

The logo features the text "GREEN HOSPITALITY INITIATIVE" in white, uppercase, sans-serif font, centered within a horizontal green bar. This bar is superimposed on a background of a dense, overlapping pattern of green grass blades.

GREEN HOSPITALITY INITIATIVE

# Green Hospitality Initiative Workbook



NEW YORK  
STATE  
RESTAURANT  
ASSOCIATION

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## Mission

The Green Hospitality Initiative (GHI) is a United States Environmental Protection Agency Region 2 (USEPA Region 2) grant funded project sponsored by the New York State Restaurant Association Education Foundation (NYSRAEF) that will help restaurants increase profits while reducing energy and water consumption and by switching to environmentally preferable cleaning chemicals.

The GHI appreciates your interest in going green. This workbook is intended to be used as a guide to help you in this process. If you have any questions about going green, please call the GHI Hotline at 516.448.1504, email [asomeck@gmail.com](mailto:asomeck@gmail.com), or visit the GHI website at [www.nysraef.org/greenhospitalityinitiative](http://www.nysraef.org/greenhospitalityinitiative). All GHI services are completely free. Furthermore, as new technologies in the green restaurant industry emerge, this workbook will be updated to include them so be sure to check back periodically.

## Getting Started

This workbook will help new and existing restaurants with greening their operations. It will serve as a guide that will focus on the key goals of the GHI and provide additional ideas and resources for all aspects of greening a restaurant.

When getting started, it is important to lay the foundation for a green attitude in your restaurant. To ensure the long term success of your greening efforts start by identifying a manager or responsible employee to serve as the “*go to green person*” to champion your restaurants environmental initiatives. This person can help you lead by example and promote behavioral changes over the long run amongst your staff such as turning lights off when not in use, never leaving faucets running, and using the proper amount of chemicals for cleaning. These small steps will not only save money, but also help lay the foundation for a green attitude that will be helpful in sustaining the green initiatives discussed in this workbook in your restaurant.

If you have any questions or comments, please call the GHI Hotline at 516.448.1504, email [asomeck@gmail.com](mailto:asomeck@gmail.com), or visit the GHI website [www.nysraef.org/greenhospitalityinitiative](http://www.nysraef.org/greenhospitalityinitiative).

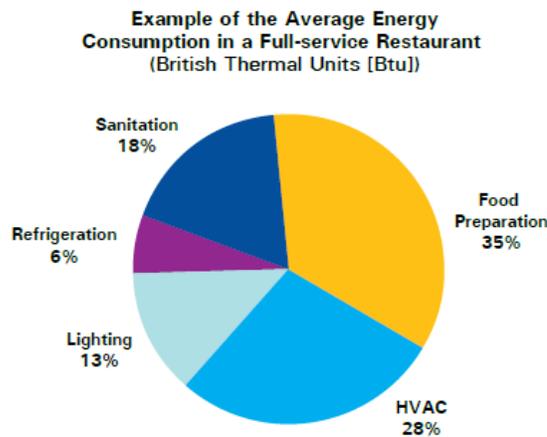
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# 1. Energy Conservation

Restaurants use five times more energy per square foot than other commercial buildings and five times more energy in the kitchen than in the rest of the building. Furthermore, energy costs represent 30% of most buildings annual budgets.<sup>i</sup> A 10% decrease in energy costs has an equivalent impact on operating income as a 1.26% increase in sales.<sup>ii</sup> Taking all of this into consideration, energy conservation is a wonderful place to start when greening your restaurants operations.

The following pie chart from the *Energy Star Guide for Restaurants* published by the United States Environmental Protection Agency summarizes the average restaurant’s energy use.



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## GHI Energy Conservation Recommendations

- ✓ **Start with a free energy audit.** New York City restaurants can call the GHI Hotline and sign up for a free energy audit which will look at baseline energy use and recommend cost savings measures with accompanying ROI’s. Many other areas also offer free energy audits. Restaurants should call their local energy company or municipal utility to find out the availability of energy audits.

Or,

Visit the Food Service Technology Center (FSTC) website at [http://www.fishnick.com/about/services/sitesurveys/2009\\_Energy\\_Survey.pdf](http://www.fishnick.com/about/services/sitesurveys/2009_Energy_Survey.pdf) and perform a free energy audit of your restaurant yourself. According to their website, the FSTC has promoted energy efficiency and performance in commercial food service since 1987. Operated by Fisher-Nickel, inc., the FSTC has developed over 35 Standard Test Methods for evaluating commercial kitchen appliance and system performance.<sup>iv</sup>

- ✓ **Utilize Energy Star equipment.** Energy efficient equipment can cost more upfront but will save money in the long run. Visit <http://www.fishnick.com/saveenergy/tools/calculators/> to see how much you can save. Here you will find life cycle energy cost calculators for

combination ovens, convection ovens, conveyor ovens, fryers, ice machines, rack ovens, refrigeration, steamers, griddles, holding cabinets, and under fired char-broilers. You can also visit the U.S. Small Business Administration website on energy efficiency in restaurants <http://www.sba.gov/content/energy-efficiency-restaurants> to learn more.

- ✓ **Establish a comprehensive energy management program.** Guidelines for creating an energy management program in your restaurant can be found at the Energy Star website, [http://www.energystar.gov/index.cfm?c=guidelines.guidelines\\_index](http://www.energystar.gov/index.cfm?c=guidelines.guidelines_index).
- ✓ **Complete regularly scheduled maintenance on all HVAC and refrigeration systems.** Keep all filters clean, check for coolant and air leaks, keep condenser coils free of dust, and keep evaporator coils free of excessive frost.
- ✓ **Upgrade lighting systems.** Use LED's on exit signs and LED's or CFL's for all other lighting.



	LED	CFL	Incandescent
Light bulb projected lifespan	50,000 hours	10,000 hours	1,200 hours
Cost per bulb	\$35.95	\$3.95	\$1.25
KWh of electricity used over 50,000	300-500	700	3000
Cost of electricity (@ 0.15 per KWh)	\$75	\$105	\$450
Total cost for 50k hours	\$128	\$135	\$530

**Energy Savings over 50,000 hours, assuming 25 bulbs:**

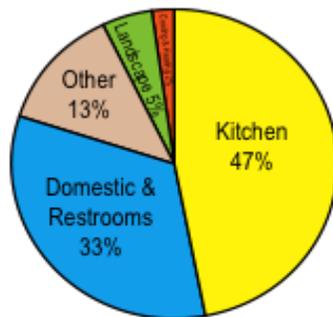
Total cost for 25 bulbs	\$2143.75	\$2243.75	\$8812.50
Savings by switching from incandescents	\$6668.75	\$6568.75	\$0

- ✓ **Install occupancy sensors.** This will ensure that lights will only be on when necessary.
- ✓ **Save with insulation.** Ensure that hot water pipes, hot water heaters, and storage tanks are all properly insulated. Also, caulk drafty windows and doors and make sure that all walk in coolers and freezers have strip curtains in place.
- ✓ **Conserve water.** Cutting back on hot water use saves energy too. Always fix leaks immediately and switch to low-flow pre rinse spray valves at the dish area.
- ✓ **Cut idle time.** Turn off major appliances and restaurant equipment when they are not in use. The same goes for lights and water left on.
- ✓ **Purchase carbon offsets.** Use only renewable energy sources when powering your restaurant.

## 2. Water Conservation

Restaurants on average use 200,000 gallons of water per month.<sup>vi</sup> Utilizing new technology and financial incentives and considering the rising costs of water and sewer bills, implementing water conservation practices has become a way to help restaurants save green by going green. Furthermore, by lowering your hot water use you will also reduce your electric bill. Using less water means using less energy to heat it so you save double.

The following pie chart from the *WaterSmart Guidebook* published by the East Bay Municipal Utility District summarizes the average restaurant's water use.



Typical water use  
in restaurants and  
fast-food outlets

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### GHI Water Conservation Recommendations

- ✓ **Start with a free water audit.** New York City restaurants can call the GHI Hotline and sign up for a free water audit which will look at baseline water use and recommend cost savings measures with accompanying ROI's. Many other areas also offer free water

audits. Restaurants should call their local water company or municipal utility to find out the availability of water audits.

- ✓ **Fix leaks.** A leaky faucet or toilet can lead to more than just a high water bill. Leaks also raise a restaurant’s sewer bill and electric or gas bill if it is a hot water leak. The graph below taken from the New York City Department of Environmental Protection website shows the costs associated with cold water leaks.

Costs:		Per Day			Per Year		
		Water Charge	Sewer Charge	Total	Water Charge	Sewer Charge	Total
<b>Faucets:</b>							
Slow Drip	36 Gallons	\$0.14	\$0.23	\$0.37	\$51.82	\$82.40	\$134.22
Steady Drip	180 Gallons	\$0.17	\$1.13	\$1.84	\$259.11	\$411.99	\$671.10
One Quarter Open							
Open	684 Gallons	\$2.70	\$4.29	\$6.99	\$984.62	\$1,565.55	\$2,550.17
One Half Open	1,620 Gallons	\$6.39	\$10.16	\$16.55	\$2,332.00	\$3,707.88	\$6,039.88
Full Open	3,600 Gallons	\$14.20	\$22.57	\$36.77	\$5,182.22	\$8,239.73	\$13,421.95
<b>Toilets:</b>							
Seeping	30 Gallons	\$0.12	\$0.19	\$0.31	\$43.19	\$68.66	\$111.85
Leaking	250 Gallons	\$0.99	\$1.57	\$2.55	\$359.88	\$572.20	\$932.08
Constantly Running	6,000 Gallons	\$23.66	\$37.62	\$61.29	\$8,637.03	\$13,732.88	\$22,369.91 <sup>viii</sup>

- ✓ **Practice and promote behavioral changes of restaurant employees.** Start by reducing the amount of loads ran through a dishwasher each day by only running full racks through the machine. Also save money and water by turning off prep faucets when they are not in use, thawing frozen food in the refrigerator rather than under running water, and only serving water to patrons per their requests.



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- ✓ **Retrofit restrooms and faucets with low flow fixtures.** Many faucets have a flow rate of 2.5 gallons per minute (gpm) or more. Install aerators to bring the gpm down to 0.5 gpm and save big on water, sewer, and energy costs. Toilets can go as low as 1.1 gpf and urinals down to 0.125 gpf while still getting the job done.
- ✓ **Use water brooms instead of a traditional hose nozzle.** By switching to a water broom, you can save upwards of 5 gpm each time the hose would have been used.<sup>x</sup>

- ✓ **Install low flow pre-rinse spray valves.** Refer to the chart below, again from the FSTC website, for averages or calculate water and energy savings with the free pre-rinse spray valve calculator found at <http://www.fishnick.com/savewater/tools/watercalculator/>.

Hours of Spray Valve Usage	Water Savings gallons/day	Waste Water Savings gallons/day	Gas Savings therms/day	Annual Dollar Savings
1 hour/day	60 gallons	60 gallons	0.5 therms	\$300 - \$350
2 hours/day	120 gallons	120 gallons	1.0 therms	\$600 - \$700
3 hours/day	180 gallons	180 gallons	1.5 therms	\$900 - \$1,050

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- ✓ **Switch to Energy Star equipment.** Ice machines, dish machines, and food steamers can all be energy efficient. Visit the FSTC website at <http://www.fishnick.com/saveenergy/tools/calculators/> to see how much money you can save by making the switch.
- ✓ **Replace water cooled ice machines with air cooled.** While water cooled ice machines may use slightly less energy, the savings through water use reduction will always make up the difference and then some.

Performance	Standard	Standard	Energy (& Water) Efficient
	Water-Cooled Model	Air-Cooled Model	Air-Cooled Model
Energy Consumption (kWh/100# ice)	6	7.6	5.6
Water Consumption (gal/100)	156	28	20
Annual Energy Use (kWh) <sup>a</sup>	9855	12483	9198
Annual Water Use (gal) <sup>a</sup>	256230	45990	32850
Annual Energy Cost <sup>b</sup>	\$986	\$1,248	\$920
Annual Water & Sewer Cost <sup>c</sup>	\$1,713	\$307	\$220
Total Annual Utility Cost	\$2,699	\$1,555	\$1,140

<sup>a</sup> Annual energy use is based on a 75% duty cycle, 365 days per year.

<sup>b</sup> Energy costs are based on \$0.10/kWh.

<sup>c</sup> Water and sewer costs are based on \$2.00/ccf and \$3.00/ccf, respectively.

- ✓ **Switch to a closed loop cooling system.** While the upfront cost can be daunting, by moving away from once through water cooling systems to a closed loop system, restaurants have been able to save over \$20,000 per year on water costs. If several coolers and an ice machine are involved, a one year ROI is possible.<sup>xii</sup>
- ✓ **Install a sensing gate on conveyer type dish machines.** This will ensure that the flow of water and the energy associated with heating the water will not be wasted when dishes are not in the machine.

### 3. Cleaning Chemicals / Pollution Prevention

The GHI understands that cleanliness is essential in restaurants. The problem here is that the chemicals used to ensure a clean restaurant are often times harmful to the people using them as well as to the environment. The good news is that there are alternatives that work.

#### GHI Cleaning Chemical / Pollution Prevention Recommendations

- ✓ **Start with a free chemical audit.** New York City restaurants can call the GHI Hotline and sign up for a free chemical audit which will identify hazardous chemicals being used in your establishment and recommend cost competitive alternatives that will improve employee health while benefiting the environment.



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- ✓ **Use third party certified products that meet environmental and performance standards.** Visit the Green Seal website at <http://www.greenseal.org/>, the Eco Logo Program website at <http://www.ecologo.org/>, the EPA's Design for the Environment (DfE) website at <http://www.epa.gov/dfe/index.htm> the Green Restaurant Association website at <http://www.dinegreen.com/> for more information.
- ✓ **Utilize the DfE website, <http://www.epa.gov/dfe/pubs/projects/formulat/formpart.htm> to search for EPA labeled products.** According to their website, "EPA's Design for the Environment (DfE) works in partnership with industry, environmental groups, and academia to reduce risk to people and the environment by finding ways to prevent pollution."<sup>xiv</sup>



Look for the label!<sup>xv</sup>

- ✓ **Buy in bulk.** When you dilute chemicals yourself you will save money on packaging and shipping.
- ✓ **Replace hazardous chemicals with safe and effective alternatives.** Vinegar based glass cleaners can replace ammonia based cleaners, hydrogen peroxide can replace

chlorine in disinfectants, or you can use baking soda, borax, or simply hot water and soap rather than toxic oven cleaners.<sup>xvi</sup>

- ✓ **Use cleaners and detergents that are readily biodegradable and non-toxic.** Third party certified cleaners will meet these criteria.
- ✓ **Provide proper training for employees who are handling hazardous chemicals.** In addition to training employees about the general use and dilution of cleaning chemicals and products, it is extremely important to train about the danger of mixing various cleaning chemicals together.
- ✓ **Switch to a pest exterminator who offers Integrated Pest Management (IPM) services.** IPM is a low tech alternative to pest management that reduces access to food waste and minimizes entry points for pests. Visit <http://www.greenshieldcertified.org/providers/> to locate an IPM provider near you.

## 4. Local Food Purchasing

Purchasing food for your restaurant from local farms benefits the environment, your chef, and your patrons. By buying food locally you are not only reducing your carbon footprint by minimizing shipping distances but helping the local economy at the same time. You and your patrons will also find that local food is fresher and tastes better.

### GHI Local Food Purchasing Recommendations

- ✓ **Connect with local farmers at farmers markets and/or food co-ops.** To locate and connect to a farmers market or family farm near your restaurant visit the Local Harvest website at <http://www.localharvest.org/>, the USDA website at <http://apps.ams.usda.gov/FarmersMarkets/>, or the Farmers Market Federation of New York website at <http://www.nyfarmersmarket.com/>. Each website can be used to help you purchase local food for your restaurant.



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- ✓ **Purchase meats that are free range and grass fed whenever possible.** Transitioning to these specific types of meat is not only better for the environment and the animals themselves, but these types are also more nutritious for those who consume them.

- ✓ **Grow your own herbs, spices, and/or vegetables.** If you have roof access, you can grow some of your own seasonal food.
- ✓ **Purchase USDA certified organic food.** Consumers are becoming more aware of the health and environmental benefits that come with eating organic food. Organic food also reduces runoff of fertilizers and pesticides into local waterways.

## 5. Responsible Disposable Products

Disposable products are non food items that are necessary for a restaurant to run and include everything from paper towels, to utensils, to carry out containers. Many disposable products are made out of Styrofoam and can only be used once. With restaurants going through so much each year, there is a real possibility for impacting the waste flow of a restaurant by switching to environmentally preferable disposable products.

### GHI Responsible Disposable Products Recommendations

- ✓ **Purchase products that are made out of post consumer materials.** Visit the EPA website, <http://www.epa.gov/epawaste/conservation/tools/cpg/products/tissue.htm> for more information on Commercial/Industrial Sanitary tissue products.

Post-consumer recycled materials and products are superior to merely recycled products because of the market that is thereby created. “Recycled refers to by-products and excess products in factories, while post-consumer recycled refers to materials that people have used and physically recycled themselves.

- ✓ **Do not use Styrofoam.** Eliminate the use of Styrofoam in all food containers and take out boxes. Styrofoam may never biodegrade and breaks into very small fragments that are harmful to wildlife.



- ✓ **Use paper over plastic.** There are alternatives to plastic carry out utensils made of a biodegradable paper product. Purchase these instead help the environment by reducing the amount of waste going to landfills.
- ✓ **Sell take out canvas bags with your restaurant name and logo on them.** This will not only reduce plastic bag waste but also serve as a marketing tool at the same time.

- ✓ **Purchase only products that are recyclable and chlorine free.** This will reduce your restaurant's overall waste stream.

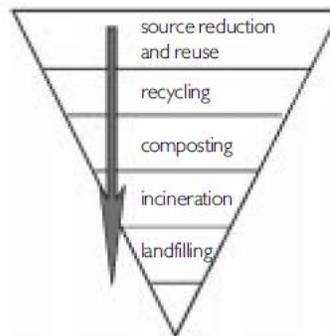
## 6. Waste Management

Waste management includes composting and recycling. Rather than sending everything to a land fill where it will never be used again, composting and recycling turn waste into a reusable product that can be beneficial once again. According to the North Carolina Department of Environment and Natural Resources' Division of Pollution Prevention and Environmental Assistance, "more than 90% of restaurant and food service waste can be composted, donated to local food shelters, or given to local hog farmers".<sup>xix</sup> With restaurants creating so much waste, managing it properly can have a significant positive impact on the environment.

### GHI Waste Management Recommendations

- ✓ **Practice proper ordering and inventory controls.** Visit <http://www.p2pays.org/ref/03/02792.pdf>, for a fact sheet on managing food materials that was created by the North Carolina Department of Environmental and Natural Resources Division of Pollution Prevention and Environmental Assistance.

The Waste Reduction Hierarchy lists waste management options in order of preference



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- ✓ **Donate leftover food to local charities or homeless shelters.** When getting started, refer to *A Restaurateur's Guide – Food Donation* published by the National Restaurant Association and U.S. Department of Agriculture found here, <http://www.p2pays.org/ref/12/11907.pdf>.
- ✓ **Establish a program to compost all non-meat food waste.** Many localities, especially in urban areas, are setting up large scale composting. To learn more about how you can get started, visit the EPA website, <http://www.epa.gov/osw/conservematerials/organics/food/fd-compost.htm>.

Composting is a wonderful way to introduce a different method of recycling to your restaurant. You will not only be decreasing your amount of physical waste, which can thereby save you money, but you can also repurpose food in a relatively simple way.



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- ✓ **Recycle all paper, cardboard, glass, metal, and plastic.** If access to a recycling bin is an issue, talk to other local businesses about sharing a single bin.
- ✓ **Recycle grease on site or send cooking oil waste for reuse to approved facilities to be turned into biodiesel fuel.** For information on grease recycling, visit the NYC Department of Environmental Protection website, [http://www.nyc.gov/html/dep/html/businesses/busgrease\\_wide.shtml](http://www.nyc.gov/html/dep/html/businesses/busgrease_wide.shtml). Some facilities will even pick up your used cooking oil waste for free. Tri-State Bio Diesel is one such company that services the greater New York City area. Their website is <http://www.tristatebiodiesel.com/collect.htm>.

## 7. Administrative

Opportunities to help your restaurant go green through the administrative aspect involve a combination of office changes, employee education, and customer education. By reaching out to costumers about what you are doing to go green, your restaurant will also benefit from the free marketing it will be receiving.



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### GHI Administrative Recommendations

- ✓ **Adopt and display an environmental policy for all employees to follow.** This policy can be integrated to ensure that employees are not wasting water or electricity as well.
- ✓ **Maintain environmental information (display or brochure) for guests with all current information on what your business is doing to reduce its environmental impact.** This display could include tips and solicit suggestions from customers.

- ✓ **Use office paper that contains a high percentage of post consumer recycled content.**
- ✓ **Set printers to photocopy and print on both sides automatically.** Make single sided the optional feature to save on paper and ink.
- ✓ **Recycle ink jet cartridges, laser toner cartridges, and computer disks.** Some businesses will provide store credit for future orders of ink refills.
- ✓ **Reuse paper and envelopes whenever possible.** Save on paper purchasing.

## 8. Innovative Technologies

New and innovative technologies in the hospitality sector will constantly improve the way restaurants do business. Some technologies like Point of Order systems streamline every day procedures such as placing food orders, displaying the order to kitchen staff, and recording inventory counts while others focus on greening your everyday procedures. The Green Hospitality Initiative will continually monitor new ground-breaking green technologies, with this workbook being updated periodically to keep restaurateurs in the loop and in the money. Be sure to check back often.



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### Want to save energy?

- ✓ [Advanced Telemetry EcoView - Energy Management System](#) – Remotely track your restaurant’s energy use with this energy management system and reduce total energy consumption by up to 20%.
- ✓ [Bio JetDrier](#) – The world’s fastest, most-hygienic, and efficient way to dry your hands today.
- ✓ [eCube®](#) - Energy saving device for commercial refrigerators that reduces cooling cycles by simulating food and beverage thermal qualities and automatically relaying this information to the existing thermostat.
- ✓ [CookTek® Induction Cooking](#) – Induction cooking is faster than gas and more efficient than electric. Visit the website and check out the video.
- ✓ [AIRCOSAVER](#) - When overcapacity of an air conditioning unit is detected, the AIRCOSAVER switches the compressor off and avoids inefficient overcooling. It can reduce cooling costs by up to 30%.

- ✓ [Intellidyne LLC](#) – Offers intelligent HVAC controls that reduce energy consumption while managing both heating and cooling of your restaurant.
- ✓ [KVAR Power Factor Optimization Devices](#) – Offers energy controllers that reclaim, store, and supply power to inductive motors and loads.

#### **Want to start small scale composting?**

- ✓ [Vokashi](#) – Small scale composting for a small scale kitchen. Vokashi is a Brooklyn based company that presents a unique opportunity to compost your kitchen scraps.

#### **Want to clean green during restorations?**

- ✓ [MAXONS' Green Clean™](#) - Disaster recovery experts that offer a green restoration process that eliminates contamination during a restoration by offering responsible products and methods.

#### **Want to recycle cooking oil?**

- ✓ [Restaurant Technologies, Inc](#) – Restaurant Technologies, Inc has created a process of recycling cooking oil within your restaurant which will reduce packaging, shipping costs, labor hours, and overall oil usage.

#### **Want to reduce bottled water waste?**

- ✓ [Vivreau - Purified Drinking Water System](#) - Eliminates the need to purchase pre-bottled water while providing unlimited quantities of purified and sparkling water.

## **9. They did it and so can you! Green restaurant case studies**

### **Energy**

[Energy Star for Restaurants - Success Stories](#) – Check out the Energy Star website to see how much money other restaurants are already saving through energy conservation.

### **Water**

[Water Efficiency and Management for Restaurants](#) – The Massachusetts Water Resources Authority presents the findings of six different restaurant water conservation case studies on their website.

[Southwest Florida Water Management District Restaurant Case Study](#) – According to this case study, a SW Florida restaurant was able to reduce its water consumption by 31% with minor modifications.

## 10. Section Sources and For More Information

### Energy

[Energy Star Guide for Restaurants](#) - An EPA guide on how to turn energy conservation measures into profit.

[EnvironmentLa](#) - Serves as a model by providing a list of criteria that restaurants in Los Angeles need to meet in water and energy conservation to become certified in the LA Green Business Program.

[Food Service Technology Center Energy Saving Tips](#) - The FSTC has promoted energy efficiency and performance in the commercial food service since 1987.

### Water

[San Francisco Department of Public Health Green Restaurant Guide](#) - Provides guidelines for restaurants to create and maintain a water conservation program.

[Water Conservation Measures for Commercial Food Service](#) – A guide provided by the Food Service Technology Center on ways to conserve water in a restaurant.

### Cleaning Chemicals / Pollution Prevention

[Environmental Law and Policy Center - Going Greener](#) - Going Greener is a guide to help restaurants improve their environmental practices across the board. This workbook incorporates tips from the “Cleaning Green” section of the guide.

[Maine’s Environmental Leader Self Certification Workbook](#) - The Maine Department of Environmental Protection has developed a green certification program for restaurants in Maine.

### Local and Organic Food Purchasing

[Environmental Law and Policy Center - Going Greener](#) - Going Greener is a guide to help restaurants improve their environmental practices across the board. This workbook incorporates tips from the “Local and Organic Foods” section of the guide.

### Responsible Disposable Products

[Rhode Island Hospitality Green Certification Self Certification Workbook](#) - The RI Hospitality & Tourism Association and the RI Department of Environmental Management have developed a green certification program for RI businesses.

### Waste Management

[Environmental Law and Policy Center - Going Greener](#) - Going Greener is a guide to help restaurants improve their environmental practices across the board. This workbook incorporates tips from the “Waste Management” section of the guide.

[The Green Plan for the Food Service Industry](#) - Hosted by the [NC Division of Pollution Prevention and Environmental Assistance](#), the Green Plan for the Food Service Industry provides a plethora of resources for the responsible management of restaurant food waste.

## **Administrative**

[Maine’s Environmental Leader Self Certification Workbook](#) - The Maine Department of Environmental Protection has developed a green certification program for restaurants in Maine.

## **General / Other Green Workbooks**

[Pollution Prevention in the Hospitality Industry](#) - Visit the EPA Region 2 Hospitality home page for multiple resources on greening the hospitality industry.

[WaterSense for Commercial and Institutional Users](#) – WaterSense is a voluntary EPA program designed to promote water efficiency in the United States.

[National Restaurant Association Conserve Initiative](#) – The Conserve Initiative is an environmental enterprise of the NRA. A unique feature of the NRA Conserve Initiative website is the “virtual green restaurant” tour.

[Food Service Technology Center](#) - The FSTC has promoted energy efficiency and performance in the commercial food service since 1987.

[U.S. Green Building Council LEED Certification Program](#) – According to the USBGC website, “LEED is an internationally recognized green building certification system, providing third-party verification that a building or community was designed and built using strategies aimed at improving performance across all the metrics that matter most: energy savings, water efficiency, CO<sub>2</sub> emissions reduction, improved indoor environmental quality, and stewardship of resources and sensitivity to their impacts”.<sup>xxiv</sup>

[Green Restaurant Association](#) - According to the GRA home page, “The GRA is a national non-profit organization that provides a convenient and cost-effective way for restaurants, manufacturers, distributors and consumers to become more environmentally responsible.”

[Green Seal](#) - Green Seal’s mission is to work towards environmental sustainability by identifying and promoting environmentally responsible products, purchasing, and production.

## **11. References**

- 
- <sup>i</sup> "Facts & Stats." National Restaurant Association Conserve Initiative. 2010. 20 Aug. 2010.  
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**If you have any questions, contact the GHI Hotline at 516.448.1504 or [asomeck@gmail.com](mailto:asomeck@gmail.com).**

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The logo features the text "GREEN HOSPITALITY INITIATIVE" in white, uppercase, sans-serif font, centered within a horizontal green bar. The background of the bar is a close-up photograph of green grass blades.

**GREEN HOSPITALITY INITIATIVE**