



OFFICIAL IMPACT REPORT

ANTIDÓTE DETROIT

2025 Waste Reduction Impact Report

Opening-Year Waste Reduction Impact Baseline

14628 E. Jefferson Ave., Detroit, MI 48215

Prepared for internal impact reporting, operating review, and external sustainability use

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Important Reporting Note

This report establishes Antidóte Detroit's opening-year 2025 waste-reduction baseline.

Management reports approximately 83 seats, about nine months of operation during 2025, five dinner service days per week, and one organics pickup per week. Because the restaurant opened during the year and did not operate a full twelve-month schedule, annual impact is intentionally much lower than IVY Kitchen + Cocktails.

Guest volume is modeled conservatively using approximately 18 covers on three lower-volume dinner days and 40 covers on two higher-volume dinner days per operating week. Across approximately 39 active weeks, this produces about 5,226 guest covers. Actual POS records should replace this planning pattern when available.

Executive Summary

Operating scale. Antidóte is modeled at 5,226 guest covers across approximately 195 dinner services during nine active months. Average modeled service volume is 26.8 covers, well below the restaurant's 83-seat capacity and consistent with an opening-year baseline.

Modeled impact. Applying 0.50 pound of food-related material per guest cover produces approximately 2,613 pounds (1.31 tons) of annual food-related material. Approximately 523 pounds are modeled as prevented from disposal or diverted from landfill, equal to a 20% opening-year diversion rate.

Environmental and financial estimate. The model produces approximately 0.49 MTCO₂e of comparative greenhouse-gas benefit and approximately \$392 in combined modeled protected-food and avoided-disposal value.

83 SEATS	5,226 OPENING COVERS	20% DIVERTED	39 PICKUPS
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2025 Impact Snapshot

Indicator	2025 Result	Basis
Seating capacity	83 seats	Management input
Operating period	Approx. 9 months	Opening-year input
Active weeks	39	9-month planning equivalent
Dinner services/week	5	Management input
Estimated dinner services	195	39 x 5
Modeled annual covers	5,226	Opening-year cover pattern
Average covers/service	26.8	Modeled
Organics pickups	39	1/week x 39 weeks
Food materials	2,613 lb / 1.31 tons	0.50 lb/cover
Prevented/diverted	523 lb	20% opening-year rate

Modeled GHG benefit	0.49 MTCO ₂ e	WARM-based comparison
Modeled annual value	\$392	Planning case

1. Organization and Opening-Year Context

Antidóte Detroit is an 83-seat Detroit restaurant that opened in 2025. Its first-year impact must be interpreted in the context of a shortened operating year, a five-day dinner schedule, developing sales history, evolving inventory pars, and new-kitchen production routines.

- Approximately nine active operating months during the calendar year.
- Five dinner services per week rather than a seven-day schedule.
- Lower opening-year seat utilization while the restaurant built awareness and repeat traffic.
- Developing purchasing, inventory, prep, and waste-control systems.
- One organics pickup per active operating week.

2. Report Scope, Data Classes, and Assumptions

Boundary Item	Definition
Reporting year	2025 opening year
Operating period	Approx. 9 months
Primary operating site	Antidóte Detroit, 14628 E. Jefferson Ave., Detroit
Seats	83
Dinner schedule	5 days/week
Active weeks	39
Organics schedule	1 pickup/week / 39 pickups
Food-material factor	0.50 lb per guest cover
Reporting status	Opening-year modeled baseline

Core Modeling Assumptions

ID	Assumption
A1	Antidóte operated approximately 39 active weeks during 2025.
A2	Dinner service occurred approximately five days per week.
A3	Three lower-volume service days are modeled at 18 covers each; two stronger service days at 40 covers each.
A4	Weekly modeled volume equals 134 covers and annual opening-year volume equals 5,226 covers.
A5	Food-related material is modeled at 0.50 lb per guest cover.
A6	Material disposition is modeled at 6% prevention, 1% reuse,

	13% organics diversion, and 80% landfill residual.
A7	One organics pickup occurs per active week.
A8	Financial results are planning estimates rather than verified accounting savings.

3. 2025 Operating Scale and Service Pattern

Service Pattern	Days/Week	Covers/Day	Covers/Week
Lower-volume dinner days	3	18	54
Higher-volume dinner days	2	40	80
TOTAL	5	-	134

The model produces approximately 134 covers per active week, 26.8 covers per dinner service, and 5,226 covers across the approximately nine-month opening period. At 83 seats, average modeled service utilization is about 32.3% of one full seating.

4. Modeled Food-Material Flow

Disposition	Share	Annual lb	Tons	lb/Cover
Source prevention	6.00%	157	0.08	0.030
Internal reuse	1.00%	26	0.01	0.005
Organics diversion	13.00%	340	0.17	0.065
Landfill residual	80.00%	2,090	1.05	0.400
TOTAL	100.00%	2,613	1.31	0.500

Approximately 523 pounds are modeled as prevented from disposal or diverted from landfill. Approximately 2,090 pounds remain in the residual stream. The 20% opening-year prevention/diversion rate is intentionally conservative and materially below IVY's more established 2025 operating model.

Organics Collection Performance

Measure	Result
Pickup frequency	1 per active week
Opening-year pickups	39
Modeled annual organics	340 lb
Average organics/pickup	8.7 lb

5. Monthly Modeled Results

Active Month	Covers	Food lb	Diverted lb	Landfill lb
April	470	235	47	188
May	523	261	52	209
June	575	287	57	230
July	627	314	63	251
August	627	314	63	251
September	575	287	57	230
October	575	287	57	230
November	575	287	57	230
December	679	340	68	272
TOTAL	5,226	2,613	523	2,090

6. Modeled Environmental Impact

The opening-year greenhouse-gas estimate uses the same high-level comparison factors used in the IVY report series so the two operations can be compared on a consistent methodological basis. Source prevention and internal reuse are modeled at 4.16 MTCO₂e avoided per short ton relative to landfill; organics diversion is modeled at 0.65 MTCO₂e avoided per short ton.

Activity	Tons	Benefit Factor	Modeled MTCO ₂ e
Source prevention	0.078	4.16	0.33
Internal reuse	0.013	4.16	0.05
Organics diversion	0.170	0.65	0.11
TOTAL	0.261	-	0.49

7. Modeled Financial and Operating Value

Scenario	Food \$/lb	Disposal \$/ton	Protected Food	Avoided Disposal	Total
Conservative	\$1.50	\$75	\$274	\$20	\$294
Planning Case	\$2.00	\$100	\$366	\$26	\$392
Upper Planning Range	\$2.50	\$125	\$457	\$33	\$490

The base planning case produces approximately \$392 in combined modeled annual value. The low result is appropriate for a restaurant that operated only nine months, at modest average cover levels, while establishing core systems.

8. Social and Operational Impact

Approximately 5,226 guest covers are represented in the 2025 opening-year model. Approximately 6 employees are modeled as participating directly or indirectly in inventory, prep, service, closing, and waste-handling procedures. This employee figure should be replaced with payroll and schedule records when available.

- Early establishment of inventory pars based on limited sales history.
- Small-batch production to reduce overproduction risk.
- Cross-utilization of ingredients where menu design permits.
- One weekly organics pickup during active operating weeks.
- Opening-year focus on tracking spoilage and adjusting purchasing quickly.

9. Comparison With IVY 2025

Indicator	Antidóte 2025	IVY 2025 / Context
Seats	83	IVY operating footprint includes broader service
Operating period	Approx. 9 months	IVY modeled full year
Service rhythm	5 dinner days/week	IVY modeled 7 days/week
Guest covers	5,226	25,584
Food materials	2,613 lb	12,792 lb
Diversion rate	20.00%	35.45%
Prevented/diverted	523 lb	4,535 lb
Organics pickups	39	104
Modeled GHG	0.49	4.13 MTCO ₂ e

Antidóte's smaller impact is intentional and appropriate. The restaurant had a shorter operating year, fewer service days, lower average utilization, and opening-year systems that were still being established.

10. Recommended 2026 Operating Priorities

- Pull 2025 POS covers by day of week and replace the opening-year cover assumptions.
- Establish weekly inventory counts and product-level variance review.
- Track spoilage, overproduction, prep waste, incorrect preparation, and guest returns separately.
- Weigh organics before the weekly pickup whenever possible.
- Use reservations and POS trends to set lower-volume and higher-volume prep pars.
- Review low-selling, single-use ingredients for menu cross-utilization or removal.
- Produce a monthly management impact snapshot covering covers, purchases, waste, organics, and landfill.

11. Information Needed to Convert Estimates to Verified Results

Information Item	Documentation Needed	Priority
Actual opening date	Business/POS records	High

Guest covers	POS exports by service date	High
Active service days	POS/calendar	High
Organics pickups	Records confirming 1 pickup/week	High
Organics weights	Scale or collection records	High
Purchasing	Vendor invoices	High
Inventory	Count sheets	High
Waste causes	Daily waste logs	High
Employee participation	Schedules/training records	Medium
Waste-hauling cost	Invoices	High

Conclusion

Antidóte Detroit's 2025 opening-year model represents approximately 5,226 guest covers across 195 dinner services, approximately 2,613 pounds of food-related material, and approximately 523 pounds prevented from disposal or diverted from landfill. The modeled prevention/diversion rate is 20%, with approximately 340 pounds assigned to organics diversion across 39 weekly pickups.

The environmental planning estimate is approximately 0.49 MTCO₂e, and the base modeled operating value is approximately \$392. The report is designed as a conservative opening-year baseline that can be strengthened with actual POS, inventory, scale, and pickup records in future reporting.

Appendix A: Calculation Register

Calculation	Formula	Result
Weekly covers	$3 \times 18 + 2 \times 40$	134
Opening-year covers	$134 \times 39 \text{ weeks}$	5,226
Dinner services	39×5	195
Food materials	$5,226 \times 0.50$	2,613 lb
Source prevention	$2,613 \times 6\%$	157 lb
Internal reuse	$2,613 \times 1\%$	26 lb
Organics diversion	$2,613 \times 13\%$	340 lb
Landfill residual	$2,613 \times 80\%$	2,090 lb
Opening-year pickups	$1 \times 39 \text{ active weeks}$	39
Organics per pickup	$340 / 39$	8.7 lb
Total modeled GHG	Combined pathway comparison	0.49 MTCO₂e
Planning-case value	Protected food x \$2 + diverted tons x \$100	\$392

Appendix B: Source and Method Register

Source	Use	Status
Management operating information	83 seats; 9 months; 5 dinner days/week; 1 pickup/week	Primary input
Opening-year cover pattern	18 covers x 3 lower-volume days; 40 x 2 stronger days	Planning assumption
0.50 lb/cover factor	Food-material estimate	Planning assumption
EPA WARM-based factors	Comparative GHG estimate	External methodology
POS records	Actual cover verification	Needed
Organics records	Pickup and weight verification	Needed
Purchasing/inventory records	Food and financial verification	Needed

Appendix C: 2026 Monthly Source Data Log

Month	Actual Covers	Prevented lb	Reused lb	Organics lb	Landfill lb
January					
February					
March					
April					
May					
June					
July					
August					
September					
October					
November					
December					
TOTAL					