

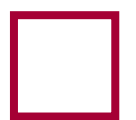
CREATING A SUSTAINABLE BAR

Becoming more sustainable is not only helpful for the environment, it can reduce your costs, improve staff productivity, support the local economy and improve your venue's reputation in the community.

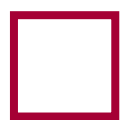
Tick the tips below to find out how your bar can become more sustainable.

YOUR VENUE AND TEAM

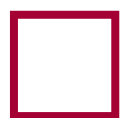
Create a sustainability policy to inform your staff on best practice. Use Green Business Bureau's example template to write your bar's own sustainability policy.



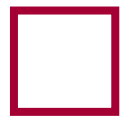
Create a sustainability action plan that you can implement in your bar. For example, use seasonal or local ingredients with more than one purpose. Lemon can be used as both garnish and ingredient in limoncello.



Hold staff training days to educate your team on sustainability practices and policies.



Look at your bar's marketing materials and POS and use digital menus where possible. If digital is not an option, source the most eco-friendly printing solutions available.

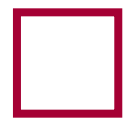


Earn a bonus point by appointing a Sustainability Champion in your bar. Your Champion will take responsibility for sustainable initiatives like staff recycling.

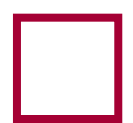


RECYCLING

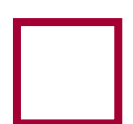
Reduce or remove all single-use plastic items in your bar. For example, swap water-tight seals for single-use plastic wrap.



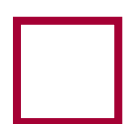
Offer more draught options at the bar to reduce single-use items.



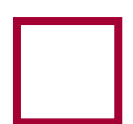
Source alternative straws instead of using plastic ones. Natural bamboo alternatives are available.



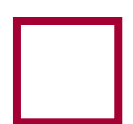
Recycle all cardboard packaging and materials in your bar.



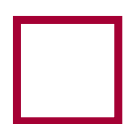
Recycle or reuse all glass bottles.



Recycle all aluminium cans in your venue.



Try to compost all your organic waste like egg shells, fruit peels and herbs.



Earn a bonus point if you have multiple recycling bins in your venue.

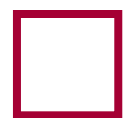


SAVING ENERGY

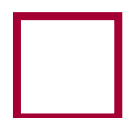
Get waste water flow restrictors to save water in your venue.



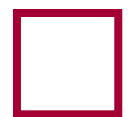
Check your equipment and upgrade it where possible. Upgrading your dishwashers, ice machines and steam cookers can reduce water usage and energy consumption by 10%.



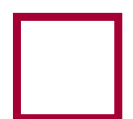
Reuse your leftover ice instead of wasting it to water plants and for cleaning.



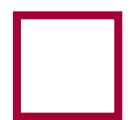
Swap out your light bulbs for energy-efficient LED light bulbs.



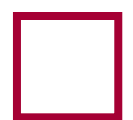
Investigate using alternative water sources. This tip is helpful if you have a larger venue and would like to reuse water for waste systems.



Use automatic light and water flushing sensors where possible and make sure they are working correctly. These should not be on when no one is using the area.



Use renewable energy resources if your bar has access to them.



Earn a bonus point if you are generating extra energy at your bar through sources like solar panels.



INGREDIENTS

Do your research and choose suppliers that are eco-friendly where possible.

Choose local ingredients as they'll be easier to source with a lower carbon footprint. This makes them more cost effective too.

Select seasonal ingredients where possible and swap out ingredients that are not in season.

Learn how to reuse your ingredients. Dehydrate ingredients, infuse your leftovers into a new product or create syrups with any organic waste you can reuse. Learn how to do this [here](#).

Rethinking the use of garnishes. Does your drink actually need one?

Bonus point if you are using one ingredient for multiple purposes.



SCORE

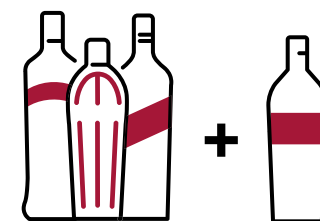
0-10 POINTS

Add more sustainable practices



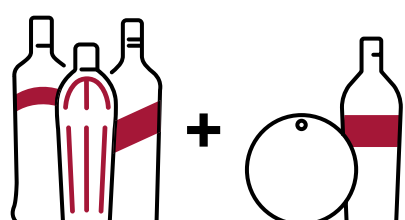
10-15 POINTS

Good effort! How many more tips can you implement?



15-25 POINTS

Well done on your sustainable agenda. Can you do more?



25-29 POINTS

Great result! Keep going!

