



MENU CRITERIA

- ☐ Overall menu features plant-based food.
- ☐ Must have a menu for adults.
- ☐ Must have a menu for children.
- ☐ 15% of the total menu items for adults must meet healthy recipe guidelines.
- ☐ 10% of the total menu items for children must meet healthy recipe guidelines.
- ☐ 50% of business practices must meet healthy food retail guidelines.

HEALTHY RECIPE GUIDELINES

Each recipe that is submitted for verification must include the following:

- ☐ Includes at least one vegetable.
- ☐ Does not include fried food.
- ☐ Uses only 100% whole grain versions (ex: pasta, tortillas).
- ☐ Uses brown rice or other whole grain alternatives.
- ☐ Uses olive oil or canola oil instead of butter or lard.
- ☐ Uses nut butters, hummus, mustard as alternatives to mayonnaise.
- ☐ Uses fewer than 6tsp of added sugar (includes drink and food items).
- ☐ If including dairy, uses plant-based alternatives.

HEALTHY FOOD RETAIL GUIDELINES

50% or half of total business practices must include the following (those highlighted are strongly encouraged):

- ☐ Have free water available and listed on the menu.
- ☐ The maximum serving size for sugar-sweetened beverages should be no larger than 16 ounces; smaller portions are preferred.
- ☐ Do not offer free bread, chips, or other starters (i.e., such items must be ordered for an extra charge).
- ☐ Offer half of dessert options in half-sized portions.
- ☐ Offer half-sized portions for at least 50 percent of menu items and indicate on the menu that half-sized portions are available.
- ☐ Prominently list healthier food options and beverages on menus, menu boards, or where displayed.

- ☐ Promote healthier menu options through advertising, coupons, price promotions, window signs, etc.
- ☐ List healthier options first for each menu category.
- ☐ Highlight healthier items on the menu using bold or larger font and/or icons.
- ☐ Ensure that at least half the promotional signage is for healthier items.
- ☐ Train employees to prompt customers to choose non-fried vegetables when ordering.
- ☐ Sell healthy food options at equal or lower prices than equivalent available items.
- ☐ Allow customers to substitute a fruit or non-fried vegetable for any side dish for no extra charge and list that option on the menu.
- ☐ 15% - 25% of raw ingredients sourced “locally” (within 300 mi).
- ☐ 5% of food waste processed/repurposed into usable sources (ex: composting, etc.).