Carbon foot print in the kitchen Self Audit

Area/Check Point	Yes	No	Comments/Action Steps
Equipment			
Turn on cooking equipment only 15 minutes before it is needed and turn off after it's use (yes this includes hood ventilation too)			
Create a production schedule to meet your culinary needs following the culinary planning process			
Keep refrigeration organized and clean			
Air curtains must be on every walk in door			
Turn off computers and lights when not in use			
Cleaning & Maintenance			
Calibrate all equipment: filters, ovens, fryers, refrigerators (clean filters), griddles, char broilers, hoods, etc.			
Use sustainable cleaning solutions and concentrates			
Creating a cleaning schedule that addresses all of the above on a regular basis			
Conserve water			
Install water conservation devises on hand sinks, food prep faucets and dishwasher pre rinse spray arms (only after DM/Client approvals)			
Use only water conserving rinse spray heads (1.6 Gallons Per Minute minimum)			
Thaw foods properly (create a thaw schedule to align with your menu needs – no running water over frozen product… never)			
Turn on dishwashers 15 minutes before needed and turn off as soon as it isn't			
Food			
Reduce the number of deliveries down to the minimums (i.e., produce once or twice per week)			
Follow the recipes, portion properly and batch cook			
Follow Culinary Foundation Cold Prep Techniques (knife skills eliminating waste)			
Order as much local products possible from approved local sources			
Waste			
Remove large trash cans from production areas and replace with counter top bins for food waste			
Use reusable products for as much as you can			
Recycle			
Break down boxes, crush cans compressing waste as much as possible to get the most into the waste trucks			
Find ways to limit the overuse of paper napkins, condiment packets, small products, disposable hats, aprons, and the like. Secure your storeroom!			
When feasible collect grease and waste oils, contract collectors refine waste for biodiesel			
Go Trayless			