

Improve your restaurant's sustainability with Culligan Quench

The food and beverage industry is the largest consumer of single-use packaging in the United States. Culligan Quench provides filtered water systems for the food service industry to reduce their reliance on single-use bottled water. Consumers are becoming increasingly aware of environmental issues and are calling for change. A survey by the National Restaurant Association found that 58% of adults said they are more likely to visit a restaurant that practices sustainability.

Regulation

Globally, a trend to increase regulation around single-use plastic usage is emerging including the EU, California, and China's single-use plastic ban. The United States Federal government has called on businesses to reduce waste by 50% by 2050. Implementing sustainable practices can help restaurants stay ahead of regulatory change and avoid potential waste taxes. The public is more aware of this issue and expects the food service industry to take action. With a Culligan Quench water filtration system, your restaurant can do its part in making this important change.

Reduce Solid Waste

A single restaurant contributes thousands of single-use glass and plastic bottles to landfills every year. In a busy restaurant, employees don't have time to separate single-use bottles for recycling, and food cross contamination makes recycling even more difficult. With Culligan Quench's premium sparkling Vero Water machines, restaurants can eliminate single-use bottled water by replacing them with reusable and commercial dishwasher safe Vero bottles.

Read our Sustainability Mission Statement to learn more about our sustainable environmental practices on our website:
Culliganquench.ca



Call your Culligan Quench Water Expert today for a free consultation!

Culliganquench.ca

Reduce Energy Use

The energy required to produce bottled water, including the energy required to manufacture plastic, fabricate the plastic into bottles, process the water, fill and seal the bottles, transport the bottles, and chill the bottles for use requires between 5.6 and 10.2 joules per litre. That's up to 2,000 times the energy needed to produce tap water. By switching to Culligan Quench, restaurants can greatly reduce their energy usage footprint as they are no longer reliant on bottled water.

Reduce Your Carbon Footprint

The manufacturing and delivery of bottled water releases 2.5 million tons of carbon dioxide into our atmosphere annually - the equivalent of the tailpipe emissions of 520,000 cars for an entire year. Estimates show that one 16.9 oz. plastic bottle of water has a total carbon footprint equal to about 3 oz. of carbon dioxide. This gives your restaurant an immediate and recordable carbon footprint impact based on the amount of single-use plastic water bottles your property can eliminate.

As members of the local community, restaurants have a responsibility to reduce their environmental impact and contribute to a healthier planet for future generations. Taking initiatives to reduce your environmental impact demonstrates a commitment to sustainability and improves your reputation among environmentally conscious consumers resulting in positive recommendations, higher customer satisfaction and loyalty, and increased revenue.



Replaced packaged sparkling water



Cut down on the amount of packaged-water deliveries



Replace single-use plastics with beautifully designed washable, fully recyclable glass containers.

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