****

**Wifey Treats Food Policy Statement**

Wifey Treats environmental initiatives include using only eco-friendly cleaners to sanitize our kitchen space, using eco-friendly containers and utensils from 100% recycled and reused products, "Preserving the environment is something we're passionate about "We go to great lengths to develop a business model where social responsibility is just as important as profitability. Our environmental approach continues to evolve as we pursue new ways to further our eco-friendly practices. It's wonderful to see how our customers appreciate our efforts."

Our customers feel like they're doing much more than simply ordering great food. They're being a part of the solution by voting with their dollars to support a business that's doing the right thing for society." Established in 2017’ Wifey Treats offers an all-natural and organic menu of gourmet panini sandwiches, salads, soups and pressed juices. Wifey Treats addresses the needs of today's health conscious consumer with concern for both the individual and environment by promoting the organic movement and practicing an eco-friendly approach in almost all operations of the company.

**Our Commitments**

To Wifey Treats, it’s all about trust. To that end, we carefully evaluate ingredients and menu items against these core areas:

• Clean Ingredients: We are advocates for clean food. We’re committed to sourcing and serving high quality ingredients without artificial additives including added MSG, artificial trans fats, and ingredients we don’t believe need to be in your food.

1. We purchase livestock and poultry that have been raised responsibly, which for us means having been fed vegetarian-based and customized diets without the use of antibiotics, and raised in reduced-stress environments. All our chicken, pork, roasted turkey and beef in salads, sandwiches and soups Must meet our standard.
2. Monitoring and working with suppliers and farmers to provide traceability to the source. We are actively involved at the field level to ensure the highest quality taste and freshness from seed-to-plate.
3. Our Romaine and mixed lettuce is organic, all our eggs are farm raised and cage free.
4. Working with suppliers and fisherman to help ensure that our fish is wild-caught, using available sustainable practices. Carefully selecting varieties and fishing methods, we believe, leads to a great tasting product you can feel good about.

• Positive Impact: We are committed to making a positive impact on our food system and environment. We believe guests deserve to know not only what is in their food, but where it comes from.

1. We are dedicated to earning our consumers trust and helping them to eat well. We have invested (and continue to invest with help from your donations) considerable time and resources to investigate and prioritize issues that are relevant to our food system and our customers.
2. Investing in local organic farms, which enable high quality, nutritious food with dignity, it also helps in giving back to the community.

We know we don’t have all the solutions within our organization. That’s why we continually engage external experts and research from the nutrition community and farmers. Continuous improvement is what’s needed to change the food system in America. It may be a hard journey, but we know it’s the right journey.