

# Sustainability



Dining Commons holds 4 Star Certified Green Restaurant® status, with eight dining locations also earning 3 Star Certified Green Restaurant® status from the Green Restaurant Association (GRA), a national nonprofit organization helping restaurants become more environmentally sustainable since 1990. The GRA has the largest database of green solutions in the world for the restaurant industry. Our sustainability steps have been measured against the GRA's science-based certification standards in energy, water, waste, disposables, chemicals, and food. We have implemented more than 550 environmental steps to earn over 2,110 GreenPoints™.

GreenPoints™ Breakdown

## Savings

As a result of the environmental initiatives taken at our locations, we can save the following amounts of energy, water, and waste annually.



**380,408 kWh of Electricity**

Equivalent of taking 56.7 passenger vehicles off the road for one year



**559,596 Gallons of Water**

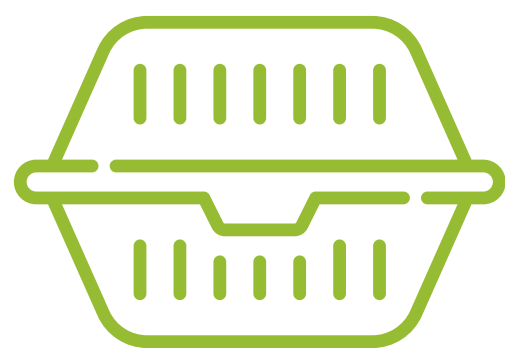
Equivalent to the amount of water to fill 51.3 backyard swimming pools



**711,530 lbs of Waste**

The annual amount diverted from landfills through our waste diversion program

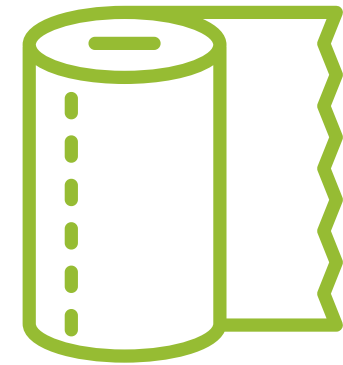
## Top Ten Environmental Steps



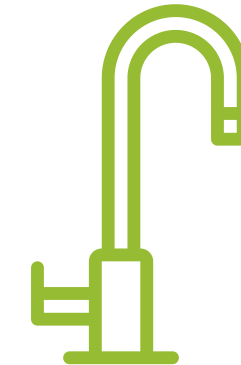
Our facility is Styrofoam free, which keeps harmful chemicals and litter out of our environment.



We make regular food donations to do our part in reducing food waste and hunger.



Our napkins, office paper, and paper towels are made with materials recovered from curbside recycling.



Restrooms nearby our restaurants are often equipped with touchless sensor faucets which improve hygiene while conserving water and energy.



By providing bottle filling stations in or near our locations, we do not contribute to the 4 billion pounds of plastic bottles that end up in landfills each year.



Many of our locations' kitchens are equipped with Energy Star appliances, which are 30-40% more efficient than conventional appliances.



Nearly all our locations offer vegetarian and/or vegan options, requiring significantly less energy and water to produce than meat-based options.



Composting food waste and recycling plastics, glass, aluminum, cardboard, and paper can keep up to 90% of our waste out of landfills.



By recycling our waste fryer oil into biodiesel, we provide a non-toxic renewable resource that produces less air pollutants and greenhouse gases than petroleum-based diesels.



All our locations are in close proximity to a bus line, a bike rack, and a bike share program, promoting cleaner transportation alternatives to our guests and staff.