A BARISTA'S GUIDE TO SUSTAINABILITY: AN EXAMPLE OF HOW OWNERS AND MANAGERS CAN PROVIDE CONCRETE ACTIONS FOR STAFF

Milk Waste

- Be aware of the amount of waste milk that goes down the pitcher rinser. Try to minimize this whenever possible.

Heated and Refrigerated Water Waste

- Reuse filtered water when making pour-overs at least three times.
- Monitor the ice machine (more information below) and use the delay button when fresh ice is not immediately needed.
- Tell management if faucets are dripping or cannot be fully closed.

Shut Off Equipment at the End of the Night

- Ensure that espresso grinders that have automatic cooling fans are turned off when your business is closed.

Compost and Recycling

- A lot of what is thrown away can be recycled and composted.
- Remember that food scraps are compostable, including what employees bring in their packed lunches.

Credit: Jim Saboria, Owner of Comet Coffee, Ann Arbor