Dining @ UWMC

We are proud to highlight partners who share in our commitment to a healthy, sustainable food system.

UWMC Food and Nutrition Services strives to purchase and prepare local, organic and sustainable foods wherever possible. We partner with Healthcare without Harm (HCH), whose mission is to collaborate with hospitals on moving the food system in a more sustainable direction. The way our food is processed, distributed and consumed has significant impacts to human health, climate change, air and water pollution, and the viability of future agricultural production.

* Products purchased from rotating organic vendors when seasonally available

**What is organic?**
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 for the USDA organic seal.

**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.

**What is local?**
Products that are regionally produced as defined by a region within 400 miles of Seattle-King County 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 farms 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.

For more information about this poster contact Charlotte Feman at (206)598-5341 or cmf58@uw.edu.