

StoneCutters Kitchen - Environmental Action Plan 2014

Action	Person(s) Responsible	Timeframe	Completed Y/N	Actions/Comments
General				
1. Set goal to reduce Waste generation and energy consumption by 10%	All of us!!	2014 season a. Before we open b. During the season c. Before we open		a. Communicate this to all the staff b. Communicate this to all the customers c. Publicise this on the web and FB
2. Have a staff meeting and organise our green team	Karen	Sat Feb 1 st 2014		a. Speak with Ea and Conor re leading the team
3. Speak with staff regarding training going forward	Karen	Sat Feb 1 st 2014		
4. Measure & Monitor usage of Water, energy & waste	Karen & Myles	Ongoing		
Energy/Electricity				
1. Replace where possible existing light bulbs and light fittings with energy efficient replacements	Myles and electrician	Before opening		a. Contact electrician b. Visit Suttons to get advice about bulbs that work with dimmers
2. When replacing/upgrading electrical equipment purchase most efficient energy rated appliances	Myles and Karen	Ongoing – all appliances are currently A rated	Yes	Always choose the best available
3. Train all staff to switch off all unnecessary equipment & lights when no longer required or not turn them on until they are required	Karen & Myles			
4. Disconnect the hot water to the customer	Myles & Dave	April 2014		

hand wash sinks				
5. Re-insulate attic , water pipes and immersion tank	Myles	June 2014		a. Assess amount of materials required b. Organise someone to help
6. Fit E-Car charging point	Karen	April 2014	a. Yes	a. The application for the charge point has been made b. Monitor progress and keep the pressure up to get it fitted by opening.

Action	Person(s) Responsible	Timeframe	Completed Y/N	Actions/Comments
Water				
1. Reduce water usage by fitting water control valves on customer and staff wash hand basins	Myles & Dave (plumber)	By opening		a. Contact Dave and order valves
2. Fit rainwater collection tanks for toilet flushing system in all toilets; for washing of bins and other external equipment	Myles & Dave	End 2014		a. Design and build the system
3. Train staff in responsible use of water	Green team Eibhlis			
4. Place notices in the toilets to make customers aware of their water usage	Karen	April 2014		
5. Disconnect the hot water to the customer hand wash sinks	Myles & Dave	April 2014		
Gas				
1. Train staff to switch off all gas rings, grills, deep fat fryer and water heater when not in use or no longer required	Myles & Conor	Beginning of the season		
2. Fit shut off valve to pilot lights on the gas cooker grill.	Myles	Before we open		Contact Val Hority to ask advice
Waste				
1. Continue to separate all waste into appropriate bins	All Staff	All Season	Yes	We have been doing this for several years but we have room for improvements
2. Further separate food waste at wash-up to include compost; brown	Wash up team and all staff	All season		Make sure staff are fully trained to separate waste at wash up

bin & therefore reduce wet waste being produced				
3. Reduce food waste by reducing the portion size slightly and offering more if people would like it, and offering salad or chips instead of both.	Floor staff and chef	All season		Train and inform staff
4. Contact suppliers re reducing packaging	Myles & Karen	April 2014		
5. Reuse packaging where appropriate – such as plastic re sealable ice-cream boxes; bullion containers etc for storage of food in fridges; dry stores & veg room	All staff	All season	Yes	We have been doing this for several years but we have room for improvements
6. Use re sealable plastic bin to eliminate use of plastic bin bags	Karen & Myles & Green Team	All season		<ul style="list-style-type: none"> a. Look into buying bins b. Train staff in their use

Action	Person(s) Responsible	Timeframe	Completed Y/N	Actions/Comments
Sustainable Travel				
1. Fit and encourage use of E-Car charging point	Karen	April 2014		Application submitted – keep the pressure up to get it fitted
2. Encourage the use of bicycles & walking to travel to & from our restaurant and travelling around the Burren	Floor staff	All season		a. Offer discount/free coffee & tea as an incentive b. Promote on Web & FB
3. Fit bike rack	Myles	May 2014		Price bike rack
4. Fit hooks in porch for wet gear to dry	Myles	May 2014		Buy hooks
5. Put links to Burren Eco-Tourism & App on the web page	Karen & Rob	April 2014		Contact Rob with details
Green Purchasing				
1. Our aim is to increase the amount of locally sourced produce thus reducing food mileage and Co2 emissions. 2. Where possible we will purchase Fair-trade and eco-friendly products also.	Myles & Karen	Design new menus before opening During 2014 season		Do research & Pricing
3. Move to environmentally friendly cleaning products	Green Team	All season		Do research & Pricing
Leave No Trace				
1. We operate a Leave No Trace policy and where possible we aim to inform and encourage our customers to adopt same	Floor staff	All season		a. Print information b. Train staff to inform c. Put up posters
2. Put a link to Leave No Trace on our web page	Karen & Rob (web developer)	April 2014		Contact Rob with details
Contribution to				

Conservation & Community				
1. We are members of the Burrenbeo Trust	Karen	Current	Yes	
2. We will take part in the BEN beach clean-ups	Myles, Karen, Ross and Jamie Duffy	When they are scheduled		
3. We are involved on a volunteer basis with the Doolin tidy Towns clean-ups	Karen & Myles	When they are scheduled		
4. Member of the Irish Coast Guard	Myles	Ongoing for the last 17 years	Yes	Not only are the unit involved with rescues they also educate and inform the local community and schools about water and land based safety.
Action	Person(s) Responsible	Timeframe	Completed Y/N	Actions/Comments
5. We have been heavily involved in the setting up of a Scout Group in Ennistymon. We have a current membership of 55 children and 20 adult leaders	Myles – Cub leader & Karen – group treasurer	Ongoing	Yes	The scout ethos is very much involved with the environment and Leave No Trace implicit in their activities
6. We are making inquiries about becoming Whale and Dolphin Watch supporters.	Karen	April		Contact Jamie Storer and find out details