

# EATERIES ACTING TOWARDS SUSTAINABILITY

A GREEN RESTAURANT CERTIFICATION PROGRAM



Eateries Acting Towards Sustainability (EATS) will recognize businesses in the food service industry that are working to reduce their waste “footprint,” including food trucks, coffee shops, and restaurants!

This certification program is voluntary and available to those in the food service industry who choose to participate. The primary goal of this certification is to recognize the hard work of these establishments, rather than impose stricter regulations on business owners.

Contact Public Works for more information!

**SHAYNA CARTER**

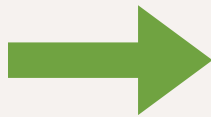
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LET YOUR CUSTOMERS KNOW THAT YOU CARE! BY SHOWING THE COMMUNITY THAT YOU ARE CONCERNED ABOUT SUSTAINABILITY, YOU MAY BE OPENING YOURSELF UP TO A WHOLE NEW CUSTOMER BASE.

EATS has three levels to recognize environmentally friendly food service businesses without complicated rules or costly requirements. There is no entry fee into the program.

If you are interested in starting the certification process, please contact the Public Works Department to schedule a sit-down meeting to discuss the steps to achieve the Level One Certification.



## EARN NEW MARKETING OPPORTUNITIES



**HARRISONBURG  
DOWNTOWN  
RENAISSANCE**

Special feature on Taste of Downtown

**HARRISONBURG-  
ROCKINGHAM  
CHAMBER OF  
COMMERCE**

Highlighted in both chamber of commerce newsletters

**HARRISONBURG  
TOURISM**

Special blog post for green restaurants

Filter option on dining website for restaurants in the EATS program

**HARRISONBURG  
PUBLIC WORKS**

Highlight in our Environmental and Sustainability Newsletter

Press releases

Featured on posters at the Blacks Run Clean Up Day Green Scene

# HOW IT WORKS



## 1 LEVEL ONE: SPROUT

PREREQUISITE: ASK FIRST

The “Ask First” policy is pretty straight-forward: before your staff gives out a glass of water, straws (including in mixed drinks), to-go packaging (e.g., coffee in a to-go cup instead of a mug), plastic cutlery, bags to carry food out, and even plastic sauce cups, **ASK FIRST**. Are they taking their food straight home? Have they brought their own containers? It will take some practice to train ourselves and our patrons to recognize these trash items as products of convenience.

PREREQUISITE: WATER USE AND FOGS POLICY

Ensure your business handles fats, oils and grease in a legal and environmentally sensitive manner and prevents harmful downstream impacts. Water flowing into storm drains is carried untreated directly to our waterways. Keeping pollution out of storm drains is crucial to maintaining our water resources.

+ 10 ADDITIONAL POINTS IN ANY CATEGORY OF YOUR CHOOSING

## 2 LEVEL TWO: BLOOM

➞ **CONTINUE ALL PRACTICES IN LEVEL ONE**



PREREQUISITE: PHASE OUT SINGLE USE PLASTIC

Explore sustainable alternatives to plastic straws, plates, utensils, bags, and condiment packets you use with your current suppliers/vendors (e.g., reusable, compostable, and biodegradable.) This can apply to dine in or take out materials. Select alternatives that work for your business model, operations, and economics.

+ 20 ADDITIONAL POINTS IN ANY CATEGORY OF YOUR CHOOSING

## 3 LEVEL THREE: HARVEST

➞ **CONTINUE ALL PRACTICES IN LEVEL ONE AND TWO**



+ 40 ADDITIONAL POINTS IN ANY CATEGORY OF YOUR CHOOSING

**10 OF THE 40 POINTS NEED TO COME FROM THE ENERGY REDUCTION CATEGORY**