



BUSINESS:

Woodstock's Pizza

Study made: October 2018



BACKGROUND

- The owners of Woodstock'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

- Installed energy efficient LED lighting and "Energy Star "appliances
- Installed water efficient low-flow fixtures
- Implemented source reduction strategies such as only offering reusable plates, cups and cutlery for dine-in customers and offer compostable take out containers for dine-out customers
- Encourage their staff to be part of their sustainable efforts.

RESULTS

- Implemented sustainability strategies have saved over 18% in operating costs
- Customer feedback has been very positive.
- Staff buy-in has increased dedication and retention
- Received the Surfrider Accreditation
- 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

