Resources to Help Local Restaurants “go-Green”

The Pittsfield Health Department is participating in a grant-funded project to provide information on green cleaning alternatives for commercial kitchens. Conventional cleaning, sanitizing and degreasing products may contain chemicals that can affect the health of workers and customers, as well as air and water quality. Green cleaning with certified products not only helps protect the environment, employees and customers, it saves money and reduces waste.

Many owners of food service establishments are interested in switching to environmentally preferable products but don’t know how to get started. Health Department staff will meet with owners to survey the current cleaning products and practices used and will provide a “Green Cleaning for Food Service” booklet with information on the benefits of switching to third party certified cleaning products as well as lists of regional suppliers.

Help Pittsfield “go-Green”. For more information, contact Colin Sykes at the Pittsfield Health Department, 413-499-9411.

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