

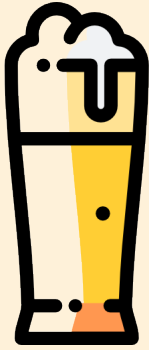
**POMPIERI PIZZA** est. 2013  
Durham's Classic Neapolitan Pizza Restaurant

**23** employee heartbeats  
**3000 sq. ft.** in downtown Durham, NC  
**11,000 lbs.** of hand-stretched mozzarella cheese

**BULL CITY BURGER AND BREWERY** est. 2011  
Durham's Oldest Brewpub and Classic Burger Restaurant

**49** employee heartbeats  
**3600 sq. ft.** in downtown Durham, NC  
**55,000 lbs.** of pasture-raised NC beef served

## HOP GAUNTLET NEW ENGLAND IPA



Beer sales raised **\$1300** to support BCBB bartender, Cameron Gaunt, in his battle with Hodgkin's Lymphoma

**\$30,000** donated to local non-profits & charities

Added **NC-529** AS AN EMPLOYEE BENEFIT

**7 DURHAM BREWERIES** donated **\$50k+** to Habitat for Humanity



For the House that **DURHAM CRAFT BEER** Built

## PEOPLE



## PLANET



Utilized **LIME ENERGY** assessment through Duke Energy and made the switch to energy efficient lights & fixtures

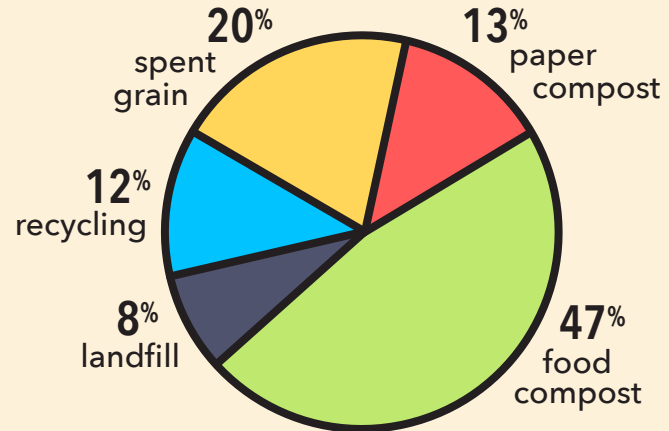


**60% LESS WATER** used than other breweries our size



Joined **BREWERS FOR CLEAN WATER**  
Began diverting unused drinking water to our gardens

## 2018 WASTE AUDIT



Purchased **PASTURE-RAISED BEEF** from **25** farms in North Carolina



"[Due to] BCBB's commitment, we have been able to develop a new local market opportunity for cattle producers to keep their animals close to home and finish them on pasture."

- Jennifer Curtis, Firsthand Foods

Supported **19 SUSTAINABLE & ORGANIC FARMS**



"Working with all the restaurants and, more importantly, the people in the Pie Pan family is something we at ECO really treasure. The businesses were clearly designed - like ours - to be a force for good in the world and especially for our local community."

- Sandi Kronick, Eastern Carolina Organics

## PARTNERS



## PEOPLE

- We gave **over \$30,000** in donations this year to local charities, non-profits, and schools.
- BCBB participated with six other Durham breweries in donating time and revenue from beer sales to creating the **House that Durham Craft Beer Built** through Habitat for Humanity.
- Our brewers designed a new beer - **Hop Gauntlet** - to provide financial support for our bartender Cameron Gaunt through his battle with Hogkin's Lymphoma. We raised over \$1300 for him. Cameron is doing well. Greet him at our bar 5 days a week.
- We participated in the **Resilience IPA partnership with Sierra Nevada**, where we used their recipe and donated ingredients to brew the same beer as over 1400 breweries across the country. 100% of proceeds from the sales of Resilience IPA were donated back to the Sierra Nevada Camp Fire Relief Fund, benefiting victims of the devastating fires this summer in Northern California.
- We added the **NC-529 as a benefit** for our employees. Through this plan, full-time employees can sign up to receive yearly contributions from Pie Pan to their child's college fund.

## PLANET

- We **divert 92% of our waste** from the landfill. We recycle (12%), compost (13%), donate the spent grain from the brewery to local farms for chicken feed (20%), and send our table scraps (47%) to a local pig farm to feed happy pigs.
- We focus on limiting the use of resources when possible. We went through the Lime Energy Assessment offered through Duke Energy, to switch to **energy efficient lights and fixtures**.
- As a brewery, we know you cannot have good beer without clean water. This year Bull City Burger and Brewery joined **Brewers for Clean Water** to do our part to help with clean water advocacy.
- BCBB re-uses water from cooling beer during the brewing process, which conserves water. **Our total water usage is approximately 128,490 gallons**, compared to an average of 320,860 gallons for breweries our size (less than 1000 barrels per year) based on data from the Brewers Association 2015 Sustainable Benchmarking Report.
- At Pie Pan we do our best to preserve and protect Durham's water infrastructure. We **adopted 12 storm drains** in downtown Durham through the City's **Adopt-A-Drain program**. In addition to this, we collect unused drinking water at the bar to divert it from the sewer system into our gardens. We also have rain barrels on our patio that we use to water our gardens in the summer.
- Pompieri Pizza is home to the **world's largest aquaponics system inside a pizza restaurant**. We use this system to grow fresh basil, lettuce, and other herbs for our pizza and assorted menu items.

## PARTNERS

- **Firsthand Foods** - Of the six North Carolina pasture-raised beef cows Firsthand Foods buys per week, we use 35% of that beef in our restaurants.
- **Eastern Carolina Organics** - We worked with ECO to purchase food from 19 local farms in 2018.
- **Durham Underutilized Food Festival (DUFF)** - In August 2018, we worked with Firsthand Foods, ECO, Ungraded Produce, and others to showcase pork ribs and cull sweet potatoes in a festival celebrating food that would otherwise go to waste.
- **Green-To-Go** - We were two of the first restaurants to adopt Green-To-Go in Durham, promoting reusable to go containers and providing free Green-To-Go memberships to our employees.
- **CompostNow** - In 2018, we worked with CompostNow to divert over 20,000 lbs of paper waste from the landfill, and created 5,200 lbs of fresh compost to build soil.

## AWARDS & ACKNOWLEDGEMENTS

- Bull City Burger and Brewery was named **Small Business of the Year** by Business North Carolina.
- Our owner Seth Gross received The North Carolina Craft Brewers Guild & the Bravo Alpha Foundation's **Community Contributor Award** at the North Carolina Craft Brewers' Conference.
- Seth was also presented the **Outstanding Service Award** by the North Carolina Business Council in appreciation for his "Visionary Leadership in Business Sustainability."
- Bull City Burger and Brewery became the first **Gold Rated Green Business through the Bull City Workplace Challenge**.
- Pompieri Pizza won the Bull City Vegan Challenge in three categories: "**Best Entrée,**" "**Best Dessert,**" and "**Best Use of Bull City Vegan Challenge Sustainability Theme.**"
- **Bull City Burger and Brewery and Pompieri Pizza are the first certified B Corporation** brewpub and pizza restaurant in the world, respectively. We completed recertification in 2018.