

SUSTAINABLE BEST PRACTICES IN 6 STEPS

ENERGY

- ▶ Insulate windows with caulk & decorative curtains
- ▶ Purchase Energy Star appliances and equipment
- ▶ Signage to remind staff and customers to turn lights & equipment off when not in use
- ▶ Clean your refrigerator coils once a month
- ▶ Capitalize on natural light

AVERAGE ENERGY CONSUMPTION



THE PROBLEM



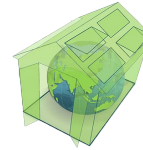
"40% OF ALL FOOD GROWN IN THE US IN THROWN AWAY BEFORE IT'S EATEN"



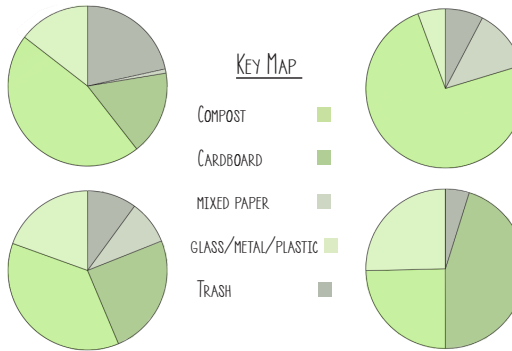
1 IN 6 NEW YORKERS GO TO BED HUNGRY.

FOOD WASTE IS THE THIRD MOST EMITTER OF

GREENHOUSE GASES



NAG'S ANONYMOUS WASTE AUDIT



HAULERS

*DO YOU WANT TO SWITCH YOUR HAULER BUT DON'T KNOW THE PROCESS? FIRST CHECK YOUR TERMINATION CLAUSE TO KNOW YOUR RIGHTS. YOU HAVE A RIGHT TO NEGOTIATE. TELL YOUR HAULER THAT YOU'RE INTERESTED IN INCREASING YOUR RECYCLING/COMPOSTING.

"IT'S NOT ALL OR NOTHING"

MAYBE YOU CANNOT COMMIT TO CHANGING 100% OF YOUR PURCHASING SOURCES, BUT WHAT ABOUT A WEEKLY PURCHASE CHANGE? CHECK OUT THE BACK FOR SUSTAINABILITY PURCHASING OPTIONS.

PROMOTE YOUR GOOD WORK/INVOLVE YOUR STAFF

IF YOU BELIEVE IN MAKING A POSITIVE DIFFERENCE, YOUR STAFF WILL TOO. AT YOUR NEXT MEETING, GROUP BRAINSTORM SIMPLE CHANGES TO MAKE AROUND THE RESTAURANT. THIS WILL BUILD INTERNAL LEADERSHIP AND GET YOUR STAFF INVESTED IN THE SUCCESS OF THE BUSINESS.

SOURCING

- ▶ Supporting local farms and markets like McCarren Park Greenmarket
- ▶ Sea2Table & Happy Valley Meat are two companies that focus on local sourcing.

COMMUNITY SOURCES

City Harvest

Minimum 50lbs

(646) 412-0758

Food Sourcing Team

fooddonations@cityharvest.org

Rescuing Leftover Cuisine

No minimum weight requirement

Catherine Smiley

(646) 592-2229

catherine@rescuingleftovercuisine.org

WATER

- ▶ Adding low-flow aerators reduce hot water usage
- ▶ Purchase efficient pre-rinse spray valves
- ▶ Fix leaking faucets

WASTE

Evaluate your waste stream & adapt!

- ▶ Make sure your hauling company is recycling properly
- ▶ Be creative and harvest food scraps for new dishes
- ▶ Provide disposable utensils by request & limit food packaging

Reuse:

- ▶ Laminate menus to reuse & reduce paper waste
- ▶ Get creative & use old bottles & crates for decoration
- ▶ Use reusable condiment containers instead of plastic

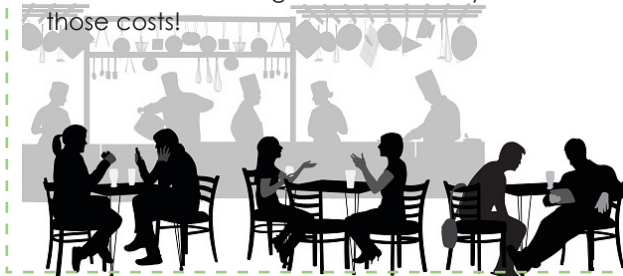
Efficient Frying:

- ▶ Only fill baskets 1/2 way to 2/3 full
- ▶ Shake off extra moisture and crumbs away from oil before frying
- ▶ When frying frozen foods, do not thaw
- ▶ Do not salt food over the kettle
- ▶ Allow fried food to drain over oil



FINANCIAL INCENTIVITIES

- ▶ Get a tax deduction by donating leftover food to a 501(c)(3) organization.
- ▶ Replacing 10 halogen light bulbs with 10 LED bulbs saves \$1,800 in equipment costs over the bulb's' lifetime.
- ▶ Group the hottest appliances, like broilers, steamers and open burners, under the same vent to save energy bills.
- ▶ Don't over serve! Ask first if a table wants water/ bread so it doesn't go to waste and you can save those costs!



Reduce Reuse Recycle Greenpoint Project

This brochure is part of a larger NAG project called Reduce Reuse Recycle Greenpoint! In partnership with Brooklyn Allied Bars and Restaurants to redirect our local waste away from landfills and promote recycling and composting practices. Our three components

1. Best Practices through workshops and handouts.
2. Free waste consultation and report for six local establishments.
3. A reusable take out container pilot program called Shareware.



INTRODUCING A GREENPOINT PILOT PROGRAM

THE REUSABLE TAKEOUT CONTAINER

HOW	WHERE
SIGN UP NAG-BROOKLYN.ORG/SHAREWARE ORDER FOOD NOTE THAT YOU ARE IN THE SHAREWARE PROGRAM RETURN RINSE & RETURN YOUR CONTAINER	ANELLA 222 FRANKLYN ST, BROOKLYN, NY 11222 TORO IRONWORKS KITCHEN & BAR 254 DRIGGS AVE. BROOKLYN, NY 11222

| RETURN CONTAINER & RECEIVE A 10% IN-STORE DISCOUNT |



RESOURCES

NATIONAL RESTAURANT ASSOCIATION

THE NATIONAL RESTAURANT ASSOCIATION (NRA) IS THE LARGEST FOODSERVICE TRADE ASSOCIATION IN THE WORLD. OFFERING INFORMATION ON SUSTAINABILITY TIPS FOR THE RESTAURANT INDUSTRY THROUGH REPORTS AND INDUSTRY EXPERTS.

SEE [HTTPS://CONSERVE.RESTAURANT.ORG](https://conserve.restaurant.org) FOR MORE INFORMATION.

ENERGY STAR:

ENERGY STAR IS A U.S. ENVIRONMENTAL PROTECTION AGENCY (EPA) VOLUNTARY PROGRAM THAT HELPS BUSINESSES SAVE MONEY AND PROTECT OUR CLIMATE THROUGH SUPERIOR ENERGY EFFICIENCY. FOR INFORMATION ON COMMERCIAL FOODSERVICE EQUIPMENT AND DISTRIBUTOR PARTNER LIST VISIT [HTTPS://WWW.ENERGYSTAR.GOV](https://www.energystar.gov).

CON EDISON

CON EDISON PROVIDES REBATES AND INCENTIVES FOR COMMERCIAL CUSTOMERS THAT CAN MAKE YOUR BUILDINGS MORE PROFITABLE AND SUSTAINABLE THROUGH ENERGY EFFICIENCY UPGRADES AND SMART USAGE REWARDS.

VISIT [HTTPS://WWW.CONED.COM](https://www.coned.com) FOR MORE INFORMATION

EL PUENTE GREEN JOBS NY PROGRAM

A PROGRAM WITH NEW YORK STATE ENERGY RESEARCH AND DEVELOPMENT AUTHORITY OFFERS FREE AUDITS. VISIT [HTTPS://WWW.ELPUENTE.US](https://www.elpuente.us) FOR MORE INFORMATION

MY NOTES

CONTACT US

Neighbors Allied for Good Growth

110 KENT AVENUE BROOKLYN, NY 11249 | (718) 384-2248 | NAG.BKLYN@GMAIL.COM



(REDUCE REUSE RECYCLE) Greenpoint Project

HOW RESTAURANTS IN GREENPOINT ARE SPEARHEADING SUSTAINABILITY ONE RECYCLING BIN AT A TIME



REDUCE

MANY BUSINESSES HAVE FOUND THAT SIMPLE STEPS TOWARD REDUCING THE AMOUNT OF WASTE CAN SAVE MONEY & PROMOTE AN ENVIRONMENTALLY FRIENDLY IMAGE



REUSE

REUSE PRACTICES SAVES MONEY AND CREATES A MORE INVITING ATMOSPHERE.



RECYCLE

RECYCLING SAVES VALUABLE REUSABLE RESOURCES AND REDUCES THE ENERGY USE AND POLLUTION ASSOCIATED WITH EXTRACTING AND MANUFACTURING MATERIALS