

For Immediate Release: Wed., Aug. 3, 2016

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Award-Winning Café Phipps Achieves Sustainable Pittsburgh Restaurant and Live Well Allegheny Designations

Plus, the Café offers darn good food!

Pittsburgh, PA – Phipps Conservatory and Botanical Gardens recently earned the Platinum Plate designation as a Sustainable Pittsburgh Restaurant and was designated as an Allegheny County Live Well Restaurant. A Sustainable Pittsburgh Restaurant demonstrates commitment to managing the social and environmental impacts of its operations as central to its strategy for business success. To be designated as a Live Well Allegheny Restaurant, the business must first indicate its intent to work along with Allegheny County to promote that residents of all of the County's 130 municipalities can be healthier together, and partake in activities, events and foods that are age-friendly and vibrant, and contribute to a thriving community.

About Sustainable Pittsburgh Restaurants

Administered by Sustainable Pittsburgh, the Sustainable Pittsburgh Restaurant program recognizes restaurants for implementing practices that are simultaneously benefitting the environment, economy and society. The program features 149 sustainable actions from which a restaurant can freely choose. To help ensure a vigorous program and give proper credit where it is due, level of achievement is based on total points accumulated from all selected actions. Restaurants are recognized with one of five “plates” of Sustainable Pittsburgh Restaurant designation ranging from a “Starter Plate” to a “Platinum Plate.”

“Sustainable Pittsburgh is excited to welcome Café Phipps to the growing number of designated Sustainable Pittsburgh Restaurants,” said Sustainable Pittsburgh Restaurant’s Program Manager, Rebecca Bykoski. “Phipps Café’s commitment to ingraining sustainability as a core value allows it to cut costs while increasing business and setting an example for others to follow. We are proud to have Café Phipps as part of the movement leading our region’s restaurant industry into a more prosperous future!”

In earning the Platinum Plate, Café Phipps is acknowledged for its efforts in addressing areas such as energy efficiency, water use, healthy dining, sourcing responsibly, being active in the community, and providing a workplace that fosters employee growth. Details can be found on the Sustainable Pittsburgh Restaurant website at www.sustainablepghrestaurants.org. Details about Café Phipps sustainability performance can be found [here](#). For more information on the Sustainable Pittsburgh Restaurant Designation, visit www.sustainablepghrestaurants.org.

About Live Well Allegheny Restaurants

Restaurants designated as Live Well Allegheny Restaurants are committed to

eliminating trans-fat oils, being smoke free and not selling tobacco products. They also are committed to providing calorie counts and other nutritional information on menus or making the information otherwise readily available to customers; offering vegetarian/vegan fare; providing healthy side dishes including fruits and vegetables that can be ordered in lieu of higher fat/sugar/salt options; using plant-based oils for cooking and baking; providing low calorie salad dressings; and offering low fat milk as an alternative to cream for hot beverages. For more information, click [here](#).

About Café Phipps

The mission of Café Phipps is to provide our visitors with fresh, healthy meals featuring local, organic, sustainably produced and seasonal ingredients whenever possible; to create an enjoyable green dining experience for visitors of all ages; and to highlight the important connections between people, plants and the planet.

Nestled inside our LEED® Certified Welcome Center, Café Phipps also is a 3-star Green Restaurant Certified® eating establishment and Hobart Center for Foodservice Sustainability award winner. “Going hand in hand with environmental stewardship is our commitment to offering the cleanest, freshest food available, with a focus on organic and/or local produce,” says Richard V. Piacentini, executive director of Phipps Conservatory. “We are proud to collaborate with Sustainable Pittsburgh and Allegheny County to improve the health of our community.”

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About Sustainable Pittsburgh: Sustainable Pittsburgh affects decision-making in the Pittsburgh region to integrate economic prosperity, social equity, and environmental quality bringing sustainable solutions for communities and businesses. Over the past 17 years, Sustainable Pittsburgh has proven adept at building coalitions for the policy and practice of sustainable development for southwestern Pennsylvania. SP educates and engages decision-makers and in turn elevates expectations for integration of the 3Es (environment, social equity, and economy) among government, businesses, nonprofits and academia.

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