

2007 EnviroGuard Company Profile

COTTONWOOD GRILLE

The COTTONWOOD GRILLE opened for business in 1999 and features contemporary American cuisine. The Cottonwood Grille serves only fresh ingredients, uses made-from-scratch cooking methods, and runs an efficient kitchen all in the name of great food and minimal waste. Some of these accomplishments include:



- All butchering is done on premise, guaranteeing quality and eliminating the need for secondary packaging and shipping;
- All natural antibiotic-free chicken;
- Fresh (never frozen) fish;
- Buy local game, cheese, and vegetables and fresh farm raised fish (when available) to increase freshness and minimize packaging and transportation costs;
- All stocks, soups and sauces are produced in-house with bones and vegetable scrap, increasing quality and eliminating the need for packaging and shipping;
- Leftover rice and vegetables are donated to the Boise Rescue Mission three times per week.

Cottonwood Grille is committed to reducing waste and recycling everything possible. They separate their waste stream into glass, mixed paper (including cardboard), plastic and metals. Outdated menu paper is reused for scratch pads and internal memos; toner cartridges, batteries and nonfunctioning computers and electronics are properly disposed of. Oils and animal fats are collected by Darling International who reuses the oil for fuel (energy resource). Since their waste reduction and recycling program began, the Cottonwood Grille has reduced their weekly trash volume by 50%.

The Cottonwood Grille was constructed using state of the art building practices and high efficiency windows. The building uses geothermal heat and a high efficiency heating and cooling pump. The ice machine was redesigned to run off the building's cooling tower for optimal efficiency - saving water and power.

The Cottonwood Grille prides itself on great customer service which includes creating a great work environment. The kitchen was design to operate at peak efficiency and employees are encouraged to suggest process improvements. Implementation of the recycling program was possible because employees embraced the concept. Since its inception, employee waste sorting has increased 'waste awareness' and decreased small wares loss and replacement costs. The Cottonwood Grille has a non-smoking policy and supports the community through its participation in blood drives and fundraiser walks and runs (e.g. Women's Fitness Celebration).