

BUSINESS:

Woodstock's Pizza

Study made: October 2018



CASE STUDY

BY:

SAN DIEGO

GREEN BUILDING

DUNCIL

BACKGROUND

-The owners of Woostock's Pizza have established sustainability as a core value for their operations throughout California

-Woodstock's understands that having sustainable business practices is not only good for the environment, it makes a strong business case as well.

-Being more sustainable also allows for staying ahead of upcoming regulations

SOLUTIONS	RESULTS
-Installed energy efficient LED lighting and "Energy Star "appliances	Implemented sustainability strategies have saved over 18% in operating costs
-Installed water efficient low-flow fixtures	-Customer feedback has been very positive.
strategies such as only offering reusable plates, cups and cutlery for dine-in customers and offer compostable take	-Staff buy-in has increased dedication and retention
out containers for dine-out customers	-Received the Surfrider Accreditation
-Encourage their staff to be part of their sustainable efforts.	-Are a member of the Green Restaurant Association

SPECIFIC EFFICIENCY MEASURES



Energy Efficiency Measures:

-Installed LED lighting

-Installed "Energy Star" appliances

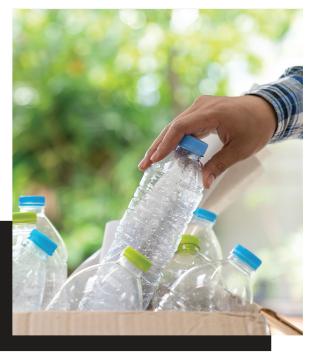
-Use natural ventilation whenever possible

Water Efficiency Measures:

-Installed low-flow toilets, urinals, and sinks

-Installed water efficient appliances

-Use water conservation best practices





Waste Reduction Strategies:

-Offer dine-in customers only reusable plates, cups, cutlery and condiment containers

-Offer dine-out customers compostable take out containers

-Only offer dine-out customers one-use plastic straws and cutlery upon request

GREEN BUILDING



This project is funded in whole or in part with City of San Diego funds. The opinion(s) stated in this document does not necessarily reflect the opinion or policy of the City.