Toxic Chemical Hazards In the Restaurant Industry
What’s the Problem?

Restaurants potentially expose customers, staff and the eco-system to Toxic Cleaning and Pest Control Chemicals
How is This Happening?

• Many restaurants overuse toxic cleaning chemicals to clean: ovens, dishes, glass, furniture, floors, walls, bathrooms

• High concentrations of poorly regulated toxic chemicals can be used in dealing with pest control issues
Why is This Happening?

- Operators are unaware of the serious consequences of the chemicals they use.
- They believe the use of traditional toxic chemicals is the only effective way to clean.
- Poor training systems.
- They believe the use of alternative non-toxic chemicals will be much more expensive.
What is the Damage?

• Staff and customers can be subject to high levels of hazardous chemicals daily that can damage respiratory systems, skin, and lead to other dangerous medical conditions

• As these toxic chemicals are passed through the waste system, our fresh water sources may be threatened with contamination
Impact on Customers and Staff

- Dangerous Indoor Air Quality
- Volatile Organic Compounds (VOC’s) can add to significant increase in respiratory disease such as asthma
Common commercial kitchen chemical cleaners produce highly dangerous side effects

A typical restaurant chemical cleaning label and potential use impact
Environmental Impact

Phosphated detergents have been detrimental to aquatic ecosystems. For example, they have created a “Dead Zone” in the Chesapeake Bay.
A Profitable Solution to Cleaning

Non-Toxic and Low Toxic Effectively Proven Chemicals
A Concentrated Controlled Non-Toxic Cleaning System
Effective Ongoing Staff Training
Pest Control Solutions

Green Certified Pest Control Operator
Preventative Pest Maintenance
Felidia Restaurant Case Study Results in Significant Decrease in Pesticides
Excellent Results...No Added Costs

<table>
<thead>
<tr>
<th>Pesticide</th>
<th>4 Months before Green</th>
<th>After 4 Months of Green</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Strike</td>
<td>1140 Grams</td>
<td>100 Grams</td>
</tr>
<tr>
<td>Phantom</td>
<td>16 Oz</td>
<td>zero</td>
</tr>
<tr>
<td>Gentrol</td>
<td>12 Oz</td>
<td>zero</td>
</tr>
<tr>
<td>Maxforce FC</td>
<td>565 Grams</td>
<td>67.5 Grams</td>
</tr>
<tr>
<td>Suspend SC</td>
<td>14 Oz</td>
<td>zero</td>
</tr>
<tr>
<td>Tri Die</td>
<td>20 Oz</td>
<td>zero</td>
</tr>
</tbody>
</table>
Other positive environmental impacts from using concentrated non-toxic cleaning chemicals

The elimination of unnecessary transport of added weight that most typical chemical packaging contains because they are 95% water.
3 Keys to Developing a Restaurant Green Chemical Operation
1. Commitment of Key Decision Maker to Changing Cleaning Strategies
2. Tested Proven Third Party Certified Non-Toxic Cost Effective Cleaning Chemicals

- Plant based
- Non-caustic
- Bio Based
3. A Designated Individual in the Restaurant Willing to Take Responsibility for the Ongoing Green Changes (Does Not Need to be the Owner)
Benefits of Greening Restaurant Chemical Solutions

- Healthier working and eating conditions
- Greater staff retention: Staff tends to stay where they are cared for
- Greater customer loyalty: Customers spend more dollars regularly with businesses that demonstrate social responsibility

All translate to better work environment and stronger bottom line
The Green Hospitality Initiative is a free support service of the New York State Restaurant Association Educational Foundation for restaurant operators looking to create a safer environment for their customers and staff without compromising the quality of their cleaning and pest control methods. Our goal is to also help contribute to the restaurant’s positive bottom line by providing access to training and systems that maximize the efficiency of the chemicals used.

For further information and to schedule a free assessment of your cleaning and pest control usage, please go to the GHI website at http://www.nysra.org/?page=EF_EPA_Home or contact: Alan Someck: asomeck@gmail.com

“Funding provided by the NYS Pollution Prevention Institute through a grant from the NYS Department of Environmental Conservation. Any opinions, findings, conclusions or recommendations expressed are those of the author(s) and do not necessarily reflect the views of the Department of Environmental Conservation.”
References

- Slide # 5: See Ref for Slide # 2 and Slide # 8
- Slide # 8: Chesapeake Bay Foundation: [www.cbf.org/about-the-bay/issues/dead-zones](http://www.cbf.org/about-the-bay/issues/dead-zones)
- Slide # 10: Ecologic Solutions Concentrated Controlled Non Toxic Cleaning System, [www.ecologicsolutions.com](http://www.ecologicsolutions.com)
- Slide # 14: BHB Pest Control Restaurant Case Study 2014
- Slide # 15: Ecologic Solutions Concentrated Controlled Non Toxic Cleaning System, [www.ecologicsolutions.com](http://www.ecologicsolutions.com)