



Scope

Covers spaces used for the preparation and sale of food and beverages for consumption, and the purchase of food and beverages that support the operation.

Top sustainable purchasing strategies

- **Reduce waste generation:** use the U.S. EPA's [Food Waste Recovery Challenge](#) as a guide.
- **Reduce energy use:** use ENERGY STAR rated kitchen equipment and appliances and use the Massachusetts Food Association [Green Guidelines](#) to address common high-energy consumption uses in food service operations.
- **Reduce water use:** use WaterSense rated kitchen equipment and appliances and use the Alliance for Water Efficiency's [Food Service Operations Guide](#) for strategies to reduce water use.
- **Properly dispose of fats, oils, and grease:** use the Town of Chapel Hill's [Guide to Water Pollution Prevention for Food Service Establishments](#) for proper disposal instructions.
- **Improve labor conditions:** ensure that all relevant regulations are being met and proper health and safety training is provided to workers. Prefer food service operators implementing a labor code of conduct for themselves and their suppliers.
- **Reduce transportation impacts:** consolidate deliveries, prohibit delivery vehicle idling, and prefer vendors whose vehicles use alternative fuels.
- **Reduce food impacts:** limit meat on the menu, and purchase sustainably certified products and regionally-appropriate seasonal food.
- **Improve health impacts of food and beverages served.**
 - Make labeling and nutrition information available to consumers whenever possible.
 - Provide a variety of foods and portion sizes. Use the U.S. GSA's [Health and Sustainability Guidelines for Federal Concessions and Vending Operations](#) for guidance on food selection and serving size.

Keys to implementing the strategies

- **Convene a team to develop strategy:** include food service and food and beverage purchasing category managers, consumer representatives, chef or prep cook, nutritionist, waste management personnel, and major supply chain contributors.
- **Analyze current operations and purchasing to establish baseline:** include a waste, energy use, water, labor and contract, and food and beverage audit.
- **Set a goal:** determine short- and long-term goals to reduce the impact of food service operations. Goals may address decreased waste generated, increased energy and water efficiency in food service operation, reduced costs and improved labor conditions for food service operations. Other goals may include increased local food purchasing, reduced carbon footprint of foods and beverages, and increased use of sustainability certifications.

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Key benefits

By implementing food service operations more sustainably, organizations can:

- ✓ **Improve worker conditions** by reducing hours, increasing wages and lowering health and safety risks.
- ✓ **Reduce environmental degradation caused by:**
 - Manufacturing – excessive greenhouse gas emissions, deforestation and land conversion, biodiversity loss, and water quality degradation during food manufacturing.
 - Use – water waste caused by suboptimal equipment and operation.
 - Product Disposal – water quality degradation caused by improper disposal of fats, oils and grease.
- ✓ **Improve human health** during consumption phase due to an increase in nutritional information, smaller portion sizes, and more nutritional options.
- ✓ **Lower utility costs** due to improved water efficiency.

More detailed guidance and case studies can be found in the **Food Service Operations Resources** within SPLC's Online Member Community:
https://community.sustainablepurchasing.org/guidance_category/food-service-operations/