

## Stone Bank Taqueria Waste Memo 01/17/23

A number of strategies will be employed by the restaurant to reduce generation of waste, particularly plastics.

### Trash Area:

The trash area indicated on the final plan is approximately 18 feet by 20 feet, somewhat larger than previously shown. It can accommodate as many as 24 90-gallon tote receptacles. This area is fenced and directly accessed from the kitchen. It will serve the restaurant, the adjacent retail store and four residential condominiums. It will contain trash bins, recycling bins and food waste bins. The trash will be taken out to Union Street via the same route that food deliveries will come in. The containers will be locked to prevent intrusion from animals and use by unauthorized persons.

It is anticipated that at full capacity the Taqueria will require 6-8 90-gallon totes dedicated to the restaurant's solid waste and recyclables. This will require 2-3 pick-ups per week from Bruno's. The number of pick-ups can be adjusted as necessary to meet the actual production of trash.

A pest control program will be put in place throughout the project.

### Composting:

The restaurant at full capacity will produce four 32-gallon totes per week of food waste. The attached correspondence from Bruno's and IGI confirms the compostable food waste will be picked up once weekly and transported to IGI for composting.

### Plastic Waste:

The restaurant will produce virtually no plastic waste.

All beverages will be served in washable glasses. All soups and condiments will be served in washable containers.

The majority of food items such as chips, tacos, street corn, quesadillas, burritos and the like will be served in baskets with biodegradable/compostable paper liners and eaten without utensils. See attached materials.

Some items such as rice, beans, and enchiladas will be served on washable plates or in aluminum pans. Where utensils are required they will be washable.

### Cooking Oils:

Cooking oils will be recycled.

Washing of Reusable Items. The restaurant will not use traditional automatic dishwashing. Cookware and reusable aluminum serving dishes will be washed by



hand in a 3-bay sink. Glasses, cutlery, plastic baskets, soup bowls and dishware will be cleaned in two high-temperature, low-water CMA washers.

Disposable Items. All remaining service items used in the restaurant will be disposable, paper-based, bio-degradable, material – primarily napkins and compostable basket liners.

Take-Out:

All take out packaging and will be biodegradable. See material attached.

Attachments to follow:

Correspondence from Bruno's Trash  
Correspondence from Island Grown Initiative  
To-Go Packaging  
In-Restaurant Packaging



12/13/2021

To whom it may concern,

Let this notice serve as a letter of intent to do business with the upcoming restaurant at the Stone Bank in Vineyard Haven. We plan to provide four 32-gallon totes that will be used for food waste and will pick them up on a weekly basis. All food waste that we pick up is brought to Island Grown Initiative for composting.

Below is a list of other restaurants we currently service in that area. Any questions please don't hesitate to contact us.

Waterside Market  
Beach Road Restaurant  
Little House Cafe

All the best,

Patrick Medeiros  
Operation's Manager  
Bruno's Rolloff  
(508) 693-5454  
pat@brunosmv.com





Island Grown Initiative

2/10/2022

To whom it may concern;

Island Grown Initiative agrees to provide a licensed facility to compost food waste for the proposed Vineyard Haven restaurant opening this spring.

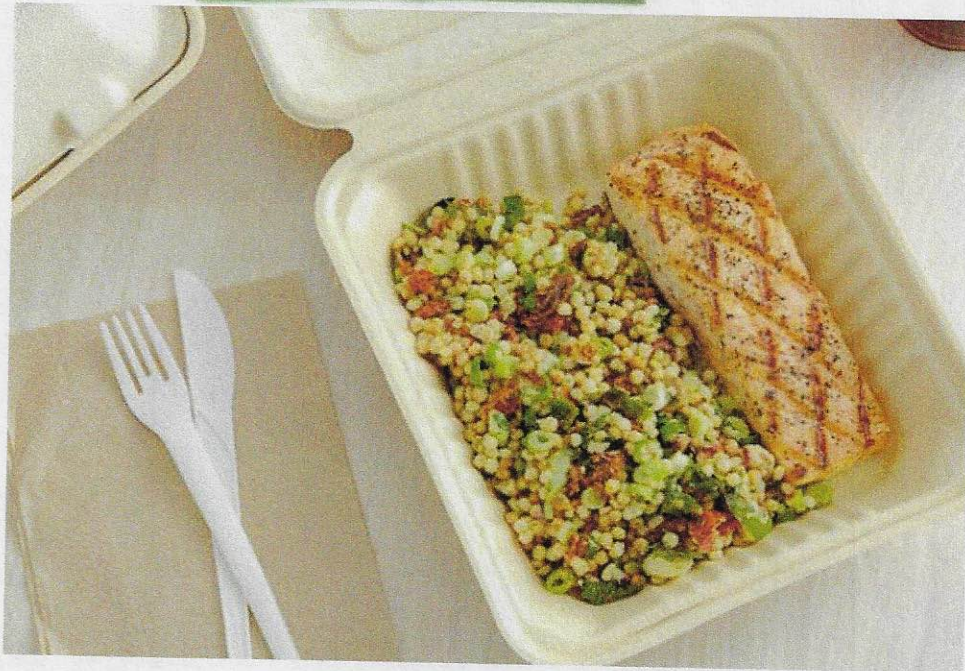
Bruno's contracts directly with the restaurant for pick up of the food waste and delivery to our farm composting station.

Matthew Dix  
Senior Director, Island Grown Farm



## To Go Packaging

All of our to-go packaging will be PFAS-free biodegradable materials.





## In Restaurant Dining Options

We intend to use easily washable aluminum pans and plastic baskets lined with compostable paper liners.

