



GOOD ENVIRONMENTAL PRACTICES FOR RESTAURANTS

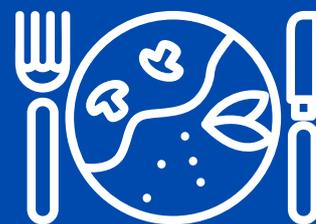
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ABOUT THE TOOLKIT

Going green is a smart move. Becoming an environmentally friendly Restaurant can satisfy current guests, attract new customers, and improve your business. Most importantly, you're doing your part to protect our planet.

The toolkit also contains information on the EPA and simple suggestions on how you can begin to green your Restaurant.

ABOUT THE EPA

Who we are

The Environmental Protection Agency (EPA) was legally established by the Environmental Protection Act in 1996. It has the responsibility to take measures necessary to manage, conserve, protect and improve the environment. This entails that the Agency takes actions to prevent and control pollution; assess the impact of economic development on the environment; and ensure the sustainable use of Guyana's natural resources.

Mission

Our mission to protect and manage our natural environment entails:

- promoting public participation in environmental decision-making;
- coordinating programmes to conserve and sustainably use our natural resources;
- developing systems to prevent or control environmental pollution;
- establishing environmental regulations, as well as, monitoring and enforcement mechanisms; and
- integrating appropriate environmental provisions into development planning.

Motto

"The environment is everybody's business"

GET AUTHORISED!

What is an Environmental Authorisation/Permit?

The Environmental Protection Act, Cap 20:05, requires that Developers of proposed and existing projects which are deemed by the Agency to have potentially significant impacts on the environment or listed in the Fourth Schedule apply to the Agency for an Environmental Authorisation.

If the Agency, after screening the project, decides that the project may have significant impacts on the environment or the impacts are unknown, an Environmental Impact Assessment (EIA) must be conducted by the Developer and their independent consultants approved by the Agency. At the same time, if the potential impacts are not significant, or are known and measures are proposed to mitigate these impacts, then the EIA may not be required and an Environmental Authorisation/Permit may be granted according to the procedures of the EP Act.

Note: An Environmental Authorisation is only required for Restaurants if they form part of a hotel or resort. If it isn't, you should ensure that your restaurant has the necessary permission from your local government offices. The Agency can however, address pollution issues from these establishments.



GOOD ENVIRONMENTAL PRACTICES

FOOD WASTE
FOOD AND FOOD SERVICE
WATER MANAGEMENT
ENERGY
CLEANING AND MAINTENANCE

FOOD WASTE



In transforming your Restaurant, you'll want to start by greening the key element - the food you serve. It's the first step to becoming an environmentally friendly Restaurant and the most important.

- Get a handle on food waste -

According to the Green Restaurant Association, the average Restaurant wastes between 25,000 and 75,000 pounds of food every year.

- Highlight expiration dates to avoid food waste. When your prep chefs grab ingredients, ensure they select those closest to expiring. Put stickers with a "use by" date on all ingredients.
- Donate surplus food. Even after putting food waste controls in place, you'll still occasionally end up with surplus.
- Donating usable food, ensures none of it goes to waste. It's also a great way to gain positive press for your Restaurant.
- Look for and support sustainable food labels.
- Composting is one of the best steps your environmentally friendly Restaurant can take to reduce greenhouse gases and food waste. And it's easy! Just keep a separate container in your kitchen for staff to dispose of food-based waste. At the end of each day, dump it into an outdoor compost bin.
- You have free compost to fertilize your restaurant's garden. If you don't have room for your own garden, donate the nutrient-rich compost to a community garden.

FOOD AND FOOD SERVICE

One of the best environmentally friendly restaurant tips can be found in your own backyard. Start buying a few ingredients from local farms.

When produce is in season locally, it's often cheaper than the same product shipped in from your another part of the country or even out of country.

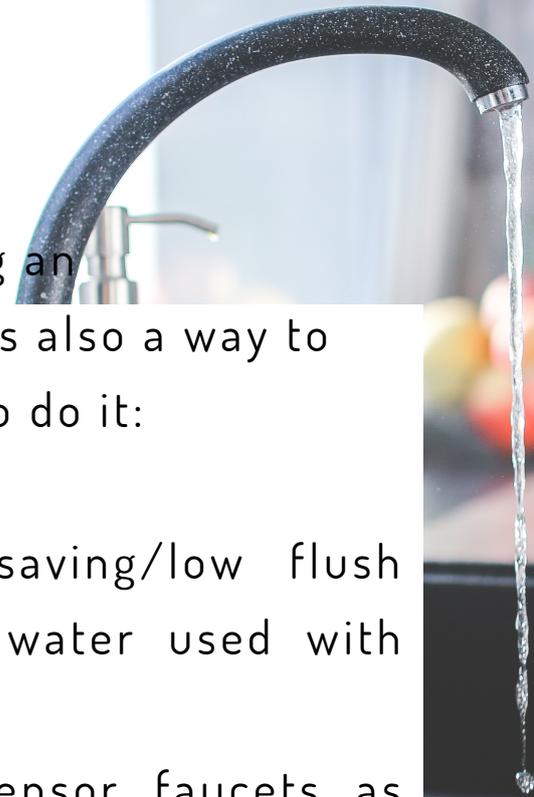
If your environmentally friendly restaurant already serves organic food, going organic at the bar is the next step. Start by adding a few organic wines to your drink list. Most wines are made using chemicals and farming practices that are harmful to the environment. Some wineries even inject pesticides and other chemicals directly into the soil, contaminating the surrounding area – and even the vino itself.



WATER MANAGEMENT

Conserving water is critical in becoming an environmentally friendly Restaurant. It's also a way to reduce those energy bills! Here's how to do it:

- Replace old toilets with water-saving/low flush toilets to reduce the amount of water used with every flush;
- Consider on-demand, touchless sensor faucets as well;
- Consider switching from bottled water to an in-house filtration system;
- Install solar thermal panels to heat water for your environmentally friendly Restaurant;
- If you have landscaping, use plants that require less water. Set sprinklers on a timer and don't allow sprinklers to water the sidewalk vs. actual greenery;
- Consider setting up a water catchment and reuse system such as a rain barrel;
- Only serve drinking water to customers on request in glassware.



ENERGY

Part of becoming an environmentally friendly Restaurant means reducing energy consumption.

- One of the best ways is to opt for energy efficient appliances. When it's time to replace or upgrade equipment, look for the Energy Star logo. These appliances use less energy without impacting performance.
- Installing solar panels is also a way to save on money spent on electricity.
- Perform regular maintenance on all appliances including cooking equipment and place new gaskets on refrigeration units when needed.
- Install motion sensors, and use natural light and air where possible to save on your energy costs.



CLEANING AND MAINTENANCE

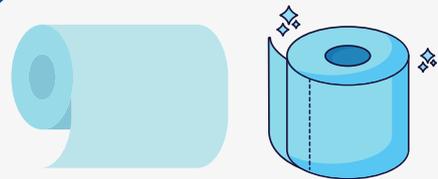
Environmentally friendly cleaning is one of the easier steps any eco-establishment can take.

- Conventional cleaning products can be bad for the environment. The harsh chemicals in industrial cleaners don't break down and can pollute the air and water. Plus, guests aren't exactly fans of that strong smell of detergent;
- To be an environmentally friendly Restaurant, swap out conventional cleaners with eco-friendly brands;
- Try steam cleaning your floors and carpets with hot water versus using harsh chemicals.
- Install and use fat/grease traps to prevent fats and oil from getting into the drains and waterways.
- Have sufficient disposal units and ensure that the kitchen and other areas are kept clean.
- Ensure there is adequate ventilation.

- Install an exhaust stack to release odours and smoke from the kitchen; ensure that these are higher than the tallest building and that they are regularly maintained (this should be done in accordance to Good Engineering Practice Stack Height - GHEP)
- If your Restaurant has a bar, sound attenuation is necessary; play music at a moderate level (see GNBS established limits for noise emission into the environment).
- Train your staff to be passionate about the cause. Even if you believe in your mission, it's not always easy to get the rest of your team on board. If a Chef has been doing something one way for 15 years, he/she won't necessarily change his habits overnight – he really has to buy into it.
- Remember that the best way to get information to guests is through your staff, especially the front of house.
- Ensure that your generators are enclosed to prevent discomfort to neighbours.
- Erect signage to encourage proper waste management, energy and water use.



Reduce or eliminate the use of single use plastics including bags and straws.



Swap your regular toilet paper and paper towels with chlorine-free, recycled paper



Purchase locally-built tables and chairs for your dining area. Most local woodworkers may strike a deal with an environmentally friendly restaurant - especially if you promote their work.



Compost leftover food. If you don't grow any of your own food and have no outside area, donate your compost over to a local community garden.



Go paperless by taking online reservations, keeping customer information on the computer, creating paperless billing for all vendors and employees, and paying your bills online.



If you renovate or redecorate, upcycle or donate old items.



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Serve many vegetarian and vegan options. Not only is vegetarian food growing in popularity, it's eco-friendly as well.

Meat is eco-intensive, while whole, plant-based foods cut back on environmental damage.

Sources

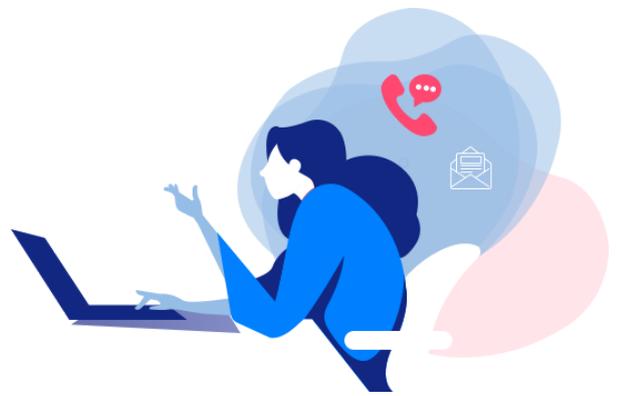
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