



Great Harvest Bread Company Helena Environmental Action Policy

Great Harvest Bread Company Helena, Montana is a neighborhood bakery owned and operated by Raymond and Juliann Clum. The bakery is about whole wheat bread. It is about fresh-ground flour and pure ingredients that are combined into a product that keep people coming back for more. Our products have expanded to include a variety of bread, sweets, sandwiches, fresh-made dry mixes, and those that complement our bread, while maintaining the high quality and customer service for which we are known.

The bakery is part of a system of franchised whole wheat bakeries that began in Montana and has grown to over 200 bakeries nationwide. The mission statement of the organization and model for each bakery is:

Be loose and have fun.

Bake phenomenal bread.

Run fast to help customers.

Create strong, exciting bakeries.

And give generously to others.

The Great Harvest Bread Company of Helena strives to achieve all parts of this mission. Here in Helena, we believe that environmental awareness and responsibility are part of that mission.

We recognize a responsibility to manage environmental impacts of our business. An assessment of our business has identified significant areas of environmental impact may include, at least, energy consumption, water consumption, and the generation of solid waste.

In order to promote good environmental practices, Great Harvest Bread Co. Helena will:

- Minimize resource waste by evaluating operations and ensuring they are as efficient as feasible;
- Make employees aware of this environmental action policy and train them in ways they can achieve the objectives of this policy;
- Have regard for environmental effects of raw ingredient/product sourcing including packaging;
- Reduce, reuse and recycle packaging when feasible;
- Monitor performance and bring improvements as opportunity arises.

ENVIRONMENTAL PERFORMANCE REVIEW

Cardboard recycling in place when bakery purchased in 2012.

Water heater is insulated.

Continued bucket reuse onsite, or by employees and customers since bakery opened.

Continued to support pallet reuse by interested parties.

Continued to support barrel reuse by interested parties.

Continued gift basket return and reuse.

Continued to donate day-old bread to Helena Food Share.

Installed bicycle rack to support and encourage walking and biking to the bakery (2012).

Food scrap (bread, lettuce, veggies, etc.) given to duck/chicken feeders.

Began recycling customer drink bottles, office paper/printer cartridges, and packaging in 2012 (including plastic, glass, aluminum, steel cans, and paper).

Purchased ceramic soup bowls to replace disposable for sit-down use (2013).

Increased use of "green" cleaning products (2012).

Switched plastic water/tea cup brand to one that can be recycled in Helena (2012).

Water landscape in early morning hours to conserve water and achieve best result.

Utilized drip irrigation for new flower planters (2013) to conserve water.

Instituted maintenance schedule for furnace cleaning and filter replacement to increase efficiency (2012).

Instituted oven maintenance schedule for optimum efficiency (2012).

Replaced numerous light bulbs with compact fluorescent since 2012.