Best Practices
The Good Food Caterer Guide’s Sustainably-Sourced category was developed by Good Food Procurement subcommittee members. The subcommittee defines sustainable sourcing as:

- Supporting small and mid-sized agricultural and food processing operations within the Philadelphia region (within approximately 150 miles from Philadelphia, or from Pennsylvania, New Jersey, Maryland, or Delaware)
- Supporting producers that employ production systems to reduce or eliminate synthetic pesticides and fertilizers; avoid the use of hormones, antibiotics, and GMOs; conserve soil and water, protect and enhance wildlife habitat and biodiversity; and reduce on-farm energy consumption and greenhouse gas emissions.

Point System
The Caterer Guide is producer-verified. Farmers and distributors are contacted to confirm that the business orders local items regularly, which is at least once a week for perishables and once a month for non-perishables.

To receive the Sustainably-Sourced sticker, a business must meet a combination of the criteria below, and include a list of the farms and products used. The business must receive at least 10 of the total 18 points to qualify.

2 pts
- Sources from local farms, food hubs, or food distributors to purchase source-identified items
- Provides source identification for all of products (on order forms, menus, or signs in business)
- Provides source identification for some products

1 pt
- Uses animal products that are Certified Humane, Animal Welfare Approved, or products that hold a similar third party certification for responsible farm animal practices
- Uses certified organic and/or non-GMO ingredients
- Uses a composting service or food donation program
- Provides source identification list upon request
- Uses fairly traded or Fair Trade certified products

Click these links for more resources!
Farm To Philly Local Guide
AgMap Directory
Local Harvest Directory
Eat Well Map
Animal Welfare Approved Product Search
Certified Humane Producers
Composting Services Map