



April 28, 2016

Dr. Karen Hacker
Allegheny County Health Department
542 Fourth Avenue
Pittsburgh, PA 15219

Dear Dr. Hacker,

On behalf of Café Phipps of Phipps Conservatory and Botanical Gardens, I am writing to apply for the Live Well Restaurant certification and to express my support of the Allegheny County Health Department's Live Well Allegheny initiative. The mission of Café Phipps is to provide our visitors with fresh, healthy meals featuring local, organic, sustainably produced and seasonal ingredients whenever possible; to create an enjoyable green dining experience for visitors of all ages; and to highlight the important connections between people, plants and the planet.

Nestled inside our LEED® Certified Welcome Center, Café Phipps is proud to be a 3-star Green Restaurant Certified® eating establishment and Hobart Center for Foodservice Sustainability award winner with numerous sustainable features. Going hand in hand with environmental stewardship is our commitment to offering the cleanest, freshest food available, with a focus on organic and/or local produce.

The wellbeing of children is one of our core values that is reflected in our children's programs, particularly Let's Move Pittsburgh, our childhood obesity prevention initiative that serves children and families of Allegheny County. Our commitment to providing children with nutritious foods is reflected in our offerings at Café Phipps. The children's menu features whole grains, organic fruits and vegetables, and ingredients that are minimally processed, low fat and low salt with no or little added sugar. We have also eliminated beverages with high sugar content, including soda.

To demonstrate our commitment to healthy lifestyles and the Live Well Allegheny initiative as a Live Well Restaurant, Café Phipps will continue to:

1. Use the MyPlate model — which emphasizes vegetables, fruits and whole grains — as our guide in creating healthy and delicious meals
2. Offer organic, local and sustainable foods vegan, vegetarian and Meatless Monday options
3. Prohibit the sale of soda or junk food
4. Use no artificial ingredients, trans fats or high fructose corn syrup
5. Procure fresh fruits and vegetables from our rooftop edible garden when possible
6. Ensure that the “Dirty Dozen” are organic and that all fruits and vegetables on the children's menu are organic
7. Offer unflavored milk that is free of rBST and other hormones
8. Use eggs from chickens that are vegetarian-fed and cage-free

Further, we will uphold our commitment to the environment by continuing to:

1. Purchase compostable cups and paper products
2. Use reusable serveware and china instead of disposables

Phipps Conservatory and Botanical Gardens

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3. Compost or recycle food waste and material
4. Purchase biodegradable and GreenSeal™ certified cleaning products
5. Use low or no VOC interior sealants, paints and materials
6. Offer filtered water instead of bottled water

Thank you for the opportunity to join a network of other Live Well Allegheny restaurants. We appreciate your leadership in helping residents of Allegheny County live well.

Yours sincerely,

A handwritten signature in black ink, appearing to read "Richard V. Piacentini". The signature is fluid and cursive, with a long horizontal stroke at the end.

Richard V. Piacentini
Executive Director