

Restaurant — SRG Contract & Sustainability Consulting

How We Support You

- Eliminate contamination & overage fees
- Correct billing inconsistencies
- Optimize grease trap & janitorial vendor contracts
- Reduce unnecessary pickups

Vendor Contracts We Review

- Waste & Recycling
- Grease Trap Service
- Hood Cleaning
- Pest Control
- Uniforms & Linen
- Chemical Supply
- Used Cooking Oil Collection
- Janitorial Services
- Food Waste / Organics
- Equipment Rentals

Common Findings

- Mis-sized containers causing extra fees
- Duplicate invoice charges
- Incorrect pull frequency

Recent Wins

- North Park restaurant saved \$425/month
- Fast-casual concept reduced waste fees by 18%

Free Invoice Consultation

Scan the QR code to book your complimentary consultation.

