



### **Roy's Restaurant of Baltimore**

Bryson Keens, Managing Partner

720-B Aliceanna Street

Baltimore, Maryland 21204

410-659-0099

[Baltimore@roysrestaurant.com](mailto:Baltimore@roysrestaurant.com)

[www.roysrestaurant.com](http://www.roysrestaurant.com)

Roy's is an international chain of more than 30 locations. The concept focus is on fresh seafood with a Polynesian flare. Roy's provides fine dining service in a casual, fun atmosphere. The volume is high with reservations approaching 400 people on a Saturday night. This project was essentially a beta and could be replicated for other locations. The following details services provided to the client:

1. Create training and information materials
2. Energy conservation
  1. replacing all kitchen and bathroom lights with CFL
  2. Replacing light switches with motions sensors
3. Recycling and compost
  - i. Recycle all plastic, glass, metal, and paper
  - ii. Compost 100% of plate residuals
  - iii. Compost 100% of kitchen prep residuals
  - iv. Collect and process data
4. Environmentally friendly procurement
  - i. Biodegradable straws, drink cups, and to-go cutlery
5. Establish vendor relations with hauling companies

Just one restaurant can create impressive numbers resulting from composting of their food waste.

Green House Gas (ghg) emissions reductions.

Through diverting food residuals from landfill to composting, Roy's reduced their GHG by:

**-9 Metric tons of carbon equivalent (MTCE)\***

**-34 Metric tons of carbon dioxide equivalent (MTCO<sub>2</sub>E)\***

**Additionally, Roy's reduced the equivalent of 2 barrels of oil OR 82 gallons of gasoline\***

\*data is provided through calculators used by the EPA to determine estimates of waste reduction activities.