A sustainability performance program providing recognition for leading restaurants in southwestern Pennsylvania.

Become designated. Be a Sustainable Pittsburgh Restaurant.
A Sustainable Pittsburgh Restaurant demonstrates commitment to managing the social and environmental impacts of its operations as central to its strategy for business success.

A Sustainable Pittsburgh Restaurant:

- Attracts more satisfied customers and employees
- Saves money, avoids costs, conserves resources
- Gains notoriety while strengthening its bottom line
- Operates with concern for people and the planet
- Strengthens local farms and businesses, food security, nutrition, and health
- Does well by doing right
- Belongs to a restaurant community accelerating the environmental quality, social equity, and economic prosperity of our region
IS YOUR RESTAURANT SUSTAINABLE?

Are you... Buying local? Donating Food? Recycling?

We can help you take steps to get designated as a Sustainable Pittsburgh Restaurant, gain recognition, and build a stronger business that brings you new customers!
WHY GET DESIGNATED AS A SUSTAINABLE PITTSBURGH RESTAURANT?

Join the fast-growing movement building a sustainable foodie community in the Pittsburgh region!

- Cut costs by reducing food waste and water usage
- Save money by improving energy efficiency
- Increase profits by bringing in more customers
- Stay ahead of government regulations
- Gain free publicity and enhance notoriety
- Boost social media activity
- Showcase your sustainable efforts
- Have happier, more productive employees
- Support local farmers and artisans
- Help fill hungry bellies
To gain Sustainable Pittsburgh Restaurant designation:

Complete an online self-assessment of current business practices

- Open to all southwestern PA restaurants
- Flexible and adaptive
- Developed with regional chefs and restaurateurs
- Freedom to select actions from various categories of sustainability
- Total points of actions = Designation Plate earned (5 levels)
- No on-site inspections — self-validating system

Provides a two-year designation

No cost to participate until July 2016, then $75 annual fee

Sustainable Pittsburgh team and resources are available to help you earn or improve your designation level

Waste Reduction

Water Conservation

Energy Efficiency

People

Responsible Sourcing

Nutrition
How will your restaurant be recognized?

A public online restaurant profile:
- Basic restaurant info
- Designation Plate Level
- Sustainable actions selected and validated by restaurants
- Restaurant photos

Online restaurant listing and map marker

Access to resources — connect with organizations or companies, find products and incentives, download guides, and get tips for sustainable operations

Online forums for collaboration and Q&A
Designation Plate window clings and menu decals
Electronic image of Designation Plate
Increased media attention
Social media activity
Promotion through Sustainable Pittsburgh Restaurant’s event participation

Designated Sustainable Pittsburgh Restaurants will receive:

It’s easy! Become a Sustainable Pittsburgh Restaurant and earn your Designation Plate today!
FOOD FOR THOUGHT…

Here’s a taste of what’s on the menu with the Sustainable Pittsburgh Restaurant program and what the designation can offer you:

“Our restaurant powers down kitchen equipment during slow, idle times”

This simple no-cost behavior change can save you up to $450 annually by cutting back just one hour of broiler time every day (not to mention potential savings from the rest of your kitchen equipment.)

“Our restaurant has installed a low-flow pre-rinse sprayer for dishwashing”

Equally as efficient as standard models, installing a $50-$70 low-flow spray valve can save you up to $1,200 annually in utility costs every year.

“Our restaurant sells or donates our used cooking oil”

The going rates for spent cooking oil range from $0.33-$0.66 per gallon. Selling that oil from just one fryer with a 50 gallon capacity can increase your profits anywhere from $800-$1600 each year.

These three (simple) actions can result in up to $3,250 back to the restaurant every year… and that’s just a small bite of what the program has to offer.

WHAT ARE YOU WAITING FOR?

Save money and increase profits while more guests come walking through your doors.

Learn more and get started at sustainablepghrestaurants.org
Serving up Sustainability – One plate at a time in the Pittsburgh region

Sustainable Pittsburgh affects decision-making for the Pittsburgh region to integrate economic prosperity, social equity, and environmental quality bringing sustainable solutions for communities and businesses.

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