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## **PHL Ranked Among Top U.S. Airports for Healthy Eating Choices**

**PHILADELPHIA** – Philadelphia International Airport (PHL) has been named one of the healthiest airports in the nation by the Physicians Committee for Responsible Medicine for its healthy eating options.

The Physicians Committee for Responsible Medicine, a non-profit advocacy group of physicians that promotes nutrition's critical role in preventative medicine, ranked PHL third, tied with San Francisco International Airport, out of 24 airports surveyed. The Committee conducted its study by surveying registered dietitians and considering several healthy-eating criteria, including the availability of cholesterol-free, plant-based and fiber-packed meals. PHL jumped up eight spots on the list this year, after tying for 11<sup>th</sup> place in the 2014 survey.

"We are pleased to offer healthy food alternatives to our health-conscious travelers," said Airport CEO Mark Gale. "This is a reflection of our vision of creating an environment that caters to the health and well-being of our customers."

MarketPlace PHL, LLC. is the private partner with the City of Philadelphia in the management of the food and retail program throughout Philadelphia International Airport.

Throughout all seven terminals, 82 percent of PHL's restaurants offer healthy meals and received special recognition from the Committee. Sky Asian Bistro was complimented for its offering of mixed green salads, miso soup, seaweed salad, edamame, vegetable spring rolls, avocado rolls and cucumber rolls. Travelers in a rush can grab a quick hummus sandwich, fruit, salads and other nutritious snacks from Good 2 Go. Philly staple Tony Luke's was recognized for its veggie sandwich, packed with broccoli rabe, spinach, sweet peppers and onions and slathered in marinara sauce. Saladworks, Angelina's Panini Bar, Cibo Bistro and Local Tavern are among other restaurants acknowledged in the study results.

"MarketPlace PHL is proud to provide healthy dining options that span many different cuisines, from grab-and-go entrées to sit-down meals," said Mel Hannah, vice president and general manager of Philadelphia MarketPlace. "To be included among the top three healthiest airports in the United States is a testament to our diverse lineup of food offerings."

The Physicians Committee collected 1,227 restaurant menus from airports considered in 2015. Survey methods include in-person visits, internet research and phone calls with restaurant managers to confirm menu items. The final percentage score for each airport divides the airport's number of restaurants serving health-conscious fare by its total number of restaurants. For more information about survey methodology and the Physicians Committee for Responsible Medicine, visit [www.AirportFoodReview.org](http://www.AirportFoodReview.org).

This year, Philadelphia International Airport celebrates the 75<sup>th</sup> anniversary of its commercial air service. In 1940, the Airport served 40,000 passengers flying to a handful of cities. Today, more than 30 million passengers travel annually to 131 destinations around the world.

*Philadelphia International Airport is owned and operated by the City of Philadelphia. The Airport is a self-sustaining entity that operates without the use of local tax dollars. It is one of the largest economic engines in Pennsylvania, generating an estimated \$14.4 billion in spending to the regional economy and accounting for more than 141,000 jobs.*