

CASE STUDY:



THE ANGUS BARN LTD.

Location:	Raleigh, N.C. (Wake County)
Industry:	Restaurant (SIC Code 5812)
Pollution Prevention Application:	Water/Energy Conservation, Solid Waste Reduction, Food Donation
Waste Reduction:	Not Calculated
Annual Savings:	Not Calculation
Contact:	Greg Aardal, (919) 787-3505

BACKGROUND

The Angus Barn is an upscale restaurant that opened in the early 1960s. It is open seven days a week and serves anywhere from 400 to 1,500 meals daily. Its 220-member staff includes bakers, wait staff, kitchen staff and administrative personnel. The Angus Barn has long been working to reduce its impact on the environment and decrease its consumption of natural resources. As part of its corporate mission, The Angus Barn includes environmental awareness by adopting management values which include conservation and recycling.

In 1992, when The Angus Barn began monitoring water usage from its four private wells, water usage was approximately 23,000 gallons of water per day; 10 years later, that figure is approximately 16,000 gallons of water used per day, even when coupled with a dramatic increase in business. Since the initial recording of water consumption in 1992, The Angus Barn has made a voluntary effort to monitor how much water is consumed daily and to reduce the amount of water consumed.

RESOURCE CONSERVATION AND WASTE REDUCTION ACTIVITIES

Water Conservation

The Angus Barn began its water conservation efforts by first installing a meter to determine its daily water use. This step is important because it is necessary to first discover the amount of water used so that in the future it could be determined if water consumption was indeed being reduced. Some of the many actions that The Angus Barn has taken include:

- installation of new dishwashers that only run when dishes are inside the machine and have a significantly shorter wash cycle that still meets performance and sanitation standards;
- testing and installing a variety of low-flow restroom fixtures that meet performance expectations;
- installation of automatic flush urinals and toilets that also reduce water consumption;
- installation of an air-cooled ice machine to replace an older ice machine.

Not only was new equipment purchased, new processes were adapted to replace practices that consume water. For example, The Angus Barn had hosed the kitchen floors every night; however, a study concluded that this process consumed 4,000 gallons of water per day. It was decided that mopping the floor on alternate nights and hosing the floor in between would dramatically decrease water usage – even though mopping is a longer process. Sanitation was not compromised with this water-saving technique.

Energy Conservation

Over the last decade The Angus Barn has continued its efforts to reduce environmental impacts. Specifically, the following energy conservation methods are a part of conducting business at this food service establishment:

- Evaluated facility safety and security lighting needs and implemented policy to cut off any unnecessary lights when not in use.
- Equipped emergency exit lights with LED technology and switched to fluorescent lighting where practical.



-
- Retrofitted existing thermostats to programmable units to more efficiently heat and cool locations and installed timers on light switches.
 - HVAC maintenance includes balancing intake and exhaust fans and keeping coils and filters clean.
 - Evaluated utility provider's rate structure to shift facility's electrical loads to off-peak hours to decrease demand charges. Installed time clocks to shut down systems after hours.
 - Review, track and provide monthly feedback to staff members on status of utility consumption.

Solid and Organic Waste Recycling

- Employees are trained to collect beverage containers as well as other food containers such as olive and pickle jars. Recycling barrels are color coded and strategically located under ceiling lights that are green to distinguish the units as recycling only use.
- Cardboard, newspapers, office paper, and magazines are collected from office operations and recycled.
- Designated meat trimmings of certified Angus Beef™ are processed for sale to local restaurants. Excess meat trimmings are sold to a rendering company. Grease is collected for rendering.
- This establishment's goal is 100 percent solid waste recycling rate for facility operations.

Food Donation

- Surplus food is donated to a local food shuttle program to help feed the hungry in homeless shelters.
- Donated food items include bread, vegetables and meat dishes. Donations are picked up daily by area assistance providers.

WASTE REDUCED

During the 10-year span since it began monitoring water usage, The Angus Barn has been able to reduce the amount of water its operations consume daily by over 10,000 gallons – while experiencing an increase in business.

OTHER ACTIVITIES

The Angus Barn has also engaged in training staff members that protecting the environment and conserving natural resources at work is not only part of their job, but “the right thing to do.” Employees at this food service establishment play a major role to ensure its mission to conserve natural resources and recycle materials is sustained. As evidenced by its accomplishments, The Angus Barn is continuing to improve its operations to minimize environmental impacts while simultaneously maintaining customer satisfaction.



The North Carolina Division of Pollution Prevention and Environmental Assistance provides free, non-regulatory technical assistance and education on methods to eliminate, reduce, or recycle wastes before they become pollutants or require disposal. Call DPPEA at 919.715.6500 or 800.763.0136 or e-mail nowaste@p2pays.org, or visit DPPEA's Web site at www.p2pays.org for assistance with issues in this Fact Sheet or any of your waste reduction concerns.