



RESTAURANT / BAR / CATERER / BAKERY SCORECARD

Date:

Business Name: **(RED CAPS)**

Business Type:

City:

Website:

Number of years in business:

Persons Interviewed: (Name / title)

Snail Committee: (List the interviewers)

Approval recommendation to the board: **(RED CAPS)**

The Snail of Approval follow-up interview should be conducted by at least three committee members, each adding scores to the check-list. Passing score is 70% of total possible points. *Note: Depending on the food producer, some questions may result in a n/a. Fractional points are encouraged.*

	GOOD 1 Point	GREAT 2 Points	EXCELLENT 3 Points	SCORE	COMMENTS
GOOD: Quality, flavorsome, healthy food					
Seasonality	Menu changes sometimes; produce is not always seasonal or local.	Menu often emphasizes fresh, local produce and/or seasonal produce that is not always local.	Menu always emphasizes fresh, seasonal, local produce.	X: X: X:	

	GOOD 1 Point	GREAT 2 Points	EXCELLENT 3 Points	SCORE	COMMENTS
Artisan / Quality	Less than 25% of menu items are prepared by hand or from scratch.	Food is often prepared with care and craft by cooks' own hands or other artisans.	Food is always prepared with care and craft by cooks' own hands or other artisans.	X: X: X:	
Cultural Connection / Traditional Culinary Techniques	Food is made well and strives to adhere to its culinary traditions.	Food is made well and adheres to its culinary traditions. When appropriate, dishes/ingredients are labeled with the correct name, but don't consistently name any culture or community.	Chef/staff have a deep connection to the food served. The food is made well and adheres to its culinary traditions. When appropriate, dishes/ingredients are listed with the name of the culture or community from which they come.	X: X: X:	
Heirloom and Ark of Taste Ingredients	Has incorporated heirlooms and heritage breeds.	Often incorporates heirloom varieties and heritage breeds into occasional or special dishes.	Heirloom varieties and heritage breeds are regularly incorporated into menus and products.	X: X: X:	
CLEAN:					
Local / Regional Sourcing	Less than 30% of key ingredients are from regional or local sources.	At least 50% of key ingredients are from regional or local sources.	At least 75% of key ingredients are from regional or local sources.	X: X: X:	

	GOOD 1 Point	GREAT 2 Points	EXCELLENT 3 Points	SCORE	COMMENTS
Sustainable Sourcing	Less than 25% of key ingredients are produced responsibly and sustainably.	More than 50% of key ingredients are produced responsibly, sustainably, and humanely from reputable providers.	More than 70% of key ingredients are produced responsibly, sustainably, and humanely from reputable providers.	X: X: X:	
Clean, local Foodways / Traceability The benefits of a short distribution chain: retains freshness in produce, reduces costs, and supports the local economy.	Knows a few of the purveyors who produce key ingredients, but much of the food is delivered by large distributors.	Knows most of the purveyors who produce key ingredients.	Fosters relationships and has regular dialogue with food producers to ensure traceability and food safety.	X: X: X:	
Low Impact / Waste Management Examples: sustainable packaging, repurposes food scraps, donates extra food	Participates in recycling and/or composting programs. Has begun to minimize single-use plastic containers and styrofoam.	Participates in recycling and/or composting. Uses eco-friendly to-go containers.	Participates in recycling and composting. Biodegradable or eco-friendly packaging. Actively minimizes food waste and impact during all points of food production.	X: X: X:	
FAIR: Accessible prices for consumers, fair					

	GOOD 1 Point	GREAT 2 Points	EXCELLENT 3 Points	SCORE	COMMENTS
pay and safe working conditions for employees					
Ethical Sourcing	Fairly compensates less than 30% of the people who produce the key products or ingredients used in the restaurant.	Fairly compensates more than 50% of the people who produce the key products or ingredients used in the restaurant.	Fairly compensates more than 70% of the people who produce the key products or ingredients used in the restaurant.	X: X: X:	
Fair Labor / Business Practices Examples: provides insurance, flexible schedule, space for creativity, work-life balance attempts. Employees are happy at work, mentorship and learning opportunities.	Compensates employees fairly and offers a safe working environment. Non-discriminatory hiring practices.	Actively strives to offer employees more than fair wages and a safe working environment. •Non-discriminatory hiring practices • Open door policy • Learning opportunities	Serves as an example of positive workplace culture and environment within the Greater Olympia / Seattle food community.	X: X: X:	

	GOOD 1 Point	GREAT 2 Points	EXCELLENT 3 Points	SCORE	COMMENTS
Animal Welfare	About half of the animal-based products (meat, dairy, eggs) are sourced from producers who treat the animals humanely, do not use growth hormones, and limit the use of antibiotics.	Almost always sources animal-based products (meat, dairy, eggs) from producers who do not use growth hormones, limit the use of antibiotics, and treat their animals humanely.	All animal-based products are sourced from producers who do not use growth hormones, limit the use of antibiotics, and treat their animals humanely. Does not purchase animal-based ingredients from large-scale or industrial farms.	X: X: X:	
For All:					
Customer / Staff Education Examples: education via farmstand, social media, training, educational classes/events, etc.	Limited staff education and customer outreach regarding provenance of food.	Occasionally features information and outreach materials on sourcing, farmers, or artisans.	Prioritizes delivering educational information to staff and customers regarding the provenance of food and sustainable farming methods. Actively engages customers with activities like tours and events to help connect them to their food and local foodways.	X: X: X:	
Community	Contributes to the uniqueness and richness of Greater Olympia / Seattle's food community.	Contributes to the uniqueness and richness of Greater Olympia / Seattle's food community. Shares time, talent, knowledge or resources to advance Slow Food Principles.	Contributes to the uniqueness and richness of Greater Olympia / Seattle's food community. Shares time, talent, knowledge or resources to advance Slow Food principles. Collaborates with others in the food community.	X: X: X:	

NOTES / OVERALL COMMENTS:

What would receiving this award mean to you? (Answer from national evaluation application.)