

Supplementary Material

Table S1. The final version of the checklist that assesses sustainability in foodservice and its classification scores.

Checklist Mark the answer to each question with X (Y=Yes / N=No) (*) Na = Not applicable Obs. Observation				
SUSTAINABILITY ASSESSMENT OF FOOD SERVICES				
1. WATER, ENERGY AND GAS SUPPLY	Y	N	Na*	Obs
1.1 The company has goals for the rational use of water, such as the use limit per activity (for example: for each meal served, 10 liters of water are spent).				
1.2 The company has reduced at least 15% in the last six months, or in the previous 12 months, 30% of water consumption, being monitored by the record (see history of water bills).				
1.3 The company performs preventive maintenance of the plumbing.				
1.4 The company, in case of a water leak, performs immediate repair.				
1.5 Employees verify that taps, when not in use and at the end of the service, are closed (Note: confirm with the employee).				
1.6 The pressure of kitchen faucets, washbasins, and bathrooms is regulated and limited to allow water savings.				
1.7 Taps installed in hand or kitchen sinks have automatic activation.				
1.8 The water reservoir is or is adequately kept covered and conserved that is free from cracks, leaks, infiltrations, peeling, and other defects.				
1.9 The company does not use running water to melt ice in sinks or thaw food.				
1.10 Employees remove dirt without water from utensils before putting them in the washing machine.				
1.11 Dishwashers are operated only at full loading capacity.				
1.12 When cleaning floors, the water flow is interrupted when it is not necessary to use it.				
1.13 Rainwater is collected and /or water from thermal counters that use water is recycled for use in activities where the use of drinking water is not required (e.g., flushing, washing outside areas).				
1.14 The company has documentation for the assessment and /or inspection of energy use for energy conservation.				
1.15 The company has reduced at least 15% in the last six months, or 30% in the previous 12 months (see history of energy expenditure).				
1.16 The company has smart energy meters. Check the energy meter.				
1.17 The refrigerator and freezer doors have audible alarms for open doors or automatic locks.				
1.18 The temperature of refrigerators, cooling chambers, and freezers are adequate and have a monitoring record.				
1.19 The company performs and documents the maintenance recommended by the manufacturer for electronic devices to ensure that all equipment is functioning correctly and maintains energy efficiency levels.				
1.20 The company cleans the air cooler filters with suitable detergents or contracts a third-party company for this service and changes the replaceable filters according to the manufacturer's guidelines.				

Supplementary Material

1.21 The company has lighting controls, such as sensors, timers, in low-occupancy areas (for example, in the distribution area) so that lights are automatically turned off when daylight is sufficient or when spaces are not being occupied.				
1.22 The company uses some form of renewable energy (wind, solar, or photovoltaic) in the production area.				
1.23 The company achieves zero greenhouse gas emissions with proven partnerships (e.g., commercial energy and vehicle fuel use).				
1.24 The company has a documented program to reduce carbon emissions (by at least 5% per year).				
1.25 The company has documented targets for reducing the use of liquefied petroleum gas.				
1.26 The company has documented targets for reducing the use of natural gas.				
1.27. The company uses biogas.				
2. MENU AND FOOD WASTE	Y	N	Na*	Obs
2.1 The company owns and uses the technical preparation sheets to make the preparations.				
2.2 The company has options for smaller portions separately or a children's menu.				
2.3 The company offers $\geq 50\%$ of its proven healthiest preparations.				
2.4 The company offers a separate menu or substitutions to meet diet restrictions, such as gluten-free preparations, vegetarian cuisine, vegan menu, or preparations to meet religious restrictions.				
2.5 The company has documented commitments, with a defined term, to reduce the use of sugar, salt, or saturated fat on the menu.				
2.6 The company includes seasonal products in its menu, changing it throughout the months of the year.				
2.7 At least 50% of the fruits and vegetables that the company buys are certified organic.				
2.8 The company manages its vegetable garden without using pesticides.				
2.9 Suppliers of products of animal origin have certificates that prove that animals are raised without the application of antibiotics or organics.				
2.10 The company only purchases products of animal origin that have an animal welfare certification seal.				
2.11 The company has a policy of purchasing sustainable seafood.				
2.12 The company's supplier produces farmed fish and has a sustainability certification (for example, organic).				
2.13 The company does not use ingredients or products with transgenic ingredients in its composition in the production of meals.				
2.14 The company prioritizes the full use of food, producing safe preparations that use peels, stalks, and /or edible shavings of vegetables and fruits as ingredients.				
2.15 The company assesses your food waste during food preparation.				
2.16 The company assesses its food waste during food distribution.				
2.17 The company discards food waste in the form of composting, anaerobic digestion, maceration, donates to feed pigs, or establishes partnerships with cooperatives that carry out these processes.				
2.18 The company trains its employees to avoid food waste during all stages of meal production, from the receipt of food to distribution.				
2.19 The company carries out smart ordering systems, inventory monitoring, inventory rotation and /or other inventory management strategies to avoid food waste.				
2.20 The company has goals for reducing/controlling food waste.				

2.21 The company recycles or reuses its coffee grounds.				
2.22 The company recycles cooking oil and /or transfers the cooking oil used to recycling companies.				
3. WASTE REDUCTION, CONSTRUCTION MATERIALS, CHEMICALS, EMPLOYEES AND SOCIAL SUSTAINABILITY	Y	N	Na*	Obs
3.1 The company has an operational policy that contains a documented strategy on solid (non-food) waste management.				
3.2 The company separates recyclable materials, that is, selective collection.				
3.3 The company limits packaging and orders products in bulk to avoid waste generation.				
3.4 The company does not use disposables and /or adopts strategies to minimize the use of these materials as much as possible, with documented goals.				
3.5 The company adopts strategies to reduce the use of plastic in the distribution of meals.				
3.6 The company returns packaging boxes for suppliers to reuse and /or provides suppliers with their returnable boxes for the delivery of goods.				
3.7 The company returns glass bottles for suppliers to reuse and /or properly dispose of these materials for recycling.				
3.8 The company adopts measures to encourage its customers to reduce waste (for example: maintaining glasses, reducing disposable packaging, eliminating plastics or straws, among others).				
3.9 The company uses recycled paper or FSC certified office paper.				
3.10 The company uses lamps, accessories, or furniture made from recovered or recycled materials or those provided with an Environmental Product Declaration to improve the environmental impact.				
3.11 The paints used for building are environmentally sustainable.				
3.12 The furniture (tables, chairs, and others) of the company are made of durable materials that can be repaired.				
3.13 The tablecloths (if any) and /or employees' uniforms are made of organic or environmentally sustainable materials.				
3.14 The company uses rechargeable batteries for battery-powered devices and equipment, including flashlights, handheld vacuum cleaners, and others.				
3.15 Office equipment replaced or purchased is ENERGY STAR, or PROCEL certified.				
3.16 The company uses only ecological cleaning products.				
3.17 The company uses cleaning concentrates and dilution control systems and /or employee training and monitoring for adequate dilution to minimize the use of chemicals.				
3.18 The company exclusively uses environmentally sustainable hand cleaners in the bathrooms of customers and employees.				
3.19 The team has already undergone environmental training (energy efficiency and water efficiency).				
3.20 The team has already undergone environmental training (fundamentals of sustainability).				
3.21 The staff has undergone some training on healthy eating and the health impact of what they are producing.				
3.22 The company has a strategy regarding donations or support to its community.				
3.23 The company donates to food banks or charities to avoid wasting food from products suitable for consumption.				
3.24 The company has initiatives to promote healthy eating education for the local community (schools, colleges, community groups).				
3.25 The company has a policy, with the supplier or purchase specification in place that favors the acquisition of local products for foods such as dairy products, meat, fruits, and vegetables.				

Supplementary Material

3.26 Does the company purchase one or more products from a charitable foundation or a social enterprise that provides social impact? (For example, product made from leftover food, bread from a social enterprise bakery, etc.).				
Classification	Score			
Restaurants with low adherence to sustainable practices or red seal	0 to 40%			
Restaurants with medium adherence to sustainable practices or yellow seal	40%> to <75%			
Restaurants with good adherence to sustainable practices or seal green	≥75%			