



chip cookies

ENVIRONMENTAL PHILOSOPHIES AND PRACTICES

Environmental consciousness produces sustainable facilities, reduces life-cycle costs, and increases the connection of the brand to the consumer. Our aim at Chip Cookies is to utilize sustainable practices to produce an airport concession that reduces the use of non-renewable resources, minimizes environmental impact, and connects people to their natural environment. We are committed to being socially-conscious, environmentally-conscious and using organic, locally-sourced products as much as possible. Another major goal is for the majority of waste produced in-house to be either recycled, or to go directly into composting. We invest in energy-efficient equipment, whenever possible, to reduce our overall fossil fuels impact. We also plan to actively participate in the Airport's environmental composting and recycling initiatives, to the extent possible, and use durable or Cedar Grove-approved compostable or recyclable food serviceware per Airport requirements. Organic wastes will go to compost, when possible, and recycling receptacles will be placed next to the trash bins to encourage consumer recycling of plastics, glass and cardboard. Staff will be thoroughly trained in the ethos and infrastructure of our environmental efforts, put in place to minimize Chip Cookies' carbon footprint. Reducing water usage by training staff to keep water turned off when not in use, and reducing energy by turning off lights every time they leave an unoccupied area, are two other important system-wide goals.

And, perhaps most importantly, we encourage the sustainability of our host communities by partnering with local producers — suppliers which are more likely to be family-oriented businesses. We are especially proud of our efforts to engage local farmers, to ensure the freshness and quality of produce coming from growers who take pride in their product.

