How do we inform and engage staff and customers to actively participate in our green initiatives and reduction goals?

- We have a cork board posted with reminders to staff to make greener choices
- We have a Facebook page that we use to spread information
- We put up a sign in the retail portion of the store that explains the certification program and suggests actions customers can take to help (using reusable utensils, taking less napkins)
The Blue Pig is currently in the process of becoming a Certified Westchester Green Business! ...This is a big deal! We are part of a new pilot program, and will become one of the first in Westchester County to receive this certification 😊

Please help us by thinking about your choices...
- How many napkins do you really need??
- Eating here?? Use a real spoon provided below

And most of all...thank you for supporting a small, local business who cares about healthy food and a healthy planet!!
How do we address the negative impacts of energy use at The Blue Pig?

- We turn down the heat at night, keep the air-conditioning no lower than 68 degrees.
- Whenever possible, we open the doors and turn on the fans to keep cool.
- We turn the lights off when leaving any room (storage room, bathroom) and use daylight instead whenever possible.
- In order to shift some of our electric demand to non-peak times, we make more ice cream at night instead of during the day.
- Improved insulation: plastic seal around kitchen and retail space windows, better seal around back door in kitchen, foam insulation in the high corners of the retail space, and rolled insulation in the electrical box area.
- We have a green roof in which we grow some of our ingredients.
- We transformed our patio from asphalt to reclaimed brick in order to reduce the “heat island effect.”
- We installed screen doors and removed one air conditioning unit.
- We removed 2 freezer compressors from inside to outside to reduce heat inside.
- We insulated the dipping cabinet to reduce energy consumption.
How do we reduce our waste?

- We compost all of our food scraps in the kitchen
- We reduced our garbage pickup times from twice a week to once a week
- We provide recycling bins in both the retail and kitchen portions of the shop
- We buy products in bulk
- Instead of paper towels, we use reusable towels to clean up
- We use a wipe board and send emails for all staff memos
- Cake order forms are all done electronically on the iPad
- Staff uses washable and reusable silverware when working
- Reusable or compostable utensils are available to customers
- Most of our ingredients are locally sourced
How do we reduce our water usage?

- We collect our rainwater and use it to water our gardens.
- If we wash a pot filled with water, we use that water to water the plants.
- We are also putting in faucet aerators.
How do we address transportation challenges?

- Most employees either walk or ride their bike
- We created work shifts to accommodate high school students' schedules (walk from school as opposed to getting a ride)
- We are in the process of converting our company vehicle to grease
How did we create a healthy, non-toxic working environment?

- We do not use pesticides on our foods
- We use a homemade glass cleaner made up of white vinegar and water
Employee Survey Results

- 83.3% of our employees consider themselves environmentally conscious people.
- 100% say The Blue Pig is an environmentally place.
- 100% believe it is worthwhile to look into more ways to become more environmentally responsible.
- We provide convenient access to recycling, and recycle plastic bottles, corrugated cardboard and containers, aluminum and steel cans, and food scraps.
- When purchases are made, we consider items made of recycled materials.
- 100% say The Blue Pig promotes conservation efforts and sustainable employee behavior.
  - We actively encourage conservation efforts in our staff in paper and water use, and kitchen supplies/food waste.
  - We communicate about environmental programs to our employees mainly through meetings and word of mouth.
GHG Emissions Summary and Goals

• Our electricity usage is shown as increasing, however we were unable to access all of the 2012 data, so the results are slightly skewed.
• Most of our data is the same throughout these last two years, however we have been implementing new options for customers that we are hoping will have positive results. These include:
  • Making reusable silverware available
  • Making reusable food containers available