

introducing a new
Topic Hub™



NETWORKING

Regional Roundtables
P2 Programs Directory
Regional Listservs
Conferences
Websites

MEASUREMENT

Regional Aggregation Tools
Desktop Tracking Software
Success Story Database

INFORMATION

Topic Hubs™
P2 News
Sector Resources
P2 Infohouse
Vendor Database
Grants Guidance

P2 SERVICES

Rapid Response
Document Search
Training

**View a list of
Topic Hubs
on reverse.**

FOOD SERVICE

A quick guide to essential pollution prevention (P2) information for the food service industry, with a compilation of the best available on-line resources.

Why P2 for the Food Service Industry?

The food service industry has a major impact on the American economy with over 800,000 locations serving 54 billion meals annually. Due to the large number of food service operations and the nature of preparing and serving food, this industry uses tremendous volumes of natural resources and produces significant quantities of waste which together can result in major environmental impacts. Changing or improving operations can have lasting effects in reducing wastes and increasing efficiency.

How Do Commercial and Institutional Food Service Establishments Prevent Pollution?

Food service managers can improve the environment and save money through decreased disposal fees, decreased cost for raw materials, energy and water use, and reduced regulatory burdens. In a commercial location with a 5 percent profit margin, \$1,000 in savings is equivalent to \$20,000 in extra sales. P2 tips to reduce waste:

- Try dry clean-up methods first when cleaning spills.
- Do not pour grease, fats, and oils down the drain.
- Consider composting food waste.
- Use reusable dispensers for condiments, napkins, and straws.
- Use ice machines designed to recycle the cooling water.
- Install motion/timer lights in restrooms, pantries, and freezer units.
- Establish a perishable stock rotation procedure.

Best P2 Resources at Your Fingertips

Topic Hubs are peer-reviewed on-line primers that include background and operational information plus specific opportunities for pollution prevention. They include an extensive list of links for the "best of the best" on-line resources: manuals, checklists, fact sheets, case studies, etc. The Food Service Topic Hub also includes all regulatory information.

Topic Hubs are valuable resources for P2 programs, regulators, environmental managers, and industry. P2Rx centers have more than 55 Topic Hubs available on a wide range of issues covering many industrial sectors. Check them out at www.p2rx.org/hubs.

Did You Know?

- At fast food restaurants, approximately 200 pounds of waste are generated for every \$1000 in sales.
- Packaging represents about 30 cents of every dollar spent on packaged goods and up to 60% of what is thrown away.
- The average full-service restaurant will wash 9-20 pounds of grease down the drain for every 150 meals served.
- The EPA estimates that approximately 5 gallons of wastewater are generated in the preparation of a single meal.
- The US Department of Agriculture estimates that one-quarter of all food produced in the US is wasted.
- Environmentally friendly purchasing can save money in avoided disposal costs and reduced environmental impacts.

**View the complete
Food Service
Topic Hub at
p2rx.org/hubs**



The Food Service Topic Hub was written by WRRRC.

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How to Use the Topic Hub™ Web Resource

Access Any Topic Hub - Points to the 'Visit Another P2Rx™ Topic Hub™' link and the 'Food Service' dropdown menu.

Search Hub by Keywords - Points to the search input field and the 'Search' button.

Navigate to all Subsections - Points to the 'Table of Contents' link in the left sidebar.

Read an overview of the issues - Points to the 'Background and Overview' section in the main content area.

Search the references used for this Topic Hub - Points to the 'Reference Documents' link in the left sidebar.

The screenshot shows the WRRC Waste Reduction Resource Center interface. The main content area is titled 'Food Service Table of Contents' and includes a welcome message, a 'Background and Overview' section, 'Operations' section, 'Reasons for Change' section, 'P2 Opportunities' section, 'Case Studies' section, and 'Where To Go for P2 Help' section. The left sidebar contains a 'Table of Contents' with links to 'Background and Overview', 'Operations', 'Reasons for Change', 'P2 Opportunities', 'Case Studies', 'Where To Go for P2 Help', and 'Reference Documents'. There is also an 'E-mail a friend' link at the bottom of the sidebar.

Current Topic Hubs

Aerospace	Food Service	Metal Finishing
Agricultural Teaching Labs	Green Procurement	Oil and Gas
Auto Body	Hospitality	P2 and Environmental Security
Auto Repair	Household Hazardous Materials	Paint and Coating Manufacturing
Auto Salvage—Great Lakes Region	Integrated Pest Management (IPM) for Schools	Pollution Prevention (P2)
Clean Snowmobiles	Landscaping	Pollution Prevention for Arts Education
Community Growth	Lead	Pork Production
Construction Science Education	Lean Manufacturing	Printing-Flexography
Consumer P2	Marinas and Small Boat Harbors	Printing-Lithography
Dioxin	Meat Processing	Public Lands
Dry Cleaning	Mercury	Publicly Owned Treatment Works
Economic Incentives	Mercury-Automotive	Regulatory Integration
Electric Utilities	Mercury-Dental	Residential Construction
Electronic Waste	Mercury-Health Care	Semiconductor Manufacturing
EMS	Mercury-Schools	Ship Building and Repair
EMS in Government	Mercury-Thermometers	Ski Areas
Environmental Management Accounting	Mercury-Thermostats	Technology Diffusion
Environmental Measurement	Metal Fabrication and Machining	Textiles
Environmental Mentoring		Wood Furniture Manufacturing
Fiberglass Fabrication		Youth Education