

SUSTAINABLE RESTAURANT GUIDE



In an industry that is fast-paced and profit-driven, it is sometimes hard to focus on ways to be sustainable. This guide shows restaurant owners simple changes that can have a positive impact on the environment. By adopting more sustainable practices, your business can gain a competitive advantage and solidify your role as a community leader.

««« ABOUT THIS GUIDE

ENERGY



- Track monthly energy use.
- Turn off equipment when not in use.
- Purchase energy efficient equipment – look for the ENERGY STAR® seal.
- Upgrade to LED lighting.



Visit njcleanenergy.com/food to learn more about **financial incentives**.

WASTE



- Maintain a comprehensive recycling program with good training and clear signage.
- Recycle used kitchen oil and grease.
- Minimize disposables – opt for cloth napkins, tablecloths and hand towels.
- Invest in reusable cups, plates and utensils.



Visit recycle.nj.gov to learn about recycling requirements.

WATER



- Install touch-less sensor water faucets and low-flow fixtures.
- Swap out old pre-rinse spray valves with low flow models.
- Provide filtered water for customers.
- Upgrade dishwashers, ice machines and steam cookers to WATER SENSE® products.



Visit www.epa.gov/watersense to learn more about water conservation.

LEADERSHIP



- Adopt a company sustainability policy statement.
- Set annual environmental goals and highlight your successes.
- Create a Green Team to engage employees on how to conserve and use resources more efficiently.



Join the New Jersey Sustainable Business Registry at registry.njsbdc.com.

BUY LOCAL



- Source ingredients within 300 miles to reduce travel time and support the local economy.
- Connect with Jersey Fresh wholesale distributors.
- Look for the Jersey Seafood Label to find locally caught seafood.



Visit findjerseyfresh.com to find local produce.

GREEN THE MENU



- Add vegetarian meals and more vegetable-based offerings to the menu.
- Use USDA Certified Organic items.
- Refer to Monterey Bay Aquarium's Seafood Watch to identify green seafood options.



Visit www.seafoodwatch.org to learn more about green seafood options.

FOOD WASTE



- Organize and rotate food to ensure older products are used first.
- Upgrade to an inventory management system to order and prepare the right amount of food for service.
- Adjust storage room temperature and humidity to maximize the shelf life of products.
- Donate unused food to a local food bank, animal rescue or farm.

Visit www.epa.gov/sustainable-management-food to learn how to reduce food waste.



PACKAGING



- Purchase compostable, bio-based and recycled content products for disposable items.
- Eliminate the use of #6 plastic (Polystyrene, Styrofoam) containers.
- Switch to aluminum and #1 (PET, PETE) and #2 (HDPE) plastics for packaging.
- Provide a discount for customers who bring their own reusable take home containers and bags.

Visit www.epa.gov/smm/sustainable-packaging to learn more about green packaging.



>>> CASE STUDY <<<



Langosta Lounge is an environmentally responsible restaurant located in Asbury Park, NJ, that works hard to ensure sustainability for their staff and customers. In house efforts include:

- **Implementing a no straw policy.**
- **Recycling more than half of their total waste, diverting 103 tons from landfills annually.**
- **Using paper bags and aluminum to-go containers.**
- **Buying local and organic products from Merrick Farm, Kula Urban Farm, and the Tri County Co-Op.**

Their stewardship stretches beyond the restaurant as owner Marilyn Schlossbach created the nonprofit Food for Thought By The Sea, and is also developing a community sustainability app. [Learn More](#)

>>> RESOURCES <<<

EPA Guide to Reducing Wasted Food & Packaging

www.epa.gov/sites/production/files/2015-08/documents/reducing_wasted_food_pkg_tool.pdf

Energy Star Guide for Restaurants

www.energystar.gov/sites/default/files/tools/Small_Business_Restaurants_o.pdf

Green Restaurant Association

www.dinegreen.com

National Restaurant Association - Conserve

conserve.restaurant.org/Best-Practices

EPA Safer Choice

www.epa.gov/saferchoice

