

**It's our responsibility
to help conserve
our natural resources
and protect the
environment.**



sustainability



**Metz Culinary Management
pledges to do our part to be
environmental stewards
of our resources. We are committed to
working closely with our client
partners and vendors when
executing initiatives to
become more environmentally
friendly at work and at home.**



Position with Vegetable Oil Fuel Systems & Biodiesel Fuels

We have partnered with local companies that remove used frying oils from participating units. This oil is then used in engines that have an auxiliary fuel system to operate on straight vegetable oil, an alternative to diesel fuel. The fuel can then be used in any diesel engine, which lowers the EPA registered emissions of carbon monoxide, soot, particulate matter, sulfur dioxide and carcinogenic hydrocarbons.

Position on Recycling

Metz Culinary Management has implemented recycling programs (including cardboard, plastics & paper) at units that are able to participate. The use of recycled napkins and biodegradable trash bags are available to all Metz Culinary Management accounts. We will continue to look for new products and resources that can be recycled.

Recycling of food waste or composting is a familiar process to many and is instituted at our accounts that have the desire and the facilities to accommodate. Composting is the decomposition of organic items, such as food and waste. Waste products that can be used include: coffee grounds, waste from food preparation, or plate waste. This waste, when properly disposed of, turns into new soil or humus that can be used in many different ways. The benefits of composting are many, especially reducing the need for fertilizers and pesticides, while giving back to the soil nutrients that are needed for growth.

References:

www.ecolab.com
www.johnsondiversey.com
www.centerfoodsafety.org
www.fossilfreefuel.com
www.epa.gov

www.certifiedhumane.org
www.ota.com
www.transfair.org
www.earth911.org

Position on rBST

We purchase rBST (Recombinant bovine somatotropin hormone) free milk where it is available in our marketplace. We will continue to work with other suppliers to ensure we use and offer the best available products.

rBST is a genetically engineered copy of a naturally occurring hormone that is given to boost the amount of milk the cows will produce, shown by various testing. The FDA has reported that there is no significant difference between milk from rBST treated and untreated cows. However, to err on the side of safety, Metz Culinary Management will make every effort to support only those local dairies that do not use rBST with their cows.

Position on Antibiotics/Hormones Given to Animals

Metz Culinary Management has committed to purchasing animal products that are No Antibiotic Ever (NAE), Anti-Biotic Free (ABF) and hormone free. In 2016, Metz Culinary Management began to partner with suppliers who raise animals with an all-vegetable and/or grass fed diet, and have been raised with No Antibiotics Ever.

Most of the antibiotics that are used with animals are given for "nontherapeutic" reasons. It is believed that the animals will grow faster and will be healthier even though they are living in crowded and often unsanitary conditions. Metz Culinary Management believes that antibiotics should be used when needed for the welfare of the animal but not used for growth enhancement.

Position on Animal Cloning

Metz Culinary Management will not purchase products derived from cloned animals or their offspring.

Position on Irradiated Food

Metz Culinary Management will not purchase or serve products that have been irradiated.



Position on Organic Products

Currently Metz Culinary Management uses organic products where client interest and consumer demand are able to support the additional associated costs. We are happy to continue to work with our clients who are interested in offering organic products and a fuller program. We are aware of the increased cost associated with purchasing and serving organic products so we are constantly seeking cost effective items for our clients. Food items that are labeled organic must meet the following guidelines:

100% Organic

Product must contain 100% organic ingredients.

Organic

At least 95% of ingredients are organically produced.

Made with Organic Ingredients

At least 70% of ingredients are organic & the remaining 30% must come from the USDA's approved list.

Position with Cage Free Eggs

Metz Culinary Management purchases cage-free shell eggs that carry the "Certified Humane" label. The Certified Humane Raised & Handled Label is a label that certifies that the product has been produced with the welfare of the animal in mind. Metz Culinary Management will transition our purchases of liquid, pre-cracked eggs in the United States by end of 2021, or sooner if possible.

Purchase & Use of Chemicals

Metz Culinary Management and our vendors work together in selecting quality, environmentally preferable chemicals. The products that are selected have minimal impact on the environment but still offer high quality performance. We purchase and use products and services that minimize water and energy use through new packaging and dispensing methods.

Position with Pork Suppliers

Metz Culinary Management is working with our pork suppliers to eliminate gestation crates by end of 2020. We have already partnered with some suppliers who raise their animals without growth hormones, antibiotics, and in a crate free / free to roam environments.

Position with Broiler Chickens

In 2016, Metz Culinary Management has asked our suppliers to take the following actions for 100% of our chicken supply by 2024 or sooner if possible:

- Meet the Global Animal Partnership (GAP) maximum stocking density standard < 6 pounds per square feet.
- Provide chickens with enriched environments including natural light, litter, hay bales, and perches that meet GAP standards.
- Use GAP approved genetic strains for slower growing chickens.
- Humanely render chickens unconscious prior to shackling using Controlled or Low Atmospheric Stunning.
- Demonstrate compliance with the above standards through a third party auditing system.

Metz is currently working with and sourcing from suppliers who adhere to these specifications.

Position with Turkey

Metz Culinary Management will continue to work with our suppliers to address animal welfare issues associated with genetic selection for fast growth and support vendors that use Controlled or Low Atmospheric Stunning.

Position with Veal

In alignment with the Veal Association's 2007 resolution, Metz Culinary Management is committed to eliminate all veal from animals confined in crates by 2019.

Position with Beef

Metz Culinary Management is currently working with suppliers to ensure the responsible use of hormones and feed additives, and strive toward eliminating the use of recombinant bovine growth hormone (rBGH or rBST) in beef cattle. We are also working with our suppliers to address issues of pain relief for disbudding and castration procedures.

Position with Fair Trade

Metz Culinary Management supplies, upon request, Fair-Trade certified products and encourages the purchase of such products. We will continue to educate and provide our interested clients with additional Fair Trade product information.

The Fair Trade Principles are:

FAIR PRICE – Democratically organized farm groups get a guaranteed minimum floor price and additional premium for certified organic products. Farmer organizations are eligible for pre-harvest credit.

FAIR LABOR CONDITIONS

Workers on Fair Trade farms have freedom of association, safe conditions and a living wage. Child labor is prohibited.

DIRECT TRADE

Importers purchase directly from Fair Trade groups empowering the farmers to compete in the world marketplace.

DEMOCRATIC AND TRANSPARENT ORGANIZATIONS

Fair Trade farmers and workers decide how to invest Fair Trade revenues.

COMMUNITY DEVELOPMENT

The Fair Trade farmers and workers invest the Fair Trade premiums into programs that improve their lives and the lives of their children.

ENVIRONMENTAL SUSTAINABILITY

Environmentally sustainable farming methods are used that protect the health and preserve the ecosystems.

Partnership with Local Growers

To reinforce our commitment to supporting local business, Metz Culinary Management has formed partnerships with state agencies to showcase and promote products that have been grown in the state, processed in the state, and/or manufactured in the state. By promoting state products, we are demonstrating economically sound and socially responsible actions. Currently, we are closely associated with such organizations in many of the states we operate in, and will continue to investigate additional organizations as we grow as a company.

