

Growing a Sustainable Business:

Make a Plan:

Think about how your business practices and actions affect the local community and the environment. Remember, becoming a sustainable business doesn't happen overnight. Set realistic goals and achievable deadlines for yourself so you can stick to your plan without getting discouraged.

Conserve energy in your establishment:

- Turn off interior and exterior lights and cooking hoods when not in use. Install motion detectors in storerooms, offices and restrooms. Set all other lights on timers.
- Replace incandescents with longer lasting CFL (Compact Florescent) Light bulbs or LED Lights. Replace traditional exit signs with LED exit lighting.
- Clean and maintain equipment so it runs more efficiently.
- When purchasing appliances and electronics, look for the energy star label.
- Train employees on energy-saving procedures.

Start a recycling program in your establishment:

- Recycle the corrugated cardboard boxes from your deliveries.
- Recycle your cooking oil to be used as biodiesel fuel.
- Recycle your leftover foods by donating them to a local food pantry.
- Recycle your old office equipment (printers, fax machines, photo copiers, etc) by donating them to local charities or community groups.
- Recycle paper, cans, plastic and glass in your office, kitchen and dining area. Make sure you have recycling receptacles that are visible and clearly marked.



Start a compost heap at your establishment:

Give the compost to a local compost collection company or use it to fertilize your landscaping.

Get Involved in the local community:

Find local causes you feel strongly about to support that give back to the local community.

Buy Local.

This is a very simple way to reduce your carbon emissions and help grow the local economy.

Switch over to reusable items.

Try using reusable plastic totes for delivering catering orders. Consider giving your customers a cash incentive to bring in reusable travel mugs for their coffee, tea and other beverages. Offer reusable cups, dishes and silverware to customers who are dining in.

Figure out ways you can reduce waste outside of the kitchen:

- Reuse envelopes by covering addresses with new labels.
- Set up all your printers in the office to automatically print double sided.
- Set up direct-deposit programs for paychecks rather than handing out printed paper checks each week.
- Send all invoices and bills electronically; contact vendors to set up online payment programs and go paperless.
- Post employee memos on a bulletin board or send them via email to avoid printing individual memos.
- Create scrap paper of out old office paper, menus, wine lists, etc.

Create a Positive Working Environment:

Sustainability isn't only about saving the environment and giving back to the community, it's also about implementing good labor practices. A pleasant work environment will increase production and reduce employee turnaround. Consider implementing an employee recognition program for hard working employees, cleaning up or creating an employee lounge, or offering all employees health as well as retirement benefits. The food service industry has one of the highest employee turnover rates. Give your employees an incentive to stay with you on a long-term basis.



go Local. go Green. go Kings.