

## Top Ten Green Restaurant Practices

These 10 high-impact actions will set you on the road to greening your restaurant!

- 1. Use low flow (1.6 gallons per minute (gpm) or less) pre-rinse spray nozzles in the dish room.**
- 2. 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>.)*
- 3. 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](mailto:rescons.scl@seattle.gov)  
Medium & Large Business: (206) 684-3254; [bizcon.scl@seattle.gov](mailto:bizcon.scl@seattle.gov))*
- 4. Recycle food scraps, cardboard, paper, glass, metal and plastics.**  
*(Visit <http://www.resourceventure.org/green-your-business/waste-prevention-recycling/waste-prevention-recycling> to get started.)*
- 5. Clean your grease trap or interceptor regularly and use good grease management practices to reduce the amount of grease disposed via sink drains.**  
*(Learn good grease management at: <http://www.resourceventure.org/green-your-business/stormwater-pollution-prevention/fats-oil-and-grease-fog>; for a list of kitchen grease management service providers, visit: [http://www.resourceventure.org/free-resources/get-started/stormwater-publications/FOGServiceProviders\\_5-2-08.pdf](http://www.resourceventure.org/free-resources/get-started/stormwater-publications/FOGServiceProviders_5-2-08.pdf).)*
- 6. 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.**
- 7. Buy recycled-content paper products whenever possible, including hand towels, napkins, office and food service uses.**
- 8. Regularly 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 works harder to cool the space.**
- 9. 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>.)*
- 10. Use locally-grown, organically- or sustainably-raised foods in the kitchen.**  
*(Find a local farmer’s market here: <http://www.seattlefarmersmarkets.org/>.)*