

CONSERVE WATER AND ECOSYSTEMS

Opt for ground cover and watering systems that reduce evaporation and runoff.

Adopt practices to limit inputs that are harmful to the local ecosystem (e.g., using spore traps, controlling pests with natural predators, etc.).

Use low environmental impact products to prevent ecosystem contamination (e.g., fertilizers, insecticides, fungicides, etc.).

Implement practices to reduce your water consumption (e.g., building a stormwater retention basin for watering crops, using tensiometers, implementing an irrigation system, etc.).

Embrace eco-friendly practices that promote healthy soil (e.g., planting ground cover, rotating crops, practising permaculture, etc.).

Plant flower beds to entice pollinators and promote a healthy ecosystem.

Plant shelterbelts.

Look into the best ways to clean vegetables with less water.

MAKE RESPONSIBLE PURCHASES

Adopt a responsible purchasing policy.

Educate your suppliers about reducing packaging.

Cut down on single-use packaging (e.g., reusable packaging for return customers, etc.).

Look into making group purchases and sharing equipment with other companies in your sector.

Shop local, sustainable products (e.g., natural fertilizers, local business waste, environmentally friendly packaging, etc.).

USE LESS ENERGY

Hire an expert to assess your energy consumption, and learn more about alternative energy solutions (e.g., using passive or active solar energy, forest biomass and assessing heat transfer options).

Automate heating and watering in greenhouses to reduce water and energy usage.

Choose energy-efficient appliances (e.g., Energy Star).

Swap out your lightbulbs for more energy-efficient models, like LEDs.

Use hybrid or manual equipment.

MANAGE YOUR WASTE EFFICIENTLY

Hire an expert to produce a report on the waste generated by your organization and develop a waste action plan.

Implement the 5 Rs (rethink your needs, reduce, reuse, recycle and reclaim).

Set up sorting areas with clear posters to promote proper materials management.

Get ICI on recycle + certification.

Limit your organic waste by finding opportunities for "ugly" and surplus vegetables.

Participate in farm plastic collection services, when offered.

Turn organic waste into compost (e.g., leaves, any lost product, etc.).

REDUCE YOUR GREENHOUSE GAS EMISSIONS (GHG)

- Consider working with other businesses in your sector on merchandising and distribution.
- Hire an expert to assess your carbon footprint and draw up a plan to cut and offset emissions.
- Install charging stations for electric vehicles.
- Encourage collective and active transportation by installing bike racks and incentivizing carpooling.
- Review your distribution network (move toward short food supply chains).

IMPROVE WORKPLACE WELLNESS, HEALTH AND SAFETY

- Make sure your facility is equipped with a high-quality airflow system and provide employees with personal protective equipment for their health.
- Keep a defibrillator and first aid kit accessible onsite.
- Have a first aider present at all times (as required by the CNESST).
- Review the ergonomics of different tasks and implement recommendations.
- Adopt practices to address the labour shortage (e.g., gleaning [see the “Cultive le partage” project in Mauricie], woofing, employee pooling or sharing with other local businesses).
- Share human resources with other businesses.
- Involve your employees in your work towards becoming environmentally responsible.
- Look into new HR practices.
- Offer surplus food to employees.
- Optimize production processes, for example by using equipment that automates certain tasks.

INCREASE CUSTOMER SATISFACTION AND COMMUNITY INVOLVEMENT

- Share your sustainable development successes.
- Ensure that physical access and services are tailored to customers with reduced mobility.
- Plan and promote environmentally friendly events.
- Sponsor sports and cultural events.
- Get involved in causes and the community (e.g., community fridges and kitchens, school visits).
- Offer pick-your-own produce activities and develop your food tourism offerings.
- Educate your neighbours about buying local, seasonal produce.
- Set up partnerships with local businesses, artists and artisans (e.g., consignment products, agritourism trails, etc.).
- Include recipes in baskets to avoid food waste.

NOTES

For more information, reach out to your local's SADC or CAE

sadc-cae.ca

 Canada Economic Development offer a financial support to the SADCs and CAEs.