



sustainable FOOD SERVICE OPPORTUNITIES

CONDUCT A WASTE AUDIT know what and how much food is thrown away & use this information to adjust the menu



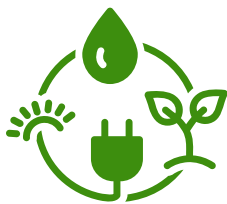
REDUCE

- Use local ingredients
- Use seasonal ingredients
- Use the same ingredients across the menu to cut costs and prevent waste.
- Offer reduced portion size at a lower price/larger portion size at a higher price.
- Reduce use of plastic waste.
 - Encourage customers to bring their own to-go containers.
 - Avoid Plastics - Styrofoam, plastic straws, and plastic cutlery, bags, etc.



RECYCLE

- Donate excess to food banks or pantries.
- Price Farms Organics, Ltd. accepts food scraps for composting.
- Check with trash hauler to see if recycling is offered (City of Delaware offers recycling with commercial trash service free of charge).
- Drop-off business recycling is available at the Delaware County Solid Waste Transfer Station 892 US 42 N. Delaware, OH.
Hours: M-F 8am-4:30pm, Sat. 8am-12pm



RESOURCES



[Sustainability | National Restaurant Association](#)



[15 Restaurant Sustainability Practices For a Greener Future \(eatapp.co\)](#)



[7 Best Restaurant Sustainability Practices For Success \(restaurantify.com\)](#)



[13 Easy Ways to Create a Sustainable Restaurant Menu \(touchbistro.com\)](#)