

2019

EAT OUT WOOLWORTHS SUSTAINABILITY AWARD

**RECOGNISING THAT
THE HEALTH OF HUMANS,
ANIMALS AND ECOSYSTEMS ARE
INTERCONNECTED**



*Sustainability is synonymous with local and seasonal produce, and this award seeks to honour the restaurants that understand their responsibility in providing sustainable alternatives that are mindful of environment health, our health and social justice, and understand the importance of supporting higher animal welfare standards in farming. Restaurants are judged within three categories: **Responsible Sourcing, Community Impact and Environmental Impact.***

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



FOIE GRAS



VEAL



SUCKLING PIG



CAGED RABBIT



SASSI RED-LISTED SPECIES



RED-LISTED PRAWNS

(farmed or wild-caught)
unless orange-listed or ASC-certified
prawns are sourced, which are now
available in South Africa



SPECIES OUT OF SEASON
(seafood)



**PIGS SOURCED FROM FARMS
THAT USE SOW CRATES AND
FARROWING CRATES**

1. For more information on some of the terms used in the criteria, see our [glossary](#).

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

3. For each of the categories that follow, select only the appropriate block that most applies to your restaurant. Only select a block if the criterion has been met continuously for six months or more.

4. Please provide proof of claims, where necessary, in all of the categories. Proof of claims are important for assurance purposes and to validate claims made.

1. RESPONSIBLE SOURCING

MENU

Submit current menu, including all prices, to awards@eatout.co.za.

Bonus points will be awarded for the following:

Menus that are small and adaptable ☐

Offer plant-based and/or vegetarian options ☐

Include organic wine and/or biodynamic

wine and/or wine that carries the WWF-SA

Conservation Champion logo ☐

Gives preference to organic ☐

Please tell us how your sustainable philosophy translates in your menu:

BONUS
POINTS

HEALTHIER OPTIONS

Do you offer any of the following?

- | | |
|---|--|
| <input type="checkbox"/> CHILDREN'S MENU WITH HEALTHY OPTION
(submit menu) | <input type="checkbox"/> SMALLER PORTION SIZES
FROM ADULT MENU FOR KIDS |
| <input type="checkbox"/> TAP WATER FOR CHILDREN | <input type="checkbox"/> HEALTHIER COOKING METHODS
(e.g steaming, grilling) |
| <input type="checkbox"/> HEALTHIER SUGAR ALTERNATIVE
(e.g coconut blossom sugar, Xylitol, other) | <input type="checkbox"/> HEALTHIER SWAPS
(e.g salad for chips / sweet potato) |
| <input type="checkbox"/> GLUTEN-FREE OPTIONS | <input type="checkbox"/> PLANT-BASED OPTIONS |

FAIRTRADE

Please tick the tick box that applies

- ☐ AT LEAST ONE FAIRTRADE-CERTIFIED
PRODUCT IS AVAILABLE ON THE MENU
- ☐ TWO OR MORE FAIRTRADE-CERTIFIED
PRODUCTS ARE AVAILABLE ON THE MENU

*Please indicate which Fairtrade product you offer and
the name of the product*

- ☐ SUGAR ☐ WINE ☐ COFFEE ☐ CHOCOLATE

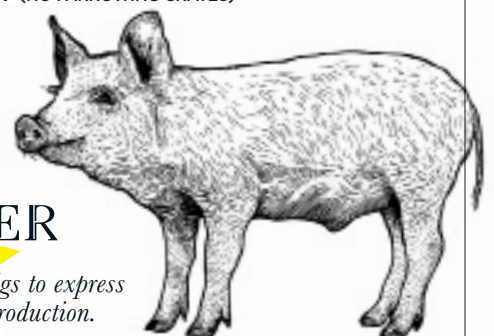


PORK

Bonus points will be awarded for the following:

- Chef personally visited farm* ☐
- Chef personally spoke to farmer/
producer* ☐
- No tail docking* ☐
- No castration* ☐
- No teeth clipping* ☐
- Animals born and bred on farm* ☐

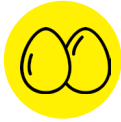
- | | | |
|---|---|--|
| <input type="checkbox"/> ALL PASTURE RAISED | <input type="checkbox"/> FREE RANGE | <input type="checkbox"/> COMMERCIAL FREE RANGE WITHOUT
ENRICHMENT (NO FARROWING CRATES) |
| <input type="checkbox"/> NO GM
FEED USED | <input type="checkbox"/> COMMERCIAL FREE RANGE WITH
ENRICHMENT | |



SOMETHING TO CONSIDER

*Caged production systems, such as sow and farrowing crates, do not permit pigs to express
natural behaviour and many countries are being asked to ban this type of production.*

*Indigenous breeds are key to sustainable pig farming in response to climate change. South Africa has two indigenous pig breeds. The
black-and-white spotted Kolbroek and primarily black-coloured Windsnyer are very suitable for free-range and pasture-raised production.*



EGG LAYERS (ALL POULTRY)

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/
producer ☐

Spent hens sold to reputable dealer ☐

Slaughtered on farm ☐

No beak trimming ☐

The farm has its own hatchery ☐

☐ ALL PASTURE RAISED

☐ 60% OR MORE IS
PASTURE RAISED

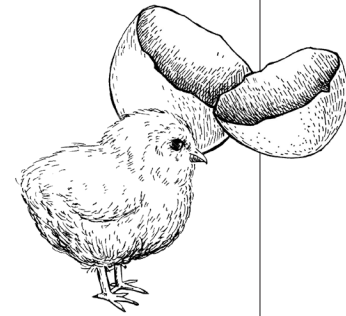
☐ 40% OR MORE IS
PASTURE RAISED

☐ FREE RANGE

☐ COMMERCIAL
FREE RANGE

☐ BARN RAISED /
CAGE FREE

☐ NO GM FEED USED



*The majority of egg-layer
hens are kept in cages in
South Africa.*

*There is also no legal
definition for free range in
South Africa.*



BROILERS (ALL POULTRY)

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/
producer ☐

Indigenous breeds used ☐

Free-range feed used ☐

Sprouting feed used ☐

☐ ALL PASTURE RAISED

☐ 60% OR MORE IS
PASTURE RAISED

☐ 40% OR MORE IS
PASTURE RAISED

☐ FREE RANGE

☐ COMMERCIAL
FREE RANGE

☐ BARN RAISED /
CAGE FREE

☐ NO GM FEED USED



SOMETHING TO CONSIDER

Broilers are generally not kept in cages.



BEEF

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/
producer ☐

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.


☐

ALL PASTURE RAISED

☐

60% OR MORE IS
PASTURE RAISED

☐

40% OR MORE IS
PASTURE RAISED

☐

FEEDLOT

☐

FREE RANGE

☐

COMMERCIAL
FREE RANGE

☐

NO GM FEED USED

SOMETHING TO CONSIDER

Due to the faster growth of grain-fed cattle, farmers can get them to market much sooner. That higher turnover means better margins, and should mean lower prices for consumers of grain-fed beef.

If the cost of grass-fed fillet is prohibitive, venture into the cheaper and more adventurous cuts when going grass-fed, and educate your customers on the importance of nose-to-tail consumption.



LAMB

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/
producer ☐

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.


☐

ALL PASTURE RAISED

☐

60% OR MORE IS
PASTURE RAISED

☐

40% OR MORE IS
PASTURE RAISED

☐

FEEDLOT

☐

FREE RANGE

☐

COMMERCIAL
FREE RANGE

☐

NO GM FEED USED

BONUS
POINTS

OTHER MEAT

(E.G GAME/VENISON/OSTRICH/RABBIT ETC)

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/
producer ☐

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

☐

ALL PASTURE RAISED

☐

60% OR MORE IS
PASTURE RAISED

☐

40% OR MORE IS
PASTURE RAISED

☐

WILD-CAUGHT
(NOT SENT TO
ABATTOIR)

☐

FREE RANGE

☐

COMMERCIAL
FREE RANGE

☐

NO GM FEED USED

☐

FEEDLOT

BONUS
POINTS

DAIRY

Bonus points will be awarded for the following:

Chef personally visited farm ☐

Chef personally spoke to farmer/producer ☐

Grass-fed (not grain-fed) ☐

Naturally polled animals ☐

Male calves reared on farm ☐

All calves remain with nanny cow until six
months old ☐

No dehorning ☐

Small herd sizes (less than 50) ☐

Dual purpose breeds (eg Fleckvieh / Simmentaler) ☐

No routine antibiotics ☐

No antibiotics used in final product as preservative ☐

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

☐

ALL PASTURE RAISED

☐

60% OR MORE IS
PASTURE RAISED

☐

40% OR MORE IS
PASTURE RAISED

☐

FREE RANGE

☐

PLANT-BASED
ALTERNATIVES
TO DAIRY OFFERED

☐

COMMERCIAL
FREE RANGE

☐

NO GM FEED USED

☐

FEEDLOT

BONUS
POINTS

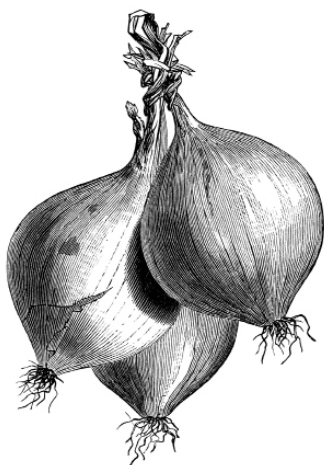
FRESH PRODUCE

(FRUIT/VEGETABLES/HERBS/OTHER)

Bonus points will be awarded for the following:

Supporting local emerging farmers ☐

Supporting small-scale growers ☐



Insert farmer, supplier and/or producer names. If you have multiple suppliers, please indicate the percentage sourced from each. Differentiate between growing methods and responsible foraging.

☐

ORGANIC

☐

DEMETER-CERTIFIED

☐

PERMACULTURE

☐

NON-GM

☐

AGRO-ECOLOGY

☐

SMALL-SCALE/FAMILY FARM

OTHER: _____

SELECT CARBON FOOTPRINT OF PRODUCE

☐

USE OF OWN GARDEN SPECIFY % OF MENU FROM OWN GARDEN _____ %

☐

80% OR MORE OF MENU SOURCED WITHIN 150KM OF RESTAURANT

☐

50% OR MORE OF MENU SOURCED WITHIN 150KM OF RESTAURANT

☐

LESS THAN 50% OR MORE OF MENU SOURCED WITHIN 150KM OF RESTAURANT

☐

80% OR MORE OF MENU SOURCED FROM SMALL PRODUCERS

☐

50% OR MORE OF MENU SOURCED FROM SMALL PRODUCERS

☐

LESS THAN 50% OR MORE OF MENU SOURCED FROM SMALL PRODUCERS



SUSTAINABLE SEAFOOD

(E.G FARMED KOB – DUSKY KOB, ARGYROSONOMUS JAPONICUS, COMMONLY CALLED BOER-KABELJOU OR KABELJOU)

Bonus points will be awarded for the following:

Staff and/or chef has attended
WWF-SASSI training

☐

Insert farm, supplier and/or producer names. If you have multiple suppliers, please indicate the percentage sourced from each. If you serve 'line fish' or 'shell fish', please provide full details on what type of line fish/shell fish (common name, species name, if possible, and when the species is served in terms of seasonality)

WILD CAUGHT SPECIES

☐

100% WILD CAUGHT

☐

ALL SPECIES INFORMATION IS EASILY ACCESSIBLE BY PATRONS

☐

SOURCING DIRECTLY FROM SMALL-SCALE FISHERS THROUGH ORGANISATIONS, AT MARKETS OR AT HARBOURS

☐

80% OR MORE LOCALLY SOURCED; 20% OR LESS IMPORTED

☐

WWF-SASSI ORANGE-LISTED SPECIES WITH NO EXPLANATION ON IMPROVEMENT PROJECTS

☐

SPECIES THAT ARE IN WWF-SASSI IMPROVEMENT PROJECTS AND ARE NOTED ON THE WWF-SASSI LIST BY THE IMPROVEMENT ICON

☐

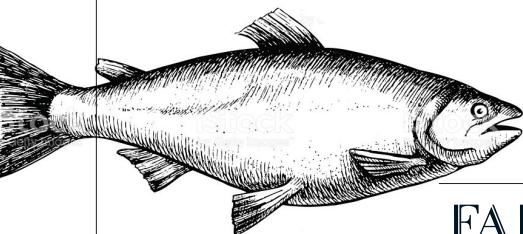
MINIMUM 80% WWF-SASSI GREEN-LISTED/MARINE STEWARDSHIP COUNCIL (MSC) CERTIFIED

☐

ONLY WWF-SASSI GREEN-LISTED SPECIES ON MENU

☐

SELL WWF-SASSI ORANGE-LISTED SPECIES BUT ACTIVELY PROMOTE OR PROVIDE WWF-SASSI GREEN-LISTED ALTERNATIVES FOR PATRONS TO CHOOSE



**Please note that serving WWF-SASSI red-listed species results in elimination (disqualification). The red-listing of a species is based on a scientific process that looks at species stock status, catch method and management, and where it was caught. To fully understand how a species is listed using the traffic light system, please visit www.wwf.org.za/sassi*

FARMED SPECIES

☐

60% OF THE SPECIES IS LOCALLY SOURCED; 40% CAN BE IMPORTED

☐

WWF-SASSI ORANGE-LISTED SPECIES

☐

ALL SPECIES INFORMATION IS EASILY ACCESSIBLE BY PATRONS

☐

ONLY WWF-SASSI GREEN-LISTED SPECIES ON THE MENU

☐

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)

2. COMMUNITY IMPACT

Tell us more about your community work and insert proof of claims such as articles, testimonials or images

ARTISANAL PROCUREMENT

☐ BREAD & OTHER BAKED GOODS

☐ CONFECTIONERY

☐ CHEESE

☐ PRESERVES (JAMS, PICKLES, CHUTNEYS, ETC.)

☐ MEAT PRODUCTS (SAUSAGES / CURED MEATS / CHARCUTERIE, ETC.)

☐ ALCOHOL (WINE / BEER)

☐ OTHER

SOMETHING TO CONSIDER

The artisanal process requires a specific knowledge, caring or philosophy, and is most often carried out by hand. Artisanal foods are mostly associated with fresh, non- or minimally processed ingredients that are often locally sourced.



RESPONSIBLE MARKETING

EDUCATE LOCAL COMMUNITY AND CUSTOMERS, AND PROMOTE SUSTAINABLE AWARENESS

Explain how:

☐ SUSTAINABLE CLAIMS ARE KNOWN TO BE TRUE AND ARE UPDATED WHEN CHANGES OCCUR

☐ FOH AND MANAGERIAL STAFF ARE KNOWLEDGEABLE ON SUSTAINABLE PRACTICES AND PASS THAT INFORMATION ON TO CUSTOMERS

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 MINIMUM 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. IT INCLUDES A 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



GENDER EQUALITY

GENDER BREAKDOWN OF DIVERSITY IN THE KITCHEN

MALE: _____ % FEMALE: _____ %

PAID MATERNITY LEAVE - LIST NUMBER OF MONTHS

MALE: _____ MONTHS FEMALE: _____ MONTHS

SOMETHING TO CONSIDER

In Europe, the average male receives +- 2 months paternity leave

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



STAFF CARE

☐ PROVIDE TRAINING FOR UNSKILLED STAFF

Do staff receive training on nutrition and healthy eating?

☐ ALL STAFF

☐ JUST CHEFS

☐ JUST FRONT OF HOUSE

MOTIVATION TO INCLUDE MENTION OF ANY UPSKILLING, GIVING BACK, COMMUNITY PROJECTS, BEE COMPLIANCE AND ENTERPRISE DEVELOPMENT

INFLUENCER

Tell us how you influence change for the better in your community?

☐

DO YOU FACILITATE PEER-TO-PEER DISCUSSION WITH RESTAURANTS AND CHEFS?

☐

DO YOU FACILITATE WORKSHOPS FOR THE PUBLIC / STAFF?

☐

DO YOU COMMUNICATE MESSAGES AROUND SUSTAINABILITY VIA SOCIAL MEDIA OR OTHER CHANNELS?

☐

DO YOU HAVE PROCUREMENT SPECIFICATIONS THAT YOU SHARE WITH YOUR SUPPLIER?

3. ENVIRONMENTAL IMPACT

Select the ways in which you help to reduce the environmental impact of your business:

Examples:

☐

USE WHOLE ANIMAL AS FAR AS POSSIBLE

☐

PORTION SIZES SMALL ENOUGH TO AVOID WASTE

☐

BIODEGRADABLE DOGGY BAGS

☐

COMPOSTING

☐

EXISTING POLICY ON RESPONSIBLE WASTE MANAGEMENT

☐

ALTERNATIVES TO PALM OIL USED

☐

MEAT-FREE MONDAYS

☐

SOURCE NON-GM SOYA

☐

SOURCE NON-GM MAIZE

☐

NO PLASTIC STRAWS

☐

NO PLASTIC BOTTLES

100 WORDS TO EXPLAIN WASTE AND FOOD MANAGEMENT BEHAVIOURS



TRANSPORT AND SLAUGHTER

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

☐

PORK

☐

POULTRY

☐

OTHER MEAT

☐

SEAFOOD

☐

CONVERTS WASTE TO ENERGY FOR PRODUCTIVE USE

☐

BOIGAS USAGE FOR ELECTRICITY GENERATION

☐

HAS A POLICY AND SYSTEMATIC MEASURES IN PLACE TO REDUCE WATER USE AND EFFLUENT GENERATION

☐

HAVE YOU VISITED ANY OF THESE ABATTOIRS

Submit proof of claim

Submit proof of claim



ENERGY EFFICIENCY

☐

NATURAL VENTILATION

☐

CERTIFIED ENERGY-MANAGEMENT PROGRAM IN PLACE

☐

ENERGY-EFFICIENT KITCHEN EQUIPMENT

☐

OCCUPANCY SENSORS USED AS FAR AS POSSIBLE

☐

USE ENERGY-EFFICIENT LIGHTING, INCLUDING CFLS AND LEDS

100 WORDS TO EXPLAIN ENERGY-SAVING BEHAVIOURS



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

☐

HARVEST AND USE RAINWATER WHEREVER POSSIBLE

LIST PRODUCTS USED & WRITE UP TO 100 WORDS TO EXPLAIN WATER-SAVING BEHAVIOURS



RECYCLING



PAPER



METAL



GLASS



PACKAGING
RETURNS



FOOD WASTE

100 WORDS TO EXPLAIN RECYCLING BEHAVIOURS



SOMETHING TO CONSIDER

Plastic is choking our oceans and contaminating the food chain. The David Suzuki Foundations estimates more than 1 million birds and marine animals die each year from the plastic in the ocean. In 2009 in Australia, the New South Wales town of Bundanoon voted to ban bottled water out of concern for the environment and the health of the local community.

THE IMPORTANCE OF BIODIVERSITY

*What do you believe about the importance of biodiversity?
How can we maintain or achieve this in South Africa through what you offer to your cutomers?*

EAT OUT

**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 2019
