

Sustainably Produced

SUSTAINABLY
PRODUCED



Marketing and promoting sustainably produced foods are essential for Parkhurst. It allows us to communicate to our guests the significance of sourcing verified food that helps us highlight our commitment to responsible practices. By calling out these items, we not only educate our guests but also strengthen our dedication to sustainability and transparency in everything we serve.

Our Sustainably Produced logo will be used on station signage, digital signage, and social media assets. This logo is used for the 3rd party verified products listed below.

Animal Humane and Welfare Certifications

Certified Humane

The Certified Humane label ensures that eggs, dairy, meat, and poultry products are produced with animal welfare in mind. Products with this label come from facilities meeting strict standards for animal treatment, including allowing natural behaviors, providing sufficient space, shelter, and gentle handling to reduce stress and ensure fresh water and a healthy diet without added antibiotics or hormones.



American Humane Certified

American Humane Certified™ Farm program provides third-party, independent audits to help verify that certified entities' care and handling of farm animals meet our science-based welfare standards.



Where Food Comes From, Inc.

Where Food Comes From, Inc., is an independent, third-party food verification company. To put it simply: They are the ultimate food nerds! They care about food. They care about how it's grown and raised, what farmers and ranchers do, and authentically telling that story to consumers through labeling and technology solutions.



Product Certifications

Fair Trade

This certification ensures that farmers in developing nations receive fair prices, have direct trade relations and access to credit, and use sustainable farming methods without harmful pesticides or forced child labor. Products must be grown by small-scale producers organized in cooperatives or unions. Fair Trade Certified products include coffee, hot chocolate, tea, candy, chocolate, sweeteners, fruit, rice, and grains.



Rainforest Alliance

The Rainforest Alliance is an international non-profit organization that works to protect the environment, promote human rights, and support sustainable agriculture:



The Rainforest Alliance works to:

- Fight deforestation and climate change
- Improve working conditions for rural people
- Promote the rights and well-being of workers, their families, and communities
- Build economic opportunities
- Help farmers and forest communities adapt to the climate crisis

USDA Certified Organic

Certified organic means that a farm or processing facility meets the USDA organic standards and adheres to the regulations, which allows them to use the USDA organic seal on their products. If the USDA logo is not listed on the package, you can't promote the product as being Organic.



Seafood Certification

Marine Stewardship Council (Wild)

The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing. The standards (v3.1 released in July 2024) address some of the most difficult issues facing the oceans, including better protection for marine biodiversity and incentivizing stronger ocean governance.



Best Aquaponic Practices (Farm)

BAP (Best Aquaculture Practices) is one of the most comprehensive and best-known certification systems for ensuring the sustainability of aquaculture products. Four-star certification indicates that the entire system—from feed mill to hatchery, the farm to processing plants complies with BAP's standards.



Aquaponic Stewardship Certification (Farm Raised)

ASC runs an ambitious programme to transform seafood farming globally and promote the best environmental and social aquaculture performance towards environmental sustainability and social responsibility.

