

	Doing	Would like to do	Not doing	Not relevant	Other (add notes)
Water					
We have goals for reducing the use of water. For example: each meal served uses no more than 10 litres of water.					
We have a programme of preventative maintenance for the plumbing.					
Water leaks are repaired immediately.					
It's an employees responsibility to verify that taps, when not in use and at the end of the service, are turned off.					
The water pressure of kitchen taps, washbasins, and bathrooms is regulated and limited to allow water savings (e.g., use of water blades)					
Running water is not used to melt ice in sinks or thaw food.					
Waste is removed without water before putting items in the dishwasher.					
Dishwashers are operated only at full loading capacity.					
When cleaning floors we control the flow of water rather than allowing it to constantly flow.					
Do you have any further comments to add about your water sustainability practices?					
Energy and Gas Supply					
Records of energy use are maintained in a systematic manner to support energy conservation.					
We have goals for reducing energy use. For example: reducing energy use by 10% compared to the previous year.					
Smart energy meters are used to measure and control energy use.					
Air conditioning or heating are only used when necessary rather than from habit.					
The refrigerator and freezer doors have audible alarms for open doors or automatic locks.					
The temperature of refrigerators, cooling chambers, and freezers are monitored and recorded.					
We maintain appliances as recommended by the manufacturers in order to ensure levels of energy efficiency.					
We clean air cooler filters with suitable detergents.					
We change replaceable air cooler filters according to the manufacturer's guidelines.					
Daylight control systems, movement sensors and timers are fitted to save energy.					
We use or contract a form of renewable energy (wind, solar, photovoltaic) from a supplier.					
We aim to achieve zero greenhouse gas emissions with proven partnerships (e.g., commercial energy and vehicle fuel use).					
We have documented targets for reducing or replacing the use of natural gas.					
Do you have any further comments to add about your Energy and Gas Supply sustainability practices?					
Menu and Food Waste					

	Doing	Would like to do	Not doing	Not relevant	Other (add notes)
Food technical preparation sheets are used.					
We have smaller portion options or a children's menu.					
At least ≥50% of dishes are considered healthy (less salt, sugar and oil).					
We have a separate menu or substitutions to meet diet restrictions, such as gluten-free preparations, vegetarian cuisine, vegan menu, or preparations to meet religious restrictions.					
We have a commitment, with a target, to reduce the use of sugar, salt, or saturated fat on the menu.					
We choose to use fruit and vegetables which are in season as much as possible.					
At least 50% of the fruits and vegetables are certified organic.					
We manage our vegetable garden without using pesticides.					
The suppliers we use for products of animal origin are certified organic.					
All purchases of animal origin have an animal welfare certification seal.					
We have a policy of purchasing sustainable seafood.					
All farmed fish purchased has a sustainability certification (for example, organic).					
Products with transgenic (for example genetically modified organisms - GMOs) ingredients are not used.					
Full use of all food including peels, stalks, and/or edible shavings of vegetables and fruits are used as ingredients.					
We try to limit all food waste during food preparation.					
Food waste is discarded through composting, anaerobic digestion, maceration, donated to feed pigs, or established partnerships with cooperatives that carry out these processes.					
Employees are trained to avoid food waste during all stages of meal production, from the receipt of food to distribution.					
To avoid food waste smart ordering systems, inventory monitoring, inventory rotation and/or other inventory management strategies are used.					
We have goals for reducing/controlling food waste.					
Coffee grounds are recycled or reused.					
Cooking oil is recycled or to recycling companies.					
We can provide 'doggy bags' when requested by customers.					
Do you have any further comments to add about your Menu and Food Waste sustainability practices?					
Waste reduction, materials and chemicals					
We have set up an operational policy and strategy on solid (non-food) waste management.					
Recyclable materials are separated.					
We have set up a policy and strategy to minimize the use of disposables.					
We have set up strategies to reduce the use of plastic in the distribution of meals.					
Packaging boxes are returned to suppliers to reuse.					

	Doing	Would like to do	Not doing	Not relevant	Other (add notes)
Glass bottles are returned to suppliers to reuse and/or recycled.					
We have set up measures to encourage customers to reduce waste (for example: maintaining glasses, reducing disposable packaging, and eliminating plastics).					
Recycled paper or Forest Stewardship Council (FSC) certified paper is used.					
Where possible, lamps, accessories, or furniture made from recovered or recycled materials or those provided with an environmental product declaration.					
The paints used for building are environmentally friendly.					
Our furniture (tables, chairs, and others) of the company is made of durable materials that can be repaired.					
Tableware and required clothing are made of organic or environmentally sustainable materials.					
We use rechargeable batteries for battery-powered devices and equipment, including torches, handheld vacuum cleaners, and others.					
Only ecological cleaning products are used.					
To minimize the use of chemicals, we use cleaning concentrates and dilution control systems.					
We provide environmentally sustainable hand cleaners for customers and employees.					
Do you have any further comments to add about your Waste reduction, materials and chemicals sustainability practices?					
Social Sustainability					
We have set up training for employees on environmental programs (energy efficiency and water efficiency).					
We have you set up training for employees on social inclusion.					
We have set up training for employees on healthy eating and the health impact of what they are producing.					
We donate unused food when possible.					
We purchase dairy products, meat, fruits, and vegetables from local suppliers where possible.					
We have set up a strategy to support the local community. For example, education, volunteering, purchasing locally.					
We have set up a clear strategy to grow our customer base through marketing (word of mouth, social media).					
We have set up objectives to develop and maintain positive relationship with suppliers.					
We have trained employees to nurture a collaborative relationship with suppliers.					
We feel that we have suppliers who share our values.					
We have promoted outreach opportunities for employees to participate in.					
We have set up clear social norms, expectations, and obligations for employees to follow.					
We have set up clear financial norms, expectations, and obligations for employees to follow.					

	Doing	Would like to do	Not doing	Not relevant	Other (add notes)
We have set up clear environmental norms, expectations, and obligations for employees to comply with.					
We have set up clear environmental norms, expectations, and obligations for suppliers to follow.					
We have set up clear social norms, expectations, and obligations for suppliers to follow.					
We have set up clear financial norms, expectations, and obligations for suppliers to follow.					
We trust employees to comply with social responsibilities proposed by the restaurant.					
We trust employees to comply with financial responsibilities.					
We trust our suppliers to comply with environmental responsibilities when doing business with the restaurant.					
We trust our employees to comply with environmental responsibilities to improve environmental sustainability of the restaurant.					
We trust our suppliers to comply with financial responsibilities when doing business with the restaurant.					
We trust our suppliers to follow social responsibilities when doing business with the restaurant.					
Do you have any further comments to add about your Social sustainability practices?					
Additional comments					
Are you doing anything else to support becoming more sustainable? This could be financial, social, and/or environmental.					
Contact details					
First name					
Last name					
Company					
Phone number					
Email					
Date submitted					