

How to Green Your Restaurant



- Turn off interior/exterior lights and cooking hoods when not in use. Set lights on timers.
- Repair leaky faucets and toilets. Stop air leaks by caulking and insulating around leaky windows and doors and installing energy curtains in freezer rooms.
- Replace incandescent lights with longer lasting CFL light bulbs or LED lights. Replace traditional exit signs with LED exit lighting.
- Follow the 3 R's of sustainability (Reduce, Reuse, and Recycle) Reduce waste. Reuse furniture and flooring. Recycle paper, plastics, glass, cans, cardboard.
- Print menus on recycled paper.
- Use recyclable glass bottles for water and soft drinks. If using plastic or cans, recycle them.
- Use eco friendly paper straws and wooden drink stirrs.
- Equip your kitchen with griddle cook tops; this lowers the level of grease.
- Make your own cleaning supplies using Borax soap and other eco-friendly ingredients. Switch to eco-friendly chemicals for pest control.
- When not in use, unplug computers, electronics, coffee machines, cash registers, and any small appliances.
- Serve customers water upon request. Run dishwashers and washing machines only when full. Install low-flow toilets, waterless urinals, tankless water heaters, and faucet aerators.
- Train employees on energy saving procedures and on the importance of energy conservation and water use. Tell customers about your energy efforts.
- Regularly dust and clean appliances, top to bottom for efficiency. Perform routine preventive maintenance on HVAC, plumbing, appliances, and other major equipment.
- Use low-VOC (volatile organic compounds) or no-VOC paints, recycled flooring, and managed forest wood. Install a reflective roof, sun lights, and energy-efficient windows.
- Purchase appliances, electronics, and other EPA-tested equipment that carries the ENERGY STAR label.
- Buy fresh, locally grown and made food products, organically grown if available. Collect all leftover food and give it to a local farmer for composting.
- Do not use scented candles or air fresheners.
- Provide food condiments in bulk instead of packets.

This information is provided as a community service of ARCHS' St. Louis Area Communities Against Toxics (SLACAT) Community Partnership.

For more information refer to www.stlarchs.org.

