

Green Hospitality Initiative Case Studies

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In addition to helping restaurants become more sustainable while simultaneously increasing their profitability through the reduction of energy, water use, and hazardous cleaning chemicals, the Green Hospitality Initiative also conducts case studies on restaurants to further demonstrate specific steps and savings, both environmental and monetary. Within the focus area of energy, the GHI has helped Havana Central and GustOrganics save a combined \$20,000 annually by reducing their combined electricity usage by 131,000 kWh per year, and thereby saving an estimated 88 MtCO₂. For water conservation, Havana Central and Aquagrill have saved an estimated 857,000 gallons as well as \$10,000 annually combined. Concerning the transition from toxic to non-toxic cleaning chemicals, The Good Life is projected to prevent the use of 4,800 pounds of hazardous chemicals annually. Not only do these numbers represent the restaurants' increased sustainability, but they also significantly contribute to their profitability. With relatively low return-on-investments, and continuous savings for each year thereafter, these case studies show the drastic changes and savings available for all restaurants if they choose to become more sustainable.

Through an energy audit, Havana Central received recommendations to improve their lighting, walk-in motors, and occupancy sensors for a total investment of approximately \$17,000; however, government incentives covered \$11,000 of that investment, lowering their payback period to under half a year. Thus, approximately six months after Havana Central invested \$6,000 to implement the changes, they were saving over \$14,000 a year. In terms of the environment, the estimated impact of saving 89,000 kWh per year equated to removing 60 MtCO₂ annually, or 12 cars off of Manhattan roads.

Similarly, GustOrganics completed an energy audit and was also recommended to change their lighting, walk-in motors and occupancy sensors. For a total investment of under \$6,000 (lessened from over \$11,000 due to government incentives), the restaurant would save over \$6,000 annually after a one year payback period. Their retrofits and installations helped them save 41,000 kWh per year, or remove 28 MtCO₂ from the environment annually, equating to 6 cars off the roads.

Concerning water conservation, restaurants can easily save water through behavior and fixing leaks, as well as through new installations or retrofits for faucets, pre-rinse spray valves, and toilets, among other fixtures. Havana Central was estimated to save over 400,000 gallons of water annually after investing \$7,000 to update existing equipment and appliances. For an investment of just over one year and a half, the restaurant could subsequently save approximately \$4,500 annually. In another case study, AquaGrill adopted multiple water conservation measures for a total investment of approximately \$3,000, enabling them to save 455,000 gallons of water per year. With subsequent annual savings projected at over \$5,000 dollars, the payback period was just over seven months.

The reduction of hazardous cleaning chemical reduction is another area that enables restaurants to decrease their impact on the environment. While transitioning from toxic to non-toxic chemicals is currently cost neutral, the GHI believes that profitability will increase in the future as demand rises and the alternatives are more competitively priced. The Good Life in

Long Island, for a cost of \$283 for equipment installation, prevents a yearly use of 4,8000 pounds of hazardous cleaning chemicals. Even though there are no yearly savings associated with this example of hazardous cleaning chemical reduction, the investment is significantly lower than those found in the other focus areas.

While these are only a few case study examples, there are many opportunities for all types and sizes of restaurants to reduce their impact on the environment and subsequently become more profitable. These case studies show how for various amounts of investments, the GHI hopes to provide restaurants with recommendations that include low payback periods and significant savings in their subsequent years of operation through increased sustainability.