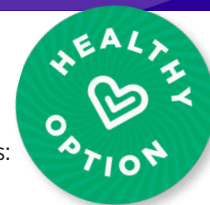


2019 PNE LOCAL AND HEALTHY FOOD PROGRAM



Participate in our new Local and Healthy Food Program at the 2019 Fair at the PNE. This program hopes to achieve three goals:

- Increase locally-sourced, higher nutrition, and sustainably-packaged food sold and processed at concessionaires stands.
- Encourage the purchase of local and sustainable food options, use biodegradable packaging and compost organic waste.
- Offer a minimum number of sustainable options on the menu e.g., vegan, gluten-free, vegetarian, organic, seasonal, local and/or sustainably raised or harvested).

If your concession stand includes any items that could fall under the Local and Healthy Food Program, please let us know by filling out the below.

KEY QUALITIES:

1. REDUCED CARBON FOOTPRINT (e.g., minimizing the distance travelled and prioritizing less carbon-intensive modes of travel)

ITEM	ORIGIN (CITY & PROVINCE)	SUSTAINABILITY CERTIFICATION	TRANSPORTATION TYPE	TRAVEL TIME	NUMBER OF TIMES PER WEEK

2. ECOLOGICAL, HUMANE, AND SOCIALLY RESPONSIBLE

- Organic (e.g., CFIA or USDA Certified Organic)
- Non-GMO (e.g., Non-GMO Project Verified, Food Alliance Certified, Protected Harvest Certified)
- Humane (e.g., BC SPCA Certified)
- Sustainably Harvested (e.g., Ocean Wise Certified, Sea Choice – Green Rated products, Marine Stewardship Council’s Blue Eco-Label)
- Socially Responsible (e.g., Fair Trade Certified, Fair for Life Certified, Rainforest Alliance Certified)

ITEM	CATEGORY OF FOOD (DAIRY, PROTEIN, SEAFOOD)	ORIGIN (CITY & PROVINCE)	SUSTAINABILITY CERTIFICATION

3. HEALTHY AND FRESH (shortest time from farm to table e.g., may include Province of BC’s Brand Name Food List, Fresh Sheets with seasonal specials)

ITEM	CATEGORY OF FOOD (DAIRY, PROTEIN, SEAFOOD, ETC.)	SPECIALS (SEASONAL, NUTRITIONAL)	ORIGIN (CITY & PROVINCE)	SUSTAINABILITY CERTIFICATION