



How Restaurants & Food Services Can Be **ENVIRONMENTALLY SUSTAINABLE**



The average restaurant produces 100,000 pounds of trash per year. As consumer environmental awareness grows, it is important for restaurants to take steps to reduce their impact. Small changes in your operation can make a difference.



BENEFITS OF GOING GREEN

COST SAVINGS

Energy-efficient appliances, proper waste management, and sourcing local and seasonal ingredients can contribute to financial savings in the long run.

COMPLIANCE & INCENTIVES

Adhering to green practices helps restaurants comply with environmental regulations.

EMPLOYEE MORALE & PRODUCTIVITY

Employees often take pride in working for a socially and environmentally responsible establishment.

INNOVATIVE MARKETING OPPORTUNITIES

Showcase your sustainable initiatives in marketing campaigns, social media, and promotional materials, attracting environmentally conscious customers.



CHECK OUT THESE "GREEN" RESOURCES FOR FOOD SERVICES!

- For a free consultation, contact Rethink Food Waste NY at: <https://www.cetonline.org/nywasteassistance/> or the Green Restaurant Association at <https://www.dinegreen.com/education> and [dinegreen.com/form](https://www.dinegreen.com/form)
- Beyond Plastics Publications: <https://www.beyondplastics.org/pubs>
- The Bring Your Own (BYO) Program: <https://usreduces.org/byo-101-for-businesses/>
- <https://www.gloriafood.com/restaurant-sustainability-practices>
- <https://www.socalgas.com/documents/innovation/fsec/Green%2520Guide.pdf>



For more information, contact info@ZeroWasteCD.org or visit <http://www.zerowastecd.org/>

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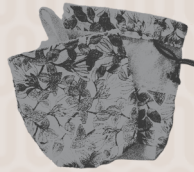
WAYS YOUR FOOD SERVICE CAN GO GREEN

Simple changes like using local and organic ingredients, using less energy, and creating less waste can make a big difference.



HEALTHY MENU OPTIONS

Present nutrition-related information; use organic or natural produce; buy ingredients locally and seasonally; include more whole foods; use plant oils for cooking.



SUSTAINABLE FOOD PACKAGING

Encourage a Bring Your Own (BYO) program; opt for biodegradable/recyclable packaging; use reusable packaging made from durable materials like glass, wood, paper, aluminum, or bamboo.



REDUCE SINGLE USE PLASTICS

Use washable dining service ware; offer plastic straws/disposable utensils only upon request (law in Albany County); use paper or non-plastic bags (New York State bans the distribution of single use plastic bags.)



RECYCLE

Recycle glass bottles, wooden crates, cardboard boxes, etc. All commercial, industrial, and institutional establishments in Albany City must arrange, maintain, and contract for private trash and recyclable collection.



COMPOSTING

Compost food waste from the kitchen and dining area. Check how food waste can be disposed of in your community.
<https://www.zerowastecd.org/composting/pick-up-programs>



MINIMIZE FOOD WASTE

Monitor expiration dates of perishables and use FIFO (first-in, first-out) method; donate surplus to food banks/shelters before spoilage; consider shrinking portions if customers leave excess food.



ENERGY-EFFICIENT EQUIPMENT

Use Energy Star rated equipment; switch from natural gas to induction for cooking; replace traditional HVAC with heat pump systems for heating and cooling.



USE ECO-FRIENDLY CLEANING & OTHER PRODUCTS

Look for Green certified products with BPI, Greenguard, Green Seal, and Chlorine Free Products Association labels.



REDUCE WATER USAGE

Run the dishwasher when full; use water-saving toilets; install low-flow faucets or motion-sensor taps; replace bottled water with a filtration system; only serve water upon request.

For more information, contact info@ZeroWasteCD.org or visit <http://www.zerowastecd.org/>