

A Seaside Sustainability Guide to

# SUSTAINABILITY IN RESTAURANTS

Please refer to corresponding resource page for further details

## Composting

Not everything is waste. Much of what restaurants discard can actually be repurposed in the brilliant cycle of composting.



## Excess Food Donation

What action can benefit the environment and the community? Donating leftovers and excess food to a local organization!



## Water Regulation

A restaurant runs on water for beverages, sinks, restrooms, etc, but it can be costly. Reducing water use will lower expenses in addition to being more sustainable,

## Inventory Management

How many carrots did you use yesterday? How many were thrown away? How many did people eat? These questions can be answered with an easy and accessible inventory system.

## Sustainable Packaging

Plastic to-go containers and utensils are extremely dangerous to marine life and are increasing in these ecosystems. Using paper or other sustainable packaging materials can help mitigate the dangerous possibility of damage to the all ocean life.



## Sustainable Cleaning Products

Ever think cleaning products could be sustainable? If not, the answer is, yes!

