



Restaurant owner Tony Parletta views sustainability as a value-add for his business.

SNAPSHOT

Zero Waste SA Industry Program



MONTEZUMA'S

Waste program earns Montezuma's a green rating

After 20 years in the restaurant business Tony Parletta understands that wastage of any kind eats into margins.

It's the reason why sustainability has always been front of mind while running three successful Montezuma's Mexican restaurants in Adelaide.

The approach has earned his North Adelaide restaurant Green Table Australia certification (www.greentable.com.au) and an impressive scorecard in a Zero Waste SA Industry Program waste management review.

Tony joined the Industry Program in 2010 to learn how he could improve his environmental systems and meet minimum criteria for Green Table certification. Systems successfully trialled in North Adelaide are also being rolled out at his Glenelg and Hawthorn restaurants.

"My approach isn't just to benefit the environment, but rather the sustainability measures have to benefit the business," says Tony. "By wasting less I'm value adding and strengthening the operation."

To avoid waste, Montezuma's prepares just enough fresh food to meet daily sales and takeaways are sold in biodegradable containers made from sugar pulp.

Reuse and recycling has always been a priority and in 2011 the North Adelaide restaurant boosted its landfill diversion rate from 51.6% to 90.7% by adding organic waste to its list of recyclables.

As a result the business has been able to move from weekly general waste collection to an on-call service. The subsequent reduction in pick-up costs has more than paid for the organics collection service with an overall saving of \$185 a year.

RECYCLING REVIEW

A waste management assessment provided under the Zero Waste SA Industry Program found that Montezuma's in North Adelaide produces about 6.4 tonnes of waste per annum. An impressive 90.7% (5.8 tonnes) of this is recycled.

- organics 39.2%
- bottles and cans 38.4%
- cardboard 13.1%
- waste to landfill 9.3%

It is estimated the recycling initiatives are cutting the restaurant's annual carbon emissions by six tonnes.



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Restaurant Manager Josh Lee recycles food scraps.

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New initiatives

Various other measures to reduce Montezuma's environmental footprint were identified by the Industry Program and are being progressively introduced. They include:

- using recycling bins labelled and coloured according to the Australian standard (AS 4123.7-2006)
- recycling soft plastics which account for most of the current waste to landfill
- recycling fluorescent tubes and using low-energy LED lighting
- introducing a worm farm for organics processing to save costs.

Montezuma's

The first Montezuma's Mexican restaurant was founded in 1978 at Burleigh Heads on the Gold Coast. In 1991 the owners turned the business into a successful franchise with 22 new restaurants opened around Australia, including three in Adelaide.

www.montezumas.com.au

Zero Waste SA

A South Australian Government agency that advances improved waste management policies and the development of resource recovery and recycling. The Zero Waste SA Industry Program advises and supports companies to achieve sustainability goals in waste, water and energy.

www.zerowaste.sa.gov.au

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Published November 2012 • FIS 91888



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