

Top 10 Green Restaurant Tips



Developed by Terra Sustainability Consulting Inc.

- 1. Choose ENERGY STAR® Equipment.** Commercial kitchen equipment can be operated for hours at a time and is often very energy-intensive. ENERGY STAR® kitchen equipment is designed to be energy efficient, thereby saving you money over the life time of the product.
- 2. Maintain Your Equipment.** Be sure to regularly clean equipment, change air filters and check seals to ensure your equipment runs efficiently.
- 3. Use Energy-Efficient Lighting.** Lighting accounts for approximately 13% of total energy costs in a typical restaurant. Use energy-efficient fluorescent or LED lighting that consumes less energy and has to be replaced far less often.
- 4. Don't Forget Your Dishwasher.** Ensure that your dishwasher is in good repair and run it only when it's full.
- 5. Choose High-Efficiency Pre-Rinse Spray Valves.** Efficient units use about 1.9 gallons of water/minute and are equally effective in cleaning. They can save the average small to medium restaurant as much as 150 gallons of hot water per day.
- 6. Install Tap Aerators.** Install tap aerators on faucets to offset high water use in sinks. These are relatively inexpensive and can be purchased at any hardware store.
- 7. Use Green Products.** Ensure that paper products such as napkins and bathroom towels are made from recycled materials and look for environmentally preferable cleaners, such as those that are Ecologo certified.
- 8. Reduce Food Waste.** Adjust inventory levels on perishable foods to minimize waste due to spoilage and rotate stocks of perishables at every delivery, putting older stock at the front of the shelf.
- 9. Recycle Your Beverage Containers.** Establish a designated recycling station to capture beverage containers and get your deposit back! You'll get 5 cents on non-alcoholic containers and 10 cents on liquor containers.
- 10. Consider Your Menu.** Buy local and seasonal foods that reduce the environmental impact of transporting food over long distances. It's often fresher and your customers will taste the difference.