Zero Waste Zones

Visit us online: Zerowastezones.org
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Goal: Building value in our Atlanta Community Through Sustainability
Zero Waste Program Participants

BUCKHEAD Life Restaurant Group

Ted’s Montana Grill

Affairstore Remembers Caterers

fifth group®

Hartsfield-Jackson Atlanta International Airport

HMS Host

Sheraton Atlanta Hotel

Westin Hotels & Resorts

Georgia World Congress Center

Georgia Dome

Centennial Olympic Park
Zero Waste Zones (ZWZ)

- Zero Waste Zones
  - Downtown Atlanta
  - Midtown Atlanta
  - Airport
  - Buckhead
- Based on community improvement districts
The Zero Waste Program Roles

- **Participants**: The momentum creators, and sustainable trendsetters
- **Suppliers**: Offer sustainable solutions that will help participants accomplish their goals; suppliers can reside anywhere.
- **Sponsors**: Provide resources that help the program grow and thrive, through education and outreach
What is the process for progress?

• Grow
  ![Green house with leaf]  
• Educate
  ![Book icon]

• Track
  ![Green arrow]

• Connect
  ![Global network icon]
Paths to Zero Waste

- Staff and Customer Engagement
- Waste Diversion
- Energy Efficiency
- Water Conservation
“When a restaurateur grabs hold of the role of storyteller and starts telling about where the food is coming from and how you can connect with people in your community who have supplied some of it, suddenly the restaurateur takes on a role that is, to me, sort of the ground level of real sustainability.”

- Chef Rick Bayless
Where Do Best Practices Come From?

- **Conserve**: the National Restaurant Association’s sustainability initiative.
  - 64 how to videos
  - 95 best practices
  - Success stories from accomplished restaurateurs
    - Best practices are adapted for Atlanta
    - Each business should implement ~8 best practices per year.
Best Practice Example

Maintain and Repair Refrigerators
Thank you

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