

Sustainability, conserving natural resource, recycling and energy conservation. Where do I start? What are some things I can improve upon?

There are many simple measures you could take as a starting points.

Here are some highlights;

- a. Start at the loading dock and evaluate how much potential waste material comes in and how much waste goes out (both wet and dry waste).
- b. Seek out suppliers that practice sustainability. Ask if products are available with reducing packaging material.
- c. Buy from local sources to reduce transportation emissions and help support local economies.
- d. Consider adding disposers, food/paper waste pulpers or extractors or contact a commercial composting company to significantly reduce land fill waste. These methods also reduce trash carting costs due to trash volume reduction. Consult local codes prior to purchasing disposers as some water treatment facilities are not equipped to treat added particulate matter in the waste water.
- e. Continue to enforce and expand upon current recycling programs for card board, paper and beverage containers.
- f. Seek out suppliers of premium beverages who provide product in bulk and dispense in cups to reduce cans and bottle waste. More development and marketing of filtered premium water dispensers will continue to be introduced.
- g. Consider using unbleached napkins, bags and paper goods or products with recycled post consumer content.
- h. Explore increasing sources for biodegradable disposable products like tray, cups and food containers. Consider going without trays in cafeteria settings. This saves cost, reduces waste and ware washing resources.
- i. Reduce water consumption. Repair leaking faucets, add low flow faucet strainers, install hands free photo cells on hand washing sinks, turn off free flowing scraping troughs on soiled dish table and always consider water saving design features in your next equipment purchase. Saving water also reduced sewer discharge and operating cost to your operation.
- j. Manage FOG (fats, oils, and grease). Consider selling your used fryer oil to a vendor for refinement and use as bio-diesel fuel.
- k. Insufficient FOG recovery will eventually clog building drain lines. Make sure grease traps are operating efficiently so grease stays out of municipal sewer lines and wastewater treatment facilities. Improper containment and disposal of FOG adversely affects the environment and is difficult to treat. Watch for increased regulation and monitoring of grease recovery and subsequent charged by local agencies having jurisdiction for non compliance.
- l. If possible, schedule times to operate your dishwashing equipment. Consolidate and develop a manageable backlog to wash wares for maximum equipment output and controlled energy consumption. Avoid running equipment during low volume periods and idling equipment during operational lulls.

- m. Many kitchen appliances can be turned off or turned down during low volume periods, such as toasters and cooking equipment.
- n. Walk in cooler and dry storage lighting can be turned off when not in use. Consider installing motion sensing light switches.
- o. Have all refrigeration systems serviced and cleaned regularly for optimum performance and considerable energy savings through efficiency. Be suspect of incorrect operating temperatures, compressors that run continuously or are short cycling.
- p. Other high energy consuming building systems, such as cooking ventilation and air conditioning systems should be serviced and cleaned regularly to assure peak operating efficiency

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