



**GREEN SEAL™ PILOT STANDARD FOR**

# **SUSTAINABLE CHICAGO RESTAURANTS AND FOOD SERVICES**

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THE MARK OF ENVIRONMENTAL RESPONSIBILITY

## **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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### 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
- GMO.** Genetically Modified Organisms
- 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.** Institute 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

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**GREEN SEAL™ 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.

## 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<sub>2</sub>) 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<sub>2</sub> reduction (usually one credit equals one ton of abated CO<sub>2</sub>) 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, and flavored water.

**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/processor. 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.

**Local.** Food grown or livestock raised within a 200 mile radius. For operations that are located in a climate with a limited growing season in the winter months, the radius is extended to 400 miles during these months.

**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.

**Synthetic Herbicides.** Herbicides that are prohibited by the National Organics Program.

**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.

**Vendor.** A supplier of food and other goods, including farms, which, if it meets criteria for *environmentally-preferable*, can be considered for food purchasing by total invoice. Suppliers that do not meet criteria for environmentally-preferable will have their invoices reviewed by item.

**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**

**3.1 Responsible Food Purchases.**

**3.1.1 Environmentally-Preferable Food Purchases - *Mandatory*.** The percentage of total food purchased, based on cost by vendor<sup>1</sup>, shall be:

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| 15% environmentally-preferable, local, or a combination thereof, where seasonality allows |  |  |

**3.1.2 Responsible Seafood Purchases, *Where Applies - Mandatory*.** Fish and seafood purchased, based on cost<sup>2</sup>, shall be:

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| 80% not on the Monterey Bay Seafood Watch “AVOID” web list OR score RED (1.39 or less) on the Blue Ocean Institute’s Guide to Ocean Friendly Seafood. |  |  |

**3.1.3 Responsible Coffee and Tea Purchases - *Mandatory*.** Coffee purchased, based on cost,<sup>2</sup> that is environmentally-preferable (see Appendix A) or socially-preferable (see Appendix B) shall be:

|           |  |  |
|-----------|--|--|
| CERTIFIED |  |  |
| 50%       |  |  |

<sup>1</sup> Percentage is determined from a minimum of three months of data that is concurrent with application for certification or from the past three months.

<sup>2</sup> Percentage is determined from a minimum of three months of data that is concurrent with application for certification or from the past three months.

**3.1.4 Responsible Alcoholic Beverage Purchases, *Where Applies – Mandatory.*** The operation shall have available one alcoholic beverage option that is locally packaged, or Organic.

**3.2 Energy Conservation and Management.**

**3.2.1 Energy Equipment Inventory - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| The operation shall make an inventory of energy-consuming equipment, including kitchen appliances, lighting, computer, and office electronics. |  |  |

**3.2.2 Energy Use and Conservation Tracking - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| Monitor energy bills monthly with the ENERGY STAR portfolio manager <sup>3</sup> 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. |  |  |

**3.2.3 Energy Conservation Maintenance Checklist - *Mandatory.***

<sup>3</sup>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.

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| <p>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:</p> <ul style="list-style-type: none"> <li>• 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.</li> <li>• Clean lighting fixtures, diffusers, and lamps monthly. Unused ballasts in delamped fixtures shall be disconnected.</li> <li>• Cracked or worn refrigerator and freezer door gaskets and strip curtains that allow air transmission shall be replaced and doors shall be aligned.</li> <li>• Clean permanent filters with mild detergents and change replaceable filters according to manufacturer guidelines.</li> <li>• Check HVAC system each year for coolant and air leaks, clogs, and obstructions of air intake and vents.</li> <li>• Keep HVAC condenser coils free of dust and lint and evaporator coils free of excess frost.</li> <li>• 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.</li> <li>• Monitor refrigerator and freezer temperatures.</li> </ul> |  |  |

**3.2.4 Climate Control - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>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. Operations that can demonstrate that these temperatures are not practicable must set non-operating temperatures to a practicable temperature that is as close as possible.</p> |  |  |

**3.2.5 Lighting Controls - *Mandatory.***

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| <p>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.</p> |  |  |

**3.2.6 Energy-Efficient Appliances - *Mandatory.*** The operation shall have:

|           |  |  |
|-----------|--|--|
| CERTIFIED |  |  |
|-----------|--|--|

|   |  |  |
|---|--|--|
| All new and replacement kitchen appliances shall be energy-efficient using qualifying options (see Appendix C). |  |  |
|---|--|--|

**3.2.7 Energy-Efficient Lighting. - Mandatory.** The operation shall have:

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| 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.) OR on a 2-year schedule for replacement for energy-efficient lighting. 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. |  |  |

**3.3 Water Conservation and Management.**

**3.3.1 Water Use Tracking - Mandatory.**

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| The operation shall monitor water bills monthly with the ENERGY STAR portfolio manager <sup>4</sup> 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. |  |  |

<sup>4</sup>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.



**3.3.2 Water Conservation Checklist - *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>The operation shall have a water conservation checklist and records of inspections that include at least the following:</p> <ul style="list-style-type: none"> <li>• Turn off faucets not in use.</li> <li>• Regularly check for and repair all leaks.</li> <li>• Maintain toilets and urinals.</li> <li>• Do not use running water to melt ice in sinks.</li> <li>• Hand-scrape dishes before loading into dishwasher.</li> <li>• Use 1.6 gpm or less pre-rinse spray valve.</li> <li>• Operate dishwashers when full, whenever possible.</li> <li>• Use dry floor and outdoor cleaning methods, followed by damp mopping, rather than spraying or hosing with water. A preference shall be given to spot cleaning when wet cleaning methods are required.</li> <li>• Dishwasher temperature shall be set to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system used.</li> </ul> |  |  |

**3.3.3 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.

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <ul style="list-style-type: none"> <li>• 2.2 gpm or less for kitchen faucet</li> <li>• 0.5 gpm or less for lavatory and kitchen hand sink faucets</li> <li>• 1.6 gpf or less for toilets</li> <li>• 1.0 gallon or less or waterless for urinals</li> </ul> |  |  |

**3.4 Waste Reduction and Management.**

**3.4.1 Total Waste Audit - *Mandatory*.** The operation shall track pre-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:

|           |  |  |
|-----------|--|--|
| CERTIFIED |  |  |
|-----------|--|--|

|                                  |  |
|----------------------------------|--|
| Pre-consumer at least quarterly. |  |
|----------------------------------|--|

**3.4.2 Total Waste Reduction - *Mandatory*.**

|  |  |
|--|--|
| CERTIFIED  |  |
| The operation shall join the EPA Food Recovery Challenge <sup>5</sup> and set a goal of reducing food waste. |  |

**3.4.3 Food Donations - *Mandatory*.**

|   |  |
|---|--|
| CERTIFIED   |  |
| Where available, food donations shall be done on a regular basis. 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. |  |

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

|  |  |
|--|--|
| BRONZE   |  |
| 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. |  |

**3.4.5 Composting - *Mandatory*.** Where composting is available, the operation shall have clearly marked sorting mechanisms (e.g., bins) in areas waste is collected and:

|                                      |  |
|--------------------------------------|--|
| CERTIFIED                            |  |
| Compost all pre-consumer food waste. |  |

**3.4.6 Solid Waste Recycling - *Mandatory*.**

<sup>5</sup> The EPA Food Recovery Challenge is a free program with online resources that helps restaurants and food services track their waste and implement best practices to reduce food waste.

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>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 (both in front of house, where applicable, and back of house). 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.</p> |  |  |

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

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <ul style="list-style-type: none"> <li>• Polystyrene packaging and cups shall not be used.</li> <li>• All takeaways products shall be compostable, recycled-content, and/or recyclable.</li> <li>• Except for trash can liners, plastic bags shall not be used.</li> <li>• 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.</li> <li>• Full-service operations shall not use disposable or single-use utensils or serving ware: an exception is permitted for take-out food.</li> <li>• Portion-controlled condiments and disposable napkins, utensils, and straws shall be provided upon customer request or with single-serve dispensers, where applies.</li> <li>• Operations shall not procure waxed cardboard packaging for use in operations.</li> <li>• 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.</li> </ul> |  |  |

**3.4.8 Packaged Water - *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>The operation shall have tap water available for customers, as an alternative to bottled water.</p> |  |  |

**3.5 Air Quality.**

**3.5.1 Smoking - *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| 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. |  |  |

**3.6 Cleaning and Landscape Management**

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

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <ul style="list-style-type: none"> <li>• Use cleaning concentrates and dilution control systems to minimize chemical use, when possible.</li> <li>• Use durable, reusable cloths and mops.</li> <li>• Use environmentally-preferable products for glass cleaners, floor cleaners, toilet and restroom cleaners, and general purpose cleaners.</li> <li>• Use environmentally-preferable hand cleaners that are not antibacterial in customer restrooms, when they are separate from employee restrooms.</li> </ul> |  |  |

**3.6.2 Cleaning Tools – *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| The operation shall use separate cleaning tools (cloths, mops, etc.) for restrooms and the rest of facility. |  |  |

**3.7 Environmentally and Socially-Sensitive Purchasing.**

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

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>The operation shall implement the following:</p> <ul style="list-style-type: none"> <li>• When available, environmentally-preferable products should be used.</li> <li>• Annual evaluation of purchases to help ensure maximum benefit (including checking most recent fish/seafood lists and availability of responsible food options).</li> </ul> |  |  |

**3.7.2 Sanitary Paper Products – *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| 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. |  |  |

**3.7.3 Printing and Writing Paper – *Mandatory*.**

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

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| 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. |  |  |

**3.7.5 Office Electronics – *Mandatory*.**

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <ul style="list-style-type: none"> <li>• Printers and copiers replaced or purchased shall have the ability to print double-sided.</li> <li>• 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.</li> <li>• Office printers, copiers, fax</li> </ul> |  |  |

|  |  |
|--|--|
| <p>machines, and scanners replaced or purchased shall be ENERGY STAR compliant, or equivalent.</p> |  |
|--|--|

**3.7.6 Paint – Mandatory.**

|  |  |  |
|--|--|--|
| <p>CERTIFIED</p>   |  |  |
| <p>Paint used for architectural surfaces shall be environmentally-preferable (Appendix A).</p> |  |  |

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

|  |  |  |
|--|--|--|
| <p>CERTIFIED</p>   |  |  |
| <p>Linen and uniform cleaning shall be performed without using perchloroethylene, where practicable.</p> |  |  |

**3.7.8 Transportation**

**3.7.8.1 Fleet Maintenance – Mandatory.** Where applicable, the operation's vehicles used for direct business shall have documented evidence for the following:

|  |  |  |
|--|--|--|
| <p>CERTIFIED</p>   |  |  |
| <p>Meet the following requirements:</p> <ul style="list-style-type: none"> <li>• Tires are checked routinely for wear and to maintain proper inflation.</li> <li>• Engine is checked routinely for tuning; filters, fluids, exhaust, and other functioning parts are changed as required by standard maintenance schedules.</li> <li>• Used Parts are recycled, remanufactured, or reused if practicable.</li> </ul> |  |  |



**4.0 TRAINING AND COMMUNICATION REQUIREMENTS**

**4.1 Environmental and Social Responsibility Training - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| Operation shall train all employees, including new hires when they start, on environmentally-preferable operating procedures and hold annual training for all employees to review and update these procedures. |  |  |

**4.2 Communication - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| The menu shall identify items that include the responsible food purchases included in 3.1. |  |  |

**4.3 Education - *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| 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 learn about the practices that are carried out and the reasons for them. |  |  |

**5.0 CONTINUOUS IMPROVEMENT**

**5.1 Continuous Improvement Plan – *Mandatory.***

|   |  |  |
|---|--|--|
| CERTIFIED   |  |  |
| By the end of the second year after certification, the operation shall demonstrate annual improvement, for normal operating conditions. |  |  |

**5.2 Required Improvement Timing – *Mandatory.***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| Operations at the BRONZE level shall meet SILVER requirements within three years of initial certification. |  |  |

**6.0 LABELING REQUIREMENTS - *Mandatory***

|  |  |  |
|--|--|--|
| CERTIFIED  |  |  |
| <p>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:</p> <p>“[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.”</p> |  |  |



**Appendix A Examples of Environmentally-Preferable Products<sup>6</sup>**

| <b>Product Type</b>            | <b>Recognized Certification Program</b>  |
|--------------------------------|--|
| <b>Food</b>                    | USDA Organic<br>Certified Naturally Grown<br>Food Alliance<br>Rainforest Alliance<br>Protected Harvest<br>Marine Stewardship Council<br>Aquaculture Certification Council<br>Bird Friendly |
| <b>Cleaning Products</b>       | Green Seal<br>EcoLogo<br>Design for the Environment  |
| <b>Hand Soaps</b>              | Green Seal<br>EcoLogo  |
| <b>Sanitary Paper Products</b> | Green Seal<br>EcoLogo  |
| <b>Office Paper Products</b>   | Green Seal<br>EcoLogo  |
| <b>Paints</b>                  | Green Seal   |
| <b>Building</b>                | LEED   |

Farms that are not certified by a third-party certification program outlined above may qualify for environmentally-preferable food purchasing if the farm can attest and provide documentation if audited that they meet the sustainable farming practices listed below:

**Agriculture**

- Water levels and irrigation practices are monitored and managed to take into consideration weather, crop demand or consumptive use, soil moisture testing, soil type and infiltration rates.
- *Synthetic herbicides* are not used.
- Efforts to conserve wildlife habitats are measurable by the presence of vegetative riparian zones, integrated understory cropping, preservation of non-agricultural areas, and nesting areas for birds.
- The potential for runoff contamination is minimized through the implementation of conservation tillage, buffer zones, and hedgerows.
- All fertilizers and pesticides meet requirements outlined in the National List of Allowed and Prohibited Substances and are applied according to soil type, nutrient level of the soil, soil pH, and expected crop yields.
- Seeds and planting stock are not *GMO*.
- *Integrated pest management* is practiced.
- Crop rotation is applied for controlling soil quality, erosion, and plant biodiversity.

**Livestock**

- Methods that threaten animal welfare, such as tail-docking, debeaking, and starving chickens for induced molting, are prohibited.
- Animals are not given additional hormones (i.e., growth hormones) nor fed additive

<sup>6</sup> Not necessarily limited to the following.

antibiotics (i.e., sub-therapeutic).

- Animals are given adequately sized enclosures that allow for exercise, year-round outdoor access, and natural behavior i.e. bare concrete floors in pig enclosures are prohibited because it inhibits rooting.
- Animal shelters are set at suitable temperatures with ventilation and protection from excess sunlight, rain, and wind.
- Livestock feed complies with the National Organics Program livestock feed standard at 7 C.F.R. § 205.237 Livestock feed.

**Appendix B Examples of Third-Party Certification Programs (not covered in Appendix A)<sup>7</sup>**

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

<sup>7</sup> Not necessarily limited to the following.

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## Appendix C Examples of Energy-Efficient Appliances.<sup>8</sup>

**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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<sup>8</sup> 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.

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## Appendix D Examples of Energy-Efficient Lights<sup>9</sup>

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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<sup>9</sup> Not necessarily limited to the following.

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**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).