

# FAQ

## Frequently Asked Questions

Q: What is the Restaurant Green Zone?

R: The Restaurant Green Zone is a program initiated by Next NRG Systems Inc. (a proud member of the Recycling Council of BC) which focuses on recycling cooking oil waste from qualifying restaurants converting it into biofuels (like biodiesel). The Restaurant Green Zone pays restaurants for their oil waste contributions, and they may choose to donate this revenue to the Heart and Stroke Foundation of BC and the Yukon. This program is also supported by British Columbia Restaurant and Food Service Association (BCRFA) and the Alliance of Beverage License Establishments of BC (ABLE BC).

The Restaurant Green Zone program offers recognition to participating restaurants by displaying a sticker on their doors, windows, and cash registers bringing attention to patrons that they are taking part in helping make renewable energy that will contribute to lowering global carbon emissions.

Q: I eat out a lot. What are the benefits to frequenting restaurants that take part in the Restaurant Green Zone?

R: Patrons can have peace of mind when they see the Restaurant Green Zone sticker which ensured that the cooking oils used by the restaurant are good for the heart (Trans Fat Free) as well as the environment. Patrons can also access a list of all participating restaurants from this website, and view which restaurants are enrolled in the program

Q: Do you only deal with restaurants?

R: No, we deal with caterers, food manufacturers that have waste oil by-product, schools, nursing homes, hospitals, and universities. Any facility that has waste oil, we can service.

Q: Are there costs involved to Restaurants for Joining the Restaurant Green Zone?

R: No, there are no costs associated with taking part in the Restaurant Green Zone. This program is designed to be a WIN:WIN for everyone involved.

Q: Does the program have a good environmental record?

R: Good question! Many restaurants fail to look at the companies they do business with in terms of their environmental record.

We strongly encourage you to look at the environmental records of ALL your suppliers to ensure that you are aligned with the right type of company.

The Restaurant Green Zone has a CLEAN environmental record. In fact, we are the only waste oil recycler that is currently allowed to use the membership logo of the Recycling Council of British Columbia (<http://www.rcbc.bc.ca>)

Q: Why is your program better than my current supplier?

R: This program not only pays you for your used frying oil but it actively promotes your restaurants to tourists, local patrons, and to the media. Your participation helps local BC communities benefit from access to biofuels that help reduce carbon emissions. No, other program has the industry support and participation like the Restaurant Green Zone to show the public that your restaurant is helping the environment.

Q: Does my restaurant have to be a member of the BCRFA or ABLE-BC?

R: No, you do not have to be a member of these organizations to take part in the Restaurant Green Zone but keep in mind that these organizations do special marketing campaigns that benefit your restaurant and boost your exposure. We encourage restaurants to join BCRFA and ABLE-BC because they can help collectively the growth and betterment of their respective industries and help protect and grow your establishment to its fullest potential. In fact, Restaurant Green Zone participants are entitled to a special membership rate with the BCRFA, please call 604 314 7675 for details.

Q: Will I have to pay the early termination fee if my restaurant goes out of business?

R: No, restaurants that have suffered undue financial hardship that lead to closure will not be subjected to the early termination fee. We honestly want to work WITH restaurants and not be a problem for them.

However, there is a liability to early termination without cause.

Q: How often will you get our used oil?

R: We will have regularly scheduled service in all areas on a weekly or bi-weekly basis. We will also have a 48 hour emergency notice for pick ups on our regular service routes. If you are not on the service map locations, we can make arrangements for your waste oil pick up.

Q: I am a restaurant patron, how can I help?

R: You play an important part in helping our planet and by frequenting our participating members. There are two ways you can help.

-By sharing our program with your fellow restaurant enthusiast and by inviting restaurants to join the program (it's free to join and it pays them for their used frying oil- Now, who can beat that?)

-By trying our varied list of participating restaurants. GOTO:

[http://restaurantgreenzone.com/component/option,com\\_dbquery/Itemid,34/](http://restaurantgreenzone.com/component/option,com_dbquery/Itemid,34/)

This link will guide you to a participating restaurant in the area you desire.

Q: Do I have to supply my own barrel?

R: No, you do not have to supply your own barrel. You can also opt to be "barrel free" and just refill your jibs, jugs or containers that we can take. We have found a recycler for plastic jibs and are happy to provide this service. However, please keep in mind we do not accept ALL plastics, only the containers that the original cooking/frying oils were in.

Q: How will this help my restaurant?

R: The Restaurant Green Zone is designed to help the restaurant in five ways.

- a) in giving public recognition by listing your restaurant as a participant. This is so your patrons and those interested in supporting "green friendly" restaurants know that you are taking part.
- b) by paying you for your used oil service. We currently pay \$0.07 cents per litre and a check is cut to the restaurant for this amount every six (6) months.
- c) by recycling what is already in the food chain, we are not taking valuable farm land to make bioplastics. This helps to keep your food costs down. Because there is limited land for farming, we are not taking away from farmland to make biofuels; we are looking in the food supply chain and recycling. This is why your part is important to helping the environment.
- d) We actively look for ways to promote our restaurants to increase patrons to visit Restaurant Green Zone participants.
- e) Let's the public know that your establishment uses Trans Fat Free frying oil ! This is important to our health conscious community.

Q: Are you particular about the types of waste oil you accept?

R: Yes, we will accept any vegetable oil as long as it's non-hydrogenated. So, Canola oil, Corn Oil, multi vegetable oils are all acceptable and naturally comes non hydrogenated. However, shortenings are mainly hydrogenated and cannot be used for this program. It's unhealthy for the heart and for mother earth.

Q: I am using shortening for my frying? What can I do?

R: We have a program called the CONVERT program which helps restaurants find lower cost frying vegetable oils and mixes. This program follows the guidelines of the Heart and Stroke Foundation of British Columbia and the Yukon .

Many food suppliers like Sysco Food Service and Neptune Food Service, offer special discounts to those groups that convert to non hydrogenated oils.

Q: Do you have a location in The Okanagan?

R: Yes, we have a collection facility in Winfield , British Columbia . Our processing facility is in Port Coquitlam , British Columbia .

Our Winfield, British Columbia team is just a phone call away for emergency pick up service. They can be reached by calling 250-801-2215.

If you have any further questions, please feel free to contact me at 1-877-ERM-4OIL or on my cell at 1-604-314-7675