Dining @ UWMC





O What is organic?

for the USDA organic seal.

Amid the growing demand for organic foods, the USDA developed a strict certification for a farm or producer to claim their practices are organic. For a product to be certified organic, it must be produced without the use of synthetic chemical inputs (e.g., fertilizer, pesticides, antibiotics, food additives), genetic modification, irradiation, and the use of sewage sludge.

To ensure a product has been certified, look



O What is sustainable?

Products produced in a manner that limits the harm to the environment, public health and animal welfare and promotes societal and economic well-being. Third-party certification or the presence of USDA/FDA approved label claims that are the best indicators of the sustainability of a product.

Third-party certifications Certified organic Food Alliance Certified Animal Welfare Approved Fair Trade Certified Salmon Safe Certified Humane Raised & Handled

USDA/FDA approved label claims Raised without Antibiotics Raised without Hormones 100% Grass-Fed rBGH/rBST-Free No Genetically Engineered Ingredients



O What is local?

Products that are regionally-produced as defined by a region within 400 miles of Seattle-King Country Metropolitan area. This includes foods produced in Idaho, Montana, Oregon, Northern California, British Columbia and Alberta. Buying local is a great way to support a sustainable food system. Many small to mid-sized farmers cannot afford to become certified organic but are using sustainable growing practices. Here at UWMC we strive to support our local farmers by providing local and regionally-produced foods whenever possible.