



2009 EnviroGuard Company Profile

Outback Steakhouse

The Outback Steakhouse is a locally owned franchised restaurant committed to the wise use of resources. The restaurant assembled an 'Outback Boise Green Team' to brainstorm ways to operate the business in a more environmentally friendly manner while still maintaining their high expectations for customer service and experiences. Over the past two years, the 'green team' accomplished the following:

- Reduced trash volumes by using commingled recycling services and color-coded recycling and trash cans indoors.
- Converted to reusable plastic containers for pre-portioning food. The container is also recyclable.
- Internal processes revamped including shutting off equipment at the end of each night including glass coolers and ranges; and, redoing staff schedules and prep times to increase productivity and decrease utility consumption.
- Recycle fryer oil.
- Installed efficient fluorescent lighting in the kitchen and storage areas.
- Replaced the dish machines with low temperature machines (eliminating the need for electric hot water booster heaters) that use less energy and water. This has also increased the life-span of the main water heater.

The 'green team' meets on a regular basis to review their accomplishments and add to the list of 'green opportunities'. The team's future project wish list includes:

- Refitting the sauté grill with a new, efficient burn assembly;
- Replacing Styrofoam to-go boxes with compostable or recyclable alternatives;
- Identifying composting opportunities for kitchen waste diversion;
- Exploring the feasibility of glass recycling;
- Installing motion sensors in storage and office areas;
- Installing water saving devices in the restrooms; and,
- Retrofitting the dining area lighting to utilize efficient fluorescent lighting.