

ZERO WASTE CERTIFIED BUSINESS

RESTAURANT CRITERIA



TAKEAWAY CONTAINERS

- Incentives are used to encourage **customers to bring their own** takeaway containers.
- Reusable takeaway containers are **offered**.
- Take back system for pre-packaged product containers is in use (deposit system).
- **Container environmental and safety performance** is considered comprehensively.
- The **usage of reusable vs. single use tableware** is monitored regularly and the Zero Waste plan includes targets and actions to improve the rate.

FOOD WASTE

- Food waste in the **preparation phase** is minimized.
- Food waste in **buffets** is minimized.
- Food waste from **customers** is minimized.
- **Surplus food** is directed to reuse or animal feed.

INGREDIENTS

- The ingredients are **sustainably sourced**.
Suppliers operate in a socially and environmentally just way.
- **Environmental impacts** of ingredients are assessed.
- **Ingredient orders** are optimized.
- **Free drinkable tap water** access on premises.

