

Snail of Approval Guidelines and Standards

Slow Food North Shore envisions these standards as guiding principles to embodying core Slow Food values. We understand that practicing Slow Food values is a process based on commitment, passion, and practicality, not on a rubric of metrics. Therefore, applicants need only meet 80% of the criteria listed below to be considered for the **Snail of Approval** – with the goal of reaching 100%!

GOOD

Seasonal: Menu emphasizes use of seasonal, fresh, local produce.

Taste: Menu offers fresh and wholesome ingredients; food is prepared with care and craft.

Artisanal: Presents fine food created by their own or the hands of other artisans; traditional foods are true to their cultural heritage.

Authentic: Heirloom varieties and heritage breeds are true to their evolutionary history and incorporated in menus and products.

CLEAN

Sustainable: Establishment uses natural products free of additives and strives to incorporate local, seasonal foods on the menu as much as possible¹ with regard to provenance and production methods. Uses meats, dairy, fish, and shellfish that have been produced responsibly, sustainably, and humanely from reputable providers. Produce is grown and harvested with methods that have a positive impact on our local ecosystems and promotes biodiversity.

Low Impact: Produces food using products and processes that minimize waste and impact of food production/distribution (e.g., avoids single-use, non-recyclable packaging/products; participates in recycling/composting and low-carbon delivery programs).

Connected: Aims to communicate regularly with distributors and producers about the quality of, and production and processing of, produce and product. Regular dialogue ensures traceability and a commitment to food safety.

FAIR

Local/Regional Sourcing: Where applicable, make an effort to procure food sources from the local area, beginning with the North Shore, LI and extending out through the Northeast region. **Awareness:** Establishment

includes outreach and education for customers on the source of the products used.

Fair Business and Labor Practices: Contributes to the quality of life in North Shore, LI and the area through fair employment practices; purchases ingredients produced by people who are treated with dignity and justly compensated for their labor.

Humane: Humans and animals are treated with dignity and respect, from farm to table. Use of growth hormones and antibiotics is limited. Animals are free to move and not confined. Managers and caretakers are thoroughly trained, skilled and competent in animal husbandry and welfare.

Community: Contributes to the uniqueness and richness of the North Shore, LI area food community. Involved in advancing the awareness of Slow Food principles in the community through sharing time, talent, knowledge, and/or resources.

Please contact us with any questions you may have about these standards by emailing us at info@slowfoodnorthshore.org, visiting our Facebook page, or visiting our website at www.slowfoodnorthshore.org