



**Hawai'i Green Business
Sixth Annual Recognition Program
April 19th, 2010**

**Gyotaku Japanese Restaurants,
King Street Location**



REI Food Service, LLC d.b.a. **Gyotaku Japanese Restaurants** was formed in 2001 by the former Kyotaru Hawaii Corp executive management team and brought decades of recycling and conservation experience to the new company immediately. REIFS President and CO-Owner Thomas Jones, formerly GM for Kyotaru Hawaii Corp, was a Peer Consultant, Speaker Bureau Member and Recycling Certification Board Member with the City & County of Honolulu Partnership for the Environment in the 1990's. The City and County of Honolulu has recognized Gyotaku Restaurants for taking a leading role in recycling.

Solid Waste

- Separates cardboard, glass, food “wet” waste from waste stream for recycling
- Recycles used cooking oil for bio-diesel fuel
- Recycle Office Paper to Guest Order Taking Pads

Employee Practices

- Trains all staff members on company recycling policy and procedures
- Utilizes an Intranet based training system to conserve paper, ink, energy and packaging resources.
- Recognizes employees who offer new ideas on recycling and energy conservation.
- Employee meals are consumed with washable flatware utensils; forks and knives.
- Purchase recycled toner cartridges for printers and fax machines

Energy Conservation

- Manage water flow on sinks in restrooms, food prep and ware washing areas.
- Manage natural gas & electricity during off peak business hours.
- Energy efficient lighting.
- Hot water pre-heated with HVAC heat recovery equipment, 20-25% reduction in natural gas consumption.
- Reflective window tinting and roofing materials reducing cooling demand.

Community

- Participant in the “Tour de Trash”, teaching tour participants about restaurant recycling and cost benefit analysis.

REIFS is committed to preserving the environment and conserving natural resources in an effort to fulfilling its goal of being a responsible member of the business and local community.