



SUSTAINABLE
PITTSBURGH
RESTAURANT

Earning a Sustainable Pittsburgh Restaurant designation

Restaurants may earn a Bronze, Silver, Gold, or Platinum designation through the Sustainable Pittsburgh Restaurant program. To achieve a given level of designation, restaurants must both a) earn a percentage of the points available in the program and b) complete a set of required questions specific to each level.

Required point percentages

To find the point percentage your restaurant must achieve to earn each designation level, please read down the column that corresponds to the number of employees that work at your restaurant. The differences in required point percentages by restaurant size reflect the number and type of actions included in the program.

Designation level	Number of employees			
	15 or fewer employees	16-49 employees	50-199 employees	200+ employees
Committed	Less than 25%	Less than 28%	Less than 32%	Less than 34%
Bronze	25%	28%	32%	34%
Silver	35%	38%	40%	44%
Gold	45%	50%	60%	64%
Platinum	65%+	70%+	72%+	74%+

Required actions

The Sustainable Pittsburgh Restaurant program recognizes restaurants that are building vibrant communities and supporting environmentally responsible practices. Because sustainability includes both environmental and social equity dimensions, restaurants must have completed the following actions related to environment and social equity to earn the corresponding level of designation. The required actions are cumulative – for example, to earn a Platinum designation, you must fulfill all of the requirements for Bronze, Silver, Gold, and Platinum. In addition to the actions listed below, all Sustainable Pittsburgh Restaurants are required to utilize the tools found within the promo kits provided upon earning designation.

	Bronze	Silver	Gold	Platinum
Environment	Recycling procedures in place	No styrofoam takeout containers	No single-use plastic takeout containers or plastic straws	Tracking and reporting of waste, water, and energy data to Sustainable Pittsburgh
		No plastic bags	Tracking waste, water, and energy usage	Composting food waste - Use of compostable takeout wares
			Use of Energy Star rated equipment	Minimum 50% of food costs spent with local farms/producers
			Minimum 30% of food costs spent with local farms/producers	
Social Equity			Written policy addressing diversity, equity, and inclusion	Provides health benefits to full-time employees
			Pays living wages	



Sustainable PGH is a nonprofit committed to building the knowledge, perspective, and ability needed to create a better tomorrow for our region.