

PURCHASING POLICY- KITCHEN SUPPLIES



Before purchasing new kitchen supplies, consider the product's...

SOURCE? Does it....

- Come from a **local** vendor (e.g. local restaurant or grocery store, locally-harvested)
- Have **"green" certifications** (e.g. USDA Organic, FSC-certified, BPI)
- Allow for **re-use** (e.g. multi-use rags, reusable serving ware)
- Involve **fewer toxic chemicals** (e.g. chlorine-free, unbleached, solvent-free)
- Have at least **30% recycled-content**
- Have **minimal packaging** (e.g. bulk purchases, minimal plastic wrap)

DISPOSAL? Is it....

- **Recyclable** (e.g. made of hard #1-7 plastic, non-coated paper, non-styrofoam)
- **Landfill-safe** (e.g. non-toxic, mercury-free)
- **Compostable** (e.g. non-waxy, will break down in a landfill)
- Something you can **donate** instead of throwing away (e.g. Food Bank)

Your purchasing choices can make a difference. Thinking "green" conserves natural resources, reduces landfill impacts, and supports local economies. Thank you for protecting the planet!



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