



Thank you for your interest in the **Montana Farm to Restaurant Connection** (restaurants, delis, cafeterias) or **Market Connection Program** (wholesalers, distributors, retail grocery markets). WSE has carefully designed the **Food Service Sustainability Criteria** questionnaire to reflect the characteristics consumers demand in sustainable dining & shopping experiences. The questionnaire measures a business's commitment to the triple bottom-line of sustainability—People, Planet, and Profit.

If your interest is in the **Sustainability Pledge option**, this criteria is for your use as benchmarks toward more sustainable practices and eventual certification. If you choose to apply for the **Certificate of Sustainability** option, you are required to complete and sign this legally binding affidavit and provide accompanying documentation. We will use your responses not only to verify your claims, but also to learn more about how your efforts contribute to Western Sustainability Exchange's mission of:

**"Advancing sustainable practices that enhance economic opportunities which preserve open space, wildlife habitat, farm and ranchlands and quality of life for future generations."**

We encourage you to call us at (406) 222-0730 to discuss any questions or concerns that you may have. **WSE also may contact you if we need additional information.**

To learn more about Western Sustainability Exchange, please visit:

**[www.westernsustainabilityexchange.org](http://www.westernsustainabilityexchange.org)**

Welcome aboard the journey to sustainability,

*Annie Conley*

Annie Conley  
Market Connection Program Director  
Western Sustainability Exchange



## Food Service Sustainability Criteria© Questionnaire

|                         |  |            |
|-------------------------|--|------------|
| <b>Name of Business</b> | <b>Date</b>                            |            |
| <hr/>                   | <hr/>                                  |            |
| <b>Contact Name</b>     | <b>Title</b>                           |            |
| <hr/>                   | <hr/>                                  |            |
| <b>Mailing Address</b>  | <b>Physical Address (if different)</b> |            |
| <hr/>                   | <hr/>                                  |            |
| <b>City</b>             | <b>State</b>                           | <b>Zip</b> |
| <hr/>                   | <hr/>                                  | <hr/>      |
| <b>Phone #1</b>         | <b>Phone #2</b>                        |            |
| <hr/>                   | <hr/>                                  |            |
| <b>E-mail</b>           | <b>Website</b>                         |            |
| <hr/>                   | <hr/>                                  |            |

### 1. Use of Sustainable Cuisine:

**WSE would like to know what aspect of sustainable food is most important to you.**

**Please rate the importance of each of the following in your food purchasing decisions on a scale of 1-3, one being most important and 3 being least important:**

Sustainably produced food? \_\_\_\_ Organic food? \_\_\_\_ Locally produced food? \_\_\_\_

What were your gross purchases from local farmers, ranchers, and food businesses in the most recent 12-month accounting period? (Please provide copies of receipts or accounting spreadsheets. This information will be kept strictly confidential)

What were your total gross food purchases for the same accounting period? \_\_\_\_\_

Please provide further information on these local purchases:

| Purchase value |  | WSE Certified<br>Producer | MT or USDA<br>Certified Organic | Local, with<br>no certification | % of total purchasing<br>in sector (optional) |
|----------------|--|---------------------------|---------------------------------|---------------------------------|---|
| \$ _____       | Meats  | <input type="checkbox"/>  | <input type="checkbox"/>        | <input type="checkbox"/>        | _____   |
| \$ _____       | Vegetables/Fruit   | <input type="checkbox"/>  | <input type="checkbox"/>        | <input type="checkbox"/>        | _____   |
| \$ _____       | Grain Products   | <input type="checkbox"/>  | <input type="checkbox"/>        | <input type="checkbox"/>        | _____   |
| \$ _____       | Dairy  | <input type="checkbox"/>  | <input type="checkbox"/>        | <input type="checkbox"/>        | _____   |
| \$ _____       | Prepared Foods (e.g.<br>salsa, tea, cereal, wine, chocolate, etc.) | <input type="checkbox"/>  | <input type="checkbox"/>        | <input type="checkbox"/>        | _____   |



**Explain how you promote sustainable cuisine:**

- I use advertising dollars to promote use of sustainable food
- I use the menu to promote sustainable food
- I train waitstaff to promote sustainable food
- I promote specific farmers & ranchers
- I use sustainable food but have no specific promotion for it
- Other \_\_\_\_\_

**2. Sustainable Business Practices:** Sustainable business practices not only protect the environment, reduce your carbon footprint and reduce waste, they can improve a business's bottom line. In turn, some of the savings delivered can be reinvested in supporting local, sustainably produced food.

Have you developed and consistently follow a Sustainable Practices Policy? Yes (Please supply copy) No

**Do you conserve water by:** (Please provide proof such as pictures and/or receipts)

Planting native drought resistant plants? Yes No NA

Using drip irrigation? Yes No

Using water catchment & reuse (i.e. rain barrel)? Yes No

**Do you reduce water use in kitchen with:** (Please provide proof such as pictures, copies of appliance documentation and/or receipts)

Lowflow faucets in non-fill prep sinks? Yes No NA

Lowflow faucets in hand washing sinks? Yes No NA

Lowflow pre-rinse spray valves? Yes No NA

On demand sink disposal? Yes No NA

Other: \_\_\_\_\_

**Do you reduce water use in bathroom with:** (Please provide proof such as pictures, copies of appliance documentation and/or receipts)

Lower water use toilets, i.e.

Dual flush Yes No

High Efficiency Yes No

Composting Yes No

Lower water use urinals i.e.

High Efficiency? Yes No

Waterless? Yes No

Lower water use faucets i.e.

Automatic: Yes No

Touchless Yes No

Lowflow Yes, (flow rate \_\_\_\_\_) No

Other: \_\_\_\_\_

Miscellaneous:

Do you serve water to customers only upon request? Yes No

If yes, do you provide customer information explaining the water conservation in that tactic? Yes No

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### Do you reduce your energy consumption by:

Turning off computers, equipment & lights when not in use? Yes No

Using a programmable thermostat? Yes No

Using sensors to turn lights on and off? Yes No

Using Energy Star and other energy efficient appliances & equipment? Yes No

Using light emitting diodes (LED) or compact florescent lighting (CFL)? Yes No

Using energy from renewable sources such as wind or solar? Yes No

Purchasing carbon offsets, energy credits and/or green tags to offset impact? Yes No

Purchasing "green" power from renewable sources such as wind or solar? Yes No

Using hybrid or electric vehicles? Yes No If so, which ones? \_\_\_\_\_

Using fuel-efficient vehicles? Yes No If so, which ones? \_\_\_\_\_

Using biofuels? Yes No If so, which ones? \_\_\_\_\_

### Do you have a policy & program to consistently recycle:

Office paper? Yes No  N/A Newspaper? Yes No  N/A Glass ? Yes No  N/A

Magazines & mail? Yes No  N/A Plastic? Yes No  N/A Cardboard? Yes No  N/A

Used oil? Yes No  N/A Aluminum or steel cans? Yes No  N/A

Computer disks & cartridges? Yes No  N/A Household batteries? Yes No  N/A

Car batteries? Yes No  N/A Cell phones? Yes No  N/A

Computers and electronic equipment? Yes No  N/A

### Do you consistently reduce waste by:

Composting kitchen waste? Yes No If Yes, please explain: \_\_\_\_\_

Using recycled or sustainably produced paper products? Yes No  N/A (If Yes, please provide receipts)

Eliminating the use of polystyrene containers? Yes No

Discouraging the use of plastic water bottles? Yes No  N/A

Discouraging the use of disposable products? Yes No  N/A

Using biodegradable and/or organic cleaning products? Yes No (If Yes, please provide receipts)

Using sustainable building designs and materials in new construction and renovations? Yes No  N/A

Minimizing development footprint of buildings & roads? Yes No  N/A

Reusing or recycling ink cartridges? Yes No

Reducing junk mail? Yes No

Printing double-sided? Yes No

Using online, paperless fax? Yes No

Using paperless billing for vendors? Yes No

Other: \_\_\_\_\_

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### Do you provide:

"Living wage" jobs? Yes No      Health insurance and other benefits? Yes No

Monetary donations, product, or services to nonprofits? Yes No

Incentives to employees and customers who bike or walk to your business? Yes No

Fair and safe working conditions with nondiscriminatory hiring policies & safety training? Yes No

**Please provide any additional information you would like to add about your business:**

## 5. Sustainability Statement

**Please tell us in your own words how you believe your business qualifies as sustainable.**

## Legally Binding Affidavit:

**Thank you for taking the time to fill out our questionnaire. Before you are done we ask that you please sign the following affidavit, attesting that the above information is true & correct. We appreciate your time and interest in joining with us in promoting local, sustainable food and sustainable practices in order to preserve our rich lifestyle and landscape.**

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Signature

Date