

SEIZING SUSTAINABILITY:

Tips for Environmentally Responsible Restaurants



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Sustainability is becoming an increasingly attractive business strategy for restaurant owners. Why?

- Today's consumers expect restaurants they dine in to be environmentally responsible
- Government regulations are beginning to require it
- Sustainable restaurant practices lead to cost savings over time

In addition, sustainability is a hot trend in the restaurant industry. Need proof? [The National Restaurant Association](#) has continuously ranked **environmental sustainability** as a top trend since 2016.



Looking for ways to make your restaurant more environmentally sustainable?

Here are 4 Tips to Help Your Restaurant Make a Difference:





Cut Down on Food Waste

According to the U.S. Environmental Protection Agency, more food reaches landfills than any other type of municipal solid waste. It is estimated that 25-40% of the food that is grown, processed, and transported in the United States will never be consumed.

Here are some ways that your restaurant can cut down on food waste:

- **Monitor portions** and adjust accordingly
- **Donate unused food** to local charities to get a tax credit and build brand values by helping those in need
- **Compost non-edible food scraps** with containers in waste disposal areas



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Recycle and Reuse

National Restaurant Association research shows that 60% of restaurateurs are recycling at least some of their waste. In addition, 61% reported purchasing products made from recycled materials.

Here are some easy ways to implement recycling in your restaurant:



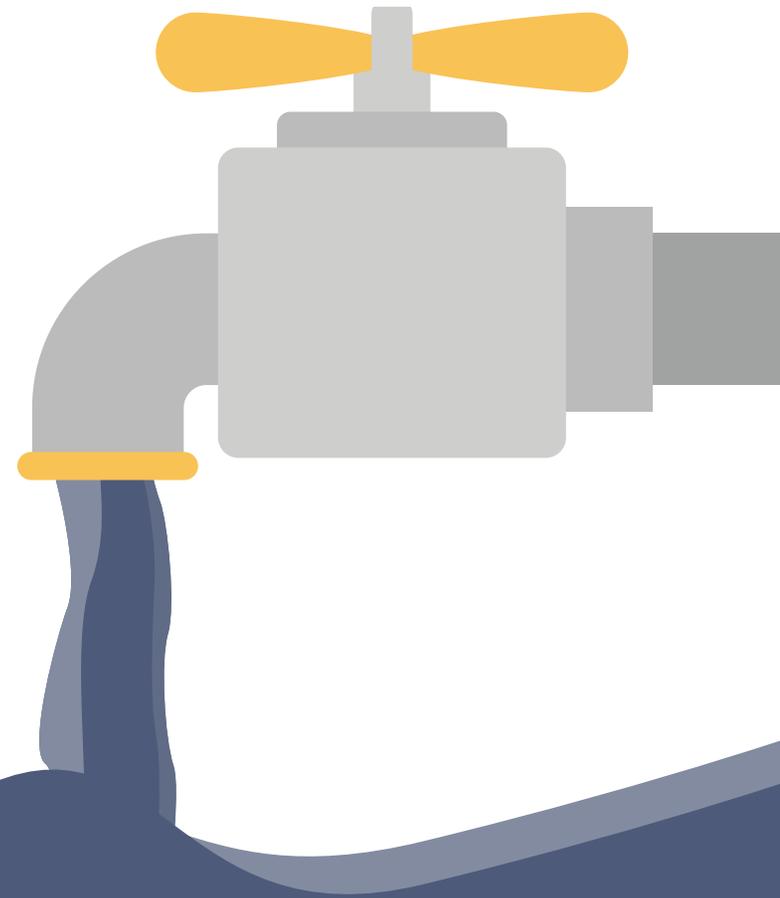


Save Water

Water is the most important resource on the earth. With washing dishes, public restrooms, and general daily cleaning, restaurants may find water conservation difficult.

Here are a few simple ways to conserve water in your restaurant:

- Let dishes soak in a tub before washing them to make sure all food comes off the first wash
- Swap out faucets and water fixtures with energy-efficient models and/or low-flow valves
- Encourage servers to ask if customers want a glass of water before pouring



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Conserve Energy

According to ENERGY STAR®, a restaurant can save 7% of total energy used by making small changes in the kitchen.

Here are a few ways to have an energy-efficient restaurant:



- Turn off griddles and broilers while service is slow
- Conduct regular HVAC maintenance
- Make sure doors and windows are insulated to keep warm and cold air from seeping through
- Install motion-sensor lights in bathrooms
- Choose ENERGY STAR®-certified equipment when upgrading or replacing

Need Help with Sustainability?

The National Restaurant Association created the ConServe Program to help restaurants create a sustainable business strategy. The program shows restaurants how to operate more efficiently and in more environmentally beneficial ways.



Some steps to get started are:

1. Do your research and network
2. Complete the self-assessment
3. Find your story
4. Set short- and long-term goals
5. Start your tactics





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About Mission Restaurant Supply

Mission Restaurant Supply is known for our dedication to extraordinary customer service, a family-like atmosphere, and strong commitment to the industry. Our team is comprised of restaurant equipment and supply experts that are focused on our customers' success. Long-term relationships and customers have helped us grow, and we're committed to continuing that personal service. From our website to our stores to our team, we aim to provide the best. Our charitable way has become a defining component of our company culture and we are honored to be able to donate 15% of our after-tax profit to charities across Texas.

How can we help you?



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Service
Department

1-800-319-0690

Learn more about
Mission Restaurant Supply
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Visit Our Online Store



Sources:

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<https://smartenergy.illinois.edu/restaurants/>

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https://www.restaurant.org/Restaurant/media/Restaurant/SiteImages/News_and_Research/Whats_Hot/Whats_Hot_Culinary_Forecast_2018.pdf

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