

BBHG

GREEN REPORT CARD

Committed to the triple bottom line- profit, people and the planet - we strive to be a paradigm of sustainability. With restaurants all over the world, our efforts are seen locally, and felt globally. We endeavor to meet the needs of today's generation without compromising the needs of those yet to come.

WASTE REDUCTION & RECYCLING

RECYCLING:

PLASTICS, GLASS, ALUMINUM & PAPER

The average restaurant produces about 100,000 pounds of waste each year. By recycling, B&B restaurants can help eliminate 50% of our waste—nearly 600,000 pounds—that would have been destined for landfills.

RECYCLING: GREASE

The average full-service restaurant washes 9-20 pounds of grease down the drain for every 150 meals served. B&B restaurants recycle the grease from our fryers, ensuring that it is properly disposed of and that it can be recycled for other uses. In some cases it is used to fuel vehicles and made into soap.

COMPOSTING: PRE AND POST CONSUMER WASTE

By composting all organic matter (food waste, trim, scrap), B&B restaurants reduce another 40% of our waste, helping to prevent overflowed landfills and to safeguard the environment.

DISPOSABLES

100% REUSABLE PLATING FOR STAFF MEALS

Staff meals (often called family meals) are an important part of the inner workings of a successful restaurant. Staff meals often create a large amount of waste from the disposable plating and silverware used to serve them. Our restaurants broke from the industry standard and have switched to using reusable wares. This conscious step reduces unnecessary waste and keeps these disposable materials out of landfills. Because all staff members eat together, our restaurants are able to wash the plating all at once, saving water and detergent.

RECYCLED PAPER

When used in place of non-recycled paper, one ton of recycled paper can help save 17 trees, 380 gallons of oil, three cubic yards of landfill space, 4000 kilowatts of energy, and 7000 gallons of water. To effectively combat this sad statistic, we started printing many of our menus, office documents, marketing and educational materials on 100% recycled paper, as well as utilizing recycled paper towels, toilet paper, napkins and tissue. While using recycled paper is not an end-all solution to paper consumption, coupled with a commitment to reduce overall paper usage, it is a pretty good start.

RECYCLED PIZZA BOXES

We go through a plethora of pizza boxes at our pizza restaurants, so we have switched to using those that are made from 100% recycled cardboard. The use of post-consumer material in paper manufacturing conserves water and energy and greatly reduces the production of solid waste and the generation of greenhouse gas emissions. In addition, the absence of chlorine in the bleaching process significantly reduces the amount of harmful pollution associated with paper bleaching.

BIO BASED TAKE-OUT CONTAINERS

Biobased plastics are also compostable, leading to many environmental benefits. These plastics won't break down in regular landfills or in your backyard compost, but they can be effectively composted in a large-scale facility (not in leaf composting operations), where they will degrade within 45 days. Compare this with conventional plastics that can take over 100 years just to begin the degradation process.

ENERGY

ENERGY EFFICIENT LIGHTING

Lighting accounts for 13% of restaurant energy consumption. B&B restaurants use a mix of high efficiency T8 and T5 fluorescents, compact fluorescent lamps (CFLs), and LEDs. These bulbs use up to 75% less energy than traditional incandescent bulbs and last significantly longer. We increase the benefits of these energy efficient lights by using occupancy sensors that turn off lights when there is no activity in the room.

STRIP CURTAINS ON WALK-IN REFRIGERATORS

Strip curtains help seal in cool air and conserve energy. Every set of strip curtains installed in B&B walk-in refrigerators saves an estimated 3,700 kWh of energy each year—the equivalent of 286 gallons of gasoline—enough to drive round trip from Otto New York to Otto Las Vegas in a car averaging 18 mpg.

ENERGY EFFICIENT HAND DRYERS

We have energy efficient hand dryers in our employee and guest bathrooms. These dryers use 80% less energy than traditional hand dryers and dry hands in 10 to 15 seconds. They also cut our paper towel usage in half.

ENERGY STAR EQUIPMENT

Whenever we purchase a new piece of equipment, replace an old piece or build a new restaurant, we buy Energy Star equipment. Energy Star is the trusted, government-backed symbol for energy efficiency. Some of our restaurants have over 50% Energy Star-labeled appliances.

WATER EFFICIENCY

HIGH EFFICIENCY SPRAY VALVES

B&B restaurants have all installed high-efficiency spray valves that flow under 1.28 gallons per minute, saving an estimated 624,000 gallons of water annually, nearly enough water to fill an Olympic-sized swimming pool.

LOW FLOW FAUCET AERATORS

All B&B restaurants have installed low flow faucet aerators that run under 1.5 gallons per minute. These aerators save an estimated 180,000 gallons of water annually - enough to sustain 100 people for a year. We also have automatic faucets in our restrooms and dual flush toilets, both additional water saving items.

NO BOTTLED WATER POLICY

In a commitment to reduce single-use water container waste and support responsible water sourcing our restaurants have abandoned all forms of bottled water. In its place we use a system that triple-carbon filters then UV-sterilizes water that we then serve in reusable carafes. By using this advanced system our restaurants are helping to diminish the 30 million bottles a day that go to landfills and take a millennium to biodegrade.

ESP LINEN SERVICE

Every restaurant uses some form of laundry service- if only for chefs' coats, or table linens and napkins. By using a linen company that is a certified member of Laundry ESP (Environmental Stewardship Program) we make significant strides in reducing the pollution created in this industry. In the last 6 years the Laundry ESP has achieved a 20% reduction in CO2 emissions (equivalent to taking 300,000 cars off the road) and a 28% reduction in gallons of water used per pound (equivalent to 26 million gallons of water used by 700,000 people each year).

SUSTAINABLE FOOD

Though our restaurants vary in each of the following categories, depending on their location and menu, each restaurant has made significant strides in the following categories. At least some percentage of their menus meet these requirements.

NON-MEAT PURCHASES

Livestock farming is responsible for nearly one-fifth of all human-induced greenhouse gas emissions. That's one of the reasons why up 40% of the monthly food purchases for B&B restaurants originate from vegan sources, containing no animal products.

SUSTAINABLE SEAFOOD

Whenever possible, our restaurants purchase certified sustainable seafood. Many fish and seafood products are facing drastic population decline, while others are farmed in ways that harm other marine life or the environment. By sourcing seafood from sustainable populations, B&B restaurants help lessen the burden on overworked fisheries, help retain valuable biodiversity, and reduce pollution from industrial fish farms.

SOURCING LOCALLY

All of our restaurants source Local Food (100 miles or less) and Regional food (300 miles or less) as much as possible. Our percentage of locally sourced menu items varies with the season, especially in our New York City restaurants.

CHEMICAL, POLLUTION REDUCTION

NON-TOXIC INKS FOR PRINTING

Whenever possible we print our restaurants' paper materials using soy-based ink. As opposed to traditional petroleum-based ink, soy-based ink is more environmentally friendly and makes it easier to recycle paper. Soy ink also has low levels of VOCs, (volatile organic compounds) which helps to reduce air pollution by minimizing toxic emission.

WAREWASHING PRODUCTS

All of our restaurants use a unique warewashing system for our plates, glasses and flatware. This system uses non-caustic chemistry and 95% less packaging material. The products come in a compact solid form that significantly reduces transportation shipments compared to bulkier liquid detergents.

GREEN SEAL QUALIFIED CLEANING PRODUCTS

90% of our restaurants' cleaning supplies are green seal qualified. Green Seal has been actively identifying and promoting sustainability, and helping organizations be greener in a real and effective way since 1989.

NON-TOXIC CANDLES

Our restaurants use soy-wax based votive and pillar candles, creating a cleaner and healthier dining experience. According to the Environmental Protection Agency (EPA), other candles made of paraffin wax contain petroleum, and emit inhalable toxins in to the air. These toxins can be carcinogenic and neurotoxic. The petroleum in the candle wax creates "black soot" in candle jars, and has the same effect on our lungs. Soy is a renewable resource as well as a sustainable resource. In certain locations where open flame is not permitted, we use rechargeable candle lights.

OUR GREEN RESTAURANTS

B&B Ristorante

Babbo

Carnevino

Casa Mono &

Bar Jamon

Del Posto

Felidia

Lupa

Mozza2Go

Osteria Mozza

Otto New York

Otto Las Vegas

Pizzeria Mozza Los Angeles

Pizzeria Mozza Newport Beach

Tarry Lodge Port Chester

Tarry Lodge Westport

The Green Restaurant Association (GRA) is a national, non-profit organization that seeks to promote sustainability in the restaurant industry. In order to become a Certified Green Restaurant®, a restaurant must do the following:

1. Eliminate polystyrene foam (Styrofoam)
2. Implement a full-scale recycling program for paper, cardboard, plastics, glass, and aluminum, and compost food waste when commercially available
3. Earn a minimum of 100 points spread across the six environmental categories listed above.

"Savings and environmental factoids are estimated and do not represent concrete totals. Information regarding savings may be subject to change in the future." Looking for more information on reducing your environmental impact? Check out the EPA's listing of ecological footprint calculators.

<http://www.epa.vic.gov.au/ecologicalfootprint/calculators/default.asp>