

Slow Food Indy

Snail of Approval Application

Restaurant, Grocer & Value Added

SNAIL OF APPROVAL INFORMATION

Slow Food Indy's Snail of Approval supports local businesses that support **Good, Clean and Fair** food for all. This program aims to drive traffic to the award recipients' businesses to encourage the slow food culture through local businesses patronage, and thereby further promoting sustainability.

Slow Food Indy
Snail of Approval
PO Box 2884
Indianapolis, IN 46206-2884

OR email: snail@slowfoodindy.com

APPLICANT INFORMATION

Restaurant/Artisan/Grocer Name:

Contact name, owner or general manager:

Street address:

Phone:

Contact email:

Social media handles/hashtags you would like us to use:

Website:

Check all that apply: restaurant grocer value-added purveyor

I am member of Slow Food Indy (please circle): Yes/No

Would you like more information on becoming a member or a corporate sponsor?

Please choose 2 of the following that you are interested in: hosting a Snail event offering a discount or promotion for Slow Food members cross-promoting Snail & Slow Food Indy via social media

We understand the complexities and challenges of running a sustainable, profitable business that adheres to Slow Food core values. Approved businesses will adhere to the majority of criteria listed in order to meet our standards. Please be honest in describing your business needs, and describe your efforts to improve these areas.

Additional comments for Snail of Approval consideration:

Please attach a menu and/or description of your product(s), grocer and/or ready-made food(s).

Good, Clean & Fair Slow Food Principles

Good

	Often	Sometimes	Never	Description/Example
Seasonality: Seasonal, fresh, and/or local produce are more than half of the menu items or products offered.				
Taste: Fresh and wholesome ingredients. Prepare and/or offer dishes with care and craft.				
Artisanal: Foods are created by applicants own hands or other local artisans and organic when possible. Staff has taken classes or strives to perfect their craft. And/or the business has received recognition for their specialty.				
Biodiversity: Use of heirloom varieties and heritage breeds.				

Clean

Sustainability: Soil without the use of chemicals. Methods that have a positive impact on local ecosystems and promotes biodiversity.				
Products: produced responsibly, sustainably, and humanely, from reputable providers. For ex; seafood is from ocean friendly choices, sustainable, Seafood Watch recommendations.				

Low Impact: Recycle, Compost, Reusable. How do you minimize waste?				
	Often	Sometimes	Never	Description/Example
Connect with suppliers: Actively works with providers to source non-GMO product. Please share your sourcing and standards.				
Educate consumers: Company makes efforts to communicate with consumers about the importance of local and sustainable foods. For ex. List sources on menu. Good, clean and Fair as part of mission and marketing.				
Fair				
Fair Business and Labor Practices: Purchases foods from producers that pay farmers/laborers fair wages. Promotes fair labor practices among kitchen/wait staff and positively impacts the quality of life of the staff.				
Humane: Treats humans and animals with dignity and respect, from farm to table.				
Community: Participates and gives back to the community which patronizes the business, and supports Slow Food related events.				

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 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:** _____