU

Please submit your current menu and your previous two menus, including all prices, to awards@eatout.co.za. Bonus points will be awarded for menus that are small and adaptable; offer plant-based and/or vegetarian options; include organic wine and/or biodynamic wine and/or wine from farms that carry the WWF-SA Conservation Champion logo; show preference of organic produce, when available; and offer non-feedlot meat. Points will be deducted for incorrect labelling.

FAIRTRADE

For each of the following, select only the points that most apply to your restaurant. Show your selection by typing/writing 'Y' in the relevant block(s). Only select a box if the criterion has been met continuously for six months or more.

- At least one Fairtrade-certified product is available on the menu
- Two or more Fairtrade-certified products are available on the menu
- No Fairtrade-certified products are available on the menu

PORK

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. (Note that points will be deducted for pork sourced from farms that use farrowing crates.) _____

- All pasture raised
- 50% or more is pasture raised
- Free range
- Commercial free range without farrowing crates
- Commercial free range with farrowing crates
- Commercial free range with enrichment
- Don't know (negative points unless supplier and farmers are on our lists)
- No GM feed used

EGGS (ALL POULTRY)

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. _____

Bonus points will be awarded for the following: Hens sold to reputable dealer or slaughtered on farm; no beak trimming; roosters remaining on farm; and the farm having its own hatchery.

- All pasture raised
- 60% or more is pasture raised
- 40% or more is pasture raised
- Free range
- Commercial free range
- Don't know
- No GM feed used

BROILERS (ALL POULTRY)

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. _____

- All pasture raised
- 60% or more is pasture raised
- 40% or more is pasture raised
- Free range
- Commercial free range
- Don't know
- No GM feed used

OTHER MEAT

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. _____

- All pasture raised
- 60% or more is pasture raised
- 40% or more is pasture raised
- Free range
- Commercial free range
- Don't know
- No GM feed used

DAIRY

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. _____

(Bonus points will be awarded for farms with naturally polled animals; male calves reared on farm; and all calves remaining with the nanny cow until six months old.)

- All pasture raised
- 60% or more is pasture raised
- 40% or more is pasture raised
- Free range

- Commercial free range
- Don't know
- No GM feed used
- Plant-based alternatives to dairy offered on the menu

TRANSPORT AND SLAUGHTER

I know the methods used by my supplier for the transport and slaughter of:

- Pork
- Poultry
- Other meat
- Seafood

(Bonus points)

The slaughter house does the following:

- Converts waste to energy for productive use;
- Uses biogas for electricity generation;
- Has a policy and systematic measures in place to reduce water use and effluent generation.

SUSTAINABLE SEAFOOD

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. If you serve 'line fish' or 'shellfish' on the menu, please provide full details on what type of line fish/shellfish (common name, species name if possible, and when the species is served in terms of seasonality.) Farm names are required; please ask your suppliers. _____

WILD-CAUGHT SPECIES

- 100% wild caught
- 80% or more locally sourced; 20% or less imported
- Minimum 80% WWF-SASSI green-listed/Marine Stewardship Council (MSC) certified
- All species information is easily accessible by patrons
- WWF-SASSI orange-listed species with no explanation on improvement projects
- Only WWF-SASSI green-listed species on menu
- Sourcing from small-scale fishers
- Species that are in WWF-SASSI improvement projects and are noted on the WWF-SASSI list by the improvement icon
- Serve WWF-SASSI orange-listed species but actively promote/or provide WWF-SASSI green-listed alternatives for patrons to choose

FARMED SPECIES

- 60% of the species is locally sourced; 40% can be imported
- All species information is easily accessible by patrons
- 80% of the species is WWF-SASSI green-listed/Aquaculture Stewardship Council (ASC) certified (max 20% on the WWF-SASSI orange list or not assessed by WWF-SASSI)
- Some WWF-SASSI orange-listed species
- Only WWF-SASSI green-listed species on the menu
- If species is locally farmed, know the farm name and region, and what type of farming method is used

BIODIVERSITY AWARENESS

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Farm names are required; please ask your suppliers. _____

-
- Alternatives to palm oil used
 - Diversity of crops
 - Organic with high welfare
 - Farm registered and works with Landmark Foundation
 - Farm works with Baboon Matters Trust
 - Demeter-certified farms (copy of certification to be included)
 - Other (Please specify) _____

FRESH PRODUCE

Insert farmer, supplier and/or producer names. If you have multiple, please indicate the percentage sourced from each. Differentiate between own farm, organic, biodynamic and responsible foraging.

Bonus points for using agro-ecological methods, short foods and local artisanal producers.

- Own garden (please indicate percentage used from own garden) _____
- 80% or more of menu sourced within 150 km of restaurant
- 50% or more of menu sourced within 150 km of restaurant
- Less than 50% of menu sourced within 150 km of restaurant
- 80% or more of menu sourced from small producers

- 50% or more of menu sourced from small producers
- Less than 50% of menu sourced from small producers

COMMUNITY IMPACT

Insert proof of claims such as articles, testimonials and images.

RESPONSIBLE MARKETING

Bonus points for using agro-ecological methods, short foods and local artisanal producers.

- Ethical claims are known to be true and are updated when changes occur
- Educate local community and customers, and promote ethical awareness
- Please give more information on the above: _____

- FOH and managerial staff are knowledgeable on sustainable practices and pass that information on to customers
- Valid certifications, collaborations and associations
- Please give more information on the above: _____

LABOUR CONDITIONS

Payment:

- Payments are documented with a pay slip for all staff
- Waiters – tips only
- Waiters – minimum wage and tips
- Other staff – minimum wage
- Benefits e.g. pension
- Waiters – more than min wage
- Pooled tips for non-waiters
- Other staff – more than minimum wage
- Promote further development by providing training
- Transport arranged for staff

Working hours:

- Permanent staff expected to work 45 hours per week or less

• Permanent staff are expected to work 46 hours or more on average per week but receive overtime pay or are given leave in lieu of overtime

• Permanent staff are expected to work 46 hours or more on average per week with no overtime pay or leave in lieu of overtime

Employment contracts:

• Enter into legally binding, written contract of employment with all permanent workers, signed and understood by worker and employer, that includes job description, pay rate, hours, overtime regulation, social benefits, annual paid leave, maternity leave protection of worker from loss of pay in case of illness, disability or accident, and notice period for termination.

• Temporary workers employed for a period of three months or more have legally binding written contract of employment with job description, signed by employee and employer

• Meal and work breaks are granted

Occupational health and safety:

• Adherence to OHS act

• Adequate emergency first-aid facilities, equipment and trained first-aid staff to meet any foreseeable emergency situations

Community

• Purchase from co-ops or participatory guarantee systems (PGS)

• Provide training for unskilled staff

• Give back to the community

Please provide your motivation of the above, including any upskilling, giving back, community projects, BEE compliance and enterprise development.

ENVIRONMENTAL IMPACT

Please indicate the ways in which you have positively impacted your environment.

• Use whole animal as far as possible

• Reuse food as far as possible

• Portion sizes small enough to avoid waste

• Biodegradable doggy bags

• Composting

• No existing policy on responsible waste management

Other (please provide more detail):

Energy efficiency

- Natural ventilation
- Certified energy-management programme in place
- Energy-efficient kitchen equipment
- Occupancy sensors used as far as possible
- Use of energy-efficient lighting including CFLs and LEDs

Please explain your energy-saving behaviours (100 words):

Water saving

- Serve tap and bottled water
- Serve bottled water only
- Serve filtered tap water only
- Use motion-sensor taps and low-flow water taps
- Greywater system in place
- Eco-friendly cleaning products (please list products used)

- Harvest and use rainwater wherever possible

Please explain your water-saving behaviours (±100 words):

Recycling

- Paper
- Metal
- Glass
- Packaging returns
- Food waste

Please explain your recycling behaviours (100 words):

Thank you for completing this entry form. Scores will be allocated based on the criteria that apply to your restaurant. Entries close on **31 August 2017** and judging will commence thereafter. The winner will be announced at the Eat Out Mercedes-Benz Restaurant Awards in November.