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**Contact:** Connie George | Director of Marketing and Communications  
412/638-6008 | [cgeorge@phipps.conservatory.org](mailto:cgeorge@phipps.conservatory.org)

**Café Phipps Earns Prestigious 3-Star Rating as a Certified Green Restaurant**

*Green Restaurant Association honors Pittsburgh's premier public garden for sustainable food service.*

**Pittsburgh, Pa.**—[Phipps Conservatory and Botanical Gardens](#) is pleased to announce that [Café Phipps](#) was re-certified as a 3-star Certified Green Restaurant® by the [Green Restaurant Association](#) (GRA), a national nonprofit devoted to helping restaurants become environmentally responsible. Receiving 175.61 GreenPoints™ on GRA's rigorous rating scale, and having implemented 61 environmental steps, Phipps has gone 75.61% above and beyond the minimum requirements for certification. Café Phipps serves the Pittsburgh community by offering fresh, sustainable and inventive cuisine that is healthy for people and the planet.

As a longtime advocate for green building, restorative gardening and environmental outreach, Phipps raises the bar among cultural institutions when it comes to sustainability. Among its progressive practices, Café Phipps eliminated plastic disposables and bottled water; grows produce in a green rooftop garden; emphasizes antibiotic, pesticide and GMO free, as well as local, fair trade and organic ingredients; provides vegan and vegetarian options; has an extensive recycling program; and composts all pre- and post-consumer food waste.

Going hand in hand with Café Phipps' green operations is the establishment's dedication to offering wholesome fare for guests of all ages. The public garden is especially concerned about safeguarding the health of young visitors, offering a children's menu that features whole grains, organic fruits and vegetables, and ingredients that are minimally processed, low fat and low salt with no added sugar. Additionally, Phipps has eliminated junk food and sugary beverages, including soda, which was removed from the café in 2011.

"We believe it is important to walk the talk and be consistent with our values across all of our efforts," says Phipps Executive Director Richard V. Piacentini. "Fortunately, we have a great partnership with Sodexo that enables us to implement the highest standards, and the rave reviews we get as a result prove that it is possible to be responsible while being successful, too. We couldn't be more pleased with this accomplishment."

Café Phipps is open Monday – Thursday, Saturday and Sunday from 10 – 11 a.m. and 2 – 4 p.m. for coffee and grab-and-go, and from 11 a.m. – 2 p.m. for lunch. On Friday, hours are 10 – 11 a.m. and 7 – 9 p.m. for coffee and grab-and-go, and 11 a.m. – 7 p.m. for lunch and dinner. Find the menu at [phipps.conservatory.org](http://phipps.conservatory.org).

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**About Phipps:** Founded in 1893, Phipps Conservatory and Botanical Gardens in Pittsburgh, Pa. is a green leader among public gardens with a mission to inspire and educate all with the beauty and importance of plants; to advance sustainability and promote human and environmental well-being through action and research; and to celebrate its historic glasshouse. Learn more: [phipps.conservatory.org](http://phipps.conservatory.org).

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