

Green Restaurant Practices

Use this checklist to help you build customer loyalty, conserve resources and save money!

Food

- Be a leader and use local, organic or sustainably-raised foods and tell your customers about it.
- Partner with a food bank or meal program and donate edible food. Or visit <http://www.foodlifeline.org/HUNGER/solutions/seattlestable.html> to donate prepared food occasionally or on a regular schedule.

Energy Conservation

- Monitor your energy bills to better understand all the ways your business consumes energy and to look for spikes that could suggest waste.
- Remove any unneeded lighting.
- Replace all T-12 fluorescent lighting with the more energy-efficient T-8 or T-5 lamps with electronic ballasts.
- Use Energy Star compact fluorescent lamps (CFLs) instead of incandescent bulbs in store-rooms, break rooms, offices, wall sconces, kitchen exhaust hoods, walk-in refrigerators, and other non-dimmable light fixtures.
(For information on rebates for efficient lighting, call:
Small business: (206) 684-3800; rescons.scl@seattle.gov
Medium & Large Business: (206) 684-3254; bizcon.scl@seattle.gov)
- For lighting circuits that are dimmable and currently use incandescent lamps, switch to more efficient choices that include LED (light-emitting diode) and cold cathode fluorescent lamps.
- Install automatic thermostats that let you program different temperature settings for different days/times of the week.
- Install timers or occupancy sensors on lights and exhaust fan in the bathroom.

- Keep condenser coils clean of dust and evaporator coils free of excessive frost.
- Check and replace worn or leaky gaskets on refrigerator/cooler doors and drawers. Leaky seals result in loss of cold air – this leads to both higher energy bills and maintenance costs as the compressor has to work harder.
- Install high efficiency kitchen equipment such as dishwashers, ovens, refrigerators, holding cabinets and steamers. Visit www.pse.com/SiteCollectionDocuments/business/WURE_RebateRequestForm.doc to apply for rebates on efficient appliances.

Water Conservation

- Monitor your water bill for indications of leaks, spikes or other potential problems. Compare bills from store to store to look for use levels that could suggest a leak or other problem.
- Find and repair leaks as soon as possible. If the water is hot, you're paying for wasted energy as well as water.
- Use low flow (1.6 gallons per minute (gpm) or less) pre-rinse spray nozzles in the dish room.
- Use a pressure regulator to reduce the water volume in the dishwasher. Only use as much water as the manufacturer specifies. Check that water only flows when the dishes enter the machine.
- Does washer reuse final rinse water? Plumb the dishwasher to reuse rinse water for a new wash cycle.
- Only run full dishwasher loads.
- When manually washing dishes, fill the second sink for dipping dishes and equipment, instead of using running water. Install manual triggers on all sink spray hoses.
- Post signs that encourage water conservation in kitchens and bathrooms (e.g. turning off water while washing hands).

- Train kitchen staff to plan ahead so that foods can be thawed in the refrigerator rather than under running water.
- Install high efficiency WaterSense-labeled toilets and aerators on restroom faucets that restrict flow to 1.0 gpm or less.
(For rebates on these fixtures, visit <http://www.savingwater.org/docs/CommercialToiletRebate.pdf>.)
- Install foot pedal or other manual controls so that garbage disposal water only runs when needed.
- Use garbage disposals sparingly, donate excess edible food or compost food scraps instead.
- Reduce wash and ice loads by serving customers water only when they ask for it. The Washington State Restaurant Association distributes free conservation table tents to inform your customers (1-800-225-7166).
- Inform service providers (laundry, landscaper, dishwasher) that water efficiency is a priority.
- Install high efficiency kitchen equipment such as dishwashers and steamers and explore whether your property manager is willing to upgrade to high efficiency toilets. Rebates are available through the Saving Water Partnership. Visit http://www.savingwater.org/business_restaurants.htm for more information.

Pollution Prevention

- Regularly clean your grease trap or interceptor. If more than 25% of your trap or interceptor contains grease and food, it is most likely discharging the waste into the sewer system. Eventually, the grease can harden and can result in sewer backups.
- Keep grease and other outside materials stored in leak-proof containers with tight fitting lids and keep a spill kit on hand to deal with potential spills. To apply for a *free* spill kit, visit http://www.resourceventure.org/spill_plan_form.

- Wash mats and equipment inside, where the drains go to the sanitary sewer. Washing them outside results in grease, pollutants and soap getting into the storm drain system and is a violation of City Code.
- Keep outdoor waste storage, parking and sidewalks free of litter, grease spills and other potential pollutants. Use sweeping and spot cleaning for most clean ups; avoid pressure washing. Protect storm drains from runoff if washing is needed.

Waste Prevention

- The City of Seattle has banned the use of expanded polystyrene (“Styrofoam”). Use take-out containers that can be composted (paper) or recycled (plastics and polycoated paper).
(Find more information at:
<http://www.seattle.gov/util/Services/Yard/CommercialCompostCollection/PlasticFoamFoodwareBan/index.htm>.)
- Avoid products with excess packaging and eliminate individually wrapped items. Buy bulk supplies when possible.
- Buy products in returnable, reusable, or recyclable packaging and reuse packaging materials from incoming shipments (bubble wrap, boxes, etc.).
- Use cloth towels and sponges in kitchens rather than paper towels.
- Provide washable utensils and dishes for dining in and employees.
- Reduce junk mail by removing your company’s name from direct mailing lists.
- Have printer and copier devices default to double-sided prints/copies.
- Purchase recycled content paper products with a high post-consumer recycled-content (100% is ideal).
- Purchase supplies that contain recycled material.

Recycling

- Every private recycler accepts different materials. Check with your recycler on what can be recycled.

- Interested in free recycling services, visit this website to find out more:
(<http://www.seattle.gov/util/Services/Recycling/CommercialRecycling/index.asp>). If you take advantage of the City's free recycling program, use this brochure as your recycling guide:
http://www.seattle.gov/util/stellent/groups/public/@spu/@csb/documents/webcontent/spu02_014957.pdf.
- Work with your property manager to implement a commercial food scrap recycling program. For more information on food scrap recycling, contact:
 - Cedar Grove Composting: 1-877-994-4466
 - CleanScapes: (206) 250-7500
- Take unwanted electronics to a participating company/organization that will recycle or reuse them.
Visit: <http://www.metrokc.gov/dnrp/swd/takeitback/index.asp> for a list of Take it Back Network Members.
- Ensure that all employees and customers have easy access to recycling containers.