

## HISTORIC CAMALIG RESTAURANT

### Implemented Measures:

- Adoption of the bilao (woven basket tray), instead of the traditional cardboard box, for our pizza carryout and delivery packaging. Instead of using aluminum foil wrapped over the pizza in the bilao, we are using brown paper and cotton string (instead of plastic string)
- Optimised waste segregation in terms of recyclables like tin cans, aluminum cans, plastic bottles, glass bottles, and PET bottles.
- Opened boarded-up windows to increase natural lighting and ventilation-
- Use of manual pitcher pump to draw ground water for watering the plants and the
- Replaced almost all incandescent bulbs with compact fluorescent bulbs
- Use of wood instead of LPG for cooking the sauce (which takes at least 4 hours) and other bulk items
- Accumulation of dish water for watering the grounds
- Use of jumbo-sized toilet paper rolls instead of the regular toilet paper rolls
- installation of electrically operated hand dryers instead of paper towels
- use of liquid soap instead of bar soap in the customer restrooms and handwashing area
- Removed inefficient beer chillers and replaced with ice boxes
- Removed chest type freezer and a refrigerator and replaced with a 4-door freezer
- Replaced old screens to improve ventilation
- Replaced bottled soft drinks with canned soft drinks
- Replaced old cast-iron burners with new high-pressure burners

### Planned Measures:

- Use of a wood-fired stone oven to handle all baking and cooking

### Results:

#### Implemented:

Figures undisclosed

## COMPANY PROFILE

### Address:

292 Sto. Rosario Street, Angeles City

### Telephone Nos.:

(045)963-4412, 458-0000

### Year Established: 1980

### President:

Mr. Marc Nepomuceno

### No. of employees: 27

### Products/Services:

Pizza & Pasta Restaurant

### Nature of Business:

Food services

