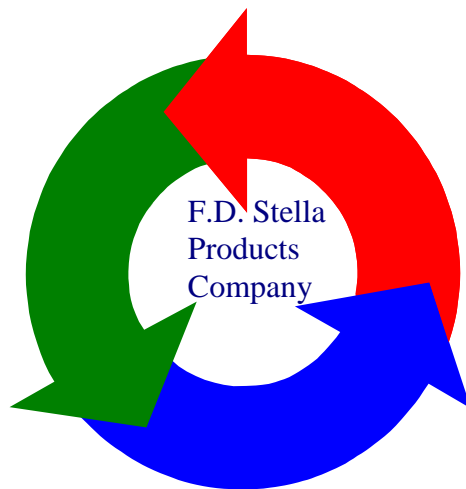


# Sustainability in The Foodservice Industry

Ways to save money  
by helping the  
Environment



You dream of opening a restaurant and finally do. Your dream is not as realistic as hoped as your expectations of a good profit goes up the exhaust duct, out the windows, down the drain, and everywhere but your pocket.

Going green is great for the environment, but going green also help your cash drawer and bottom line staying in the green. By doing your part in sustaining the earth, you can be more profitable.

“Green” is all over the place, yet you may question why it is important for a restaurant to “go green”. The simple answer is that it makes sense. According to the Green Restaurant Association, the restaurant industry uses 1/3 of all the energy used in the retail sector. There are savings to be had.

There are many ways to go green from your food to your energy. Below are some links to help you get started.

<p>To view a quick pdf of simple ways to save by going green <a href="#">click here</a></p>	<p><b>Green Restaurant Certified</b>  <a href="#">The Green Restaurant Association(GRA)</a> is a National Non-Profit to help restaurants become more environmentally responsible..</p>
<p><b>EPA</b></p> <p>To learn more about which equipment will save on your utility bills check out the <a href="#">EPA’s website</a> for commercial foodservice</p> <p>To view a pdf on ways to keep your equipment from breaking the bank <a href="#">click here</a>.</p> <p>EPA’s <a href="#">Green Power Partnership</a></p>	<p><b>Building Construction Certified / Assessment</b></p> <p><a href="#">Leed</a> from the United States Green Building Council. Leed is the most known about building certification system</p> <p><a href="#">Green Globes</a> gives guidance for green building design, operation, and management.</p> <p><a href="#">Breeam</a> is an international environmental assessment for buildings.</p> <p><a href="#">The Natural Step</a> is different in that it does not use points but rather is a framework based on natural and social systems.</p>

<b>Resources</b>	<b>Product Certification</b>
<p data-bbox="228 268 808 411"><a href="#">Food Service Technology Center (Fishnick)</a> are the industry leaders energy efficiency and testing for commercial kitchen</p> <p data-bbox="228 449 505 485"><a href="#">GreenRestaurant.org</a></p> <p data-bbox="228 522 716 558"><a href="#">U.S. Department of Energy</a> website</p> <p data-bbox="228 596 464 632"><a href="#">EPA's CFL Facts</a></p> <p data-bbox="228 669 753 705">Guide for choosing <a href="#">Sustainable Seafood</a></p> <p data-bbox="228 743 493 779"><a href="#">EPA green building</a></p>	<p data-bbox="813 268 1393 338"><a href="#">Green Seal</a> provided a product certification that is science based.</p> <p data-bbox="813 375 1393 485"><a href="#">EcoLodge</a> is the largest North American environmental standards and certification organization.</p> <p data-bbox="813 489 1393 558"><a href="#">Greenguard Environmental Institute</a> is a non-profit organization for indoor products</p> <p data-bbox="813 596 1393 741"><a href="#">Forest Stewardship Council(FSC)</a> is a wood certification that all aspects of the wood from forests to management practices use sustainable practices.</p>

Please check back, as we will have changes periodically.