

SUSTAINABILITY
TO MEET THE NEEDS OF THE PRESENT WITHOUT COMPROMISING THE
ABILITY OF FUTURE GENERATIONS TO MEET THEIR OWN NEEDS

Sustainability – the balance of social, economic & environmental factors in all business & personal decision making.

For all new or refurbishing foodservice facility use non-toxic paint, green building materials and recycled / recyclable products.

Filter & carbonate your own water to avoid purchasing and selling bottled water.

Re-use or sell spent cooking oil as Bio-Diesel fuel.

When specifying plant & equipment use a life cycle model that ensures that it is energy & cost efficient ~ consider all aspects including purchase cost, maintenance costs, energy consumption, water consumption, labour costs, consumable costs, waste generated & disposal costs.

Always use re-usable tableware, if not possible use biodegradable take-away containers and utensils.

Work with suppliers to minimise packaging & ensure that it is reusable or recyclable.

Foodservice facilities use 2½ times more energy per square meter than any other commercial business.

Food waste in landfill produces Methane which is approximately 20 times more potent than CO₂ in its global warming potential.

Remove food waste from landfill by Design ~ turn it into nutrient rich water and return it to the eco system within 24hrs.

Remove food waste from landfill by Design ~ use a vacuum system to collect & store it ready for collection to produce Bio-Diesel fuel.

Remove food waste from landfill by Design ~ use anaerobic digestion & composting

Use biodegradable & non-toxic cleaning products, together with recycled cloths & paper products.

By Design ensure that untreated Fats, Oil & Grease is not discharged with waste water into the drainage system ~ use a Biological drain maintenance system and/or a grease trap.

Join organizations that will keep you informed about Green Issues and become accredited through those organizations.

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Replace individual packaged portions & sachets with tamper-proof dispenses to reduce packaging waste.

Design segregate reusable / recyclable waste streams & collection systems ~ It may be easier to find a waste contractor that will take single waste types rather than mixed recyclables.

In residential areas & in hot weather odour can be a serious problem to Foodservice establishments ~ Ensure that any design for a catering facility has overcome the following problems, Contaminated air emissions, Badly designed drainage, Badly designed waste collection & storage systems.

Noise generated by Foodservice facilities may exceed statutory nuisance levels ~ Ensure that all designs have considered & addressed the noise levels generated by the plant, the operator and customers within the facility or on leaving the establishment.

Design systems to ensure solid waste is removed from tableware, serving dishes, pots & pans prior to pre-rinsing & washing.

Train staff not to use running taps in food preparation areas, design preparation units with hand held pre-rinse spray attachments.

Replace manual washing with dishwashing & utensil washing machines ~ by using the correct design principles the amount of water, energy & detergent used will be greatly reduced while reducing the risks of injury and improving hygiene.

Design & specify storage systems to avoid awkward lifting of heavy items, consider the height & sitting of all shelving.

Change to non CFC coolants & monitor the refrigeration systems for refrigerant leaks so that they can be repaired immediately.

Minimise the risk of violence towards staff by designing in override switches for bar shutters, internal lighting & entertainment systems ~ also ensure that the external lighting is adequate & consider CCTV.

Ensure that all staff are inducted & fully trained in sustainability issues, to the same standard as their food hygiene training.

Check the age & condition of all equipment on a regular basis to ensure that it is working to the required specification ~ take immediate action to overcome any shortfalls.

Don't replace equipment with like for like, consider the operational requirement & the requirements of all stakeholders.

Inspections, checks & audits should be carried out with records kept to demonstrate achievement to the required level of performance ~ in addition to food hygiene / health & safety these should include sustainability topics like procurement, staff training,

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energy usage, water usage, food wastage, recycling & include the corporate & social responsibilities of the business.

A responsible procurement system must follow the key areas of sustainability by considering the economic, environmental & social impact.

Repair leaky taps & equipment immediately, if it drips once every second it will consume 13,500 litres of water in a year.

According to The Foodservice Technology Centre about 80% of the energy consumed by the Food Service Industry goes to waste.

The greenest energy is the energy that is not used.

The easiest way to reduce food waste is to procure less.

Reduce over production of food by using an element of accelerated cooking technology in the design for irregular hours & trading patterns.

It is reported that the hospitality industry wastes between 4% & 15% of all the food purchased, in the UK this represents 3 million tonnes.

A foodservice facility without the equipment costs around £1,650 per m₂ to build, a professional designer can help reduce the building size.

Reduce the size of the building & you save money, while the environment saves its natural resources for future generations.

New build or refurbish a foodservice facility - refurbishment saves around 42% of the cost; while the saving to the environment is priceless