

The Manor


November 4, 2010

Our five properties, The Manor, Highlawn Pavilion, Pleasantdale Chateau, Ram's Head Inn and the West Orange Marriott Residence Inn serve more than 350,000 meals a year which results in significant grease accumulation.

As a result, we needed to find the most efficient and cost-effective method of eliminating build-up in our grease removal systems. And because we strive to be as "green" as possible, we were thrilled with the promise of TSS.

In addition to using Greenovative Technologies' organic, non-toxic TSS product, we were the first hotel in NJ to install solar panels. We also have our own farm to grow our own fruits, vegetables and herbs for use in our restaurants and have most recently installed a VegaWatt system to work with our Komax, biodynamic composting machines.

TSS is a fantastic addition to our portfolio of green, efficient and cost and waste-reducing efforts and we couldn't be happier to have it work for us. And thank you to the New Jersey Restaurant Association for making this opportunity a reality.



Kurt Knowles

**Township of Moorestown
Department of Public Works
601 E. Third Street
Moorestown, NJ 08057
(856) 235-3520**

October 2, 2009

Dear Gerry,

This is an update on our evaluation and field work of your peat humic substance.

Over the past 6 months, JSH international and Moorestown have been engaged in a study to test the impact of your material when applied directly to one of our pumping stations to alleviate the FOG issue. This pumping station receives a huge amount of FOG from three restaurants and an ACME supermarket. Due to the extreme amount of FOG, there was low impact at the dosage tried. The FOG blanketed the station and we had huge chunks of grease caked together like icebergs all coming from the sources. We agreed that it would be a great idea to treat the grease removal systems at the sources to see if this would reduce the grease load coming into the pumping station. Your group began to treat the restaurants and the ACME directly with TSS for one month.

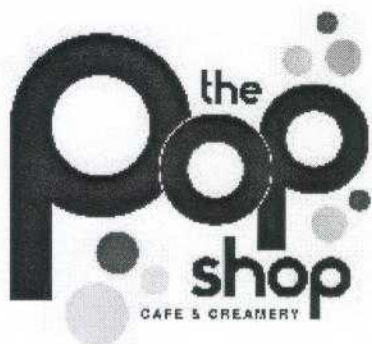
The treatment of the source grease traps proved to make a dramatic difference in reducing the FOG flowing into our pumping station. We noticed that three quarters of the pumping station was showing water and the other quarter had only a skim coat of FOG. When the sources backed off we noticed a return of the heavy FOG to the pumping station.

We feel that the use of TSS at the restaurants and ACME clearly made a dramatic difference in our treating of this pumping station. We look forward to working with you and enjoying more of the benefits of your product.

Regards,



Bill Butler
Utilities Superintendent



729 Haddon Avenue
Collingswood, NJ 08108
856-869-0111 - phone
856-869-0115 - fax
thepopshopcafe@aol.com

SEPTEMBER 17, 2009

GREEN INITIATIVES COMMITTEE
NEW JERSEY RESTAURANT ASSOCIATION
126 W. STATE ST.
TRENTON, NJ 08608

Members of the Committee,

When you walked in the door 6 months ago, we had just endured a series of grease grief that had forced continual pump-outs, as well as the plumbing and sewer lines to be unplugged on an emergency basis.

Ever since we have used this product, we have had no additional costs or business interruptions from our grease removal system nor the persistent odor in our kitchen.

We are grateful for the rescue and appreciate Mr. Jim Maley, our mayor, for arranging our inclusion in a community effort to benefit the environment and alert us to the cost savings while protecting us from the contamination of sulfide gas.

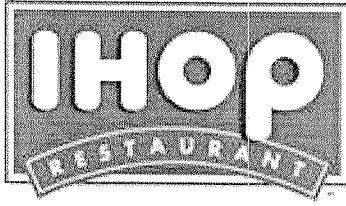
We can certainly attest to the fact that this "green" product from Greenovative Technologies saves money and spares staff from immediate diversions from customer service.

Thankfully

Dan Fleischman

GM

The Pop Shop



IHOP # 4672
178 ROUTE 37 EAST
TOMS RIVER, NJ 08753
WWW.IHOP.COM (732) 349-4555

September 17, 2009

NEW JERSEY RESTAURANT ASSOCIATION
126 W. STATE ST.
TRENTON, NJ 08608
ATTENTION: JON ANESON

SALES: \$ 50,000 - \$ 75,000 PER WEEK

GREASE REMOVAL SYSTEM: JONES PEC INTERCEPTOR

COST CONSIDERATIONS FOR GREASE REMOVAL SYSTEMS IN RESTAURANTS

All of us are well aware that problems with our grease removal systems do not generally occur on "slow days"; but rather a back-up, overflow, or problem with the local municipality occurs when we are most vulnerable. Maintenance, periodic inspections, and compliance with local ordinances for these systems are an industry imperative which presents to every operator the need to minimize costs in an area that can only impact negatively on sales.

I have outlined some of these costs in a 4200 square foot restaurant utilizing an undersized grease interceptor, situated in our basement for ease of maintenance. Some of our unit costs may not apply to your operation and vice versa.

ANNUAL OPERATION COSTS

Our local health department requires inspections every two weeks and as needed pump-outs. We pay two employees two hours each at \$9.00/hour for inspection prep and maintenance (\$36 x 26 weeks = \$936), another hour for clean-up (\$9 x 26 weeks = \$234), and another \$650 for on-duty manager visual oversight which does not include the added cost of documenting the system condition for local authorities with written reports.

Water jetting of plumbing lines for grease build-up beyond foreign debris removal generally costs \$1300 for a minimum bi-annual flushing or main drain clog.

Total minimum in-house cost - \$3,120

Outsourcing to a service contractor cost - \$4,550 (\$175/pump-out x 26) plus water jetting

Loss of business because the toxic odor from the trap offends? Unfathomable.

So what is an operator to do?

No matter the size of the grease removal system, the “minimum” costs hover between 3 and 4 ½ grand a year while many towns try to transfer the costs of sewer maintenance to grease generating businesses. We may all be looking at the doubling or tripling of costs in the near future.

Many of the products on the market are caustic, adding to the contamination for employees and more havoc for facility pipes and sewer system stress.

THE TRANSFORMATION

Last year, we started testing a new, organic product called TSS which created a reaction that dramatically changed our trap into a drinkable pond. (I do not recommend this.) We have only cleaned our trap once in 6 months—for foreign debris. Our inspections indicate that the grease has been reduced to a trace and that there is no evidence of grease leaching into our plumbing lines leading to the sewers.

For almost a year, we have seen and not smelled a “green” product, with daily dosing into a drain leading to the trap..... remove the need to remove the cover of the trap.

For the first time, we have a closed grease removal system.

While I still do not understand why, we no longer have that overpowering odor from the basement permeating the dining room.

Now, we still log inspections for our local code official, but our managers are focused on managing the business instead of the trap.

Overall, the product does what it is designed to do by reducing the cost of grease removal with a green benefit.



GEORGE EBINGER
VICE CHAIRMAN
NJRA



NEW JERSEY RESTAURANT ASSOCIATION
126 W. STATE ST.
TRENTON, NJ 08608

OCTOBER 5, 2009

MR. JON ANESON

Jon,

In addition to Kitchen 233 and The Pour House, the ChopHouse and PJ Whelihan's of Haddonfield are part of the PJW Restaurant Group and all members of the NJRA.

Before assuming my duties as the Construction and Facilities Manager of PJW, I was a Regional Facilities Manager at Brinker International and Regional Facilities Manager at Denny's for many years and have sampled countless enzyme and bacteria formulations.

Enzyme injections are generally used to break up grease in grease removal systems before they are 1) pumped out or, 2) flushed out to the municipal sewer system.

Bacteria formulations are titrated for each system but do not maintain their efficacy in the plumbing lines leading to the sewers.

I have never seen any substance that can neutralize FOG and toxic gas odor in multiple grease removal systems that encompass grease traps, grease interceptors, lift stations, and subsurface sewage disposal systems that TSS not only does quickly but lastingly. In many conversations with my colleagues among facilities directors and managers across the country, nothing else has demonstrated the power of this product.

I included, in the testing site profiles, our pumping and water jetting costs to document the cost savings, which is the paramount concern for every operation in this economy. We, in the PJW Restaurant Group, conducted a comprehensive review of all operational expenses as part of our austerity program in response to the present-day abnormal economic pressures.

The PJW Restaurant Group is very active in the communities where we sell our wares and the good citizenship that we practice is reflected in our embrace of this green initiative that works better than other alternatives in the marketplace.

Thank you for including us in this study which proved once more the value of being part of the NJRA.

A handwritten signature in black ink, appearing to read "Ray McCausland", written over a horizontal line.

Ray McCausland
Construction and Facilities Manager
P JW Restaurant Group