

Slow Food Ozark Restaurant Rating - Self Rating

Restaurant Name	
Restaurant Location	
Is this restaurant locally owned?	

Please check all that apply:

<u>Local and Organic Food:</u> Please identify if food is Local (L), Organic (O), or both (L/O)	Produce ¹	Meats ¹	Dairy ¹	Grains ¹	Identify local producer ²	Use Heirloom Ingredients	Use Meat Produced at Operations identified or certified as humane	Offer "Specials" Regularly with Locally Produced Items ²	Grow any of the restaurant's food
Example	L/O	L			√		√	√	
<u>Other Local Products:</u>	Offer Regional Beers and Wines ³	Offer Organic Beers and Wines	Use Other Local Products ⁴	Identify other local products	Feature local Art on premises (Artist Identified)	Host local Music (at least once/month)	Offer Vegetarian Meals	Offer Vegan Meals	
Example			√	√		√	√		
<u>Reuse:</u>	Use recyclable or compostable "to-go" containers and silverware	Compost biological waste	Recycle recyclable waste (plastic, paper, glass, cardboard)	Recycle used cooking oil	Use natural / environmentally safe cleaners				
Example	√		√						
<u>Energy:</u>	Take measures to make building more energy efficient	Use Renewable Energy	Use EnergySTAR rated appliances	Use efficient lighting					
Example				√					

Please elaborate:

For the purposes of this guide, "Local" is defined as within 150 miles.

Key

L / O

Local = L : Organic = O

1

Use these products at least 2 times/month

2

Including producer's name or producer's farm name and location on the menu or somewhere on the premises. For example: "Local, organic Kale grown by 'My Farm,' in Elkins, AR."

3

Within 500 miles

4

Local products include locally baked bread, locally roasted coffees, locally raised flowers, eggs, etc.

After completion of this form, call Katy Deaton at 4794094431 and she will pick it up at the restaurant. Or, you can mail completed form to : NCAT, c/o Katy Deaton, 207 West Center Street, Fayetteville, AR 72701 . If you would like an electronic copy, email Katy Deaton: katyd@ncat.org