

Grape Tomatoes - Campus Wide



Students at Washington University will not see tomato slices on their sandwiches or tomato wedges in their salads for the next few months, the result of a decision made by Bon Appétit Management Company, the contractor that provides dining services on the Danforth Campus.

Earlier this year Bon Appétit became the first food service company in the country to sign an agreement with the Coalition of Immokalee Workers (CIW), which represents thousands of workers who pick tomatoes in Florida. The agreement creates a code of conduct for Florida tomato growers in an effort to improve wages and working conditions for the workers. Bon Appétit pledged to serve only tomatoes grown on farms owned by those who would agree to sign the code of conduct. The code requires that workers be paid a fair minimum wage, that a process be established for workers to pursue complaints without fear of retribution, that worker safety processes be improved, and that third party monitoring be implemented to insure that the code of conduct is followed.

Alderman Farms, a commercial tomato grower located in Boynton Beach, Florida, became the first company to sign the code of conduct. As the tomato harvest begins this month in Florida, Alderman Farms is the only grower that will supply tomatoes to Bon Appétit's Washington University account. The company grows primarily grape tomatoes, meaning that other varieties of tomatoes will not be available on the Washington University campus for the next few months.



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