

Restaurant Associates Green Dining Program June 2009

Restaurant Associates and Environmental Defense Fund have jointly developed a comprehensive set of green dining best practices based on rigorous scientific principles, a commitment to quality, and an understanding that environmental improvements can be cost-effective. Restaurant Associates seeks to achieve environmental results and business benefits at its client facilities and to continue its leadership in this arena by sharing the green dining best practices it has developed with its clients, suppliers and the wider food service and dining industry. Our goals are to:

I. Implement our Green Dining Best Practices in client facilities:

- a) By September 2011, Restaurant Associates client facilities will achieve environmental certification by a credible third party. Current certifications and standards organizations under evaluation include “certified Green Restaurant™” by the Green Restaurant Association and the Green Seal “Environmental Standard for Restaurants and Food Service Operations.” New client facilities will achieve certification within the first 6 months of operation.

II. Participate in the Compass Group Sustainability Platform

Antibiotic Use in Chicken and Pork

- a) Restaurant Associates will prohibit the purchase of pork and chicken in which antibiotics that belong to classes of compounds approved for use in human medicine have been used for growth promotion purposes.

Sustainable Seafood

- b) Restaurant Associates will prohibit the purchase of Atlantic Cod and other ‘Avoid’ or “red” species from the Environmental Defense Fund seafood selector,¹ excepting farmed shrimp and salmon. The company will also increase its use of “Best Choices” or “Green” seafood species from the Environmental Defense Fund seafood selector.
- c) Restaurant Associates will reduce its use of unsustainable farmed salmon by 60% by 2010.

III. Take Additional Leadership Steps

Seafood

- a) Restaurant Associates will reduce its use of unsustainable farmed shrimp by 60% by 2010.
- b) By January 2010, Restaurant Associates will provide signage for its seafood offerings that indicate the EDF seafood selector color ranking and consumption

¹ An exception to this policy includes fisheries for “red” list species that are verified as environmentally friendly by MSC, the Monterey Bay Aquarium, or other reputable environmental organizations.

advisories that are consistent with Environmental Defense Fund's Health Alert List.²

Bottled Beverages

- c) For facilities that sell bottled water, Restaurant Associates will offer clients the option to install a "bottleless" water dispenser and provide signage on the dispenser detailing its environmental benefits.
- d) Restaurant Associates will purchase bottled water from sources local to the client facility and give preference to bottled water manufacturers that have reduced the amount of plastic used in their bottles.

Carbon Footprint

- e) Restaurant Associates will implement a program to reduce the carbon footprint of proteins served in their facilities 20% by July 2010.
- f) Restaurant Associates will implement an energy management program for appliances to reduce energy consumption 20% at all client facilities by 2010.
- g) By the end of 2009, all major Restaurant Associates' food distributors will have joined the EPA SmartWay Transport Partnership and Restaurant Associates will implement a program to reduce its shipments of food by air.

Transparency & Public Reporting

- h) Restaurant Associates will publish an annual sustainability report each year that reports publicly on their sustainability program and progress in meeting the commitments outlined above.

² See EDF's Health Alert List: <http://www.edf.org/page.cfm?tagID=17694>. Commitment revised from July 2009 on 6/24/2009.