

# ENVIRONMENT

Café Yumm!® is one of Oregon's first Benefit Companies, a RE:Think certified business, and a multiple award winner for environmental values.

## *Food*

We source local, sustainable ingredients low on the food chain. Over 50% of our food is Certified Organic like tofu and tempeh. We also serve all natural chicken and turkey (no antibiotics ever, and no growth hormones).

## *Construction*

We built the first restaurant in Oregon to receive Gold LEED certification for retail. We build to at least Silver LEED standards.

## *Water*

We provide free filtered water to every guest. For those on-the-go, we sell sustainably harvested pure rainwater in bottles.

## *Energy*

We purchase more than 780,000 kWh of Green Power annually, and our solar panels generate over 42,000 kWh each year. We were the first USA restaurant to offer solar-powered vehicle charging.

## *Waste Reduction*

We compost wherever possible, recycle, use recycled fiber napkins, BPA-free receipts, and plant-based compostable takeout utensils.

[CafeYumm.com](http://CafeYumm.com)



**CAFÉ YUMM!**

10/11/2018

100% post-consumer recycled fiber 

# SUSTAINABILITY BUILT INTO EVERYTHING WE DO



## ***Walls***

Walls are covered with biocompostable, recycled materials or by zero VOC paints, and decorated with reclaimed wood accents.



## ***Flooring***

Floor coverings focus on natural materials that include pine rosin, cork flour, organic pigments, and jute backing.



## ***Booths and Tables***

Low-impact sorghum stalk panels surround furniture built from recycled paper, salvaged wood, or a reclaimed natural material.



## ***Signage***

Menu boards and printed items use 100% PCW recycled/recyclable paper stock displayed under energy-efficient lighting.