



GREEN RESTAURANT CHECKLIST

January 2009

1. ENERGY EFFICIENCY

A. Food Prep Equipment

- i. Energy Star[™] fryers, hot food cabinets, refrigerators, freezers, and steam cookers can save over 40%.
- ii. Shut it off, turn it down, and keep it clean.
- iii. Reduce broiler, fryer and range preheating and idle time.
- iv. Turn on electric cooling appliances sequentially, instead of all at once.
- v. Run exhaust systems at lower fan speeds.
- vi. Buy the right size – this saves money up front and ongoing.
- vii. Try new technologies – convection ovens use less energy than conventional.

B. Dishwashers

- i. Install low flow valves on pre-rinse sprayers.
- ii. Run full loads.
- iii. Turn down the temperature. Make sure you're not heating water beyond the point required by sanitation codes.
- iv. When buying new equipment compare water and electricity consumption.
- v. Consider tankless water heaters.
- vi. Insulate hot water lines.

C. Refrigeration and Ice Making Equipment

- i. Maintain clean coils.
- ii. Maintain door seals.
- iii. Load and unload items as quickly as possible.
- iv. Install high efficiency evaporation and condenser fans.
- v. Check thermostat and temperature settings for accuracy.
- vi. Buy Energy Star[™] rated equipment.
- vii. Water cooled icemakers are more energy efficient than air cooled models.

D. Heating Ventilation and Air Conditioning

- i. Turn up thermostats in the summer and down in the winter.
- ii. Use programmable thermostats.
- iii. Have system tuned and filters replaced regularly.
- iv. Zone cool (or heat) the kitchen area separately.
- v. Install sunlight reflecting coatings on windows.
- vi. Use ceiling fans.
- vii. Install seasonal storm doors.
- viii. Replace aging or broken equipment with a furnace rated above 80% AFUE efficiency or an air conditioning system with an 11-13 minimum EER rating.

E. Lighting

- i. Install light sensitive dimmers.
- ii. Install occupancy sensor in restrooms and storage areas.

- iii. Install high efficiency fluorescent bulbs in kitchen and storage areas.
- iv. Install lower wattage bulbs.
- v. Turn lights down, or off, in dining areas during non customer hours.
- vi. Install LED (light emitting diode) or glowing exit signs.

F. Renewable Energy

- i. Purchase renewable power - wind, solar, geothermal, small hydro and biomass.

2. WATER EFFICIENCY

A. Simple Things

- i. Don't thaw frozen food under running water.
- ii. Wash produce in sinks of water not under running water.
- iii. Install low-flow faucets.
- iv. Wash full loads of dishes.
- v. Install low-flow sprayers.
- vi. Use 1.6 gallons per flush toilets.
- vii. Install dual flush toilets.
- viii. Install hands free faucets.

3. WASTE MANAGEMENT

A. Food Waste

- i. Donate edibles to food banks when possible.
- ii. Kitchen and table scraps might go to animal feed or composting.
- iii. Collect waste oil for rendering.

B. Reducing & Recycling

- i. Reduce can and bottle waste, serve fountain beverages in reusable glasses.
- ii. Recycle all possible bottles, cans, paper and plastics.
- iii. Educate staff and customers on recycling.
- iv. Reduce or eliminate materials that can't be recycled.
- v. Work closely with your recycling service to constantly improve.

4. TAKE OUT CONTAINERS AND DISPOSABLES

A. Reduce

- i. Reduce and ultimately eliminate disposable products, especially those that have no viable recycling infrastructure.
- ii. Substitute durable products for disposables.
- iii. Ask customers how many napkins, utensils, and condiments they need rather than serve things they don't use.

B. Recycle

- i. Buy things that can be easily recycled
- ii. Purchase recycled products – close the loop.
- iii. Switch to paper products that have recycled content.

C. Renewable Alternatives

- i. Consider cups, utensils and clear containers made out of PLA, derived from corn starch.
- ii. Utensils made out of wheat straw.
- iii. Plates made out of sugar cane fiber.
- iv. Clamshell containers made out of limestone, cornstarch, and wood fiber.
- v. Lined, unbleached folded paper board boxes.

5. CLEANING MATERIALS

A. Use Non-Toxic Cleaning Products

- i. Buy bulk concentrates to reduce packaging.
- ii. Look for the Green Seal (www.GreenSeal.org).
- iii. Replace petroleum based solvents with citrus formulas.
- iv. Replace ammonia based glass cleaners with vinegar solutions.
- v. Hydrogen peroxide is an alternative to chlorine based disinfectants.
- vi. Try baking soda, borax or scouring pads and soap instead of toxic oven cleaners.
- vii. Use vegetable-oil and water based floor cleaners rather than petroleum-based ones.
- viii. Use the least toxic material first.
- ix. Look for products that use citrus based active ingredients, such as d-Limonene.
- x. Work with environmentally responsible cleaning and sanitation consultants.
- xi. Integrated Pest Management (IPM) prioritizes the least toxic approaches.

6. SUSTAINABLE FOOD

A. Buy Local

- i. Locally grown foods lessen transportation impacts.
- ii. Locally grown food is often fresher.
- iii. Local growers can custom-grow to chef's needs.
- iv. Locally grown food carries a sense of place and seasonality.
- v. Farmers' Markets create friendships between growers and customers.

B. Buy Organic

- i. Organic farming mimics natural systems, eliminates dangerous farm chemicals, and conserves soil.

7. GREEN BUILDING AND CONSTRUCTION

A. Recycled Content

- i. Use building materials that contain recycled content.

B. Renewable Resources

- i. Use sustainably harvested woods, bamboo natural linoleum flooring and counters.
- ii. Consider wallboard made from wheat grass.

C. Use Low VOC (Volatile Organic Compounds) Paints and Adhesives.

D. Use Locally Manufactured Materials.

E. Retain Architects and Contractors Committed to Sustainable Practices.

SOURCES:

- “Going Greener Opportunities to Improve Your Restaurants Environmental Practices” www.greenrestaurants.org/documents/GoingGreenerGuide.pdf
- Environmental Law & Policy Center www.elpc.org
- “Green Restaurant[™] 4.0 Standards”
- *Green Restaurant Association*, www.dinegreen.com