



**It's our responsibility  
to help conserve  
our natural resources  
and protect the  
environment.**

**sustainability**

**Metz Culinary Management  
pledges to do our part to be  
environmental stewards  
of our resources. We are committed to  
working closely with our client  
partners and vendors when  
executing initiatives to  
become more environmentally  
friendly at work and at home.**



### **Position with Vegetable Oil Fuel Systems & Biodiesel Fuels**

We have partnered with local companies that remove used frying oils from participating units. This oil is then used in engines that have an auxiliary fuel system to operate on straight vegetable oil, an alternative to diesel fuel. The fuel can then be used in any diesel engine, which lowers the EPA registered emissions of carbon monoxide, soot, particulate matter, sulfur dioxide and carcinogenic hydrocarbons.

### **Position on Recycling**

Metz Culinary Management has implemented recycling programs (including cardboard, plastics & paper) at units that are able to participate. The use of recycled napkins and biodegradable trash bags are available to all Metz Culinary Management accounts. We will continue to look for new products and resources that can be recycled.

Recycling of food waste or composting is a familiar process to many and is instituted at our accounts that have the desire and the facilities to accommodate. Composting is the decomposition of organic items, such as food and waste. Waste products that can be used include: coffee grounds, waste from food preparation, or plate waste. This waste, when properly disposed of, turns into new soil or humus that can be used in many different ways. The benefits of composting are many, especially reducing the need for fertilizers and pesticides, while giving back to the soil nutrients that are needed for growth.

#### References:

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[www.certifiedhumane.org](http://www.certifiedhumane.org)  
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### **Position on rBST**

We purchase rBST (Recombinant bovine somatotropin hormone) free milk where it is available in our marketplace. We will continue to work with other suppliers to ensure we use and offer the best available products.

rBST is a genetically engineered copy of a naturally occurring hormone that is given to boost the amount of milk the cows will produce, shown by various testing. The FDA has reported that there is no significant difference between milk from rBST treated and untreated cows. However, to err on the side of safety, Metz Culinary Management will make every effort to support only those local dairies that do not use rBST with their cows.

### **Position on Antibiotics/Hormones Given to Animals**

Metz Culinary Management has committed to purchasing animal products that are No Antibiotic Ever (NAE), Anti-Biotic Free (ABF) and hormone free. In 2016, Metz Culinary Management began to partner with suppliers who raise animals with an all-vegetable and/or grass fed diet, and have been raised with No Antibiotics Ever.

Most of the antibiotics that are used with animals are given for "nontherapeutic" reasons. It is believed that the animals will grow faster and will be healthier even though they are living in crowded and often unsanitary conditions. Metz Culinary Management believes that antibiotics should be used when needed for the welfare of the animal but not used for growth enhancement.

### **Position on Animal Cloning**

Metz Culinary Management will not purchase products derived from cloned animals or their offspring.

### **Position on Irradiated Food**

Metz Culinary Management will not purchase or serve products that have been irradiated.



