

Eight Eco-friendly policies that any restaurant can use

Your restaurant is your pride and joy.

It's where people come to relax feel good and enjoy a great meal

Want a way to make your patrons feel even better about frequenting your establishment?

How about letting your customers know all the steps your restaurant takes to be more Eco-friendly?

If you are looking for more ways to recycle, reduce and reuse, here's 8 Eco-friendly policies that any restaurant can use

1. Get the customer involved

One of the easiest ways to reduce restaurant waste is to ask customers to take part in your green policies

Ask customers if they will accept emailed receipts instead of paper copies

If your restaurant is self-serve put out clearly marked recycle bins for the customer to dispose of their reusable waste

2. Source food locally

Today's massive scale crop production and international shipping methods all have big impacts on the environment

Restaurants can help reduce that impact by sourcing as many fresh foods as possible from local vendors and farmers markets

Besides reducing your carbon footprint, you will find new inspiration for creative, seasonal menu items, and help support other local businesses

3. Compositing

Instead of being thrown out, many uneaten or expired food items can be used for composting, especially in dense urban areas where growing space is limited

By adding a compost unit on site you can even start growing your own vegetables for use in the restaurant, saving your money and time down the road

4. Recycle from start to finish

Even if you recycle every scrap of paper that your restaurant generates there's still more you can do to reduce waste by sourcing products made from recycled paper and sending your laundry to an eco-conscious cleaning service

5 Energy

Out of all retail businesses, restaurants are the largest consumers of energy. Your restaurant can do its part of to conserve energy by turning off machines that aren't in use, and by upgrading old ovens, refrigerators and other appliances to new, energy efficient models.

6 Water

Water consumption is a very important issue, especially in the regions currently hit by a drought. Restaurants can reduce their water consumption by installing low-flow appliances, and by holding off on serving water until customers requested it.

7 Technology

Thanks to modern day technology like social media and smartphones, restaurants no longer have to rely on mailers and other paper products to create coupons or mailers. Use your restaurant's Facebook, Twitter or Google+ pages to connect customer emails, and then use that email list to send out receipts, coupons, and other communiques with customers.

