Food Service Business Sustainability

LONG TERM GOALS

ANN ARBOR/WASHTENAW 2030 DISTRICT®

Energy Efficiency

- [ ] Complete a free energy audit through the Ann Arbor/Washtenaw 2030 District
- [ ] Invest in Energy Star rated appliances the next time equipment needs to be replaced
- [ ] Install smart energy controls, such as programmable thermostats, occupancy sensors, and energy monitoring systems to track your energy usage and adjust where necessary

Employee Engagement

- [ ] Empower manager-level employees to obtain additional training or certification in a sustainability skill area
- [ ] Attend a food service sustainability conference or join an association as an owner and/or manager
- [ ] Reward highly engaged employees for driving sustainability forward at the business

Waste Reduction

- [ ] Reuse available ingredient scraps into new offerings, i.e. stocks, bread pudding
- [ ] Partner with organizations to donate food waste, such as the Food Gatherers or Too Good to Go
- [ ] Enroll in food surplus reduction services, like Too Good To Go
- [ ] Purchase grains, beans, pasta, and other dry goods in bulk

Food Procurement

- [ ] Reach out to local farmers to see if they can supply the produce you need at scale
- [ ] Highlight local ingredients on your menu
- [ ] Work with local bakers and producers to have locally made items on the menu
- [ ] Forge relationships with local farmers and visit their properties in person during prep time

Water

- [ ] Check with utility companies for rebates and grants
- [ ] Upgrade to pre-rinse spray valves
- [ ] Use water-saving dishwashers
- [ ] Conduct a water audit in order to monitor water usage