



TIPS FOR REDUCING YOUR CARBON FOOTPRINT



Limit preheating of steam tables, grills, broilers and ovens. Use a clock to measure the amount of time needed for a piece of equipment to heat up. Turn on only when ready.

Keep oven doors closed as much as possible. Use the window to view baking progress. Avoid distractions when loading or unloading products.

Avoid using aluminum foil when possible. If needed, put the shiny side in to avoid reflecting the heat of the oven.

Run exhaust fans when necessary and turn off when not needed. Fans will simply discharge the heated or cooled air from the building.

Use lids on pots. Don't waste away precious energy.

Turn off all equipment not in use. Consider condensing foods to turn off unneeded steamers, heat lamps or other warming units.

Label your freezer and refrigeration units to avoid keeping the door open to search for foods.

If the kitchen and servery has a separate thermostat, raise or lower the thermostat when leaving to avoid unnecessary heating or cooling expenditures.

Minimize packaging of products. Use what is necessary.

Keep strong records to avoid food waste. Follow ServSafe guidelines to utilize leftovers in soups or other dishes.

Use proper utensils for portion control.

Partner with your clients in new ways to recycle, reduce and reuse.

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