



**LEADERS IN ENVIRONMENTALLY  
ACCOUNTABLE FOODSERVICE (LEAF)**

# Navigating the Path to Sustainable Foodservice

Explore actionable strategies for integrating sustainability  
into your food business





# About LEAF

**Canada's only nationwide, non-profit foodservice certification program.**



**We believe in protecting the one resource that gives life to the foodservice industry.**



**We exist to strengthen the conversation and connection between food, people and the planet**

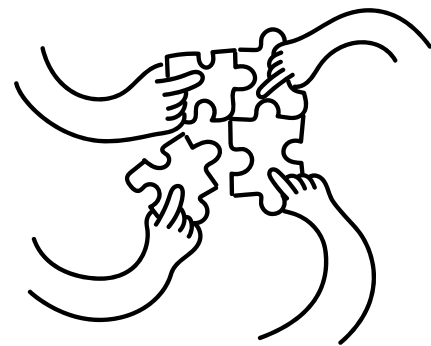


**Our daily mission is to hold the industry accountable in reaching our sustainability benchmarks through education, amplification and collaboration**

# What We Do



**Educate** the foodservice industry on how to advance sustainability



**Collaborate** with foodservice operations through our evaluation process to help them determine their environmental impact and where to improve



**Amplify** establishments that demonstrate sustainable practices with a LEAF Certification

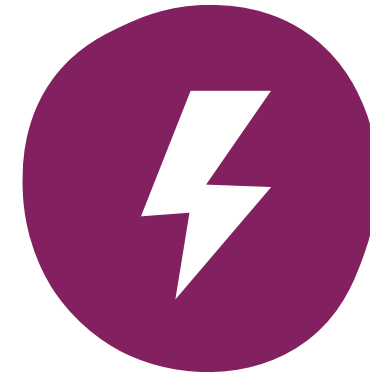
# The LEAF Evaluation



Food purchasing  
& menu items



Supplies



Energy use &  
performance



Water use &  
performance



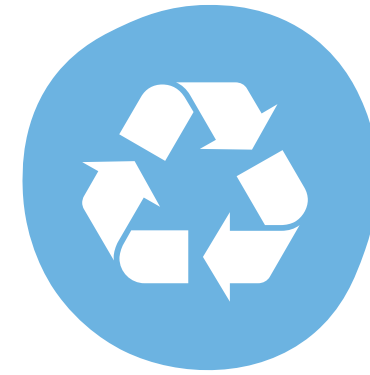
Building &  
location



Furnishings &  
decorative items



Chemicals



Waste reduction  
& management



Employee  
Wellbeing, Social  
Engagement &  
Additional Policy



Education &  
Innovation

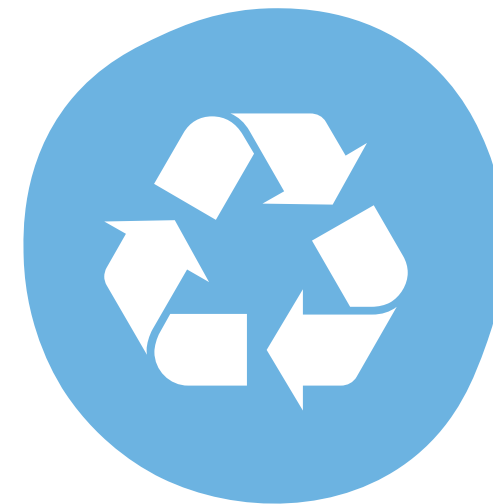
# Working Towards Zero Waste Kitchen



Food purchasing  
& menu items



Supplies

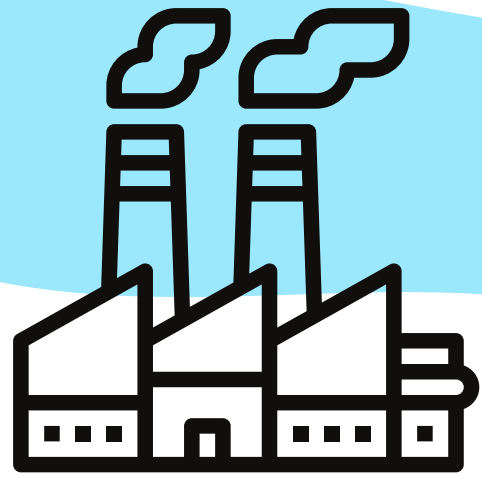


Waste reduction  
& management



Education &  
Innovation

# Moving Solutions Up The Stream



*upstream  
Solutions*

**Factory releasing of  
toxins into the stream**

**Factory relocation, introducing  
laws and regulations**

**School kids with higher percentage of  
neurological disorders, such as ADHD,  
Autism Spectrum Disorder.**

**Increasing fundings in mental  
health supports in shcool**



*downstream  
Solutions*



# The 7 R's in Sustainability

How can a food business incorporate the 7 R's in their operation



1

Rethink



2

Refuse



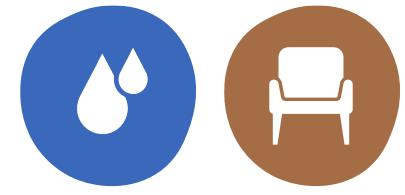
3

Reduce



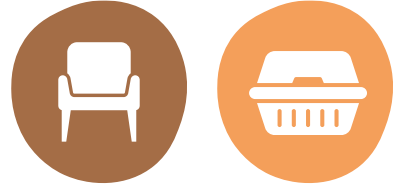
4

Repurpose



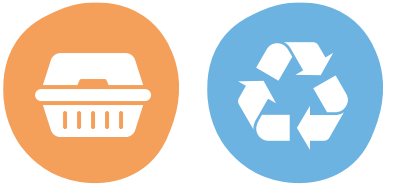
5

Reuse



6

Recycle



7

Rot





# Certification Levels

## LEVEL 1 CERTIFICATION

The establishment meets the minimum requirements for certification with LEAF and has made a positive attempt to become an environmentally-sensitive foodservice establishment.

## LEVEL 2 CERTIFICATION

The establishment meets above the minimum criteria required for certification with LEAF and has proven to be committed to reducing the impact of the establishment on the planet. This establishment is well on its way to reaching top level status for sustainable foodservice.

## LEVEL 3 CERTIFICATION

The establishment has reached the top level of environmental sustainability. The establishment makes a continuous effort to reduce environmental impact and contributes above and beyond that of other establishments to provide the most sustainable foodservice experience to its patrons.

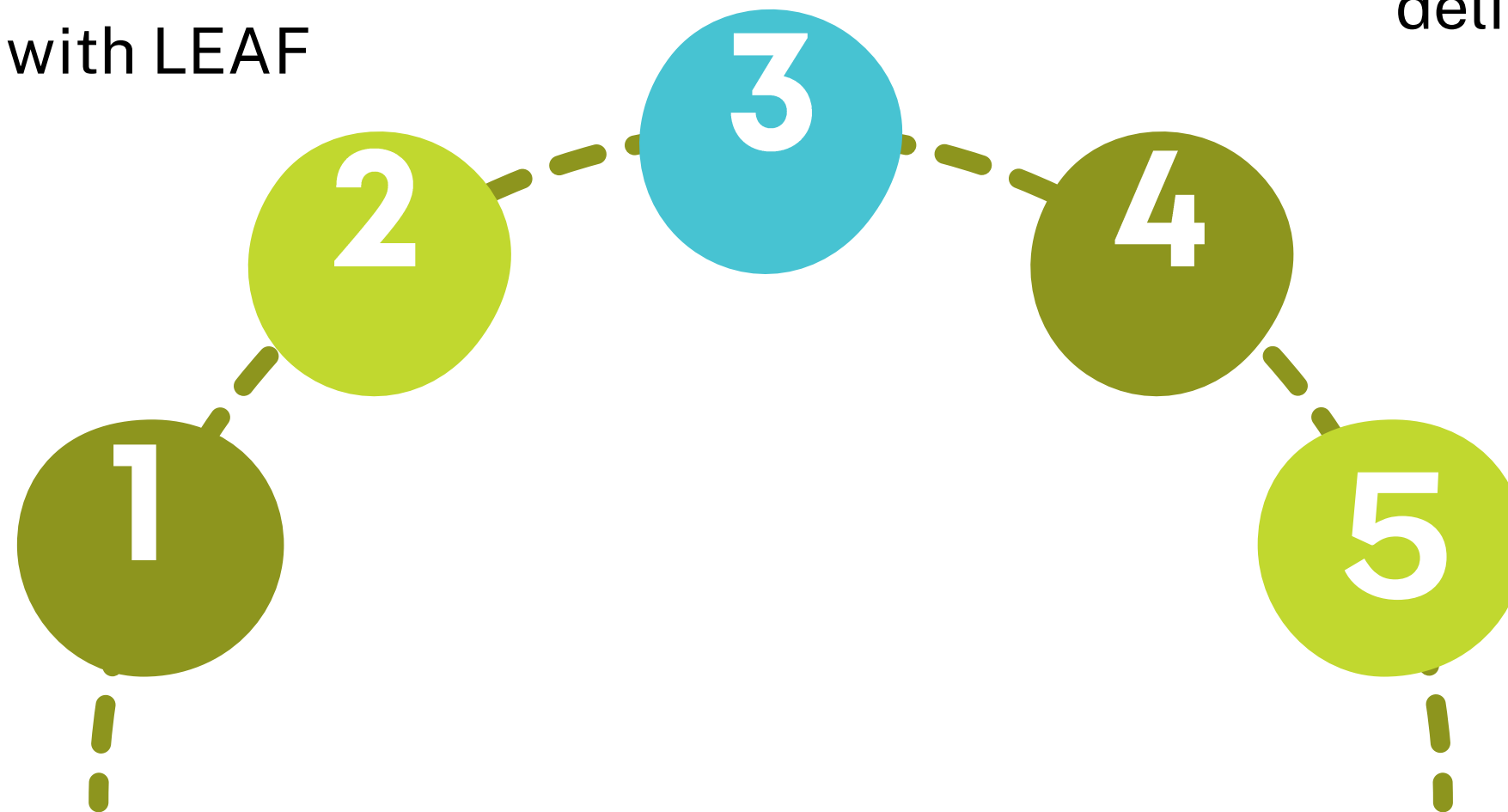


# Evaluation & Certification Process

## Orientation meeting & preparing for the evaluation

- Getting documentation ready before on-site visit
- Communicating with LEAF Evaluator

## Pre-assessment & Application



## LEAF Evaluation

- Full day on-site evaluation with LEAF Evaluator

## Evaluation Review

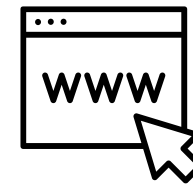
- Submitting any pending documentation/information
- Evaluation Report & Action Plan delivered

## LEAF Certification & Membership

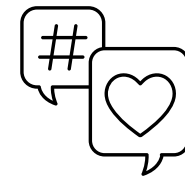
- Receive promotional materials
- Membership perks

# Thank you for your time!

**Feel free to reach out to us for any  
questions.**



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