

THE RESTAURANT SUPPORT CENTER

The Ruby Tuesday corporate headquarters, or the Restaurant Support Center, is housed in downtown Maryville, Tennessee. We not only strive to improve the green initiatives in our restaurants, but also at the Restaurant Support Center.

- An energy management schedule has been implemented in all Restaurant Support Center office buildings. At night, on the weekends, and on holidays, the building is set to be cooler during the winter and warmer during the summer versus remaining the same temperature 24 hours a day, 7 days a week.
- All fluorescent light bulbs in all Restaurant Support Center buildings are recycled.
- Refillable/reusable ink cartridges are being used in all desktop printers, which keep used printer cartridges from ending up in landfills, where it takes 450 years for an ink cartridge to decompose.
- All copiers and printers are set to print two-sided documents automatically to reduce paper usage.
- Whenever possible, we scan and deliver large legal documents or reports via email or CD.
- Recycling cans are located in each office and on each floor of all Support Center buildings, and all paper and cardboard waste is recycled.
- All copy paper, letterhead, envelopes, and paper products used at the Restaurant Support Center are made from 20 to 40 percent post-recycled materials.
- The use of Styrofoam and paper cups for employee coffee/soft beverage service has been eliminated 100%. All team members use washable glassware for beverages.

THE MENU & PRINTED MATERIALS

- The vendor that prints the main menu materials for Ruby Tuesday has the following certifications: SFI, FSC and PEFC.
- Our main menu is printed on FSC certified paper that is produced with 10 percent to 30 percent post consumer waste, and the paper that is used for our feature menu is SFI certified.
- The menu is printed on Mohawk paper, which is made with wind-generated electricity and is carbon neutral.
- The kids menu is printed on paper that is 30 percent post consumer waste and includes recycling information.
- A digital direct-to-plate printing process is used to print our menus. This process eliminates the chemicals and materials used in the film and film processing stages of printing.
- We partner with printers who share a commitment to the preservation of our natural resources and the limiting of environmental pollution. Our printers actively participate in the utilization of rag service as opposed to using disposable rags; printing with soy-based inks; and the recycling of all post-production paper remnants and all aluminum plates.
- Other eco-friendly practices by our print vendors include: use of parts-washers to re-use and recycle chemicals; web-based electronic services to cut down on transportation; use of equipment with automatic roller, blanket, and impression cylinder wash-up; and the use of air-scrubber/air-purification systems.
- All paper is custom-sheeted in size, which reduces the amount of paper that is wasted during trimming.
- Central Florida Press, our warehouse for printed materials, recycles all unused print materials and waste (those pieces that remain after trimming process, etc.).

TUEGO & PRODUCT PACKAGING

- Our large paper TueGo bags are made with 25 percent post consumer waste material, and our T-Sack plastic bag is made from 50 percent post-industrial waste. Both bags can be recycled.
- All cardboard items used for catering and TueGo service are at least 30 percent post-consumer waste.
- Our TueGo cup carrier is composed of molded fiberboard and is fully recyclable.
- The new TueGo burger box is made of recyclable paperboard and reduces the use of Styrofoam packaging.
- We are transitioning away from white, bleached paper and cardboard products to natural, brown paper products to further reduce the introduction of harmful chemicals into the environment.
- Team members use paper cone cups when consuming beverages during the shift, which greatly reduces paper usage and eliminates the use of Styrofoam cups by team members.
- Chemicals, such as glass cleaner, are purchased in bag-in-box packaging that requires restaurants to refill individual reusable dispenser bottles, thus reducing the waste of plastic containers.

SUPPLIER PARTNERSHIPS

We have challenged our suppliers to develop and implement environmentally friendly operations and business practices. In addition, we proactively source green products and supplies as standard options when feasible.

- Our major salad dressing provider converted to a pouch system that has reduced our waste by 72% and reduced landfill waste by 320 tons per year.
- Our pest control provider used a proprietary EcoSensitive System to eliminate pests without unnecessarily applying or overusing pesticides.
- Our coffee supplier, Community Coffee, has agreements with farmers that pay them fair wages for the coffee they grow and harvest. A percentage of the cost of each bag of coffee goes to the people in these farming areas for increased social development and education.
- We work with local rendering companies that pick-up our used fryer oil.
- Our warehouse for printed materials recycles all training and menu materials that are out of date.
- We are reducing the amount of diesel fuel used to transport products to our restaurants by combining deliveries to and from our warehouses. In addition, when feasible, food delivery trucks will not idle (burn fuel and create exhaust emissions) while parked at the restaurants during deliveries.

EXISTING RESTAURANTS

- POS reports have been resized, resulting in a 40 to 50% reduction in paper, and weekly restaurants reports are published electronically so that printing is no longer needed.
- Interior and exterior lights at all restaurants are shut off when not in use.
- We are now using a new stackable glassware rack that uses less water and soap to clean the glasses due to the new "wave" design.
- A fluorescent bulb is now in use for lights under the hood system and in the coolers at our restaurants. This bulb puts out 150+ watts of light using a 20 watt bulb.
- Seals and weather stripping on restaurant doors are routinely inspected to be sure they are in good condition.

SUPPLIER PARTNERSHIPS EXISTING RESTAURANTS (CONT.)

- When not in use and during non-peak periods, the lower oven and one fryer is turned off to conserve energy.
- Fans and televisions in the dining room are not turned on until 10:45 AM.
- We are using smaller, more efficient lights in restrooms, offices, etc.
- Restaurants have been installed with low-flow, pre-rinse spray nozzles and faucet aerators.
- When existing exit signs need to be replaced, they are exchanged with more efficient LED exit signs.

NEW RESTAURANTS

- Leadership in Energy and Environmental Design (LEED) is a Green Building Rating System. We currently employ a LEED Accredited Professional in the Design and Construction Department.
- Electronic sensors have been installed in hand sink faucets in kitchens and restrooms to reduce water usage.
- Water-efficient dishwashers are standard in all new restaurants and are also being installed in existing restaurants when replacements are needed.
- The dip well (ice cream scoop washer) has been re-designed to reduce water consumption by 90%.
- The type of glass we use for windows to reduce energy consumption and increase our guests' comfort, and the number and size of the windows in our restaurants' dining rooms reduce lighting requirements during the day and therefore save energy.
- Electronic light dimmers have replaced manual dimmers. Energy will be saved because the lights will be dimmed and brightened at exactly the appropriate times.
- When possible, we purchase Energy Star or energy efficient cooking equipment, coolers and ice makers.
- The trash enclosure areas at new restaurants are being designed so they are large enough to permit containers for cardboard, glass and metal recycling.
- The panels for the electrical system have been redesigned so they require fewer copper feeder wires.
- Our parking lot design has been changed so that half the number of parking lot light fixtures is needed. The new design allows the light rays to be directed to the exact places they are needed.
- Specialized white roofing is being used for all new restaurants. It reflects sunlight and reduces the solar heat load on our buildings. This allows the cooling systems to run more effectively and reduces the amount of heat emitted to surrounding buildings.
- Roof and wall insulation has been increased for New Restaurant Openings so that energy consumption is reduced and air conditioners and heaters can be down-sized.
- We have increased the amount of outside air brought in through the heat and air systems to improve indoor comfort levels and indoor air quality.
- We are using Special Lite composite doors at the front entries. These doors are GREENGUARD Indoor Air Quality certified.

NEW RESTAURANTS (CONT.)

- We are using more environmentally friendly refrigerants in our air conditioners, and the units have been improved to control excessive humidity in our restaurants.
- We have changed the hood (exhaust) system in the kitchen to reduce exhaust volumes and energy usage.
- The walk-in freezer has been relocated to eliminate solar heat load and reduce energy requirements.

RT LODGE

The RT Lodge is a hospitality facility, in Maryville, Tennessee, which houses Ruby Tuesday employees attending on-site sessions at the company's corporate training center. The RT Lodge also offers full-service dining and lodge accommodations to the public. Like all other Ruby Tuesday spaces, we strive to ensure that these facilities are eco-friendly.

- Recycling receptacles have been placed in each dormitory, at designated gathering areas near the main lodge, and in the loading dock/dumpster area on the main grounds. Some recyclables are picked up by local recycling companies, while others are transported to appropriate recycling claim centers.
- Fresh flowers used to decorate the dining rooms, dormitories, and public accommodations are grown on-site in the gardens and cut fresh immediately prior to use.
- Some vegetables and most herbs used by the Chef are grown on-site, and when possible, food, beverages, and ingredients are purchased from local growers and suppliers.
- All organic waste from preparing meals and maintaining the grounds are composted on-site, and the compost is deposited back into the flower beds, vegetable gardens, and landscaping.
- All paper and Styrofoam cups have been eliminated and replaced with coffee mugs and glassware.