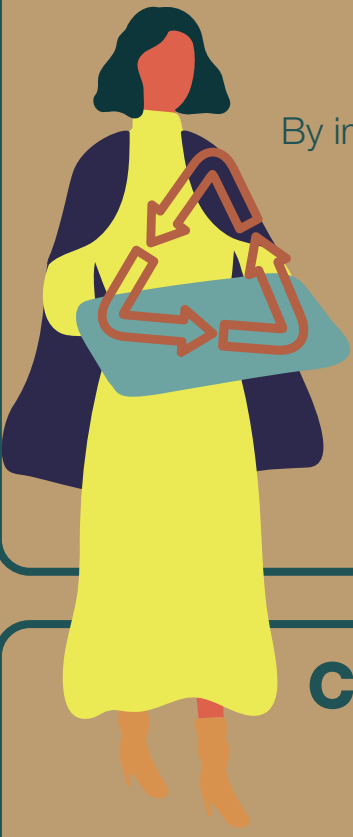


# SAVE MONEY

BECOME A SUSTAINABLE RESTAURANT TODAY!

## INCREASE PROFITS!



By implementing an initiative to recycle all applicable materials and sending packaging back to suppliers to be reused, you can control your environmental impact and your operating costs in one fell swoop!

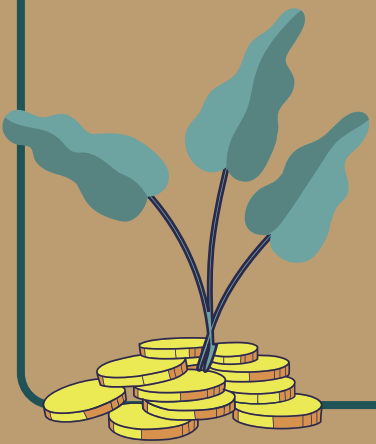
## SAVE MONEY WHEN YOU GO GREEN!

"You can cut your utility costs by changing out light fixtures to energy efficient rated fixtures with LED light bulbs. LED light bulbs can last around 20 years, use less energy to work, and provide a purer source of light."



## CONSUMERS WILL PAY!

"More than two-thirds (68.3%) of restaurant customers would be willing to pay extra money for green restaurant practices."



## GO LOCAL!

"Using seasonal produce, cheese, meats and more can actually save your restaurant money, because these items are in abundance during their natural harvesting season which drives their costs down."

**C**ommercial organic carting companies or relationships with Farmers licensed to haul food scraps, offer food establishments the opportunity to divert food waste from main trash, and to reduce overall volume and costs from their waste carting service. This avoids sending organic waste to landfills, where it decomposes and causes toxic methane gas emissions to enter our atmosphere.



**P**ackaging 62 percent of Americans want sustainable food packaging and clear, understandable labeling reflecting these materials, including food takeout and leftovers packaging!

Governor Murphy signs **LEGISLATION** banning single use paper and plastic bags in New Jersey - portions of the law kicks in 2021, while main legislation effective starting 2022. This legislation goes further than local ordinances now in place, e.g., Hoboken and Jersey City.



CLICK HERE FOR THE FOOD WASTE QUESTIONNAIRE TO HELP OUR COMMUNITY



A COLLABORATIVE NETWORK  
sustainablejc.org