

Sustainable Meat, Poultry, and Seafood Product Availability Survey

The purpose of this survey is to gain a better understanding of the availability of sustainable meat, poultry, and seafood products from institutional distributors. Information provided in this will give both the Healthy Food in Health Care initiative a better understanding of current and future product supply as well as support hospitals in selecting products that meet sustainability criteria.

Company Information

Company Name: _____

Contact Information: _____
(name & position) (email) (phone number)

Distribution Area/Region: _____

(Where in Oregon do you distribute products?)

Sustainable Beef Product Supply

Please complete the table for food service beef products/ product lines sold by your company that have third-party certifications (such as Certified USDA Organic, Certified Humane Raised and Handled, Animal Welfare Approved or Food Alliance Certified). Also, please indicate if there any USDA-approved label claims (such as USDA grass-fed, raised without antibiotics, no antibiotics added, no hormones added, and/or no hormones administered) associated with these products OR other non-third party approved products/ product lines. If not applicable for any products, leave blank.

Products/ Product Line or Brand	Certifications <i>(list type and certifier)</i>	Label Claims <i>(list type)</i>	Origin* of Beef State(s) or Country of Origin, if not in U.S.
<i>Example: Ground beef/Smith's Organic Beef</i>	<i>Organic, ABC certification</i>	<i>Grass-fed</i>	<i>California/ California/California</i>

*Born, raised and slaughtered

Sustainable Poultry (Chicken and Turkey) Product Supply

Please complete the table for food service poultry products/ product lines sold by your company that have third-party certifications (such as Certified USDA Organic, Certified Humane Raised and Handled, Animal Welfare Approved or Food Alliance Certified). Please also indicate if these or other products/product lines carry USDA-approved label claims (such as "raised without antibiotics" or "raised without antibiotics that cause antibiotic resistance in humans"), and/or prohibit the use of arsenic in production. If not applicable for any products, leave blank.

Products/ Product Line	Certifications <i>(list type and certifier)</i>	Label Claims <i>(list type)</i>	Prohibits the Use of Arsenic Compounds*	Origin** of Poultry State(s) or Country of Origin, if not in U.S.
<i>Example: Smith's Organic Chicken</i>	<i>Certified Humane Raised and Handled, ABC certification</i>	<i>Raised without antibiotics</i>	<i>X</i>	<i>Washington</i>

* A policy, protocol or production contract is in place that prohibits the use of arsenic or arsenic compounds in production

** Born, raised, and slaughtered

Sustainable Seafood Product Supply

Please complete the table for food service seafood products/ product lines sold by your company that have third-party certifications such as Marine Stewardship Council (MSC), Seafood Safe, FishWise, Safe Harbor or other certification relating to health and sustainability of the product and source. Please also indicate fishery type (farmed or wild caught) and capture method used for harvesting product, such as trawl net, long-line, dredged, hook and line (rod-and-reel and pole), harpoon, trap or pot. If not applicable for any products, leave blank.

Products/ Product Line	Certifications (list type and certifier)	Farmed or Wild Caught*	Capture or Harvest Method	Origin of Seafood (Country/ State/ Region)**
<i>Example: Smith's Sustainable Seafood</i>	<i>Marine Stewardship Council Seafood Safe ABC certification</i>	<i>Wild Caught</i>	<i>Rod and Reel Caught</i>	<i>Alaska - harvested Washington - processed</i>

* Seafood labeling law requires seafood sold in retail outlets to be labeled whether it is farmed or wild caught, and its country of origin:

www.ams.usda.gov/cool/

** Produced/harvested, and processed

Future Sustainable Product Supply

Please complete the following table for food service meat, poultry, or seafood products/ product lines that will be sold by your company in 2009 that are Certified USDA Organic, Certified Humane Raised and Handled, Animal Welfare Approved or Food Alliance Certified. Please also list any products that will carry USDA-approved label claims such as grass-fed, raised without antibiotics, or no hormones added. If not applicable for any products, leave blank.

Product Type	Type of Certification (list type)	Label Claims (list type)	Origin* of Product State(s) or Country of Origin, if not in U.S.
<i>Ground beef</i>	<i>Certified Organic</i>	<i>Grass fed</i>	<i>California/California/California</i>

*Born, raised and slaughtered.

References and Weblinks for Certifications and Standards

- Certified USDA Organic: <http://www.ams.usda.gov/NOP/NOP/standards/FullText.pdf>
- Certified Humane Raised and Handled: <http://www.certifiedhumane.org/whatis.html>
- Animal Welfare Approved: <http://www.animalwelfareapproved.org>
- Food Alliance Certified: <http://www.foodalliance.org/certification/index.html>
- Marine Stewardship Council Seafood Standards: <http://www.msc.org/about-us/standards>
- Seafood Safe –tests for mercury and PCBs: www.seafoodsafe.com
- FishWise: http://www.sustainablefishery.org/index.php?option=com_content&task=view&id=17&Itemid=30
- Safe Harbor – tests for mercury: <http://www.safeharborfoods.com/mercury-testing-standards/>

