

GreenPlate 2024 Annual Sustainability Report

Introduction

At GreenPlate, sustainability isn't just a buzzword—it's the foundation of everything we do, from sourcing to service. This report outlines our environmental impact, initiatives, progress toward goals, and areas for improvement over the past year.

Environmental Impact

Food Waste Diversion

- Over 5,000 pounds of food waste diverted from landfills.
- Reduced methane emissions, returning nutrients to the soil.

Water Conservation

- Approximately 250,000 gallons of water saved.
- Equivalent to water usage of 15 average households.

Energy Efficiency

- Prevented 75 tons of CO₂ emissions.
- Equivalent to removing 15 cars or planting 1,200 trees.

Waste Reduction

- Prevented 15,000+ single-use plastics from entering landfills/oceans.

Sustainability Initiatives

Zero Food Waste

- 95% whole ingredient utilization.
- 100% composting program.
- 90% effective inventory management.

Water

- 100% low-flow fixtures.
- 75% water recycling.

- 90% drought-resistant landscaping.

Energy

- 80% solar powered.
- 95% energy-efficient equipment.
- 85% smart energy management.

Packaging

- 100% compostable containers.
- 90% minimal packaging.
- 65% reusable program participation.

Certifications

- **Green Restaurant Certification** (3-Star, since 2021)
- **Climate Neutral Certified** (since 2023)
- **1% for the Planet Member** (since 2021)

Community Programs

- 3 community gardens, 2,000+ lbs produce grown
- 24 individuals trained through culinary program
- 5,000+ meals donated to local food banks

Future Goals (2030 Roadmap)

- Carbon Negative Operations – 45%
- Zero Single-Use Anything – 65%
- Closed-Loop Water System – 30%
- Regenerative Supply Chain – 40%
- Zero Waste Certification – 50%
- Community Resilience Hub – 25%

Challenges and Transparency

- Sourcing sustainable specialty ingredients.

- Managing costs while keeping menu accessible.
- Reducing guest transportation impact.

Get Involved

We welcome feedback and ideas from our community. Help us shape the future of sustainable dining at GreenPlate.