

Kitchen and Cafeteria Waste

Perishables

- ♦ Adjust inventory levels on perishables to reduce waste due to expiration dates or dehydration
- ♦ Check produce deliveries carefully for rotten or damaged food, and return any substandard product
- ♦ Rotate perishable stock at every delivery to decrease food waste due to spoilage
- ♦ Arrange storage areas to facilitate easy product access and rotation
- ♦ Store raw vegetables and other perishables in reusable airtight containers
- ♦ Consider location in refrigerator and proximity to other foods to minimize contamination
- ♦ Clean coolers and freezers regularly to ensure food has not fallen behind shelving
- ♦ Reuse leftover foods within 2 days to prevent rot
- ♦ Use stale bread to make breadcrumbs instead of throwing it away
- ♦ Store leftover hot foods from different stations in separate containers to reduce the chance of spoilage
- ♦ To prevent food from going bad, pre-cool hot foods (in an ice bath) before refrigerating
- ♦ Use hourly or daily production charts to minimize over-prepping and unnecessary waste
- ♦ When prepping, only trim off what is not needed or inedible
- ♦ Wrap freezer products tightly, label, and date them and use within a timely fashion to avoid freezer burn

Beverages

- ♦ Offer draft or soda fountains rather than individual bottles
- ♦ Buy milk in 5 gallon dispenser boxes instead of individual cartons
- ♦ Filter drinking water rather than buying it bottled
- ♦ Ask supplier for reusable syrup canisters for fountain drinks
- ♦ Buy concentrate beverages in bulk form, such as hot cocoa and bar mixes
- ♦ Buy coffee whole-bean, grind it on site, and compost the coffee grounds
- ♦ Offer coffee grounds and paper filters to interested customers for composting
- ♦ Use reusable metal coffee filters
- ♦ Serve straws from health department-approved dispensers rather than pre-wrapped, and offer only one straw per drink
- ♦ Ask customers if they need a straw rather than automatically giving them one
- ♦ Use straw-style stir sticks instead of the solid style for bar beverages and only use one per beverage
- ♦ Use reusable coasters instead of paper napkins
- ♦ Reuse ice for plant and landscape watering

Menus

- ♦ Observe trends in customers' eating habits and prepare meals accordingly
- ♦ Offer customers the option to buy half-portions
- ♦ Whenever possible, prepare food to order



- ♦ Set-up menus to incorporate leftovers into soup bases and other meals
- ♦ Post menus on a chalk board, white board or electronic board
- ♦ Place paper menus in plastic binder to protect and increase length of use
- ♦ Laminate menus for reuse
- ♦ Create a system of rotating menus rather than printing them daily, or have the server tell customers the menu rather than printing it out
- ♦ If you must use paper placemats, print the menu on them
- ♦ Reuse paper menus as grease blotters, or use the reverse sides to take orders

Green Ideas

- ♦ Research the possibility of buying cooking wine in refillable barrels
- ♦ Buy shelf-stable food supplies in bulk when sales volume and storage space allows
- ♦ Install filters to extend the life of deep frying oil by screening out food particles
- ♦ Clean fryers regularly and filter fryer oil daily
- ♦ Develop a fryer rotation system if using multiple fryers
- ♦ Designate a fryer for product that is high in deposits and change this oil more often
- ♦ Promote your environmental activities to your customers
- ♦ Buy locally

Waste Disposal

- ♦ Compost scraps that have been on customer's plates or are inedible
- ♦ Work with a farmer to provide food scraps for animals or composting
- ♦ Set-up a compost site for landscaping and food scraps, or contract with a local business, such as Cayuga Compost, to pick-up food scraps and other compostables
- ♦ Compost rather than using a garbage disposal
- ♦ Donate leftovers to a local charity or food pantry (Donation to a 501.c.3 can include a tax receipt)
- ♦ Arrange with services to pick up cooking oil, bones and fat (See ReDirectory)
- ♦ Donate spent fryer oil to Biofuel projects
- ♦ Compact garbage in trash cans to reduce liner waste and ensure that trash cans are full upon emptying
- ♦ Provide staff and customers with visible, clearly marked recycling bins
- ♦ Charge a deposit for bottles and cans removed from the area
- ♦ Use trash can liners made of recycled plastic

Kitchen Equipment

- ♦ Keep refrigeration units in good running order to prevent unnecessary spoilage
- ♦ Check the syrup-to-water calibration on beverage dispensers regularly
- ♦ Keep oven equipment calibrated to prevent over-baking
- ♦ Use grease traps
- ♦ Avoid using battery-operated appliances
- ♦ Donate, sell, or recycle used and outdated equipment