

Dear Restaurant Manager,

I am a frequent customer to your restaurant and I'd like you know that healthy dining options are an important factor in my decision making when I choose to eat outside my home. With the increase in food allergies and food borne illness I have become very disturbed about the safety of the food that is available in this country.

I am particularly concerned with non-organic, un-labeled genetically modified (GM) ingredients so prevalent in our food supply today. No human health or adequate safety testing has been done on these genetically altered foods and it is unclear if these GM foods are causing the increase in disorders such as allergies, asthma, autism, heart disease or cancer. In fact in May 2009, the American Academy of Environmental Medicine released a policy paper urging all doctors to prescribe non-GMO diets for everyone, stating that animal studies show that GM food is linked to infertility, immune problems, accelerated aging, organ damage, and gastrointestinal problems. They called for a moratorium on GMOs, and mandatory labeling. Unfortunately, some of the ingredients used in your restaurant are genetically modified.

Considering the growing awareness and questionable health affects of these GM foods I am asking you to consider using only non-GMO ingredients in your restaurant. In fact, it is in your best interest to move away from using GM ingredients as more and more consumers become aware of the dangers of these foods. By eliminating GM foods, you will gain the respect and trust of the community and families who make healthy eating a priority.

I look forward to witnessing your restaurant's transition to non-GM ingredients. For more information on the health risks and the growing consumer non-GMO movement, go to The Institute for Responsible Technology's site www.ResponsibleTechnology.org. To find out more about using non-GM ingredients, see www.NonGMOShoppingGuide.com.

Thank you for your time,