

November 4, 2016

Dr. Karen A. Hacker, Director  
Allegheny County Health Department  
542 4<sup>th</sup> Avenue  
Pittsburgh, PA 15219

Dear Dr. Hacker,

Fuel and Fuddle is committed to providing healthier options to our customers to contribute to improving the health of Allegheny County. Restaurants can play an important role at improving the health of our community and we will continue to do our part!

We have received a Bronze designation as part of the Sustainable Restaurant Program. In addition to committing to eliminating trans fats oils and being smoke and tobacco free, we commit to the following actions that provide healthier options for our customers and employees (select all that apply):

- We have earned Sustainable Pittsburgh Restaurant designation
- Provide calorie counts and other nutritional information (including sodium) on menus or otherwise readily available to customers, daily specials can be excluded
- Offer and promote menu items or side dishes as low calorie options with options spread across menu categories (main dish, appetizer, etc.)
- Offer half portions on select menu items
- Offer vegetarian/vegan fare
- Provide healthy side dishes including fruits and vegetables that can be ordered in lieu of higher fat/sugar/salt options
- Offer brown rice other whole grains as an alternate to white rice and whole grain bread as an alternate to white bread
- Use plant based oils for cooking and baking (for example olive oil and canola oil instead of animal fat containing predominantly monounsaturated and polyunsaturated fats partially-hydrogenated oils) and make customers aware
- Provide low calorie salad dressings
- Offer low fat milk (1% or skim) as an alternate to cream for hot beverages
- Promote healthier beverage options by providing smaller sized sugar sweetened beverage (including soda) options (8 ounce) without refills, highlighting unsweetened options (via lower prices) or by providing healthier options to soda like soda water flavored with fruit juice or alternate recipe
- Provide a location to store bicycles at or near the restaurant
- Provide evidence that it is recognized by another healthy restaurant certification
- Provide a children's menu that adheres to the Kids Live Well criteria as established by the National Restaurant Association ([http://www.healthydiningfinder.com/kids\\_livewell/criteria](http://www.healthydiningfinder.com/kids_livewell/criteria))

Fuel and Fuddle is committed to providing healthier options for our guests. We look forward to being able to participate in the *Live Well Allegheny* campaign.

Sincerely,

Brandon Smith  
Owner/Manager

