

SAN DIEGO, CA, October 10, 2013 **/24-7PressRelease/** -- San Diego-Style Sombrero Mexican Food, the family-owned and operated fresh, quick-service Mexican restaurant with 16 San Diego locations, announced its newly implemented effort with Global Disposal, Inc and local non-profit Close the Loop SD to decrease its restaurant waste and re-use it in local farms across the county.

Earlier this year, New York City announced the Food Waste Challenge where 100 restaurants agreed to increase composting in an effort to reduce 75% of the city's solid waste.

"The measure in New York is inspiring to us out here on the West Coast, as we are typically viewed as the ones spearheading the 'green' movement," said Javier Correa Jr., COO of Sombrero Mexican Food. "With San Diego emerging in both the restaurant industry and sustainable farming practices, we've taken notice of what our locations can do to contribute to San Diego being the next region to implement similar efforts."

Global Disposal Inc (<http://globaldisposal.com/>) is a waste consulting company that promises to lower monthly bills by helping lower the amount of waste restaurants produce. The company educates restaurants on how to effectively and efficiently compost organic material, rather than disposing it as solid waste and facilitates the entire process.

Since the program's implementation in May, Global Disposal has picked up 700 gallons of waste a month from the Main St. Sombrero location. The impact the program has had on Sombrero's solid waste output, and the simplicity of the process for employees, has prompted Sombrero to consider the plan of expanding this practice to all 16 of its San Diego locations. If this practice is implemented across all stores, Sombrero Mexican Food will lower its overall solid waste by over 10,000 gallons a month.

Over the last few months, Global Disposal has been picking up green waste from the Main St. Sombrero location and transporting it to Close the Loop SD(<http://www.closingtheloopsd.com/>), a company dedicated to strengthening local agricultural economies by helping recycle reusable waste.

Close the Loop SD takes green waste from restaurants and works with local farmers to compost it. The farmers then use this compost to grow fruits and vegetables that ultimately end up back in local restaurants.

"The positive effects of this movement are wide spread, as San Diego County has the largest number of small farms of any county in the United States, alone," said Javier. "By providing compost waste and monetary compensation, Close the Loop SD is helping to maintain the economy of this agricultural community and is ultimately decreasing waste-removal costs immensely, saving restaurants money and resources."

For locations, menus and catering information, visit <http://www.sombreromex.com>, or call 619-668-1059.

About Sombrero Mexican Food

With a concept dating back to the late 60's, Sombrero Mexican Food has expanded its "San-Diego-style Mexican Food" to 20 locations throughout San Diego County, El Centro, Corona, Yuma, AZ; and O'Fallon, MO, since opening its first restaurant back in 1984. Family owned and operated by the Correa family, Sombrero Mexican Food uses top quality meats, produce, cheese, tortillas and spices to prepare each made-to-order menu item, daily, for its customers.

The food at Sombrero can be defined as Simple, Fresh, & Quality with the breakfast, lunch and dinner menu at Sombrero featuring staples like Angus Carne Asada, Fresh Made Guacamole, Hand Shredded Beef, Rolled Tacos made at each location, and of course, Sombrero's Classic Salsas to finish off your meal. Favorites include original recipes and authentic dishes, like Carne Asada Fries, Chile Rellenos, Authentic Tortas, freshly made tostadas and a "healthy dining menu" with multiple combination options. Sombrero Mexican Food is also a staple in the event catering industry, with menus for any guest size.

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