

Ways Food Service Businesses in Atlanta Can Reduce Their Carbon Footprint



Recycle as much as possible

Offer commuter benefits to workers who use public transportation

When choosing new locations look for places with convenient mass transit access

Look for suppliers or vendors that utilize green or sustainable processes



Replace gasoline business or fleet vehicles with electric, hybrid, natural gas or biodiesel vehicles

Compost your food scraps or expired food

Invest in low-flow fixtures in kitchens and bathrooms

Adjust dishwasher settings (like lowering prerinse sprayer volume)

Switch to reusable or biodegradable products (straws, takeout containers, utensils, bags, etc.)

Only purchase ENERGY STAR certified appliances (HVAC, water heaters, exhaust fans, etc.)

Upgrade to better insulated windows and doors

Use occupancy sensors for lighting and HVAC



Investigate how your premises could potentially use solar power

Look for walk-in technology that requires less power consumption

Only hire eco-friendly pest management providers

Source uniforms and other textiles from companies that specialize in sustainable textiles



Some of those environmentally responsible food service business practices are easier and more affordable to implement than others.

We are proud to be a zero-landfill company that has converted all our business vehicles to run entirely on biodiesel. Partnering with Southern Green Industries for all your waste oil recycling and grease trap cleaning needs is an easy and cost-effective way for your Atlanta business to reduce its carbon footprint.

If You're Looking for Ways to Reduce Your Business's Carbon Footprint

Call Southern Green Industries for a FREE Quote

☎ (404) 419-6887

