

Guidance for sustainable dining at GW

Waste Reduction

- **As required in the District, separate recyclable materials from trash into labeled containers, and educate staff about commingling.** Recycling and trash signs (can be provided by the Office of Sustainability) are posted next to or on all bins, front of house and back of house. District resources for labeling are available here: <https://dgs.dc.gov/publication/dcps-recycles-posters-and-labels>
- **Responsibly dispose of hazardous waste, including pesticides, fluorescent and CFL lamps, batteries, and appliances.** Resources to comply with this District requirement are available here: <https://doee.dc.gov/service/hazardous-waste>
- **Pair all trash cans with recycling bins.**
- **Only provide extra packaging to customers upon request; per District guidelines, charge \$0.05 for single-use plastic bags.** More resources available here: <https://doee.dc.gov/service/skip-bag-save-river>
- **Only provide bread or other extras to customers upon request.** Other extras could include condiments, salt/pepper packets, creamer, or chips.
- **Offer filtered tap water in a visible location.** For example, fountain soda machines include a water tap, or a standalone water tap could be installed in a location easily accessible to customers.
- **Use paper products that are made of recycled or post-consumer waste materials.**
- **Use carryout containers and other disposable products that are recyclable or compostable. Avoid all foam containers, single-use plastic straws, and single-use plastic stirrers.** Use recyclable or compostable service ware; if using compostable ware, ensure that items are composted and not sent to the landfill. Styrofoam containers, single use plastic straws, and single use plastic stirrers, are banned in the District and should not be used by any vendor. More information available here: <https://doee.dc.gov/foodserviceware>
- **Provide incentives for customers to bring their own mug or cup if there is a safe self-serve option.**
- **For dine-in, use reusable cutlery, plates, glasses etc. instead of disposables.**
- **Save water by installing low flow toilets in restrooms.**
- **For dine-in, provide reusable/cloth napkins to customers to reduce paper waste.**
- **When catering events, offer low waste packaging options to customers.** For example, offer options to serve food on platters instead of individual packaging, ask whether customers need cutlery and napkins, offer beverages in bulk form instead of single-serve, and provide water in bulk.
- **Implement composting at back of house.**
- **Implement composting at front of house.**

Energy Efficiency



- **Visual Prompts on Light Switches.** Visual prompts (can be provided by Office of Sustainability) are on light switches (both manual and motion-sensor) to remind people to turn off lights.
- **Only run the dishwasher when it is completely full.**
- **Reduce dishwasher use by eliminating trays.**
- **Use CFL or LED light bulbs in lamps and lighting.**
- **Use refrigeration instead of running water to thaw foods.**
- **Use natural lighting most of the time.**
- **Use Energy Star certified appliances**
- **Turn off lights at night and when not in use.** All lights, computers and monitors are turned off at night or when not in use.
- **Buy supplies in bulk to consolidate orders and use less frequent shipping.**
- **Install motion sensor lights in non-public areas.**
- **Run dishwashers on low temperature as appropriate.**
- **Install smart thermostats or set thermostats set on low.**
- **Encourage employees to use public transit if they can do so safely, or to bike or walk to work.**

Food

- **Make vegetarian or vegan options available.**
- **Use ingredients and/or products that are USDA organic certified.**
- **Use meat and animal products that are Certified Humane.**
- **Source ingredients from local providers within a 250 mile radius.**
- **Provide transparency and signage about food sourcing.**
- **Use ingredients that are Certified Fair Trade.**
- **Use ingredients and food products that are Certified Naturally Grown.**

Engagement

- **Address sustainability at staff meetings and new staff orientation.**
- **Develop sustainability-related promotional content.**

