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GREEN SEAL™ STANDARD FOR

RESTAURANTS AND FOOD SERVICES

**FIRST EDITION
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GREEN SEAL™

Green Seal is a non-profit organization whose mission is to use science-based programs to empower consumers, purchasers, and companies to create a more sustainable world. Green Seal sets leadership standards that aim to reduce, to the extent technologically and economically feasible, the environmental, health, and social impacts throughout the life-cycle of products, services, and companies. The standards may be used for conformity assessment, purchaser specifications, and public education.

Green Seal offers certification of products, services, and companies in conformance with its standards. For additional information on Green Seal or any of its programs, contact:

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GREEN SEAL™ STANDARD FOR
RESTAURANTS AND FOOD SERVICES (GS-46)

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List of Acronyms and Terms

ARI. Air-Conditioning and Refrigeration Institute
BTU. British Thermal Units
CEE. Consortium for Energy Efficiency
CFC. Chlorofluorocarbon
CFL. Compact Fluorescent Lamp
CHPS. Collaborative for High Performance Schools
CRI. Carpet and Rug Institute
DOE. United States Department of Energy
ENERGY STAR. A joint United States Environmental Protection Agency and the United States
       Department of Energy program aimed to help save money and protect the environment
       through energy efficient products and practices.
EPA. United States Environmental Protection Agency
EPEAT. Electronic Products Environmental Assessment Tool
EUI. Energy Use Intensity
GHG. Greenhouse Gas
GPF. Gallon Per Flush
GPM. Gallon Per Minute
GREENGUARD. The certification program run by the GREENGUARD Environmental
       Institute as an industry-independent, third-party testing program for low-emitting products and
       materials.
HVAC. Heating, ventilation and air conditioning
IEEE. Iinstitute of Electrical and Electronics Engineers
IPM. Integrated Pest Management
ISO. International Organization of Standardization
LEED. United States Green Building Council's Leadership in Energy and Environmental Design
       Certification, applies for new construction projects or existing buildings.
MPG. Miles Per Gallon
MSC. Marine Stewardship Council
PG&E. Pacific Gas and Electric Company
SCS. Scientific Certification Systems
USDA. United States Department of Agriculture

GREEN SEAL^{TM} STANDARD FOR
RESTAURANTS AND FOOD SERVICES (GS-46)

1.0 SCOPE

This standard establishes environmental requirements for restaurants and food service operations that have been operating for at least three months whose primary business is preparing and serving food to the general public or private consumers. This includes full-service, limited-service, non-commercial, and catering operations. Lodging property food services are included in this standard. This standard does not include bars, vending, grocery stores, or convenience stores.

Each criterion applies to all operations, including full-service, limited-service, non-commercial, and catering, except where specifically noted. Some criteria state "where applies" and are not required when a criterion, mandatory or option, is not relevant (e.g., the Responsible Seafood requirement does not need to be met by operations that do not serve seafood) or it is not under the control of the operation such as when the operation runs in a leased or rented facility. Where a criterion conflicts with local code or regulations, the latter takes precedence.

There are three certification levels achievable in this standard: bronze, silver, and gold. The three levels are sequential and not all criteria are required for all levels. Each subsequent level (e.g., bronze to silver) assumes the requirements for the previous level in addition to the requirements outlined for its own level. For example, silver includes all bronze criteria plus the silver requirements. If criteria overlap for different levels (i.e., silver and bronze criteria) the stricter requirement is applied if the operation wishes to obtain the higher certification level. Bronze only needs to complete the mandatory requirements. Silver and gold must complete additional requirements noted in the standard.

2.0 DEFINITIONS

Agricultural Residue. Material remaining from a plant after it was used to produce food or fiber.

All-You-Care-To-Eat Operations. Operations where the customer pays a single fee which allows them to select from a range of food options in whatever quantities desired. This type of restaurant often includes cafeteria-style serving equipment allowing patrons to select from food and drink items on display in a continuous cafeteria line.

Alternatively-Fueled Vehicle. A vehicle that runs predominantly or exclusively on compressed natural gas, biodiesel from recycled vegetable oil, or electrically-generated power as demonstrated by fuel purchase records and mileage records for the vehicle(s). Gasoline purchases for the vehicle(s) shall not exceed the amount required to drive the vehicle(s) 15% of the miles driven annually.

Animal-Based Food. Meat, dairy (e.g., milk, cheese), and eggs.

Carbon Offsets. Projects or processes that reduce carbon dioxide (CO_2) emissions, or equivalents, that are developed and/or certified by a third-party certification program (see Appendix B for examples of programs). A successful project is issued credits for its CO_2 reduction (usually one credit equals one ton of abated CO_2) and these credits can be purchased by an individual or restaurant to help mitigate or offset the individual's or restaurant's own greenhouse gas emissions.

Catering. Establishments primarily engaged in providing event-based food services on or offsite, and usually involve either plated or buffet style service.

Compostable. Food or other organic material capable of undergoing biological decomposition in a compost site, such that the material (i.e., feedstock) is not visually distinguishable and breaks down to carbon dioxide, water, inorganic compounds, and biomass, at a rate consistent with known compostable materials. Non-food products claiming to be compostable shall be certified as such by a third-party certification program (see Appendix B for examples of programs).

Cost-Effective. The least cost alternative means for achieving the same stream of benefits for a given objective. Producing positive results in proportion to the expenditure of resources (e.g., time, money, materials) and having a return on investment period acceptable to the operation (e.g., three to five years).

Direct Business. Aspects of the operation that provide greater than 50% of the revenue.

Directly-Purchased. The transaction of procuring food at the farm or farmer's market, or other means where there is no intermediary party needed for the transaction, and the food travels less than 200 miles to the operation. Multiple-component processed food (e.g., tomato sauce) must include at least 75% of the components (by weight) produced and processed from less than 200 miles to the operation.

Efficient Transport. Distribution of products either with alternatively-fueled vehicles, fuel-efficient vehicles, hybrid-electric vehicles, or an EPA SmartWay partner.

Energy-Efficient Appliances. This includes appliances, but not limited to, that are ENERGY STAR qualified (e.g., fryers, steamers, ice machines, holding cabinets, dishwashers, solid door refrigerators and freezers, or ceiling fans that currently earn the ENERGY STAR) or appliances that meet the energy efficiency outlined by PG&E Food Service Technology Center (e.g., ovens), Consortium for Energy Efficiency, or equivalent. Appendix C provides examples of energy-efficient appliances.

Energy-Efficient Lighting. Bulbs that provide high luminous efficacy (e.g., 50 lumens per

watt), high average rated life (e.g., 10,000 hours for CFL retrofits, 25,000 hours for LED-based fixtures), and a minimum color rendering index of 80. This includes, but is not limited to, ENERGY STAR qualified and Green Seal certified lights. Appendix D provides examples of energy-efficient lights.

Environmentally-Preferable. A product or service certified as such by a Type 1 (i.e., third-party) environmental label that was developed in accordance with the ISO 14024 Environmental Labeling Standard. Alternatively, a product or service may be designated as environmentally preferable by an established and legitimate nationally-recognized third-party certification program developed with the purpose of identifying environmentally preferable products. The program must not have any financial interest or stake in sales of the product or service, or other conflict of interest. The standard must be appropriate, meaningful, and based on the product's life cycle with consideration of human health and safety, ecological toxicity, other environmental impacts, and resource conservation. Product criteria must be publically available, developed with stakeholder input, and distinguish market leadership for that product category. Certification must be completed by a third party, include site inspections, and have a monitoring program to verify ongoing compliance. Examples of programs that meet this definition are included in Appendix A.

Employees. Paid part-time and full-time help: does not include contractors or volunteers.

Food. Edible items (e.g., meals, snacks, dessert) and beverages, including, but not limited to, carbonated beverages, bottled water, flavored water, and alcoholic beverages.

Food Service. All establishments, types of businesses, and services that prepare and serve food away from a patron's home. This includes full-service, limited-service, non-commercial, and catering operations.

Forecasting. The process of using historical data to estimate future needs. This is done to determine precise purchasing, production, and labor needs, reducing waste and costs.

Fuel-Efficient Vehicle. A vehicle performing in the top 25% in fuel economy (mpg) for its specific vehicle class according to the DOE/EPA Fuel Economy Guide.

Full-Service Operations. Establishments that sell food and service (with wait staff) to customers at tables, counters or booths on the premises; includes casual, theme, family dining, and fine dining restaurants, as well as the take-out service from these establishments.

Greenhouse Gas (GHG). Gases that trap heat in the atmosphere, including carbon dioxide, methane, nitrous oxide, sulfur hexafluoride, hydrofluorocarbons, perfluorocarbons, chlorofluorocarbons, and ozone.

Humanely-Raised. Food products originating from animals that were raised with their welfare and the safe production of food products in mind. The animals are not fed antibiotics, growth hormones, or feed enhancement; the animals are not confined; and the animals have free access to fresh food and water. Examples of programs that meet this definition are included in Appendix B.

Hybrid-Electric Vehicle. A vehicle that runs on a combination of electrically-generated power and gasoline.

Integrated Pest Management (IPM). The use of the least toxic chemical pesticides and minimum-use of chemicals to eradicate pests; chemicals used only in the challenged locations and only for targeted pest species.

Intermediary Party. A broker or distributing company that coordinates most levels of procurement for a food service operation such that the food service operation has limited to no interaction with the food producer/processer. This does not include delivery services or other means that provide efficient transport or consolidated deliveries of products, provided there remains direct interaction between the producer/processor and food service operation.

Limited-Service Operations. Establishments whose patrons generally order or select items and pay before eating. Food and drink may be consumed on premises, taken out, or delivered to customers' locations. This segment consists of fast-food, quick-service, fast-casual, cafeterias, and buffets.

Locally Packaged. Ready-to-drink beverages prepared and packaged by businesses with cultural ties to the geographic region of the food service operation. The packaged beverages are transported no more than 100 miles to the operation.

Low-Emitting. Products that have been tested and meet or exceed applicable product emissions standards (such as CHPS) through a third-party certification program or an independent laboratory (e.g., GREENGUARD, SCS, CRI).

Meat. Fish, poultry, pork, lamb, beef, and other foods derived from animal flesh.

Menu. List of items available for selection by a customer.

Merchandising. Displaying products or items for sale and viewable by the customer.

Non-Commercial Operations. Establishments where food is prepared/served as an adjunct, supportive service to the primary purpose of the establishment. Payment may, or may not, be made for this service by its customers. These include such operations as schools, colleges/universities, military, hospitality, hospitals, continuous care facilities, airline food service, train and boat food service, and penal facilities.

Operation. A food service business including, but not limited to full-service operations, limited-service operations, catering, and non-commercial establishments.

Organic. Contains at least 95 and 100% USDA certified organic ingredients, as defined by the USDA National Organic Program.

Post-Consumer Material. Material that would otherwise be destined for solid waste disposal, having served its intended use. Post-consumer material does not include materials and by-products

generated from, and commonly reused within, an original manufacturing and fabrication process.

Post-Consumer Waste. Items discarded by customers, including food after it was sold or served and used service ware and packaging.

Potable Water. Water that is suitable for drinking: meets or exceeds applicable water quality regulations.

Pre-Consumer Waste. Items discarded by staff within the control of the foodservice operator. This includes all waste in the back of the house such as overproduction, trim waste, expiration, spoilage, overcooked items, contaminated items, dropped items, packaging, and supplies. This also includes all waste in the front of the house that has remained under the control and custody of the foodservice operator, including items on cafeteria stations such as salad bars, steam wells, self-serve deli stations, mis-ordered product (e.g., erroneous grill orders never served), expired grab-and-go items, packaging, and unused service ware. Leftover catering items would be pre-consumer waste if they remain on the catering line and have not been received by an individual customer.

Priority Food Purchases. The largest purchases, based on cost, in all main food categories (e.g., produce, meat, fish, dry goods, etc.), or other acceptable means of determining the best investment of effort. This should comprise at least 50% of total food purchases.

Processed Chlorine Free. Recycled or recovered-content in which chlorine or chlorine-containing compounds are not used in any of the processing streams during the manufacturing and converting of the products.

Rapidly Renewable. Material from plants that are typically harvested within a 10-year or shorter cycle.

Raised Without Antibiotics. The use of non-therapeutic antibiotics and the feeding of antibiotics were not practiced in raising the animals, with documented evidence.

Recovered Material. Material that has been recovered or diverted from waste generated by a manufacturing process. Recovered material may include post-consumer material, cuttings, trimmings, obsolete inventories, and rejected unused stock, but does not include material capable of being re-used within the process that generated it.

Red Meat. The flesh from ruminant mammals, namely cattle.

Remanufactured. Products that have been completely disassembled; parts inspected, cleaned, repaired or replaced; then reassembled and refinished to "like-new" conditions.

Renewable Energy. Energy from non-depleting sources and derived from natural processes that are replenished indefinitely, including wind, solar, water, geothermal, and biofuels.

Renewable Energy Certificates. Units of renewable energy that are purchased from a third-party certification program (see Appendix B for examples) and are not sold more than once or

claimed by more than one party.

Seasonal. Food that is produced within the normal growing cycle of the operation's agricultural geographic location (e.g., excludes hot house production) and within 200 miles of the operation.

Self-Serve. Operations that allow the consumers to portion out their food selections.

Socially-Preferable. A product certified as such by a third-party certification program that verifies that the product was produced in a manner that protects worker health and safety, worker compensation, and trade capacity of all sizes of farm operations (see Appendix B for examples).

Solid Waste. Material that is discarded and not donated or composted, such as packaging, supplies, and equipment.

Third-Party Certification Program. A program without any financial interest or stake in the sales of the product or service being certified, or other conflict of interest. There must be a standard to base the certification from and the standard must be appropriate and meaningful for its intended purpose. The standard must be publically available and developed with stakeholder input. Certification to the standard must be completed by an independent party (i.e. not the product company), include site inspections, where applies, and have a monitoring program to verify ongoing compliance. Examples of some programs are included in Appendices A and B.

Transport Packaging. Packaging used to carry food from the operation to another location. This includes packages in direct contact with the food such as trays or bowls and packages used to carry such items like totes and bags.

Trim Waste. The inedible portion of a food item removed prior to serving.

Vegan. Food that does not contain any animal-based products.

Vegetarian. Food that does not contain meat.

Waste. All discarded material including recyclable material, compostable material, food for donation, and material sent to the landfill.

Yield Test. A comparison of anticipated edible portions versus actual edible portions (after trimming of unused/unusable elements). Yield tests are conducted to determine trim waste efficiency levels and compared to published levels in the Chef's Book of Formulas, Yields, and Sizes by Arno Schmidt and published by Wiley.

3.0 ENVIRONMENTAL PERFORMANCE REQUIREMENTS

Mandatory: Requirements that must be completed for the corresponding level of achievement outlined in the criterion noted by the reference number (e.g., 3.1.1). Bronze only needs to complete the mandatory requirements (and only at the Bronze level, where so indicated).

Options: Silver and Gold certification requires the completion of the mandatory requirements (at the Silver and Gold levels, where so indicated) and the specified number of requirement options. *The innovation category provides credit for other initiatives and leadership methods not specified or covered elsewhere by other requirements.*

3.1 Responsible Food Purchases.

Mandatory	3.1.1 Total Food Purchases 3.1.2 Animal-Based Food Purchases 3.1.3 Responsible Seafood Purchases 3.1.4 Responsible Coffee Purchases
SILVER requires meeting at least TWO of the criteria from the options listed. *GOLD requires meeting at least THREE of the criteria from the options listed.*	
Options	3.1.5 Animal-Based Food Purchases or Vegetarian/Vegan Menu 3.1.6 Socially-Preferable Food Purchases 3.1.7 Efficiently-Distributed Food 3.1.8 Seasonal Food 3.1.9 Total Food Purchases 3.1.10 Food Innovation

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3.1.1 Total Food Purchases - *Mandatory***.** The portion of total food purchases, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, that is either organic or environmentally-preferable (see Appendix A), or a combination thereof, shall be:

BRONZE	SILVER	GOLD
25%	50%	80%

Food that is directly-purchased and not certified by the programs outlined in Appendix A, but is produced in an equivalent means to organic or environmentally-preferable, may qualify for up to half of the required purchases when appropriate documentation/attestation is provided for review.

3.1.2 Animal-Based Food Purchases, *Where Applies - Mandatory*. The percent of the total animal-based food purchases, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, shall be:

BRONZE	SILVER	GOLD
• Demonstrated and attested to be 25% raised without antibiotics	• Demonstrated and attested to be 50% raised without antibiotics, and • Demonstrate a 15% reduction in red meat, normalized for sales volume[1]	• Demonstrated and attested to be 80% raised without antibiotics, and • Demonstrate a 25% reduction in red meat, normalized for sales volume[1]

3.1.3 Responsible Seafood Purchases, *Where Applies - Mandatory*. All fish and seafood purchased, over a minimum of the last 3 months and up to the last 12 months, shall be:

BRONZE	SILVER	GOLD
Not on the Monterey Bay Seafood Watch "AVOID" web list; Nor score RED (1.39 or less) on the Blue Ocean Institute's Guide to Ocean Friendly Seafood.	On the Monterey Bay Seafood GREEN web list; Or score GREEN (2.6 or higher) on the Blue Ocean Institute's Guide to Ocean Friendly Seafood.	

Environmentally-preferable food, such as that certified by MSC, and food that adheres to the farmed shrimp and farmed salmon purchasing policies designed by Environmental Defense Fund is permitted.

3.1.4 Responsible Coffee Purchases - *Mandatory*. The amount of coffee purchased, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, either organic, environmentally-preferable (see Appendix A), or socially-preferable (see Appendix B) shall be:

BRONZE	SILVER	GOLD
50%	100%	

Directly-purchased coffee that is not certified by the programs outlined in Appendix A and B but produced in an equivalent means to organic, environmentally-preferable, or socially-preferable may qualify for up to half of the required purchases when appropriate documentation/attestation is provided for review.

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[1] For operations that serve red meat and compared to a baseline that was no less than one year ago and no greater than three years ago.

3.1.5 Animal-Based Food Purchases or Vegetarian/Vegan Menu, *Option*. The percentage of total animal-based food purchases, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, that is either humanely-raised (see Appendix B), organic, environmentally-preferable (see Appendix A), or a combination thereof shall be:

BRONZE	SILVER	GOLD
No requirement	50% of total animal-based food purchases; Or the menu shall not include red meat products[2].	80% of total animal-based food purchases; Or the menu shall be vegetarian or vegan[2].

3.1.6 Socially-Preferable Food Purchases - *Option*. The percentage of total food purchases, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, that is either socially-preferable (see Appendix B), or directly-purchased and not certified but attested to be equivalent:

BRONZE	SILVER	GOLD
No requirement	25%	50%

3.1.7 Efficiently-Distributed Food - *Option*. The operation shall document the distance, in miles, and mode of transportation from the site of production to the operation for priority food purchases, to the extent possible, and:

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	None of the priority food shall be transported by air, where feasible.	At least 50% of the total food is transported to the operation in alternatively-fueled vehicles, fuel-efficient vehicles, or by EPA SmartWay Partners.

3.1.8 Seasonal Food - *Option*. The percent of total food purchases, based on cost averaged over the last 3 months and up to the last 12 months, that is seasonal food shall be:

BRONZE	SILVER	GOLD
No requirement	25%	50%

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[2] Where a comparable operation typically includes meat or animal-based food.

3.1.9 Total Food Purchases - *Option*. The portion of total food purchases, based on cost averaged over a minimum of the last 3 months and up to the last 12 months, that is either organic or environmentally-preferable (see Appendix A), or a combination thereof, shall be:

BRONZE	SILVER	GOLD
No requirement	80%	95%

Food that is directly-purchased and not certified by the programs outlined in Appendix A, but is produced in an equivalent means to organic or environmentally-preferable may qualify for up to half of the required purchases when appropriate documentation/attestation is provided for review.

3.1.10 Food Innovation – *Option*.

BRONZE	SILVER	GOLD
No requirement	Initiative supporting one of the following objectives: 1) source responsible food options, 2) reduce GHG impact of food purchased, 3) support local agriculture, or 4) support customer dietary health and wellness.	

3.2 Energy Conservation and Management.

Mandatory	3.2.1 Energy Management Plan 3.2.2 Energy Use and Conservation Tracking 3.2.3 Energy Conservation Performance 3.2.4 Energy Conservation Maintenance Checklist 3.2.5 Climate Control 3.3.6 Lighting Controls 3.2.7 Refrigerants
SILVER requires meeting at least TWO of the criteria from the options listed. *GOLD requires meeting at least THREE of the criteria from the options listed.*	
Options	3.2.8 Refrigerators and Freezers 3.2.9 Energy-Efficient Appliances 3.2.10 Energy-Efficient Lighting 3.2.11 Ventilation Hoods 3.2.12 Energy-Efficient Building 3.2.13 Renewable Energy 3.2.14 Zero GHG 3.2.15 Energy Conservation Performance 3.2.16 Energy Innovation

3.2.1 Energy Management Plan - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have a documented energy management plan with goals for energy conservation, an action plan to meet the goals, documented monitoring of progress against the goals, and an operating plan to support the goals (including start-up and shutdown schedule for lights, equipment, and other energy-consuming items).		

3.2.2 Energy Use and Conservation Tracking - *Mandatory*.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the bronze requirements plus:
Monitor energy bills monthly with the ENERGY STAR portfolio manager[3] or an equivalent energy management or documentation system (e.g., utility's software or Excel spreadsheet) that: tracks utilization, EUI (e.g., BTU/sq ft), and costs; benchmarks these factors relative to past performance (normalized for sales volume); and determines percent improvement or energy savings.	Conduct an annual energy audit that includes, but not limited to, an inventory, evaluation, and inspection of energy use and energy loss from equipment, lighting, and building envelope.	

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[3]Portfolio Manager is a free web application developed by the EPA and offers a way for restaurants to track their weather-normalized energy and water use. Portfolio Manager allows certain commercial buildings (e.g., office buildings, warehouses) to obtain an ENERGY STAR label; restaurants are not eligible for this label, but Portfolio Manager can still be a very useful tool for restaurants to track energy and water use.

3.2.3 Energy Conservation Performance - *Mandatory*. Energy conservation measures shall achieve the following, normalized for sales volume:

BRONZE	SILVER	GOLD
A 7% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 15% better than the applicable national EUI average (refer to ENERGY STAR's national average table).	A 10% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 20% better than the applicable national EUI average (refer to ENERGY STAR's national average table).	A 15% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 30% better than the applicable national EUI average (refer to ENERGY STAR's national average table).

Renewable energy directly used on-site, but not including renewable energy certificates, may be considered an energy conservation measure and counted toward the above requirement.

3.2.4 Energy Conservation Maintenance Checklist - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have a maintenance checklist and records of inspections for lighting, equipment, and other energy-consuming items that includes at least the following: - The operation shall perform and document manufacturer recommended maintenance to appliances to ensure all equipment is functioning properly and maintaining energy efficiency levels, including an air balance for the kitchen exhaust system. - Clean lighting fixtures, diffusers, and lamps monthly. Unused ballasts in delamped fixtures shall be disconnected. - Cracked or worn refrigerator and freezer door gaskets and strip curtains that allow air transmission shall be replaced and doors shall be aligned. - Clean permanent filters with mild detergents and change replaceable filters according to manufacturer guidelines. - Check HVAC system each year for coolant and air leaks, clogs, and obstructions of air intake and vents. - Keep HVAC condenser coils free of dust and lint and evaporator coils free of excess frost. - Hot water heaters set in accordance with the minimum or recommended supply temperature for the facility's dish machines. In the absence of a dish machine, water temperature shall be set in accordance with minimum health code requirements. - Monitor refrigerator and freezer temperatures.		

3.2.5 Climate Control - *Mandatory*.

BRONZE	SILVER	GOLD
A programmable thermostat shall be used and set back at night and at other non-operating hours to cool at 85°F and heat at 62°F.		

3.2.6 Lighting Controls - *Mandatory*.

BRONZE	SILVER	GOLD: Meet the bronze requirements plus:
Whenever possible, lighting controls shall be used such as vacancy sensors, bypass/delay timers, or time clocks in low occupancy areas such as walk-ins, closets, office, and restrooms.		Where applies, daylight dimming systems or manual dimmable ballasts shall be used so that the lights turn off automatically when daylight is sufficient including areas where daylight is available in regularly occupied spaces within 15 feet of windows or skylights.

3.2.7 Refrigerants - *Mandatory*.

BRONZE	SILVER	GOLD
No requirement.	All new and replacement equipment shall not use CFC-based refrigerants.	

3.2.8 Refrigerators and Freezers - *Option*.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	• Walk-in refrigerator and freezer doors shall have plastic strip curtains. • Refrigeration cold suction lines and hot water storage tanks shall be insulated with minimum of R-13 unless insulation does not fit in space provided.	• Walk-in refrigerator and freezer doors shall have either open-door buzzers or automatic door closers. • An automated temperature monitoring system for refrigerators and freezers that is frequently monitored.

3.2.9 Energy-Efficient Appliances - *Option*. The operation shall have:

BRONZE	SILVER	GOLD
No requirement	20% of its energy-efficient qualified kitchen appliance options (see Appendix C) as energy-efficient, including at least two used on most days of business; such as one energy-efficient appliance used during regular operation.	• 50% of its energy-efficient qualified kitchen appliance options (see Appendix C) as energy-efficient, including at least four used on most days of business; such as two energy-efficient appliances used during regular operation, and • Turn pilot light on only during equipment use.

3.2.10 Energy-Efficient Lighting - *Option*. The operation shall have:

BRONZE	SILVER	GOLD
No requirement	Energy-efficient lighting (see Appendix D) shall be used in areas where lights are on for 4+ hours (e.g., exit signs, kitchen, seating area, restrooms, staff offices, etc.). Specialty light fixtures (e.g., display or accent lighting) may be exempt from this requirement if compatible options are not available. T-12 fluorescent lighting shall not be used.	

3.2.11 Ventilation Hoods - *Option*. Kitchen ventilation hoods shall be:

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	Efficiently designed, such as switches for different stations, variable-speed controls, front lip, and side-panels.	Demand control.

3.2.12 Energy-Efficient Building – *Option*.

BRONZE	SILVER	GOLD
No requirement	The direct business function is in an environmentally-preferable building or an ENERGY STAR qualified building.	

3.2.13 Renewable Energy - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation uses renewable energy, not including any renewable energy certificates, for at least 20% of its direct energy needs; alternatively, the operation is a member of the Center for Resource Solutions' Green-e Marketplace and using renewable energy, not including renewable energy certificates.	

3.2.14 Zero GHG - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation achieves zero greenhouse gas emissions for its direct business energy use and vehicle fuel use, with proven partnerships and/or through carbon offsets (e.g., Certified CarbonFund Carbon-Free Partner). In addition, the operation has an active program to reduce its carbon footprint through emissions reductions (by at least 5% annually), not including carbon offsets.	

3.2.15 Energy Conservation Performance - *Option*. Energy conservation measures shall achieve the following, normalized for sales volume:

BRONZE	SILVER	GOLD
No requirement	A 15% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 30% better than the appropriate national EUI average (refer to ENERGY STAR's national average table).	A 20% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 40% better than the appropriate national EUI average (refer to ENERGY STAR's national average table).

Renewable energy directly used on-site, but not including renewable energy certificates, may be

considered an energy conservation measure and counted toward the above requirement.

3.2.16 Energy Innovation - *Option*.

BRONZE	SILVER	GOLD
No requirement	Initiative supporting one of the following objectives: 1) conserve energy, 2) source renewable energy, or 3) reduce GHG impact.	

3.3 Water Conservation and Management.

Mandatory	3.3.1 Water Management Plan 3.3.2 Water Use Tracking 3.3.3 Water Conservation Checklist 3.3.4 Water-Efficiency
SILVER requires meeting at least TWO of the criteria from the options listed. *GOLD requires meeting at least THREE of the criteria from the options listed.*	
Options	3.3.5 Restroom Water Efficiency 3.3.6 Kitchen Water Efficiency 3.3.7 Water Controls 3.3.8 Water Conservation Performance 3.3.9 Water Recycling 3.3.10 Water Innovation

3.3.1 Water Management Plan - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have a water management plan with goals and an action plan for water conservation to meet the goals, documented monitoring of progress against the goals, and an operating plan to support the goals.		

3.3.2 Water Use Tracking - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall monitor water bills monthly with the ENERGY STAR portfolio manager[4] or an equivalent utility management or documentation system (e.g., utility's software or Excel spreadsheet) that tracks utilization and costs, benchmarks these factors relative to past performance (normalized to sales volume), and determines percent improvement or savings.		

3.3.3 Water Conservation Checklist - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have a water conservation checklist and records of inspections that include at least the following: • Turn off faucets not in use. • Regularly check for and repair all leaks. • Maintain toilets and urinals. • For full-service operations, serve customers drinking water and refill drinking water only upon request. • Do not use running water to melt ice in sinks. • Hand-scrape dishes before loading into dishwasher. • Use 1.6 gpm or less pre-rinse spray valve. • Operate dishwashers when full, whenever possible. • Use dry floor and outdoor cleaning methods, followed by damp mopping, rather than spraying or hosing with water. • Dishwasher temperature shall be set to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system used.		

3.3.4 Water-Efficiency - *Mandatory*.
The operation shall have water fixtures that meet the specifications outlined below. Any existing toilets and urinals that exceed the required pressure or flow rates shall be on a schedule for replacement within two years. An exception is permitted if the plumbing infrastructure will not adequately function with lower flow rates.

BRONZE	SILVER	GOLD:
• 2.2 gpm or less for kitchen faucet • 0.5 gpm or less for lavatory faucet • 1.6 gpf or less for toilets		

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[4]Portfolio Manager is a free web application developed by the EPA and offers a way for restaurants to track their weather-normalized energy and water use. Portfolio Manager allows certain commercial buildings (e.g., office buildings, warehouses) to obtain an ENERGY STAR label; restaurants are not eligible for this label, but Portfolio Manager can still be a very useful tool for restaurants to track energy and water use.

• 1.0 gallon or less or waterless for urinals

3.3.5 Restroom Water-Efficiency - *Option*. The operation shall have water fixtures that meet the specifications:

BRONZE	SILVER	GOLD
No requirement.	Dual flush toilets (e.g., 1.6/0.8 gpf) or other fixture with 1.28 gpf or better.	

3.3.6 Kitchen Water-Efficiency - *Option*. The operation shall have water fixtures and appliances that meet the specifications:

BRONZE	SILVER	GOLD
No requirement.	• 1.28 gpm or less for spray valve • 1.5 gpm or less for kitchen faucet • ENERGY STAR dishwasher and ice maker, or equivalent, if available (Note: ENERGY STAR does not currently address conveyor machines).	

3.3.7 Water Controls - *Option*.

BRONZE	SILVER	GOLD
No requirement.	The operation shall have hands-free taps (electronic or foot peddle operated) or sensors for all hand and kitchen sinks, an exception is permitted for spray valve-operated faucets.	

3.3.8 Water Conservation Performance - *Option*. Water conservation measures shall achieve:

BRONZE	SILVER	GOLD
No requirement	A 10% improvement from baseline (no less than one year ago, no greater than 3 years ago), as described in 3.3.2.	A 20% improvement from baseline (no less than one year ago, no greater than 3 years ago), as described in 3.3.2.

3.3.9 Water Recycling - *Option*.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	Rainwater is collected on-site and used for allowed non-potable water needs.	Facility water is recycled on-site and used for allowed non-potable water needs.

3.3.10 Water Innovation - *Option*.

BRONZE	SILVER	GOLD
No requirement	Initiative supporting one of the following objectives: 1) conserve water, or 2) reduce water footprint.	

3.4 Waste Reduction and Management.

Mandatory	3.4.1 Waste Reduction and Management Plan 3.4.2 Total Waste Audit 3.4.3 Total Waste Reduction 3.4.4 Total Waste Diversion 3.4.5 Food Donations 3.4.6 Fat, Oil, and Grease Recycling 3.4.7 Composting 3.4.8 Solid Waste Recycling 3.4.9 Disposable Products 3.4.10 Packaged Water
SILVER requires meeting at least TWO of the criteria from the options listed. *GOLD requires meeting at least THREE of the criteria from the options listed.*	
Options	3.4.11 Food Merchandising 3.4.12 Disposable Food Service Products 3.4.13 On-Site Waste Conversion 3.4.14 On-Site Waste Processing 3.4.15 Ongoing Pre-Consumer Waste Monitoring 3.4.16 Reusable Service Ware 3.4.17 Hand Drying 3.4.18 Reusable Take-Out Containers 3.4.19 Waste Performance 3.4.20 Waste Innovation

3.4.1 Waste Reduction and Management Plan - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have a documented waste management plan with goals for waste reduction, an action plan to meet the goals, documented monitoring of progress against the goals, and an operating plan to support the goals (including forecasting, production records, yield testing, inventory management, alternate uses of food inventory, and reusable service ware).		

3.4.2 Total Waste Audit - *Mandatory*.
The operation shall track total waste, including both pre-consumer waste and post-consumer waste, normalized to sales volume. The operation shall maintain records on amount (e.g., pounds) and type (e.g., food, recyclable material, solid waste, etc.) over a period of at least three days of normal operations; tracking shall be conducted at the following frequency:

BRONZE	SILVER	GOLD
Pre-consumer at least quarterly and post-consumer at least annually.	Pre-consumer waste at least monthly and post-consumer at least quarterly.	

Post-consumer waste not in facility does not need to be counted, such as when the consumer takes the food out of the facility to eat it or for drop-off catering services.

3.4.3 Total Waste Reduction - *Mandatory*.

BRONZE	SILVER: Meet the bronze requirement plus:	GOLD: Meet the bronze requirement plus:
The waste plan in 3.4.1 shall include priority for waste reduction, above other goals.	The operations shall demonstrate total waste reduction, normalized for sales volume, by comparing the most recent audit from 3.4.2 to the baseline. The baseline shall be the beginning amount of waste after the first audit or, if audits have been conducted for more than one year, the waste level no greater than 3 years ago.	

3.4.4 Total Waste Diversion - *Mandatory*.
The operation shall divert the following percent of total operational waste (excluding construction or renovation material) from the landfill based on the most recent waste audit conducted during normal operations according to 3.4.2:

BRONZE	SILVER	GOLD
40%	70%	90%

3.4.5 Food Donations - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall research and document local food donation options. Where available, food donations shall be done on a regular basis, and recorded. Operations shall have a documented policy of what food can be safely donated, to which facilities, and how. Priority shall be to donations for human consumption (not including employee meals), followed by animal feed. Food that can be donated should not be composted or sent to the landfill.		

3.4.6 Fat, Oils, and Grease Recycling - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall research and document local fat, oil, and grease recycling options. Where available, used frying oil and oil from grease recovery devices shall be recycled with proven partnerships for using the oil for biodiesel production or other means of replacing fossil fuel use.		

3.4.7 Composting - *Mandatory*. The operation shall research and document local composting options (including farms). Where composting is available, the operation shall have clearly marked sorting mechanisms (e.g., bins) in areas waste is collected and:

BRONZE	SILVER	GOLD
Compost all pre-consumer food waste.	Compost all pre-consumer food waste, post-consumer food waste, and other compostable material, such as service ware.	

3.4.8 Solid Waste Recycling - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall research and document local solid waste recycling options. The operation shall maintain a recycling program for materials for which recycling is locally available and have clearly marked sorting mechanisms (e.g., bins) in areas waste is collected. Materials may include, but are not limited to, aluminum, plastic (1-5), steel, glass, cardboard, newspaper, mixed paper, electronics, inkjet and toner cartridges, paint, batteries, and fluorescent lighting like CFLs.		

3.4.9 Disposable Products - *Mandatory*. The operation shall eliminate non-essential disposable products and the following:

BRONZE	SILVER	GOLD
- Polystyrene packaging and cups shall not be used. - When cost-effective alternatives are available, Society of the Plastics Industry resin code #6 products (e.g., utensils) shall not be used. - Except for trash can liners, plastic bags shall not be used. - Disposable paper and tissue products shall be environmentally-preferable (see Appendix A); 100% recovered content, the minimum amount of post-consumer content outlined in the EPA Comprehensive Procurement Guidelines, and processed chlorine free; Or 100% agricultural residue fiber. - Full-service operations shall not use disposable or single-use utensils or serving ware: an exception is permitted for take-out food. - Portion-controlled condiments and disposable napkins, utensils, and straws shall be provided upon customer request or with single-serve dispensers, where applies. - Operations shall not procure waxed cardboard packaging for use in operations. - Operations shall use reusable transport packaging instead of one-time (or limited-use): an exception is permitted for packages directly containing food for delivery or drop-off service.		

3.4.10 Packaged Water - *Mandatory*.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
The operation shall have tap water available for customers, as an alternative to bottled water.	No bottled water shall be sold, unless it was packaged on-site or locally packaged.	The operation shall have purified water available for customers and employees.

3.4.11 Food Merchandising, *Where Applies - Option*.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
No requirement.	All-you-care-to-eat operations shall implement merchandising change procedures to minimize food volumes leading up to closing/transition periods without reducing selection or quality of presentation.	- All-you-care-to-eat operations shall not provide trays to customers. - Full-service operations shall offer half-portion options for entrees on the menu.

	• Full-service operations shall not serve non-alcoholic beverages in cans or bottles, unless it was packaged on-site or locally.

3.4.12 Disposable Food Service Products - *Option*. Containers, utensils, cups, plates, straws, and other disposable food service items shall be:

BRONZE	SILVER	GOLD
No requirement	Environmentally-preferable (see Appendix A); biobased and certified compostable by a third-party certification program (see Appendix B); OR contain the maximum amount of recovered and post-consumer content feasible and processed chlorine free.[5]	

3.4.13 On-Site Waste Conversion - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation uses an on-site composter or digester for all organic waste.	

3.4.14 On-Site Waste Processing - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation reduces waste volume and weight through processing with pulping or other available methods, when the municipality can manage such processing.	

3.4.15 Ongoing Pre-Consumer Waste Monitoring - *Option*.

BRONZE	SILVER	GOLD
No requirement	Pre-consumer waste is monitored on an ongoing basis (e.g., daily) and the operation demonstrates that this activity drives operational change.	

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[5] Certified compostable products should be used when such products can be composted.

3.4.16 Reusable Service Ware, *Where Applies - Option*.

BRONZE	SILVER	GOLD
No requirement	Limited service operations shall provide reusable service ware for dine-in customers, including plates, bowls, cups, and utensils.	

3.4.17 Hand Drying - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation shall have automatic towel dispensers proven to reduce towel waste; paper-free hand dryers; Or durable, reusable towels at all hand sink locations.	

3.4.18 Reusable Take-Out Container, *Where Applies - Option*.

BRONZE	SILVER	GOLD
No requirement	The operation has a take-back program or a reusable container program for take-out packaging.	

3.4.19 Waste Performance - *Option*.

BRONZE	SILVER	GOLD
No requirement	The operation shall divert 90% of its waste from the landfill as described in 3.4.4 or demonstrate a 20% reduction in waste as described in 3.4.3.	The operation shall divert 98% of its waste from the landfill as described in 3.4.4 or demonstrate a 30% reduction in waste as described in 3.4.3.

3.4.20 Waste Innovation - *Option*.

BRONZE	SILVER	GOLD
No requirement	Initiative supporting one of the following objectives: 1) reduce discarded material, 2) reuse waste, or 3) recycle resources.	

3.5 Air Quality.

3.5.1 Smoking - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall not allow smoking at its facilities or within 25 feet of its entries, outdoor air intakes, or operable windows where regulations allow or where applies.		

3.5.2 Charbroilers, *Where Applies - Mandatory*.

BRONZE	SILVER	GOLD
No requirement.	Chain-driven charbroilers shall have a catalytic oxidizer or equivalent emission control device and under-fired charbroilers shall have an emissions control device.	

3.6 Cleaning and Landscape Management

3.6.1 Cleaning - *Mandatory*. For non-food contact surfaces, the operation shall:

BRONZE	SILVER	GOLD
• Use cleaning concentrates and dilution control systems to minimize chemical use, when possible. • Use durable, reusable cloths and mops. • Use environmentally-preferable cleaning products for glass cleaners, floor cleaners, toilet and restroom cleaners, and general purpose cleaners. • Use environmentally-preferable hand cleaners that are not antibacterial in customer restrooms, when they are separate from employee restrooms.		

3.6.2 Cleaning Tools – *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall use separate cleaning tools (cloths, mops, etc.) for restrooms and the rest of facility.		

3.6.3 Trash Can Liners – *Mandatory*.

BRONZE	SILVER	GOLD
No requirement	The operation shall use trash can liners with 10% post-consumer material or when used for compost collection, certified compostable by a third-party certification program (see Appendix B).	

3.6.4 IPM, *Where Applies – Mandatory.*

BRONZE	SILVER	GOLD
No requirement	Operations shall use organic insecticides, fertilizers, and biocides and/or IPM for indoor environment and landscape.	

3.6.5 Landscaping, *Where Applies – Mandatory.*

BRONZE	SILVER	GOLD
No requirement	The operation shall use plants and trees tolerant of the local climate, soils and natural water availability. Landscape shall be watered where necessary in the early morning or in evening to minimize evaporation and plant beds mulched to retain water. The use of grasses that require irrigation shall be limited to areas where direct business activities take place.	

3.7 Environmentally and Socially-Sensitive Purchasing.

3.7.1 Environmentally and Socially Sensitive Purchasing Policy – *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall implement a documented environmentally and socially sensitive purchasing policy, which shall include the following: • Consider the life-cycle costs of buying products and services. Information from all available sources shall be used. • Incorporation of environmental and social preferences into purchasing actions and discussions with suppliers and vendors on such preferences (see 3.7.1.1). • The trial of potential environmentally and socially responsible products and services. • When available, environmentally-preferable products should be used. • Annual evaluation and modification, if necessary, of the environmentally and socially		

> responsible purchasing policy to help ensure maximum benefit (including checking most recent fish/seafood lists and availability of responsible food options).

3.7.1.1 Vendor Preference – *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall document and show evidence of practicing a vendor policy that includes at least the following preference given to vendors that: • Provide environmentally-preferable products (e.g., certified products). • Use efficient transportation. • Do not require paper for ordering. • Provide items in bulk. • Take-back and reuse delivery containers, approved for commercial food use.		

3.7.2   Products for Food Preparation, *Where Applies – Mandatory*.

BRONZE	SILVER	GOLD
No requirement	• Ethanol-based gel or wick chafing fuels shall be used. • Coffee filters shall be reusable or be processed chlorine free or not be bleached.	

3.7.3   Sanitary Paper Products – *Mandatory*.

BRONZE	SILVER	GOLD
Sanitary paper products (such as restroom towels, napkins, bathroom tissue, and facial tissue) shall be environmentally-preferable (see Appendix A) or contain 100% recovered content, processed chlorine free, and the minimum amount of post-consumer content outlined in the EPA Comprehensive Procurement Guidelines.		

3.7.4 Printing and Writing Paper – *Mandatory.*

BRONZE	SILVER	GOLD
Paper menus shall be printed on and office paper shall be environmentally preferable (see Appendix A); Or contain 100% post-consumer material and processed chlorine free; Or made from 100% agricultural residue fiber.		

3.7.4.1 Printing – *Mandatory***.** Paper or printed material not covered in 3.7.4 such as printed marketing information, shall be minimized and:

BRONZE	SILVER	GOLD: Meets bronze requirements plus:
The default setting for copying and printing shall be double-sided and paper printed on one side shall be used for internal copies/printouts/notepads, if available.		For external/outsourced printing: • Paper meets the requirements in 3.7.4 • Double-sided printed • Use vegetable-based inks • Use waterless lithography printing service and alcohol-free printing or evidence that it is not available.

3.7.5 Office Electronics – *Mandatory.*

BRONZE	SILVER: Meet bronze requirements plus:	GOLD: Meet bronze requirements plus:
• Rechargeable batteries shall be used for battery-powered devices including flashlights, handheld vacuums, and other battery-powered equipment. • Printers and copiers replaced or purchased shall have the ability to print double-sided.	• Computers or monitors replaced or purchased shall be Bronze registered or higher under EPEAT (in compliance with the IEEE Standard 1680 for the Environmental Assessment of Personal Computer Products), or equivalent. • Office printers, copiers, fax machines, and scanners replaced or purchased shall have evidence that they are ENERGY STAR compliant, or equivalent.	

3.7.6 Furnishings – *Mandatory.* Furnishings, such as tables, chairs, and carpet shall be durable products that can be repaired, when possible, and:

BRONZE	SILVER: Meet bronze requirements plus:	GOLD: Meet bronze requirements plus:
When furniture is purchased it shall not contain added urea formaldehyde.	Carpet shall be environmentally-preferable (see Appendix A) or low-emitting.	

3.7.7 Paint – *Mandatory*.

BRONZE	SILVER	GOLD
Paint used for architectural surfaces shall be environmentally-preferable (Appendix A).		

3.7.8 Linen and Uniforms– *Mandatory.* The percent of linens and clothing leased and purchased that shall be organic; environmentally preferable; contain at least 50% post-consumer material; Or contain at least 50% rapidly renewable (non-cotton) material, shall be:

BRONZE	SILVER	GOLD
No requirement	No requirement	50% of cumulative cost

3.7.8.1 Linen and Uniform Cleaning, *Where Applies – Mandatory.*

BRONZE	SILVER	GOLD
Linen and uniform cleaning shall be performed without using perchloroethylene.		

3.7.9 Transportation

3.7.9.1 Vehicle Use – *Mandatory***.** Direct business vehicle use shall be in EPA SmartWay certified, fuel-efficient vehicle, hybrid-electric, or alternatively fueled vehicles shall be:

BRONZE	SILVER	GOLD
No requirement	No requirement	30% of cumulative miles

3.7.9.2 Fleet Maintenance – *Mandatory***.** The operation's vehicles used for direct business shall have documented evidence for the following:

BRONZE	SILVER	GOLD
Meet the following requirements from Green Seal Environmental Standard for Fleet Vehicle Maintenance (GC-10): • Tires are checked routinely for wear and to maintain	Meet one other requirement from sections *a), b), or c)* in the Green Seal Environmental Standard for Fleet Vehicle Maintenance (GC-10).	

proper inflation. • Engine is checked routinely for tuning; filters, fluids, exhaust, and other functioning parts are changed as required by standard maintenance schedules. • Used Parts are recycled, remanufactured, or reused if practicable.	

4.0 TRAINING AND COMMUNICATION REQUIREMENTS

4.1 Company Responsibility.

4.1.1 Company Charter - *Mandatory***.**

BRONZE	SILVER	GOLD
The operation shall have a company strategic plan or charter that formally adopts a written commitment to the environmentally and socially responsible practices included in this standard.		

4.1.2 Environmental and Social Responsibility Plan - *Mandatory***.**

BRONZE	SILVER	GOLD
The operation shall have an environmental and social responsibility plan that includes goals and an action plan related to the criteria of this standard and is updated annually.		

4.1.2.1 Vendor Code of Conduct - *Mandatory***.**

BRONZE	SILVER	GOLD
The operation shall have a vendor code of conduct in practice that includes social and environmental guidelines and vendor preferences outlined in 3.7.1.1.		

4.2 Environmental and Social Responsibility Operating Procedures - *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall have written operating procedures available to each employee, including at least the following: • Environmentally and Socially-Sensitive Purchasing policy • Energy and water management and conservation • Waste management • Cleaning and chemical management • Transportation • Administration • Food and worker safety		

4.3 Environmental and Social Responsibility Training - *Mandatory*.

BRONZE	SILVER	GOLD
New employees shall receive a minimum of one hour (paid) of documented training on the company's environmental and social responsibility plan (4.1.2) and operating procedures (4.2) within the first week of employment, as applicable to their duties, and all employees shall receive a minimum of two hours (paid) of documented training annually, beyond the initial training required, on the company's environmental and social responsibility plan (4.1.2) and operating procedures (4.2).		

4.4 Communication - *Mandatory*.

BRONZE	SILVER	GOLD: Meet bronze requirements plus:
The menu shall identify items that include the responsible food purchases included in 3.1.		The operation shall have an environmental and social responsibility report available to the public, updated annually.

4.5 Education - *Mandatory*.

BRONZE	SILVER	GOLD: Meets bronze requirements plus:
The operation shall have information accessible (e.g., web site, brochures, etc.) to customers about its environmentally and socially responsible practices in order for customers to		The operation shall extend its environmentally responsible practices beyond its direct

learn about the practices that are carried out and the reasons for them.	business to engage the community. This shall include the employees, at least once a year, and can be done with educational classes for children, volunteering within the community, or other similar activities.

5.0 CONTINUOUS IMPROVEMENT

5.1 Continuous Improvement Plan – *Mandatory*.

BRONZE	SILVER	GOLD
The operation shall demonstrate annual improvement, for normal operating conditions, based on the action plan included in 4.1.2.		

5.2 Required Improvement Timing – *Mandatory*.

BRONZE	SILVER	GOLD
Operations at the BRONZE level shall meet SILVER requirements within three years of initial certification.	No requirement	No requirement

6.0 LABELING REQUIREMENTS - *Mandatory*

BRONZE	SILVER	GOLD
Whenever an operation makes a claim (e.g., at the operation or in advertising) that it has been certified to this standard, is shall be based on a third-party certification program with an on-site audit and state: "[Name of restaurant or food service operation or catering operation] meets the Green Seal™		

Standard for Restaurants and Food Services based on its reduced impact on the environment with responsible food offerings, supply purchases, waste handling, and energy and water conservation."

Appendix A Examples of Environmentally-Preferable Products[6]

Product Type	Recognized Certification Program
Food	USDA Organic
	Food Alliance
	Rainforest Alliance
	Protected Harvest
	Marine Stewardship Council
	Aquaculture Certification Council
	Bird Friendly
Supplies	Green Seal
	EcoLogo
Building	LEED

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[6] Not necessarily limited to the following.

Appendix B Examples of Third-Party Certification Programs (not covered in Appendix A)[7]

Product Type	Recognized Certification Program
Humanely-Raised Food	Animal Welfare Approved American Humane Certified Certified Humane Raised and Handled Food Alliance
Socially-Preferable Food	Food Alliance Rainforest Alliance TransFair USA, other members of the Fairtrade Labeling Organizations International
Compostable Products	Biodegradable Products Institute
Carbon Offsets	Carbon Fund, Center for Resource Solutions
Renewable Energy Certificates	Center for Resource Solutions

[7] Not necessarily limited to the following.

Appendix C Examples of Energy-Efficient Appliances.[8]

Dishwashing Machine: A machine designed to clean and sanitize plates, glasses, cups, bowls, utensils, and trays by applying sprays of detergent solution (with or without blasting media granules) and a sanitizing final rinse. Energy and water-efficient dishwashers must meet ENERGY STAR guidelines, or equivalent.

Commercial Open, Deep-Fat Fryer: An appliance, including a cooking vessel, in which oil is placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid rather than by the bottom of the vessel. Heat is delivered to the cooking fluid by means of an immersed electric element or band-wrapped vessel (electric fryers), or by heat transfer from gas burners through either the walls of the fryer or through tubes passing through the cooking fluid (gas fryers). For 15-inch fryers, they must meet ENERGY STAR requirements, or equivalent. For fryers larger than 15-inches, they must be listed with PG&E or CEE, or equivalent.

Griddles:

> **Single-Sided Commercial Griddle**: A commercial appliance designed for cooking food in oil or its own juices by direct contact with either a flat, smooth, hot surface (i.e., flat, steel plate) or a hot channeled cooking surface (i.e., polished steel ½-inch grooved plate) where plate 129 temperature is thermostatically controlled.

> **Double-Sided Commercial Griddle**: A commercial appliance designed for cooking food in oil or its own juices by direct contact with two hot surfaces where temperature is thermostatically controlled. A double-sided griddle has hinged upper griddle plates (platens) that swing down over the food, thereby cooking the food from both sides at once.

> **Fry-Top Range**: A multi-purpose appliance used for surface cooking by direct contact with a heated plate, and may also function as a device for roasting, broiling, grilling or any combination of these methods. A fry-top range may have an oven located beneath the cooktop or shelving or may be mounted on top of a refrigerated base.

> To be considered energy-efficient, griddles must meet PG&E's specifications, ENERGY STAR (coming soon), or equivalent.

Commercial Hot Food Holding Cabinet: An appliance that is designed to hold hot food at a specified temperature, which has been cooked using a separate appliance. Energy efficient Hot Food Holding Cabinets must be listed with ENERGY STAR, PG&E, CEE, or equivalent.

Ice Machine: A factory-made assembly (not necessarily shipped in one package) consisting of a condensing unit and ice-making section operating as an integrated unit, with means for making and harvesting ice. It is an assembly that makes up to 4,000 lbs of ice per day at Standard Ratings Conditions, as defined in Section 5.2.1 of ARI Standard 810-2006, and may also include means for storing or dispensing ice, or both. Energy efficient ice machines must meet ENERGY STAR guidelines, or equivalent.

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[8] Not necessarily limited to the following.

Solid Door Refrigeration:

    Commercial Refrigerator: A cabinet designed for storing food or other perishable items at temperatures above 32 degrees Fahrenheit (F) but no greater than 40 degrees F.

    Commercial Freezer: A cabinet designed for storing food or other perishable items at temperatures of 0 degrees F or below.

    Commercial Refrigerator-Freezer: A cabinet with two or more compartments, at least one of which is designed for storing food or other perishable items at temperatures above 32 degrees F but no greater than 40 degrees F and at least one of which is designed for storing food or other perishable items at temperatures of 0 degrees F or below.

    Commercial Ice Cream Freezer: A cabinet designed for storing food or other perishable items at temperatures of –5 degrees F or below.

    Commercial Refrigeration Cabinet: A refrigerator, freezer, or refrigerator-freezer for storing food products or other perishable items at specified temperatures and designed for use by commercial or institutional facilities.

    Self-contained Refrigeration Cabinet: A refrigerator, freezer, or refrigerator-freezer which has the condensing unit built into the cabinet.

    Must meet ENERGY STAR guidelines or be listed with PG&E or CEE to be considered energy efficient, or equivalent.

Steam Cooker: Also referred to as a "compartment steamer," a device with one or more food steaming compartments in which the energy in the steam is transferred to the food by direct contact. Models may include countertop models, wall-mounted models, and floor-models mounted on a stand, pedestal or cabinet-style base. Must meet ENERGY STAR, or equivalent, to be considered energy-efficient.

Commercial Oven: A chamber designed for heating, roasting, or baking food by conduction, convection, radiation, and/or electromagnetic energy. To be considered energy-efficient, griddles must meet PG&E's specifications, ENERGY STAR (coming soon), or equivalent.

Appendix D Examples of Energy-Efficient Lights[9]

Many areas of the country provide rebates for energy-efficient residential, contact your local utility provider for more information.

Compact Fluorescent Light Bulb (CFL): A compact fluorescent light bulb is a fluorescent lamp compressed into the size of a standard incandescent light bulb. Compact fluorescent lamps use 20%–35% of the energy used by incandescent lamps to provide the same amount of illumination (efficacy of 30–110 lumens per watt). They also last about 10 times longer (6,000–12,000 hours).

Like other fluorescent light sources, the light produced by a CFL is caused by an electric current conducted through mercury and inert gases held in a tube. Fluorescent lamps require a ballast to regulate operating current and provide a high start-up voltage. CFLs sold for use as replacements of standard incandescent light bulbs integrate the ballast and lamp into a single unit that can be installed in a standard light socket. Special ballasts are needed to allow dimming of fluorescent lamps. Examples of energy-efficient CFLs are listed by ENERGY STAR and Green Seal.

Cold Cathode: A cold cathode light is a tubular light that works by passing an electrical current through a gas or vapor. Cold cathode lights can come in many sizes and colors. Cold cathode lights do not get hot and it has one of the longest lives of any lighting fixture at about 50,000 hours. Unlike incandescent bulbs, the longevity of one of these lights is not shortened by the repeated action of turning it off and on.

Solid-state lighting (SSL): Technology that uses semi-conducting materials to convert electricity into light. SSL is an umbrella term that commonly refers to both light-emitting diodes (LEDs) and organic light emitting diodes (OLEDs).

Light-emitting diodes (LEDs): Based on inorganic (non-carbon based) materials. An LED is a semi-conducting device that produces light when an electrical current flows through it. LEDs were first developed in the 1960s but were used only in indicator applications until recently as materials and technology has increased light output. Color is determined by the material used to create the diode. For general illumination LEDs, white light is commonly created through use of either phosphors or a mix of red, green, and blue diodes (RGB). Examples of energy-efficient LEDs are listed by ENERGY STAR.

Organic light-emitting diodes (OLEDs): Based on organic (carbon based) materials. In contrast to LEDs, which are small point sources, OLEDs are made in sheets which provide a diffuse area light source. OLED technology is developing rapidly and is increasingly used in display applications such as cell phones, PDA screens, and advanced televisions. However, OLEDs are still some years away from becoming a practical general illumination source. Additional advancements are needed in light output, color, efficiency, cost, and lifetime.

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[9] Not necessarily limited to the following.

Fluorescent Light Fixture (Luminaire): A complete lighting unit consisting of a lamp or lamps and ballasting (when applicable) together with the parts designed to distribute the light, position and protect the lamps, and connect the lamps to the power supply.

Standard (First Generation) T8 Lamps: Over the last few years, T8 lamps have replaced T12s as the standard fluorescent lamp for commercial lighting, as well as some industrial lighting. Compared with T12 lamps, these 1" diameter lamps offer improved performance including higher efficacy, better lumen maintenance and truer color rendering. There is guidance from CEE on energy-efficient versions of T8.

High Performance T8 Systems: Often called "Super T8" these recently developed lamp and ballast systems offer performance levels higher than those achieved by standard T8 systems. The lamps offer higher efficacy levels, longer lamp life, and longer warranties than their standard counterparts. High performance T8 systems are available in versions that operate at a variety of system wattages, however, they all operate more efficiently than standard T8 systems. Selected carefully, Super T8 systems can provide dramatic savings when compared with other fluorescent technologies.

T5 Systems: T5 fluorescent lamps are 5/8" in diameter. They are constructed in metric lengths (45.2" for a nominal 4' lamp) and therefore not designed to directly replace 4' T12 or T8 lamps. T5 systems are often promoted as being the next step up in efficiency from T8 systems. For most applications, this is not true. T5 systems are no more efficient than standard T8 systems and are less efficient than High Performance T8 systems. However, because of the optical advantages obtained when using smaller diameter lamps, T5 lamps are very effectively used in special fixtures that shape light to deliver it greater distances, or to spread light across a surface (a ceiling, for example).