
LEAF Assessment & Report: Findings and Recommendations

Diversity Food Services,
University of Winnipeg,
Manitoba

Environmental Consultant: Lorna Roca
Audit Date: June 17, 2014



Understanding LEAF and the certification process

Note: Information referring to the LEAF certification and recommendations adapted from www.leafme.ca

Why LEAF certification?

Leaders in Environmentally Accountable Foodservice (LEAF) Certification offers accreditation to restaurants demonstrating environmentally sustainable foodservice practices, and provides a benchmark for foodservice establishments across Canada.

How does certification work?

Restaurants undergo an on-site audit by a LEAF Accredited Consultant. In order to become LEAF-certified, they need to meet minimum requirements in 10 key areas of environmental sustainability. There are three levels of environmental certification, each demonstrating a higher commitment to environmental accountability, respectively. There is only one level for smaller establishments such as cafes and food trucks.

Level 1:

- Minimum of 200 points
- On-site re-audits every 3 years
- Eliminate all polystyrene (Styrofoam)
- Energy and water conservation tracking

Level 2:

Above requirements PLUS

- Minimum of 250 points
- Achieve a minimum of 30 points in Section 1.0 (Food purchasing & menu items)

Level 3:

Above requirements PLUS

- Minimum of 300 points
- Minimum of 55 points in Section 1.0 (Food purchasing & menu items)
- Minimum of 25% vegetarian/vegan menu items
- Minimum of 60% ENERGY STAR or equivalent equipment in Section 3.0
- Minimum 70% CFL/LED/Energy efficient bulbs in section 3.0
- No flat bottled water on site
- Minimum 70% EcoLogo/Green Seal or equivalent cleaning agents in section 7.0
- Minimum of 30 points in Section 8.0 (Waste & recycling), including 100% in Section 8.5 (Recycling)

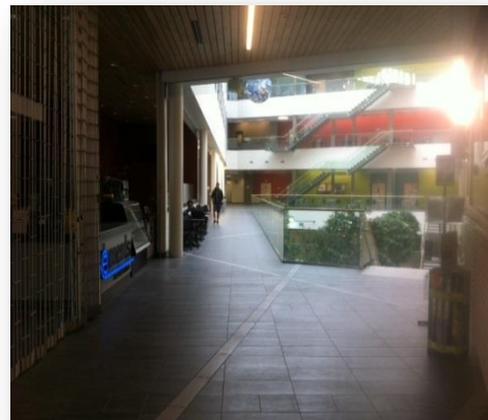
Introduction

Diversity Food Services is a joint venture of the University of Winnipeg's Community Renewal Corporation's (UWCRC) & SEED Winnipeg. Diversity's mission is to provide excellent food services that demonstrate desire to meet the goals of sustainability at the University, within a work environment which provides meaningful employment for new Canadians, Aboriginal people, community residents and University students. Diversity's mandate is to develop nutritious, fairly-priced and ethnically diverse food options with focus on locally sourced foods, organic ingredients, and a commitment to fair-trade and environmentally sustainable practices.



Diversity Food Services consists of four establishments: main cafeteria with commissary kitchen, called Pangea's Kitchen; take-out buffeteria called Malecón (closed during summer months); Café Bodhi (which is not being audited at this time due to the upcoming relocation to another building); and a restaurant, Elements (closed during summer months), with its own small kitchen, located in a separate, LEED Certified building. Diversity Food Services underwent an environmental audit, aiming to achieve LEAF Restaurant Certification and evaluate environmental performance in the ten key areas:

1. Food purchasing and menu items
2. Restaurant supplies
3. Energy use and performance
4. Water usage
5. Building and location
6. Furnishings and decorative items
7. Chemicals use
8. Waste and recycling
9. Employee uniforms and training



10. Policy, employee health and innovation

The in-house audit was conducted by Lorna Roca, LEAF- Certified Environmental Consultant, on June 17, 2014, with assistance of Ben Kramer, Executive Chef, Ian Vickers, COO, and Kirsten Godbout, Manager of Operations. Materials including invoices for July and February of 2013 and a list of suppliers were provided, in addition to the verbal exchange of information. The following section gives an overview of Diversity's' performance in each of the categories and points awarded, followed by recommendations. For a full break down of points awarded in each section, please refer to the evaluation.

1.0 Food purchasing & menu items

LOCAL FOOD

There are numerous benefits to local purchasing, including significantly reduced environmental footprint, and supporting local producers and the local economy. "Local" has become an important consideration, and customers actively seek local, fresh products when dining out.

ORGANIC & SUSTAINABLE FOOD

In recent years it has become evident that "organic" does not always mean "sustainable". For example, many certified organic foods are energy intensive to produce, and travel thousands of kilometers to get from farm to plate. Organizations such as Local Food Plus and Food Alliance offer certification programs for farms and producers, recognizing environmental and social efforts that are not covered under the "Organic" certification, including soil and water conservation, energy use reduction, provision of safe and fair working conditions, protection of wildlife habitat, and more.

MEAT, SEAFOOD & DAIRY

Industrial meat production has a number of negative environmental impacts. Confined Animal Feeding Operations implement practices that lead to widespread use of non-therapeutic antibiotics, inhumane treatment of animals, and billions of tons of waste each year. The production of meat, meat products and dairy is also very energy and water intensive, and millions of hectares of rainforest are cut down to make room for livestock grazing and crop production. Overfishing has led to significantly depleted fish stocks on every coast. Organizations such as SeaChoice and Ocean Wise publish widely available guides to help restaurants in making informed choices.

VEGETARIAN & VEGAN DISHES

A meat-based diet requires much more energy, land, and water resources than a typical vegetarian diet. For example, a meat-based diet requires more than 15,000 gallons of water per day whereas a vegan diet requires only 1100 gallons of water a day.

Diversity Food Services

Chef Ben Kramer is one of the local food pioneers of the Winnipeg restaurant industry and his choices reflect a firm commitment to environmentally sustainable practices. This is evident in all aspects of the business, but most notably in his decisions to support local farmers and food producers with environmentally and humanely ethical practices. Local food purchasing awarded Diversity an impressive 33 points, with 65% of items coming from local, family farms within 100 km of the establishment. Diversity recently got approval to start operating a large greenhouse (formerly operated by Biology department), which will bring produce and herbs to its food operations. Chef Kramer's commitment to certified sustainable, organic, direct- trade, fair- trade, hormone and antibiotic free food and beverages allowed for a large number of points. In addition to being an Ocean Wise member with 100% compliance. Diversity offers a wide selection of both vegan and vegetarian main dishes.

Total points for section 1.0: 121

Recommendations

- Given the fact that Diversity's management team is doing everything in their power to fulfil the requirements in the Food Purchasing section, which is evident from their impressively high score, the only recommendation I have is to spread the word in hope that more restaurateurs will follow in Diversity's footsteps

2.0 Supplies

Non-food items make up a large part of a foodservice establishment's expenditures and provide opportunity to substantially decrease environmental footprint by eliminating some of them, decreasing waste and using environmentally-sustainable products. Use of antibacterial agents leads to bacterial resistant strains, having widespread negative health impacts. Refillable dispensers help to reduce packaging and waste, and third-party certified products help to decrease the release of harmful chemicals into the environment.

Diversity Food Services scored well in this section too, mainly due to it's investment in complete take out supplies that are not only EcoLogo certified, but also bio- based, Certified Compostable and proven to compost within 6 months. Since all of Diversity's establishments are housed within University of Winnipeg buildings, the restaurants' customer washrooms are managed by the university's building maintenance department, which provides refillable soap dispensers and electric hand dryers. Diversity purchases 100% recycled napkins, hand towels, toilet paper and garbage bags, in addition to biodegradable compost bags. Both mug and take- out container promotion that includes discounted price is visible to customers at point of purchase. 25% of Diversity's vendors use returnable packaging, and most orders are placed electronically.

Total points for section 2.0: 70

Recommendations

- Use non- antibacterial soaps and cleaning products
- Use cleaning supplies that have been certified by an independent third- party, such as EcoLogo or Green Seal
- Use paper products that are Processed Chlorine- Free (PCF)
- Use reusable products whenever possible (e.g. cloth vs. disposable paper towels; cloth dinner napkins vs. paper napkins)
- Encourage more vendors to deliver their products in reusable/ returnable containers and packaging

3.0 Energy use & performance

Restaurants and foodservice operations are the most intensive energy users in the commercial sector. Tracking and conserving energy use, and using programmable thermostats and lighting controls can save 7% on energy bills. Energy saving strategies such as eliminating the use of an air conditioner, replacing worn gaskets, weather-stripping and filters represent a significant opportunity for an establishment to reduce energy use. These “common sense” strategies can help to offset the annual 6 - 8% energy price increase that affects consumers. The USEPA estimates that if a restaurant cuts its energy costs by 20%, profits within that business have the potential to increase by 30%.

Diversity Food Services leases the space from the University of Winnipeg. Utilities are included in the lease agreement, preventing the management team to have control or to keep track of energy use. Therefore, the Energy Use and Conservation Tracking requirement is exempt for Diversity, as per protocol. Nevertheless, Diversity Food Services demonstrates environmental accountability in this area, which is evident in the management team's decision to purchase energy efficient appliances at the time of replacement. Additionally, Diversity Food Services enjoys the benefit of having one of their restaurants located in the LEED Certified (Silver) building.

Total points for section 3.0: 97

Recommendations

- A comprehensive foodservice maintenance schedule should be documented in any foodservice operation to ensure proper functioning and energy efficiency levels of all equipment
- Implement a start- up/ shut- down schedule to ensure equipment isn't turned on before it is needed, and not left on longer than needed or overnight
- Recalibrate thermostats and control systems regularly on appliances and hot water heaters
- Check pilot lights to ensure flames are bullet- shaped and mostly blue, and adjust as needed. Tall, yellow flames waste gas
- Check your dishwasher's pressure. If it is greater than 25 psi, you are likely using more water than needed (most require about 20 psi)
- Turn dishwashers, booster heaters and dishwasher exhaust hoods off at night
- Switch to efficient fan motors, specifically, the “electronically commutated motors” (ECMs), which can save about \$200 per year, per fan on a small, two-fan walk-in freezer
- Consider variable-speed or “on-demand” ventilation - sensors monitor cooking and vary the exhaust fan speed to match ventilation needs. Demand ventilation can reduce exhaust system operational costs by 30 to 50 % and can be retrofitted to existing hoods
- ENERGY STAR programmable thermostat set at 15C for non-operating hours in the winter, and 25C for non-operating hours in the summer

- Replace older, less efficient light bulbs with mercury- free LED's (best) or ENERGY STAR CFL's. Use high efficiency lamps or ENERGY STAR CFL's in fridges and freezers
- Install occupancy sensors with automatic shut- off in walk- in coolers, offices, storage areas and restrooms
- Use LED signage

4.0 Water usage

The easiest way for a foodservice operation to reduce water usage and save money is to adopt strategies to increase the efficiency of current equipment, and eliminate water intensive methods for menu prep and production. In addition to water savings, energy is saved from having to heat less water. Between the kitchen, bathrooms and service stations, faucets are the largest end- user of water in foodservice establishments. When possible, water-saving fixtures should be installed, which will pay for themselves in a few months or years.

As with energy consumption tracking, Water Use and Conservation Tracking requirement is exempt for Diversity Food Services, as per protocol, for the same reason. Due to the Elements restaurant being located in a LEED Certified building, Diversity enjoys the water saving benefits of the low- water landscaping and water-saving fixtures. Diversity's commitment to environmental accountability in this area is visible in incentives such as no flat bottled water for sale, offering tap water by request only and installation of low- flow faucets in the kitchen.

Total points for section 4.0: 24

Recommendations

- Consider doing laundry on- site, using ENERGY STAR machines, or off- site with environmentally certified service provider
- Ensure water policies are implemented and posted around the facility, such as “Turn off faucets when not in use”, “Do not use running water to melt ice in sinks”, “Operate dishwashers when full only”

5.0 Building & Location

The majority of the environmental impacts of the building structure and development are covered in the LEED certification. The LEAF criteria identify a market segment which is not fully covered in the LEED criteria. It is intended to supplement, rather than duplicate, the environmental considerations of LEED. The LEAF criteria also seek to address the issue of viable alternative transportation to and from the site, by allocating points for buildings that are near public transit. This shift towards sustainable transport is again, the representation of “soft” conservation measures that have more to do with changing social behaviors than creating a quantifiable reduction in ecological impact. These changing social behaviors, while difficult to quantify, undoubtedly have a significant environmental impact.

All of Diversity Food Services' establishments are located within 0.5 km of the bus stop, majority of staff use public transit and/ or walk to/ from work. As previously mentioned, the Elements restaurant is located in a LEED Certified building, area accounting for approximately 1/3 of the Diversity's food operations.

Total points for section 5.0: 7

6.0 Furnishings & decorative items

The interior of any foodservice establishment can be a wonderful opportunity to incorporate sustainable materials into design, and often provide significant cost savings over purchasing new items. The reuse of materials eliminates many of the detriments and load on the waste stream that are caused when new goods are produced.

Diversity Food Services does not use table linens for on- site service, which allowed for 10 points. A large portion of tables in Pangea's kitchen have been obtained second hand, and flooring in the Elements restaurant is made from sustainable materials.

Total points for section 6.0: 13.5

Recommendations

- Utilize second-hand, salvaged or reclaimed materials in the building and decor of the facility
- Purchase items made from sustainable or rapidly renewable materials, such as organically grown bamboo, cotton and hemp

7.0 Chemicals

At least 54 kilotonnes of general purpose cleaners are consumed each year in Canadian homes and businesses, primarily to remove foods, soils and stains from hard surfaces. General purpose cleaners pose a burden on the environment in terms of wastewater loading and treatment, emissions of volatile organic compounds (VOCs), and resource consumption. EcoLogo and Green Seal labels recognize cleaning agents and paints that are safer for both human health and the environment.

The Elements restaurant benefits from the zero use of chemicals in landscape and having 100% LED (mercury free) light bulbs. Diversity Food Services uses concentrated cleaning solutions and dilution systems.

Total points for section 7.0: 6.5

Recommendations

- Purchase cleaning agents that meet EcoLogo, EPA or Green Seal standards
- When painting, look for paints and coatings that meet Green Seal (GS11 or GS43) or EcoLogo standards

8.0 Waste and recycling

Nearly 100% of waste found at a foodservice facility can be diverted from the landfill with a proper waste management. Numerous analyses have reported that food waste is the major waste stream generated in foodservice operations. Studies of all types of foodservice operations have identified over- preparation of menu items, expanded menu choices (which complicate food inventories), unexpected fluctuations in food sales, and excessively large servings as main sources of food waste generation. 8 - 20% of food purchased by restaurants is wasted; 4-10% in the kitchen. Reducing food waste can save 7% on total food bills.

Diversity Food Services has an excellent waste management program in place: composting, proper procedures for hazardous waste disposal, food donations twice per week to U of W Food Bank, Agape Table & Siloam Mission soup kitchens, full recycling program, and pre- consumer documented food waste audits on a daily basis. Chef Ben Kramer implements and documents strict inventory controls and purchases all condiments in bulk. In addition, used grease from Diversity's food operations is used by one of the local businesses, Frank Motors, for the lawn business.

Total points for section 8.0: 74.5

Recommendations

- Implement post- consumer food waste audits as well. They can provide valuable insight into the root causes of food waste, and are simple to conduct
- Install a pulping system which reduces the volume of waste as high as 10:1
- Based on post- consumer food waste audits, consider reducing the size of some of your menu items and offer more of reduced portion sizes

9.0 Employees

Creating a workplace that cares about the environment and social issues generates a feeling of pride among employees. A sense of being part of the team that is making a difference in their community. This, in turn, results in decreased staff turnover, creates a sought-after workplace and increased motivation, while attracting more forward-thinking, professional staff.

Diversity's management team takes pride in their numerous social justice and sustainability initiatives and provides training to all new staff on the restaurant's sustainability policies and procedures.

Total points for section 9.0: 15

Recommendations

- Purchase employee uniforms that are Fair Trade certified, or made from sustainable, rapidly renewable fibres. Listing of Fair Trade certified clothing retailers in Winnipeg: <http://fairtrademanitoba.ca/buy/search?category:city=116&category:product=143>
- Provide 1 hour of formal paid training per year to all employees (environmental and sustainability)

10.0 Policy, employee health & innovation

As in all other key sustainability areas, Ben Kramer, Ian Vickers, Kirsten Godbout and their team excel in this one as well. High staff motivation and positive attitudes were noticeable throughout the audit day. Chef Kramer is an active local and just food fighter who also volunteers at the local soup kitchen regularly, and Diversity is continuously

involved in the community through various environmental and social justice initiatives, including meals and snacks at below market cost to the programs at Wii Chiiwakanak and Graffiti Gallery; free food to University of Winnipeg United Way campaign kick-off annually; Stone Soup for Nourishing Potential; Taste of the Nation for "No Child Hungry"; River Pop Up for Winnipeg Harvest; CEO Sleepout for Siloam Mission; Red Road Lodge and Graffiti Gallery; and Boys and Girls Club annual fundraiser.

Total points for section 10.0: 20.5

Recommendations

- Consider replacing company vehicle with an alternate fuel or a hybrid vehicle

Conclusion

Diversity Food Services has scored an impressive **449** points under the LEAF criteria, which is well above the minimum 300 points for the highest, Level 3 LEAF Certification. However, the business is presently eligible for Level 2 Certification due to the insufficient number of points in sections 3.0 and 7.0, as outlined below:

Level 3 certification:

- ✓ Eliminate all polystyrene (Styrofoam)
- ✓ Energy and water conservation tracking- waived
- ✓ Minimum of 300 points
- ✓ Minimum of 55 points in Section 1.0 (Food purchasing & menu items)
- ✓ Minimum of 25% vegetarian/ vegan menu items
- ✓ No flat bottled water on site
- ✓ Minimum 70% CFL/LED/Energy efficient bulbs in section 3.0
- Minimum of 60% ENERGY STAR/ equivalent equipment in Section 3.0 (Actual 50%)
- Minimum 70% EcoLogo/Green Seal or equivalent cleaning agents in section 7.0 (Actual 0. Eco Lab products are not eco- certified)
- ✓ Minimum of 30 points in Section 8.0 (Waste & recycling), including 100% in Section 8.5 (Recycling)

Despite the challenge of most of its establishments being located in University of Winnipeg's older and relatively inefficient buildings (in terms of energy and water conservation), Diversity Food Services scored high under the LEAF criteria due to commitment of the management team to operate a truly sustainable food service

operation. As one of the first food service operations in Winnipeg to undergo LEAF environmental evaluation, Diversity sets a wonderful example for other restaurants, and LEAF looks forward to highlighting its achievements to encourage others to follow in its footsteps.

Appendix I: Glossary

Biodegradable: A substance that can be broken down by microorganisms into simple, stable compounds such as carbon dioxide and water, and be absorbed by the environment. Many different definitions of and tests for biodegradability exist. Definitions of the different tests are available from the EPA.

Certified Organic: An organic agricultural product that has been certified as organic by a Certification Body that has been accredited, based upon the recommendation of a CFIA designated Conformity Verification Body. The Certification Body must certify the product to the Canadian Organic Standards. <http://www.inspection.gc.ca/english/fssa/orgbio/stainte.shtml>

Certified Sustainable: In the LEAF criteria, “Certified Sustainable” refers to producers that have made a commitment towards more sustainable agriculture, as verified by a third-party organization. Organizations such as Local Food Plus and Food Alliance offer certification programs for farms and producers, recognizing environmental and social efforts that are not covered under the “Organic” certification umbrella in the U.S. and Canada.

CFL (Compact Fluorescent Lamp): CFLs use less electricity than traditional light bulbs so they reduce demand for electricity, however, they do contain mercury.

EcoLogo: Founded in 1988 by the Government of Canada but now recognized world-wide, EcoLogo is North America’s largest, most respected environmental standard and certification mark. EcoLogo provides customers with assurance that the products and services bearing the logo meet stringent standards of environmental leadership. With THOUSANDS of EcoLogo Certified products, EcoLogo certifies environmental leaders covering a large variety of categories, helping you find and trust the world’s most sustainable products. www.ecologo.org

ENERGY STAR: ENERGY STAR is the international symbol of premium energy efficiency. Products that display the ENERGY STAR symbol have been tested according to prescribed procedures and have been found to meet or exceed higher energy efficiency levels without compromising performance. www.energystar.gov

Fair Trade: Fair Trade is an organized social movement and market-based approach that aims to help producers in developing countries obtain better trading conditions and promote sustainability. The movement advocates the payment of a higher price to producers as well as social and environmental standards. It focuses in particular on exports from developing countries to developed countries, most notably handicrafts, coffee, cocoa, sugar, tea, bananas, honey, cotton, wine, fresh fruit, chocolate, flowers and gold. www.fairtrade.net

Food Alliance: Food Alliance based in the U.S., Food Alliance “certifies farms, ranches and food handlers for sustainable agricultural and facility management practices”, such as ensuring the health and humane treatment of animals, protecting soil and water quality, conserving energy and water, and reducing and recycling waste. www.foodalliance.org

Green Seal: Green Seal develops life cycle-based sustainability standards for products, services and companies and offers third-party certification for those that meet the criteria in the standard. www.greenseal.org

LED (light emitting diode): A type of mercury-free lighting that presents many advantages over incandescent light sources including lower energy consumption, longer lifetime, improved robustness, smaller size, faster switching, and greater durability and reliability.

Local Food Plus: Local Food Plus (LFP) is a Canada organization which “certifies local sustainable food producers who reduce or eliminate pesticide use, treat their animals well, conserve soil and water, protect wildlife habitat, provide safe and fair working conditions, reduce energy use, and sell locally wherever possible”. www.localfoodplus.ca

Ocean Wise: Ocean Wise is a Vancouver Aquarium conservation program created to educate and empower consumers about the issues surrounding sustainable seafood. Ocean Wise works directly with restaurants, markets, food services and suppliers ensuring that they have the most current scientific information regarding seafood and helping them make ocean-friendly buying decisions. The options are highlighted on their menus and display cases with the Ocean Wise symbol, making it easier for consumers to make environmentally friendly seafood choices. The Ocean Wise logo next to a menu or seafood item is an assurance that the item is a good choice for keeping ocean life healthy and abundant for generations to come. www.oceanwise.ca

Organic: Organic foods refer to those made according to certain production standards. There is no singular definition of organic, and standards vary between certification, although it is generally considered to refer to agricultural products that are produced without the use of pesticides, chemical fertilizers, antibiotics, hormones, or genetically altered organisms. The organic movement was based around a philosophy intended to ensure the health of the soil by utilizing crop rotation, although, this is not always observed in modern and large scale organic farming.

Polystyrene (Styrofoam): A petroleum-based packaging or container product that has detrimental environmental impacts. Polystyrene contains harmful chemicals which leach into the atmosphere, and does not biodegrade. The substance also poses health risks for animals and wildlife, which may choke or obtain clogged digestive systems through ingestion.

Processed Chlorine Free (PCF): Chlorine Free Products Association (CFPA) is an independent not-for-profit accreditation and standard setting organization. Their focus is promoting sustainable manufacturing practices, implementing advanced technologies free of chlorine chemistry, educating consumers on alternatives, and developing world markets for sustainability produced third party certified products and services. The CFPA has no financial

interest in any manufacturer, or company, of the products it certifies.

www.chlorinefreeproducts.org

RainForest Alliance: The Rainforest Alliance is a non-governmental organization (NGO) with the published aims of working to conserve biodiversity and ensure sustainable livelihoods by transforming land-use practices, business practices and consumer behavior. At this point in time, the RA requires that only 30% of the product be certified in order to use label. If the certified content is below 90%, the manufacturer is required to state this on the label.

www.rainforest-alliance.org

SeaChoice: SeaChoice is Canada's most comprehensive sustainable seafood program. Five internationally respected Canadian conservation organizations—Canadian Parks and Wilderness Society, the David Suzuki Foundation, Ecology Action Center, Living Oceans Society and Sierra Club British Columbia—formed SeaChoice to help Canadians take an active role in supporting sustainable fisheries and aquaculture at all levels of the seafood supply chain. Working in collaboration with the Monterey Bay Aquarium's acclaimed Seafood Watch program, SeaChoice undertakes science-based seafood assessments, provides informative resources for consumers, and supports businesses through collaborative partnerships. SeaChoice publishes a pocket guide to help consumers easily identify sustainable seafood. www.seachoice.org

Sustainable: In ecology the word describes how biological systems remain diverse and productive over time; able to be sustained for an indefinite period without damaging the environment, or without depleting a resource.

USEPA (United States Environmental Protection Agency): An agency of the federal government of the United States charged with protecting human health and the environment, by writing and enforcing regulations based on laws passed by Congress. The USEPA provides certification for some products through their "Designed for the Environment" (DfE) label. The DfE logo means that an EPA scientific review team has evaluated every chemical in the product for potential human health and environmental effects and that the product contains only those chemicals that pose the least concern in their class. The USEPA is also involved in the ENERGY STAR and Water Sense programs. www.epa.gov

Vegan: As with "vegetarian", for the purpose of the LEAF evaluation, "vegan" is evaluated based on an environmental framework rather than a dietary aspect for ethical, religious or other reasons. A common definition for "vegan" is difficult to find and not agreed upon among all vegan societies. LEAF classifies "vegan" as menu items that exclude all animal products, including all meat, eggs, dairy, and explicit animal bi-products, such as rennet.

Vegetarian: There is no universal definition for "vegetarian". For the purposes of the LEAF evaluation we are evaluation based on an environmental framework, not from a dietary aspect for ethical, religious or other reasons. Therefore, LEAF classifies "vegetarian" as menu items without explicit meat or meat products, but may include eggs, dairy, etc.