



April 27, 2016

Live Well Allegheny
Dr. Karen A. Hacker
Director- Allegheny County Health Department

Dear Dr. Hacker,

Thank you for inviting us to participate in your Allegheny live well status. We are enthused to be listed as an Allegheny restaurant. As a member of the local and world communities, we believe that operating a sustainable restaurant business is an inherent responsibility. Below are our commitments to your program for our restaurants: Soba, Umi, Casbah, Kaya, and Mad Mex Shadyside.

- We have incorporated seasonal ingredients, intelligent sourcing, and local food products into food at all levels of the company. By participating in the creation of Penn's Corner Farm Alliance and supporting many local farmers we have improved the quality of life for many farm families in the region while reducing the carbon footprint of our ingredients and getting fresher products onto our plates.
- We have reduced our resource usage and non-recyclable waste.
- We provide calorie counts and other nutritional information on menus or otherwise readily available to customers.
- We offer vegetarian/vegan fare.
- We provide healthy side dishes including fruit and vegetables that can be ordered in lieu of higher fat/sugar/salt options.
- We use plant-based oils for cooking and baking.
- We provide low calorie salad dressings.
- We offer low fat milk as an alternate to cream for hot beverages.
- We provide a location to store bicycles at or near our restaurants.
- We are recognized as Sustainable Pittsburgh Restaurants.

Big Burrito Restaurant Group is commitment to bringing quality sustainable food to our guests, and is constantly working to find ways to offer improvements to the rigorous lives of restaurant workers. We look forward to being able to participate in the Live Well Allegheny program.

Sincerely,

Bill Fuller
Corporate Chef