

## GREEN RESTAURANTS

Increasingly restaurants and other food businesses are opting to be more eco-friendly to:

- **reduce costs** by conserving energy and water;
- **minimize waste and pollution** to comply with DC regulations;
- **provide healthier spaces and products** for their employees and guests; and
- **attract customers.**

There are numerous actions that food businesses of all sizes and budgets can implement. Read on to learn about:

- **Sample actions** and benefits;
- **Financial and technical assistance** to help you make changes; and
- Fellow **DC restaurateurs** that greened their restaurants.

### The Top 5 Food Trends for 2015 are all "green" focused.

- 1 Locally-sourced meats & seafood
- 2 Locally-grown produce
- 3 Environmental sustainability
- 4 Healthful kids' meals
- 5 Natural ingredients/minimally processed food

Source: 2015 National Restaurant Association Culinary Forecast

Position your business to take advantage of these trends and increase sales.

*Sign Up!*

To receive Department of Small and Local Business Development (DSLBD)'s **Greening DC Restaurant Action Manual** email [camille.nixon@dc.gov](mailto:camille.nixon@dc.gov)

## SAMPLE ACTIONS & BENEFITS FOR BUSINESSES

	Actions	Benefits
Reduce Energy Costs	Replace old gas <b>fryer</b> with energy efficient model	Up to <b>85%</b> energy savings annually; Receive <b>\$500</b> using DCSEU rebate*
	Replace incandescent <b>bulbs</b> & <b>fixtures</b> with low-mercury CFLs & LED versions	Up to <b>75%</b> energy savings annually; Receive up to <b>\$150</b> using DCSEU rebate*
	Weatherstrip doors, windows, gaps, holes	Up to 15% energy savings
Conserve Water	Install low-flow <b>spray rinse valves</b>	Save <b>73,000 gallons</b> of water annually; Receive <b>\$40</b> using DCSEU rebate*
	Serve water only upon request (No Cost Change)	Reduces the typical <b>6 gallons</b> of water used per meal

\* See **Financial Incentives** on next page

Here are examples of actions that your food business can take and related benefits. To **review full action list and tips**, request a copy of DSLBD's Greening DC Restaurants Action Manual contact Camille Nixon, 202-727-3900.

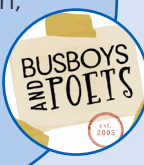
**Ledo's Pizza** (Georgia Ave location) caulked and air-sealed their building's envelope, which reduced energy costs and provided a more comfortable environment for their customers and staff.



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	Actions	Benefits
Offer Sustainable Food	Source <b>locally-produced</b> food and beverages	Reduce <b>transportation</b> energy costs; Strengthen the <b>local economy</b>
	Phase-in healthy & <b>sustainable options</b> (e.g., organic, naturally grown or cage-free sustainable seafood)	Take advantage of 2015 food trends; Attract customers; Increase Sales
Reduce Waste	Replace Styrofoam™ <b>carryout containers</b> with ones made from recycled-content, biodegradable materials	Comply with DC's <b>foam ban</b> that takes effect <b>January 1, 2016</b> (DOEE); Reduce the time containers remain in landfill
	Recycle <b>cooking oil</b> with vendor that will convert it to bio-fuel (No Cost Change)	Increase availability of low-cost, eco-friendly biodiesel; Reduce greenhouse gas emissions, water contamination
	Separate <b>recyclables</b> from other waste and retain a <b>licensed hauler</b>	Comply with DC <b>commercial recycling law</b> (DPW); Reduce business contribution to landfills

**Busboys and Poets** works with their suppliers to purchase sustainable & locally-sourced products e.g., hormone-free beef and chicken; sustainable seafood; and organic eggs, field greens, dairy, wine and spirits.




**Florida Avenue Grill** switched from foam containers to corn-based packaging that is biodegradable but can stand up to hot gravy and sauces.



## GETTING STARTED



It's easy to get overwhelmed by the many green options. **Contact DSLBD to create an action plan customized to your business'** goals, budget and brand. Contact 202-727-3900 or [camille.nixon@dc.gov](mailto:camille.nixon@dc.gov).

Take a page from **Restaurant Nora**, the 1st U.S. restaurant to be certified organic, which established its green goals then gradually implemented changes both small and large over several years.

## FINANCIAL INCENTIVES TO GREEN

**DC Sustainable Energy Utility (DCSEU)** offers DC businesses rebates on kitchen equipment, lighting, HVAC systems and other green equipment upgrades and renovations. To learn more and apply before making your purchase, visit [www.dcseu.com](http://www.dcseu.com) or call **202-479-2222**.



Get updates on latest **financial incentives for small business**. Subscribe to DSLBD mailing list at [dslbd.dc.gov](http://dslbd.dc.gov).

## INFO RESOURCES

- Green Restaurant Association's Green Restaurant Standard**, [www.dinegreen.com/restaurants](http://www.dinegreen.com/restaurants)
- Department of the Energy and the Environment (DOEE)**
  - **Business resource information** [www.doe.dc.gov/service/resources-businesses](http://www.doe.dc.gov/service/resources-businesses)
  - **Foam Ban**, 202-645-6988, [www.doe.dc.gov/foam](http://www.doe.dc.gov/foam)
- Department of Public Works (DPW) Commercial Recycling Guide and assistance**, 202-645-8245, [www.dpw.dc.gov/service/commercial-recycling](http://www.dpw.dc.gov/service/commercial-recycling)
- Small Business Administration (SBA)'s Green Business Guide**  
<https://www.sba.gov/category/navigation-structure/energy-efficiency>
- ENERGY STAR for Small Business Guide**  
<http://www.energystar.gov/buildings/facility-owners-and-managers/small-biz>

To provide content updates to this Business Builder, please contact Camille Nixon at [camille.nixon@dc.gov](mailto:camille.nixon@dc.gov)

