

**“This is the new way of business
for restaurants.”**

Barton Seaver, executive chef and partner, Hook, Washington, D.C.

10 Tips to Sustainability

- **TURN OFF.** Turn off interior/exterior lights and cooking hoods when not in use. Install motion detectors in storerooms, offices and restrooms. Set lights on timers.
- **FIX LEAKS.** Repair leaky faucets and toilets. Stop air leaks by caulking and insulating around leaky windows and doors and installing energy curtains in freezer rooms.
- **REPLACE LIGHTING.** Replace incandescents with longer lasting CFL light bulbs or LED lights. Replace traditional exit signs with LED exit lighting.
- **REDUCE. REUSE. RECYCLE.** Follow the 3 R's of sustainability. Reuse furniture, flooring. Recycle paper, plastics, glass and aluminum.
- **UNPLUG.** When not in use, unplug computers, electronics, coffee machines, POS system and any small appliances.
- **USE LESS WATER.** Serve customers water upon request. Run dishwashers, washing machines only when full. Install low-flow toilets, waterless urinals, tankless water heaters.
- **TRAIN AND INFORM.** Train employees on energy saving procedures and on the importance of energy conservation and water use. Tell customers about your energy efforts.
- **CLEAN AND MAINTAIN.** Clean equipment runs more efficiently. Regularly dust and clean appliances, top to bottom. Perform routine preventive maintenance on HVAC, plumbing, appliances, major equipment.
- **REMODEL OR BUILD 'GREEN.'** Use low VOC or no VOC paints, recycled flooring and managed forest wood. Install a reflective roof, sun lights and energy-efficient windows.
- **LOOK FOR THE ENERGY STAR LABEL.** Purchase appliances, electronics and other EPA-tested equipment that carries the Energy Star label.

Want to know more ways your restaurant can adapt eco-friendly, energy-saving programs and tactics?

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