

**Employee participation drives food waste prevention at**

# **Fire on the Mountain**



**Fire on the Mountain’s reputation for hot wings makes it a popular destination. It’s sustainable business practices are also critical parts of its identity and culture.**

“Food waste is pretty important to us,” said Fire on the Mountain Co-Owner Sara Sawicki. “The financial impact when you waste food is huge. But it’s also simply part of our philosophy to not be wasteful.”

A big part of reducing wasted food comes from having employees who believe in creating a culture of sustainability.

“Training our employees is huge,” said Sawicki. “The first few days someone is on the job, we stress the importance of waste prevention and show them the proper bins to use. We also do things like making sure servers are scraping used leftover food into the compost bin, and ordering just the right amount of food so our chefs use only what they need to make a meal.”

The training has paid off, creating a culture of long-time Fire on the Mountain employees who sustain efforts to reduce food waste.

“We have folks who will see a bag of trash in the compost bin, pull it out, and let new employees know how to properly compost,” said Sawicki. “It’s great to have staff take the initiative and believe in reducing food waste. But it’s an ongoing process; it often takes a few reminders before it clicks.”

Fire on the Mountain employee’s buy-in of sustainability efforts is also reflected in the business’ loyal customer base.

“Not only does preventing food waste resonate with our employees, but it resonates with our customers too,” said Sawicki. “By having customers who appreciate what we’re doing, they’ll keep supporting us because they know we’re supportive of their own values, and that’s been a huge part of our success.”

**Food Waste  
Stops With Me**

**Learn how you can prevent food waste  
[FoodWasteStopsWithMe.org](https://www.FoodWasteStopsWithMe.org)**

Food Waste Stops with Me is a collaboration between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, as well as city and county governments to help food service businesses reduce food waste.