



U.S. Chamber of Commerce
Foundation

CLEAR**COGS**

2026 Citizens Awards

Best Sustainability Program

2026 Finalist

2.90-4.48

tons of CO₂-equivalent emissions savings per location per month

Estimated in the fellowship report, depending on ingredient types. [1]

380 lbs

average monthly food waste prevention per location

Reported in the study summary across the customers analyzed. [1]

~\$4,000

monthly labor savings tied to overproduction

Reported by Don W. Bradley, Manhattan Bagel franchise owner, in his own account of using ClearCOGS. [2]

How ClearCOGS works

ClearCOGS provides decision intelligence for restaurant operations. It turns existing restaurant data into daily prep sheets, order guides and labor plans, helping teams reduce waste and protect margins.

About the environmental estimates

The 2024 study by McKenzie Huneke, completed during an Environmental Defense Fund Climate Corps fellowship at ClearCOGS, applies ReFED, WRAP and Hestia factors to customer data. It includes operating results and modeled scenarios. Emissions estimates assume landfill disposal; results vary by ingredient, operation and surplus-food destination. Figures describe the study, not a guaranteed result for every restaurant.

[1] [Read the emissions report](#) | [2] [Read the operator account](#) | [Official finalists](#)