

## CASE STUDY:



# BLUFFS RESTAURANT

**Location:**

45356 Blue Ridge Parkway  
Laurel Springs, NC 28644

**Industry:**

Restaurant

**Contact:**

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(336) 372-4499

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## BACKGROUND:

Bluffs Restaurant is part of Forever Resorts, resorts committed to using resources in a sustainable way. The restaurant is located near Bluffs Lodge, and has taken many of its own efforts to use its resources efficiently. The restaurant serves country style food including fried chicken, country ham and homemade biscuits. It is styled from the mid-1900s, but has made many changes to ensure it uses water and energy efficiency throughout its resort.

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## RESOURCE CONSERVATION AND WASTE REDUCTION ACTIVITES

### Energy Efficiency and Conservation

Bluffs Restaurant has taken easy steps to save on energy use. This includes:

- Replacing its lighting to compact fluorescents as the old light bulbs burn out.
- Using tinted windows to decrease the amount of heat entering the building; decreasing the needs for air conditioning.
- Placing occupancy sensors in the restrooms to ensure that lights are not on at unnecessary times.

- Installing an energy-efficient freezer.

### Water Savings

The dishwashing station is a huge water-use area in the food industry. Bluffs has adopted water-efficient devices and practices for its dishwashing station. The simplest ways to reduce water use at this station is through installing a low-flow spray valve and ensuring the water does not run at unnecessary times. It has also replaced all faucet aerators with low-flow models.

### Recycling and Composting

Bluffs recycles all metal, plastic and paper products. It does not use any Styrofoam for take-out boxes or any other purposes. Its take-out containers are made out of biodegradable and recycled products.

### Cleaning and Chemical Products

All cleaners are made of non-toxic products. The hand soap and air freshener for employees and guests are also made from non-toxic products.