

CK Cares

Our focus as food service professionals is to become involved with our clients' green initiatives and actively participate in making changes to achieve environmental sustainability, by balancing budgetary concerns and requests. Our environmental strategy is tailored to each location. We will initially meet with each location's environmental committee to prioritize sustainability initiatives with a cost/benefit analysis and implement agreed-upon programs.

GREEN INITIATIVES

Company Kitchen has several green initiatives, including:

- Single-serve napkin dispensers
- Plastic Bottle Recycling Program
- Compostable carryout containers instead of Styrofoam
- Reusable carryout containers and coffee mugs
- Replace individual condiment packets with large dispensers

MINIMIZE FOOD WASTE

Our efforts to reduce waste:

- Chefs standardize recipes for greater control of costs, inventory and waste
- Track food waste through automation and adjust production
- Recycle cans and paper
- Reclaim used oil for biofuel
- On-site composting of food scraps & waste
- Trayless cafes



SUSTAINABILITY

Company Kitchen goes beyond providing local and fresh produce to our clients by:

- Partnering with agricultural co-ops to provide its food service with up to 70% of its seasonal produce.
- Reducing shipping costs and emissions when buying local within a 200 mile radius from Kansas City.
- Providing dining locations farmers markets throughout the summer for employees to shop fresh.



On-site energy conservation:

- Company Kitchen consumes 70% less energy than a typical vending bank.
- Turn off equipment that is not in use.
- Replace worn equipment seals.
- Establish a preventative maintenance schedule for heating and cooling appliances.
- Minimize water consumption by properly thawing meats in cooler, shut off faucets after each use and repair leaks.
- Purchase only Energy Star rated equipment for facility kitchens.
- Kitchens have lights on sensors, so they are off unless there is activity in the room.

