



Positions of Sustainability

Parkhurst's Positions of Sustainability was developed in order to establish corporate and local responsibility standards, including a continual focus on environmental issues.

Our Mission: *To continually expand our role as a socially responsible company while providing exceptional hospitality experiences to all of our guests.*



Our "EcoSteps" logo and posters are used at all of our Parkhurst locations to communicate the actions we are taking to become more environmentally responsive.

Local Commitment

Parkhurst Dining Services' FarmSource® program, which started in 2002, is thriving today as a company-wide initiative to support local farmers, manufacturers, and grower cooperatives by creating a positive impact on the environment and on our business communities. Through the FarmSource® program, Parkhurst Dining Services, along with its parent organization--Eat'n Park Hospitality Group--purchased over \$12 million in local foods in 2006.

FarmSource® is an initiative to find and partner with some of the finest growers and food producers in our communities. This program is designed to enhance the freshness of our product offerings without compromising our commitment to quality. Our customers enjoy fresh, wholesome foods while we support and build our relationships with the local agricultural and business community.

Produce

FarmSource® produce is sourced within 125 miles of our local distributors. Growers are selected from farmer-based organizations that assist in outreach programs to local growers. We take pride in the local produce that we feature and we continue to search for the best growers available within the communities in which we do business.

Dairy

FarmSource® dairy products come from farms located within 125 miles of the milk processing facility. These dairies are independently owned and operated by local farm families that choose not to treat their herds with rBGH. We purchase from these dairies because we believe in preserving the natural credibility of our milk supply.

Meat

FarmSource® meat refers to meat purchased from producers who are local to the area in which we do business. These facilities are USDA-inspected and source their animals from farms that are within the region. We continue to work closely with these companies to insure high standards of animal care, well-being, and nutrition, and to search for the highest quality operators in all animal protein categories.

Local and Artisan producers

FarmSource® local and artisan producers devote their time, energy, and passion to a limited line of products that emphasize high quality and unique flavors as they craft their products. Often these producers have just a single product line, produced at a single facility. These

companies range from the local hearth-baked bread company to the neighborhood ethnic sausage manufacturer. We have hand-selected these companies because of the high standards they maintain, as well as their place in the local culinary community. All of the ingredients may not be local, but the recipes, pride, and passion are. As appropriate, we encourage and help these companies to increase their purchases of locally grown or raised ingredients.

References:

http://www.centerforfoodsafety.org/cloned_animals.cfm

<http://transfairusa.org>

http://www.hsus.org/farm/news/ournews/archive/urge_congress_to_just_say_no_to_nontherapeutic_antibiotic_drugs.html

<http://www.certifiedhumane.org/>

<http://lowcarbdiets.about.com/od/lowcarbsuperfoods/a/cagefreeeggsdef.htm>

<http://www.mbayaq.org/cr/seafoodwatch.asp>

<http://www.steelcitybiofuels.org/>