



Greening The Future



Saint Ann's School and JC FOOD have a passion for **green!** We serve healthy greens to eat and have implemented sustainable, green initiatives. We maintain environmentally sound practices in our kitchen. We are fully committed to these eco-friendly systems. We believe that no community is too small to help change the environment for the better and pave the way to a clean greener future.

In our food service operation we are:

- Partnering with *GrowNYC/Pride of New York* and *Jersey Fresh* to use local farm-fresh produce and local foods in our seasonal menus to reduce our carbon footprint
- Serving as many organic products as possible to minimize exposure to potentially harmful chemicals and pesticides
- Serving only nitrite-free, lean meats in our salad bars & sandwiches
- Serving locally raised antibiotic- and hormone-free chicken, beef, pork and turkey
- Using the Monterey Bay Aquarium's "Seafood WATCH" guidelines when purchasing fish
- Serving antibiotic- and hormone-free, organic and soy milk
- Conserving resources by using bulk-packed condiments instead of individual packets
- Conserving resources by using bulk-packed natural fruit juices instead of individually packed juices
- Being mindful and proactive in reducing landfill waste by using biodegradable "green" paper products and eliminating Styrofoam – We have reduced the use of paper products by 45%!
- Using the Department of Sanitation's recycle program to its fullest
- Conserving energy by turning off equipment and lights in the kitchen when not in use
- Maintaining all kitchen equipment to ensure that it runs at maximum efficiency
- Replacing outdated equipment with more energy-efficient pieces during kitchen renovations
- Using "green" chemicals which are environmentally friendly and more cost-effective