

GREEN HOSPITALITY INITIATIVE

Is Your Restaurant Unknowingly Exposing Your Customers and Staff with the Use of Toxic Cleaning and Pest Control Chemicals?

Utilize the FREE SERVICES of the Green Hospitality Initiative to:

- Create a safer environment for your customers & staff
- Utilize non-toxic, cost effective & environmentally friendly chemicals
- Maximize the efficiency of chemicals used through training & developed systems

Many New York restaurant operators are unaware that they may be impacting their customers, staff and the general environment with the use of common everyday cleaning chemicals and pest control poisons. The Green Hospitality Initiative (GHI) is a New York State Restaurant Association Educational Foundation Project that supports restaurants in shifting their cleaning and pest control chemicals to safer and completely effective options.



Cleaning Chemicals: The environmental impact of cleaning chemicals used in many restaurants is often overlooked. For example, two common chemicals found in most restaurant cleaners, sodium hypochlorite and sodium hydroxide (all-purpose cleaner and oven cleaner) are highly corrosive and are known to cause respiratory and skin damage. There are cost effective, environmentally preferable alternatives available for the following products: dishwasher detergent, liquid pot and pan soap, heavy duty degreaser, oven cleaner, sanitizers, floor cleaners and wood and furniture polish. Some of these preferable products are presently being used by businesses such as Whole Foods, Chipotle, Chop't and Le Pain Quotidien. These companies see the health and economic value of using less hazardous, yet effective, cleaning products.



Pest Control: When restaurant operators have a pest control issue, many spray and bomb their operations, often with an overload of chemicals as the first line of defense. There is an alternative approach to this problem: proactively and precisely preventing and targeting specific symptoms that cause the pest conditions. Typically, pest control chemicals cover up the underlying issues and pests soon return. The GHI works with The Green Shield Certified suppliers, pest control companies that use Integrated Pest Management, a program that encourages pest control without primarily relying on the use of harsh chemicals. Several New York area restaurants have already begun to adopt these green pest control methods with great success.



The Green Hospitality Initiative is a free service 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, visit the GHI website at: http://www.nysra.org/?page=EF_EPA_Home or contact: Alan Someck: asomeck@gmail.com

We look forward to working with you!

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