Food Service Business Sustainability

SHORT TERM GOALS CHECKLIST

ANN ARBOR/WASHTENAW 2030 DISTRICT®

Below are some actions and strategies to help advance your sustainability goals.
Feel free to copy and paste them into your operational checklists or staff training.

Energy Efficiency

- [ ] Create a strategic startup/shutdown plan for your appliances that ensure equipment isn't on for unnecessary amounts of time
- [ ] Use lights only where necessary
- [ ] When occupancy is low or daylight is sufficient, turn off the extra lights

Employee Engagement

- [ ] If any staff members are in training, ensure they are instructed in sustainability procedures
- [ ] Relevant employees are gathering data to monitor progress towards current priority goals
- [ ] Instruction signs are displayed in workplace to remind staff of sustainability practices/procedures

Waste Reduction

- [ ] Only include utensils or individual condiments for takeout orders when requested by the customer
- [ ] Ensure ingredients are properly stored to preserve freshness
- [ ] Recycle accepted curbside materials and check regulations to meet recycling requirements
- [ ] Store drop-off, recyclable materials

Food Procurement

- [ ] Order smaller quantities of food more frequently
- [ ] Purchase a few in-season ingredients and experiment with dishes using them
- [ ] Ask your suppliers about where they get their food from
- [ ] Highlight plant-based dishes or dishes that contain local ingredients

Water

- [ ] Make sure that faucets are fully closed when not in use
- [ ] Only run dishwashers when they are completely full
- [ ] Presoak pots, pans and utensils in basins of water
- [ ] Serve water only upon request and ask before refilling