

Please attach a description of your product(s).

Good, Clean & Fair Slow Food Principles

Good

| | Often | Sometimes | Never | Description/Example |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----------|-------|---------------------|
| <p>GAP: Are you adhering to GAP practices? Water quality, training, sanitation etc.</p> <p>Livestock Best Management Practices: Rotational grazing, space, access to clean water, feed produced locally, please disclose feeding practices.</p> | | | | |
| <p>Taste: Are your products fresh and wholesome? Harvested at maturity? Field ripened? How are these items stored, chilling, cooling practices? Post-harvest care, does it go to market and if not, is it stored properly? Does the meat reflect the qualities of the feed?</p> | | | | |
| <p>Pest Control Practices: Products are produced using sustainable pest control methods? Integrated pest management? Organic practices?</p> | | | | |
| <p>Biodiversity: Use of heirloom varieties and heritage breeds.</p> | | | | |

Clean

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| <p>Sustainability: Please describe the chemical use in your soil. Methods that have a positive impact on local ecosystems and promote biodiversity. Synthetic fertilizers, amendments, side dressing,</p> | | | | |
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| blood meal, bone meal, compost? | | | | |
| Low Impact: Recycle, Compost, Reusable. Minimize waste. Are you using cover crops, grass waterways, vegetative buffers? Biodegradable packaging? | | | | |
| Connect with suppliers Products: produced responsibly, sustainably, and humanely from reputable providers. For ex; seeds are GMO free? Are you sourcing livestock from a local, humanely reputable operation? | | | | |
| Educate consumers: Farm makes efforts to communicate with consumers about the importance of local and sustainable foods. For ex. List sources on website, brochures, or marketing materials? Are you educating about your practices with integrity? | | | | |
| Fair | | | | |
| Fair Business and Labor Practices: Purchases products from suppliers that pay farmers/laborers fair wages. Promotes fair labor practices among staff and positively impacts the quality of life of the staff. Are you selling products other than your own? If so are the other farmers fairly represented? Has your farm been established for more than one year? Is your pricing structure competitive or reflect fair market value? | | | | |

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| Humane: Treats humans and animals with dignity and respect, from farm to table. | | | | |
| Community: Participates and gives back to the community which patronizes the farm, and supports Slow Food related events. Do you utilize Gleaning or donation of leftover products? | | | | |

Applicants will receive notice detailing if they met our criteria and next steps for receiving SOA (rules and maintenance). Applicants who are denied will be contacted in person to describe what steps are needed to become a Snail of Approval award winner.

Awardees receive Snail of Approval Seal decal to be displayed on storefront as desired. Slow Food Indy licenses awardees to display the Snail of Approval logo on their business’s websites and promotional materials for a period of two years. Awardees are listed, along with a description of products and services, on Slow Food Indy’s Snail of Approval webpage. Slow Food Indy monitors the integrity of awardee restaurants, artisans and local grocers through ongoing feedback from the Snail of Approval Committee and Slow Food Indy members. Snail of Approval certification is good for two years; renewal follows the initial process.

Signature: _____ **Date:** _____