

# PEDAL HAUS BREWERY



GreenLight Solutions worked with this Belgium-style bar-in-construction to identify the aspects of the brewery/restaurant that they could make more sustainable, including energy, water, waste, green cleaning supplies, local food sourcing, community, education/marketing, and long term sustainability.

## GREENLIGHT GREENPAPER

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WRIGHT

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Julian thinks about sustainability when building his restaurants, and as a result has already plucked most of the low-hanging fruit in terms of sustainability practices that save him money. However, Julian has a great opportunity to take it to the next level by doing a few additional things and communicating what he is doing to the public so they understand why he is doing it and what the benefits are. Composting and green cleaning supplies/services are the only low-hanging fruits remaining, and although he has already done a lot in water efficiency, we still found room for improvement.



#### **FOR RECYCLING & COMPOSTING**

- Contact the property manager about the limited recycling capacity in the area. Develop a solution with either the contracted providers or the city.
- Contact RecycledCity to get started on composting your food waste and spent grain.

#### **FOR GREEN CLEANING SUPPLIES**

- Purchase necessary cleaning supplies from EcoLogic Solutions.
- Consider contracting outside cleaning needs to a green cleaning service.

#### **FOR WATER CONSERVATION**

- Install high-efficiency pre rinse spray valves and faucet aerators in prep sinks.
- Consider a waterless stovetop, or one which has a timed off switch.
- Look into “dual-flush” toilets.
- Implement an on/off mechanism for equipment such as dipper wells and wok stoves.
- Instal a drip irrigation system for planters and use collected rainwater when available.

#### **BENEFITS TO PROJECT PARTNER**

The project partner was given a list of recommendations for the restaurant. They were also provided with one contract from RecycledCity and three recommendations of other services, in addition to insight on more improvements that can be implemented.

#### **BENEFITS TO SOLUTIONEERS**

- Framework for Future Restaurants
  - Restaurant Sustainability Strategy that can be used to assess any restaurant
  - Learned how to view a restaurant through a sustainability lens.
- Client – Consultant Relationship
  - Learned how to work with a client that may not know what he/she wants.
- Project Pipeline Development
  - Learned how to frame projects in a way so there is follow up / add-on value.

#### **BENEFITS TO THE COMMUNITY**

Better knowledge of sustainable practices within restaurants and insight on the hidden efforts being made by business owners such as the project partner that we paired with.