

goinggreener

Opportunities to Improve your
Restaurants Environmental Practices



Environmental Law & Policy Center
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INTRODUCTION

Record energy prices have led people to focus on energy efficiency in their homes. Demand for organic foods is growing at 25% per year. People are buying natural cleaning products and recycled paper goods.

But what about the restaurant industry? Last year, almost 30% of all meals (and 40% of food dollars) were eaten away from home. There are over 500,000 food service establishments in the country, including almost 200,000 full-service restaurants. The industry employs one in every three retail workers and consumes one-third of all retail electricity use. The opportunities to reduce the environmental footprint of the industry are enormous.

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WHY GO GREEN?

Taking steps towards becoming a greener restaurant will pay off in a number of ways. First, you'll save money as you reduce energy and water use. Second, you'll improve the dining and working environment for both customers and employees. Third, you will be able to differentiate your business as one committed to sustainability. Finally, your actions will genuinely make a difference, whether by lowering greenhouse gas emissions through reduced energy use, eliminating the stream of toxic cleaning chemicals into the sewer system or supporting local organic farmers. When you take these actions at home, you're having a small impact. When you take them at your restaurant, you are multiplying that impact by the number of customers you serve each day.



How the Guide is Organized

The guide covers seven topics: energy, water, solid waste, cleaning, carry-out containers and disposables, food purchasing and design and construction. Each section provides a series of steps you can take to "green up" that area of your operation. At the end, a resource guide lists additional references and selected suppliers.



ENERGY EFFICIENCY



ENERGY EFFICIENCY: Saving Dollars While Clearing the Air

After labor and food, energy is the largest controllable cost in a restaurant's operation. And energy is a great place to start in becoming a green restaurant because you'll be bringing dollars right to the bottom line as you reduce energy use. What's most important here is to think of energy as a controllable rather than a fixed cost.

Cooking equipment consumes the largest share of energy in most restaurants (35%). This is followed by heating and cooling systems (28%), dishwashing (18%), lighting (13%), and refrigeration (6%).





Food Preparation Equipment

You don't need to replace your existing equipment to save energy. If you're opening a new restaurant or you need to replace an aging piece of equipment, buying more energy efficient equipment will save you money over the life of that equipment. But in most cases, there are energy savings to be realized just through the ways in which you operate and maintain equipment.

Operations and Maintenance:

The basic principles of kitchen energy conservation are "shut it off, turn it down and keep it clean." In food preparation, this means taking measures such as

- Reduce broiler, fryer and range pre-heating and idle time.
- Turn on electric cooking appliances sequentially rather than all at the same time. This may not lower your actual energy use. But since these appliances draw a lot of power, you can reduce your demand charge from your electric utility. Since each piece of commercial cooking equipment draws a lot of power even in idle mode, these savings can be substantial.
- Run exhaust systems at lower fan speeds.
- Keep everything clean. The more debris that collects in and on fryers and grill surfaces, the harder they have to work.

Buying New Equipment:

- Compare Energy Use: The US EPA has established Energy Star™ ratings for four categories of commercial cooking equipment: fryers, hot food holding cabinets, refrigerators/freezers and steam cookers. These units can save over 40% in energy costs over comparable non-Energy Star models. For other equipment, you can still compare the rated energy use across different brands and models. Calculate the difference in energy use over the life of the equipment based on the number of hours of daily operation. Multiply this energy savings by the electricity rate you pay. Factor in this lifetime energy savings when making a purchase decisions. Many times the more efficient units also have additional features or greater reliability which help to further justify any price premium.



- Buy the Right Size: Evaluate the capacity of the equipment you are buying. By buying the unit that's just big enough for your anticipated volume, you'll save both in up-front and ongoing energy costs.
- Try New Technologies: As an example, convection ovens use far less energy than conventional gas ovens.

Dishwashers

Dishwashing uses large amounts of both hot water and electricity. Energy and water use can be reduced through both operating practices and new, more efficient equipment:

Operations:

- Install low-flow valves on pre-rinse sprayers. These valves, available for just a few dollars, reduce water use on pre-rinse sprayers by 50% and could save hundreds per year in both water heating and water costs.
- Run full loads. The same amount of energy is required whether a load contains one plate or 100.
- Turn down the temperature. Make sure that you're not heating water beyond the point required by sanitation codes. New sanitizer products may allow you to reduce water temperature.

Buying New Equipment:

- Compare Water and Energy Use: There are huge differences in the amount of water used in commercial dishwashing equipment. Some new models use a fraction of the water as existing models by incorporating advanced spray patterns. The amount of hot water used is the biggest factor in the energy a dishwasher consumes. Water and electricity consumption are listed on equipment specification sheets.
- Tankless Water Heaters: Consider installing wall-mounted tankless water heaters. These heat water on demand with no energy spent storing hot water. A conventional tank-type heater might be 40% efficient while a tankless water heater is more than 80% efficient because there is less wasted heat and no stand-by heat loss. With 50% energy savings, paybacks can be as short as 3-5 years. Commercial tankless water heaters have remarkable capacity and are adequate for restaurant use when configured as multiple units. In addition, they eliminate the need for bulky hot water tanks.



Refrigeration and Ice Making

Refrigerators and ice machines run 24/7, so small improvements in efficiency make big differences in energy use.

Operations:

- Maintain clean coils. If evaporator and condenser coils are clean, the equipment doesn't have to work as hard.
- Maintain door seals. Don't let warm air leak into the units.
- Load and unload items as quickly as possible.
- Install high-efficiency evaporator and condenser fans.
- Turn off door heaters if not needed.
- Check thermostat and temperature settings for accuracy.

Buying New Equipment:

- Buy Energy Star™-rated refrigeration and freezer equipment. For a list of rated equipment, go to the commercial refrigeration section of the Energy Star website, www.EnergyStar.gov. Follow the guidelines listed for determining the lifetime energy costs of different models. While it probably does not make financial sense to replace a unit with many years of life left on it, when you are ready to replace this equipment, any additional cost for a more efficient unit will quickly be recovered through energy savings.
- There are no Energy Star™ standards for commercial ice makers. However, the Consortium for Energy Efficiency (www.cee1.org) has established voluntary standards. In general, water-cooled units are far more energy efficient than air-cooled ones. The extra costs for a more efficient machine are negligible.

The Food Service Technology Center is an independent testing facility supported by the food service industry. Their website (www.fishnick.com) contains an extensive set of publications and diagnostic tools to help identify energy savings opportunities in commercial kitchens.



Heating, Ventilating and Air Conditioning

You may be leasing a space where the HVAC system is not your responsibility. Or you've never given much thought to the system except during one of those mid-August days when it breaks. Yet, HVAC costs can be managed down. Here are some tips for reducing them:

- Turn thermostats up (summer) or down (winter) when you're not open. Each one-degree adjustment to your thermostat saves up to 5% on your heating and cooling bill. Use programmable thermostats to bring temperatures back to operating levels.
- Have your furnace tuned and filters replaced regularly.
- Don't overcool or overheat: If your customers are wearing sweaters in the summer and taking them off in the winter, the thermostat is set too low or too high.
- Try to zone heat and cool the kitchen area separately.
- Install sunlight-reflecting coatings on windows to reduce heat build-up.
- Ceiling fans are an efficient way of circulating air, particularly if you have high ceilings.
- Install a seasonal storm door to prevent cold air from pouring in each time a customer enters.
- If you own the building and need to replace an aging or broken furnace or air conditioning system, tell your contractor that you want to buy a furnace with a rated AFUE efficiency above 80% (the federal minimum standard) or an air conditioning system with a minimum EER rating above 11-13 (depending on unit size).





Lighting

Lighting is an important design element of any restaurant. But there are still opportunities to reduce lighting energy use without leaving your customers in the dark.

- Install light-sensitive dimmers. During daylight hours, lights will automatically dim when outside natural light is strong enough.
- Install occupancy sensors in restrooms and storage areas. Lights will turn off automatically whenever the rooms aren't occupied.
- Install high-efficiency fluorescents in kitchen and storage areas. T-8 fluorescent fixtures with electronic ballasts use 20% less energy than standard fluorescents. Replacing these fixtures should pay for itself within three years through the energy savings.
- Install lower-wattage bulbs. Substitute compact fluorescents (CFL's) for incandescent bulbs wherever possible. These use less than 25% of the energy for equivalent brightness, last four times longer and are particularly valuable for light fixtures which operate 24 hours per day. The light quality of these bulbs has improved dramatically over the past years. Try them out in your dining and bar areas, not just in hallways and storage rooms. They can also be used for outdoor lighting.
- Consider turning lights down or off in dining areas during non-customer hours.
- Install LED (light-emitting diode) Exit Signs. The LED exit signs use as little as 3 watts of power (vs. 40 watts or more for incandescent bulb signs).

Renewable Energy

Electricity from renewable sources such as wind and solar is the fastest-growing form of electricity generation in this country. While you can't buy renewable energy directly, you can buy so-called "green tags" which help to bring more renewable energy to the marketplace. The cost of these tags is roughly 2.5¢ per kilowatt hour. If your restaurant uses 10,000 kilowatt hours of electricity per month, you might pay \$25.00 per month for every ten percent of your electricity that you want to come from renewables. US EPA runs a Green Power Partnership program which provides comprehensive information on buying green power (www.epa.gov/greenpower)



WATER EFFICIENCY: Going Low-Flow

Living on the Great Lakes, we are used to an abundant, inexpensive supply of fresh water and think little about water consumption. But water is not limitless. In addition, all of the water that we consume has to be pumped and treated and then work its way through the wastewater treatment system, both of which are energy-intensive processes. Water and sewage costs are also a controllable expense for your restaurant. Here are some suggestions for reducing water use:

- Food Preparation. Don't thaw frozen food in running water. Wash produce in sinks of water, not under a faucet. Install low-flow faucets.
- Dishwashing. Install low-flow sprayers and run full loads of dishes as described above.
- Restrooms. All new toilets use 1.6 gallons per flush or less. Make sure your toilets meet this standard. To go a step further, install a dual-flush toilet which uses half the water volume for liquid waste, saving 25% of water use overall. Install hands-free faucets which operate on infrared sensors reducing both water use and the spread of germs.



WASTE MANAGEMENT From Trash to Treasure

For most restaurants, handling waste is easy because everything goes in the disposal or dumpster; as long as the drains are running clear and the dumpster is empty by the next morning, the system is working. But remember that “somebody’s trash is someone else’s treasure”. By changing your waste management practices, you can reduce the amount of garbage headed down the drain or to the landfill and put these wastes back to productive use. Depending on your contracts with scavengers, you may also be able to reduce your solid waste disposal costs.

Food Waste

Organic waste constitutes 24% of a restaurant’s waste stream. This organic waste includes non-contaminated edibles, food scraps and waste oils.

- Non-contaminated edibles: Leftover cooked food that cannot be held over or re-used in a different preparation should be donated when possible to local food banks that can pick up this food within hours. However, food banks have strict standards on accepting cooked food.
- Kitchen and table scraps. Kitchen and table scraps can be separately collected and composted by some outside waste handlers. In Chicago, the Resource Center will collect organic waste from restaurants for compositing, and eventually plans to



use the composted material in community gardens. Capturing organic waste from both food preparation and plates has some operating challenges. Steps to separating organic wastes in your restaurant include training your staff, having waste containers at all key locations (for example, prep tables and dishwashing stations) and storing organic waste in secure containers until it is picked up. One restaurant even keeps this waste in a walk-in refrigerator during warm-weather months.

- Waste oils. Waste cooking oils should not be poured down drains. This puts a strain on your drainage system and sewage treatment plants. Collect waste oil for pick-up by an oil recovery scavenger.

Recycling

The City of Chicago requires all restaurants and bars to have a recycling program involving at least three separate items unless one single item represents over 50% of your waste stream. Beverage containers and corrugated boxes are the bulk of most restaurants' packaging waste stream and can all be easily recycled. These should be source-separated in your bar, bussing, storage and prep areas. Here are a few tips on successfully implementing a recycling program in your restaurant:

- Serve fountain beverages and draft beer to reduce can and bottle waste.
- Have clearly labeled containers at all key work areas for each item you are recycling (bottles, cans, cardboard).
- Educate your staff on using these containers.
- Choose your scavenger service carefully. Many say that they separate and sell these recycled materials when in fact they don't. Ask for separate dumpsters for recyclables. Go to your scavenger's sorting facility and see what really happens to the trash. Or have a dedicated recycling service pick up these materials.
- Carefully review your scavenger contracts. Many of these contracts are quite restrictive and may limit your ability to use a separate service for picking up recyclables.



CLEANING GREEN

There are few environments where sanitation and cleanliness are as essential. Yet the products that most restaurants use for cleaning and insect control are toxic to the environment, and unhealthy for both your employees and customers.

Restaurants use a wide range of cleaning products containing chlorine (in anti-bacterial sprays, drain and toilet bowl cleaners), ammonia (in window and floor cleaners), caustic soda (in oven cleaners) and volatile organic compounds. Prolonged contact with these cleaners can cause skin problems and fumes are breathed in by workers and patrons and can ultimately cause respiratory diseases. When these materials are flushed down drains, they enter the sewage system, affecting water quality downstream of the discharge pipes.

In addition, most common cleaning products are sold in ready-to-use diluted form. A recent study by Proctor and Gamble found that much of the environmental impact of cleaning products is in the packaging itself.

The chemicals used for insect and rodent control by exterminator services are even worse. These contain neurotoxins which do their work on the pests but can adversely affect humans as well.



CLEANING GREEN

There are many less toxic and biodegradable cleaning products available. However, it's important to read the labels and study the spec sheets of these products. Some may turn out to be not very "natural" while others may not adequately destroy bacteria. Here are some general recommendations:

- **Buy in Bulk.** Buy cleaning products in bulk concentrate form and dilute them yourself. This will save you money and reduce the number of throw-away containers. Many vendors will take the bulk containers back and re-use them.
- **Green Seal.** Look for products that meet the Green Seal Environmental Standards for Lodging Properties (www.greenseal.org)
- **Solvents.** Replace any petroleum-based solvents with citrus-based ones.
- **Glass Cleaners.** Vinegar-based solutions can replace commercial glass cleaners containing ammonia.
- **Disinfectants.** For food preparation surfaces, hydrogen peroxide is an alternative to chlorine-based cleaners. For other applications, you may be able to use chlorine-free surface cleaners.
- **Oven Cleaners.** Most commercial oven cleaners are extremely toxic and contain either caustic soda or ethanolamine as the active ingredient. Instead, try baking soda, borax or just scouring pads and soap.
- **Floor Cleaners.** In most cases, a broom and wet mop are all that you need. Vegetable-oil and water-based cleaners are good alternatives to petroleum-based ones.
- **Insecticides.** Instead of the strong chemicals and baits used to prevent or quickly eliminate pest problems, try Integrated Pest Management (IPM). IPM is an alternative "low-tech" method of pest control emphasizing simple, low-cost prevention methods that minimize access to food, water and hiding places. Good sanitation and filling any floor or wall gaps is the first line of defense.

Alternative pest control products use natural ingredients and high water ratios to reduce environmental risk. Look for products whose active ingredients are citrus-based, such as d-Limonene. Non-toxic bait traps that use vegetable



material are also safer. If a stronger chemical is required, a 'least-toxic' alternative is boric acid.

- Cleaning and Sanitation Consultants. Work with established firms in designing cleaning, sanitation and pest control practices that minimize environmental and health impacts. Vendors such as Ecolab and JohnsonDiversey are beginning to develop environmentally-sound products and practices.



CLEARING THE AIR

Chicago has recently joined most other large cities in instituting an immediate smoking ban in restaurants and phasing in a ban in bars over the next several years. This is a huge step forward in improving the indoor air quality for restaurant patrons and staff.

If you live in a city that does not yet have a smoking ban, consider implementing one voluntarily. It will clear the air and reward you with happy employees and customers.





TAKE-OUT CONTAINERS AND DISPOSABLES

Plastic containers are light, stackable, secure, durable, and cheap. However, they are also made from oil, are generally too strong for single uses, are difficult to recycle and end up in customers' trash minutes after they leave your restaurant. In 2000, Americans threw away two million tons of quick-serve food packaging. Other problems with take-out operations include the use of bleached, non-recycled paper napkins and bags and the tendency to provide customers with too many utensils, napkins and condiments, regardless of need.

By following the mantra of "reduce, recycle, renewable", your restaurant can reduce the size and impact of this waste stream.

Reduce

- Pack carry-out items in appropriate packaging. Non-delicate food items such as sandwiches and rolls don't need to be in rigid plastic or styrofoam packaging. Substitute paper and foil wraps, bags and boxes. McDonald's gave up its 'clamshell'-type styrofoam sandwich containers for paper sheets and boxes years ago. Also, make sure that the packaging fits the size of the item.
- Instruct your carry-out staff to ask customers whether they want napkins, utensils and condiments rather than automatically including them with their order.



Recycle

- Try to use plastic containers that are easily recyclable. The most commonly recycled plastics are PETE (used in soda bottles) and HDPE (used in milk and water bottles). These have a #1 or #2 stamped on the bottom. Let your customers know these can be recycled. Containers made out of multiple plastic grades or those with a #5 or #6 are not recyclable.
- Look for plastic containers that have recycled content.
- Switch to paper products that have recycled content. Recycled paper napkins, bags, toilet tissue and towels are readily-available. If you cover your tables in butcher paper, buy recycled and/or unbleached paper.

Renewable

A variety of containers and utensils are now made from “bio-plastics” derived from corn and other plant-based materials. These products come from renewable resources and will biodegrade in the proper environment. Also look for ways that you can substitute paperboard boxes for plastic ones. Here are a few alternatives:

- Cups, utensils and clear containers made out of PLA, derived from corn starch,
- Utensils made out of wheat straw,
- Plates made out of sugar cane fiber,
- Clamshell-type containers made out of limestone, cornstarch and wood fiber,
- Lined, unbleached folded paperboard boxes .
- Biodegradable trash bags

These products may initially be more expensive than what you are paying today for plastics. This is primarily because these products are not yet being produced in the same volumes as plastic containers. But as the price of oil continues to rise, you will see the price gap closing.



LOCAL AND ORGANIC FOODS

Making a commitment to purchasing organic and/or locally-grown produce, dairy products and meats is perhaps the most fundamental greening opportunity for your restaurant. Purchasing organic and locally-grown ingredients has benefits both for the environment, your chef and your customers.

- Organic vegetables are grown without synthetic fertilizers and pesticides which are energy-intensive to produce and pollute water supplies. Organic meats and dairy products are raised on organic feed without the use of antibiotics or artificial hormones.
- Meat and vegetables grown in the Midwest require far less energy to transport than food grown in distant states or overseas.
- Locally-grown food is fresher — in many cases, delivered to you the day it is harvested. This means it both tastes better and lasts longer.
- Local growers can custom-grow to chefs' needs.
- Buying local encourages customers to appreciate "seasonally appropriate" foods — squash and root vegetables in the winter, saving the tomatoes and melons for summer when they're locally-available and at their peak of flavor.
- Many local foods come with a "sense of place" that is very appealing to customers in an era of industrial food production.



LOCAL AND ORGANIC FOODS

There are dozens of local and organic growers within delivery range of the Chicago area. Ways to identify them include:

- Work with distributors and co-operatives that focus on local and organic growers such as Goodness Greeness (www.goodnessgreeness.com), Home Grown Wisconsin (www.homegrownwisconsin.com) and Organic Valley (www.organicvalley.com).
- Visit the Green City Market held Wednesdays and Saturdays in Lincoln Park and meet with some of the growers directly.
- Talk to other restaurant owners and chefs who buy from local producers. A list of some of these can be found on the Green City Market website.
- Visit www.FamilyFarmed.org which lists many local organic growers, and attend the FamilyFarmed.org Spring Expo.
- Join the Chef's Collaborative, a network and resource center for chefs and restaurant owners interested in sustainable agriculture and fisheries.www.chefscollaborative.org.





INTERIOR DESIGN AND CONSTRUCTION

Your choice of construction materials, fixtures and furniture have lasting impacts on your restaurant. Some of these green choices will be readily apparent to your customers while other aspects will be transparent but equally important. Some areas to focus on in build-out and remodeling are:

- **Recycled Content:** Look for floor and wall tiles and carpeting that contain recycled or reclaimed materials
- **Renewable Resources:** Utilize sustainably-harvested woods, bamboo, natural linoleum flooring and counters, and wallboard made from wheat straw instead of materials such as hardwood flooring, granite and marble, vinyl and gypsum.
- **Low VOC Paints and Adhesives:** Many paints and floor adhesives contain volatile organic compounds (VOC's) which "off-gas" as they cure, causing respiratory problems. Most manufacturers of these products are now producing low or zero-VOC versions which eliminate these problems without impacting performance.
- **Regionally-Sourced:** Try to use building materials and furniture which are manufactured within the Midwest region, reducing energy costs of transporting them across the country or beyond.

Make sure that your architect and contractor are aware of the environmentally-preferable options available and are willing partners in the process.

GETTING STARTED

The options for going greener in restaurants are limitless and cover every facet of your operations. Here are some ideas for how to get started:

- Form a “green team” with staff members from the kitchen, front of the house and cleaning crew. Let them share ideas and map out a plan.
- Create short-term and long-term objectives. Tackle one project at a time.
- Focus on communications. Every employee is important to the program’s success and should know what you’re trying to achieve and why. Recognize some of the cultural and language barriers that may make implementation difficult.
- Promote your actions. Let your customers know that you’re working towards becoming a greener restaurant and that the actions you’re taking can be replicated at home.
- Get expert help. There are many organizations and consultants that are experts in these issues. Call and get their advice.
- Spread the word. As you start to take some of these steps and see the results, let your colleagues know what you have done and what you have saved. The more that information and lessons learned are exchanged, the faster the restaurant industry can collectively move towards operating practices that are both environmentally and economically sound.

By reviewing this guide, you’ve already made the first move towards greening your restaurant. It’s a gradual process, and not meant to happen overnight, but you’ll see the benefits of every small change made. The rewards will be visible on many levels. You’ll be helping the environment, saving money, cutting waste, enhancing the atmosphere for your employees and sending a positive message to your customers. It’s a win-win scenario in every respect. And as you and your colleagues continue to work towards greening the industry, you’ll look back and be amazed at how far you’ve come.



GETTING STARTED



RESOURCE GUIDE

This resource guide contains to additional information on these content areas. The guide also provides listings and contact information for vendors of green products and services. This is not an exhaustive list and inclusion of vendors is not to be considered an endorsement of their products by the Environmental Law and Policy Center.

General Information:

- Environmental Law and Policy Center, www.elpc.org and www.greenrestaurant.org
- Green Restaurant Association, www.dinegreen.com

Energy:

- Federal Energy Management Program: www.eere.energy.gov/femp/technologies
- EPA's Energy Star™ Program: www.energystar.gov
- Food Service Technology Center: www.fishnick.com. The FSTC is the industry leader in commercial kitchen energy efficiency and appliance performance testing.

Waste Management and Recycling:

- Greater Chicago Food Depository: www.chicagosfoodbank.org
- Resource Center: www.resourcecenterchicago.org Chicago-based non-profit waste recycling firm. Contact Ken Dunn at 773-821-1351 .
- The Green Plan for the Food Service Industry: www.p2pays.org/food/main/food.htm . Published by North Carolina Division of Pollution Prevention, provides a wealth of ideas on solid waste management.
- Resources for Generators of Food Residuals: www.mass.gov/dep/recycle/files/resgen.doc Prepared by Massachusetts Department of Environmental Protection. Provides a comprehensive listing of both Massachusetts and national information.

Local and Organic Foods:

- Goodness Greeness: www.goodnessgreeness.com. Midwest wholesaler of organic produce.
- Home Grown Wisconsin: www.homegrownwisconsin.com. Distributor of produce from small Wisconsin organic and specialty growers.
- Green City Market: www.chicagogreencitymarket.org. Operates bi-weekly organic farmers markets in Chicago's Lincoln Park.
- Chefs Collaborative: www.chefscollaborative.org.
- Local Harvest: www.localharvest.org.

Containers and Disposables:

- Green Seal's guide to Green Packaging: www.greenseal.org/recommendations/CGR=FoodPack.pdf
- Biodegradable Products Institute: www.bpiworld.org. Has a listing of approved products
- BioCorp, www.Biocorpaavc.com. Manufactures and distributes bioplastic and plant-based containers, cups, garbage bags and tableware
- Brenmar Company: www.brenmarco.com. Manufacturers a complete line of PLA containers and cutlery.
- UltraPac, www.ultrapac.com. Manufactures heat-resistant #1 PETE containers which are commonly recycled.
- Marcal Paper Mills. www.marcalpaper.com. Manufactures "Earth Plus" line of recycled and unbleached paper products. Available through Sysco and other major distributors.

Cleaning Products and Pesticides:

- The Ashkin Group: www.ashkingroup.com. Consultants on implementing green cleaning programs.
- Center for New American Dream: www.newdream.org/procure/products.htm. Listing of cleaning products that have passed a green screening process.
- US EPA's Environmental Preferable Purchasing Cleaning Products Pilot Project: www.epa.gov/opptintr/epp/cleaners/select. Offers product information for cleaners and other products
- Safer Pest Control Project: www.spcpweb.org. A Chicago-based non profit promoting reduced use of pesticides in schools and other institutions.
- GREEN Culture: www.eco-pestcontrol.com. Provides information on natural pest controls and sells a line of non-toxic pest control products.
- Inform, Inc.: www.informinc.org/cleanforhealth.php. Published a comprehensive report on the benefits of green cleaning products.
- Coastwide Laboratories: www.coastwidelabs.com. Manufactures a line of environmentally preferable cleaning products including anti-bacterials.
- Earth Friendly Products: www.ecos.com. Manufacturers of non-toxic cleaning products; available in both consumer and bulk packages.
- Ecolab: www.ecolab.com. Manufactures an EcoLogic™ line of institutional cleaning products.

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RESOURCES



ENVIRONMENTAL LAW & POLICY CENTER

The Environmental Law & Policy Center is the Midwest's leading public interest environmental legal advocacy and eco-business innovation organization. We develop and lead successful strategic advocacy campaigns to protect our natural resources and improve environmental quality. We are public interest environmental entrepreneurs who engage in creative business dealmaking with diverse interests to put into practice our belief that environmental progress and economic development can be achieved together. ELPC's multidisciplinary staff of talented and experienced public interest attorneys, environmental business specialists, public policy advocates, and communications specialists brings a strong and effective combination of skills to solve environmental problems.

ELPC's vision embraces both smart, persuasive advocacy and sustainable development principles to win the most important environmental cases and create positive solutions to protect the environment. ELPC's teamwork approach uses legal, economic and public policy analysis, and communications advocacy tools to produce successes. ELPC's strategic advocacy and business dealmaking involves proposing solutions when we oppose threats to the Midwest environment. We say "yes" to better solutions; we don't just say "no."

ELPC was founded in 1993 after a year-long strategic planning process sponsored by seven major foundations. We have achieved a strong track record of success on national and regional clean energy development and pollution reduction, transportation and land use reform, and natural resources protection issues. ELPC's creative public advocacy effectively links environmental progress and economic development and improves the quality of life in our Midwestern communities.

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