

# Founding Farmers

## Certification

All three Founding Farmers restaurants in the DC metro region – Tysons, Pennsylvania Avenue, and Montgomery County – are certified as 3 Star Green Restaurants by the Green Restaurant Association. The Tysons location recently obtained a LEED certification, and the Pennsylvania Avenue location was certified LEED Gold in 2009.

## Energy Efficiency

Founding Farmers uses the following ENERGY STAR® kitchen appliances to save more than 30% over conventional models: dishwashers, refrigerators, freezers, griddles, convection ovens, and charbroilers. In addition, Founding Farmers uses strip curtains on its walk-in cooler doors to cut air infiltration by 75%. Minimizing the air flowing in and out of coolers and freezers when doors are open reduces the amount of energy needed to keep the units cool.

## Water Efficiency

The low flow pre-rinse spray valves and low flow faucet aerators used in Founding Farmers' kitchens and restrooms save enough water to fill over 13 backyard swimming pools each year. Saving hot water also saves the energy that would have been used to heat that water.

## Solid Waste Reduction and Reuse

When building a new restaurant, Founding Farmers chooses refurbished or recycled furniture materials and used kitchen equipment in order to reduce the use of virgin resources. Furthermore, napkins, paper towels, paper bags, bath tissue, hot cups, cup sleeves, hot cup lids, and pastry boxes are all made with recycled material. Lastly, Founding Farmers restaurants are Styrofoam™-free.

## Recycling

Founding Farmers implements a recycling and composting program that keeps 90% of its waste out of landfills, totaling nearly three tractor trailers of trash per year. Additionally, Founding Farmers recycles used cooking oil and trap grease by converting it into high-quality biodiesel.



[www.WeAreFoundingFarmers.com](http://www.WeAreFoundingFarmers.com)

## Organization Type

Restaurant

## Approximate Number of Fairfax County Employees

200

## Fun Facts

In July 2016 The Huffington Post named Founding Farmers one of the ten most sustainable restaurants in America.

Produce, eggs, and dairy are all regionally sourced, resulting in less fossil fuels needed for transportation.

Over 35% of main dishes are vegan or vegetarian, which require less energy and water to produce than meat-based dishes.