



**GREEN SEAL™ PROPOSED
ENVIRONMENTAL STANDARD
FOR RESTAURANTS AND
FOOD SERVICE OPERATIONS (GS-46)**

October 8, 2008

THE MARK OF ENVIRONMENTAL RESPONSIBILITY

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List of Acronyms and Terms

BTU. British Thermal Units

CFC. Chlorofluorocarbon

CFL. Compact Fluorescent Lamp

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

FSC. Forest Stewardship Council

GOTS. Global Organic Textile Standard

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.

HACCP. Hazard Analysis and Critical Control Points

HVAC. Heating, ventilation and air conditioning

IEEE. Institute of Electrical and Electronics Engineers

IFOAM. International Federation of Organic Agriculture Movement

IPM. Integrated Pest Management

ISO. International Organization of Standardization

LEED. United States Green Building Council's Leadership in Energy and Environmental Design certification.

LED. Light-Emitting Diode.

MSC. Marine Stewardship Council

PG&E. Pacific Gas and Electric Company

USDA. United States Department of Agriculture

GREEN SEAL™ PROPOSED ENVIRONMENTAL STANDARD FOR RESTAURANTS AND FOOD SERVICE OPERATIONS (GS-46)

1.0 SCOPE

This standard establishes environmental requirements for restaurants and food service operations where their 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, or retailing operations such as grocery or convenience stores.

All operations, including full-service, limited-service, non-commercial, and catering, are included in each criterion, except when specifically noted. Some criteria state “where applies” and are not required when the criterion is not under the control of the operation such as when the operation runs in a leased or rented facility.

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.

2.0 DEFINITIONS

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 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 (CO₂) emissions that are developed and/or certified by a third-party provider (e.g., Carbon Fund, Center for Resource Solutions). A successful project is issued credits for its CO₂ reduction (usually one credit equals one ton of abated CO₂) 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 involves 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.

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 and the food travels less than 100 miles.

Energy-Efficient Appliances. ENERGY STAR qualified appliances (e.g. fryers, steamers, ice machines, holding cabinets, dishwashers, or ceiling fans) or appliances that meet the energy efficiency outlined by PG&E Food Service Technology Center (e.g. ovens).

Energy-Efficient Lights. 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 not limited to, ENERGY STAR qualified lights.

Environmentally-Preferable Product. A product 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 may be designated as environmentally preferable by an established and legitimate nationally-recognized 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 other conflict of interest. Such designation must be based on consideration of human health and safety, ecological toxicity, other environmental impacts, and resource conservation, as appropriate, for the product and its packaging, on a life cycle basis. Product criteria must distinguish market leadership for that product category, and be publicly available and transparent.

Environmentally Responsibly Produced Food. Food produced or harvested in a manner that maximizes ecological quality, sustains resources, and uses careful environmental management techniques that retain soil, air, water quality, and additional characteristics outlined in Appendix

A of this document. Examples include food certified through the following programs, USDA Organic certified, Food Alliance certified, Rainforest Alliance certified, Protected Harvest certified, and Marine Stewardship Council certified.

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

Food. Edible items and all beverages, including carbonated beverages, bottled water, flavored water, and alcoholic beverages.

Food Service. All establishments, types of businesses and services that prepare and serve food, meals, snacks, and beverages purchased and consumed away from a patron's home.

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. 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 include, but not limited to, Certified Humane Raised and Handled, or Animal Welfare Approved

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; used only in the challenged locations and only for targeted pest species.

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.

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

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

Non-Commercial Operations. Establishments where meals and snacks are prepared/served as an adjunct, supportive service to the primary purpose of the establishment. 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 to 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.

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, miss-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.

Process Chlorine-Free. Recycled or recovered-content papers in which chlorine or chlorine containing compounds are not used in any of the fiber 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.

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.

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 provider (e.g., Center for Resource Solutions) and are not sold more than once or claimed by more than one party.

Seasonal. Food that is obtained within the normal growing cycle of the operation's agricultural geographic location.

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

Socially Responsibly Produced Food. Food that was produced in a manner that protects worker health and safety, worker compensation, trade capacity of all sizes of farm operations and additional characteristics outlined in Appendix A. Examples include food certified by the following programs TransFair USA or other members of the Fairtrade Labeling Organizations International, Food Alliance, Rainforest Alliance, and UTZ.

Solid Waste. Material that is discarded, such as food, packaging, supplies, and equipment.

Sustainably Produced. Food that has been humanely raised, produced with environmentally and socially responsible means, produced with further effort to protect the environment and additional characteristics outlined in Appendix A. Examples include, but not limited to Food Alliance and Rainforest Alliance certified.

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

Vegetarian. Food that does not contain meat or animal-based products.

Yield Test. A comparison of anticipated edible portions versus actual edible portions (after trimming of unused/unusable elements).

3.0 ENVIRONMENTAL PERFORMANCE REQUIREMENTS

3.1 Sustainable Food Purchasing.

3.1.1 Sustainable Total Food Purchases. The portion of total food purchases (based on monthly cost) that is either organic, environmentally responsibly produced, humanely-raised, socially responsibly produced, or sustainably produced, 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, environmentally responsibly produced, humanely-raised, socially responsibly produced, or sustainably may qualify for up to half of the required purchases when appropriate documentation is provided to the certifying body for review.

3.1.2 Sustainable Animal-Based Food Purchases. The portion of total animal-based food purchases (based on monthly cost) humanely-raised and either organic, environmentally responsibly produced, sustainably produced, Certified Humane Raised and Handled, or Animal Welfare Approved, or a combination thereof, shall be:

BRONZE	SILVER	GOLD
25%	50%	80%

Animal-based food that is directly-purchased and not certified by the programs outlined in Appendix A but is produced in an equivalent means to organic, environmentally responsibly produced, humanely-raised, or sustainably produced may qualify for up to half of the required purchases when appropriate documentation is provided to the certifying body for review.

3.1.3 Sustainable Seafood.

BRONZE	SILVER	GOLD
Fish and seafood purchased, not environmentally responsibly produced, shall not be on the Monterey Bay Seafood Watch “Avoid” list.		

3.1.4 Sustainable Coffee.

BRONZE	SILVER	GOLD
No requirement	Coffee purchased shall be either organic, environmentally responsibly, socially responsibly, sustainably produced, or directly-purchased and not certified by the programs outlined in Appendix A but is produced in an equivalent means to organic, environmentally responsibly, socially responsibly, or sustainably may qualify for up to half of the required purchases when appropriate documentation is provided for review.	

3.2 Vegetarian Options.

BRONZE	SILVER	GOLD
No requirement	An assortment of vegetarian options shall be available to all customers on the menu, at all meal offerings, and be represented at each course option (e.g. appetizer, entrée, dessert).	

3.3 Energy Management and Conservation.

3.3.1 Energy Management Plan.

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

3.3.1.1 Energy Use Tracking.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
Monitor energy bills at least quarterly with the ENERGY STAR portfolio manager ¹ 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; and determines percent improvement or energy savings.	Conduct an annual energy audit, such as a utility company's free energy audit.	Demonstrate a 10% improvement in EUI over baseline (no less than one year ago, no greater than 3 years ago) or an EUI 15% better than national restaurant EUI average (refer to ENERGY STAR's national average table).

¹Portfolio Manager 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, unfortunately, are not eligible for this label. Portfolio Manager can still be a very useful tool for restaurants to track energy and use, reduction in carbon dioxide emissions from saving energy as well as communicate these savings to EPA and customers.

3.3.2 Start-Up and Shut-Down Schedule.

BRONZE	SILVER	GOLD
The operation shall have a documented start-up and shutdown schedule for lights, equipment, and other energy consuming items that includes at least the following: <ul style="list-style-type: none"> • Turn off electronic devices and lighting when not in use or use the standby mode on kitchen equipment, and office equipment, or use timers or sensors. • Setback the thermostat at night and when facility is not in use. 		

3.3.3 Lighting.

3.3.3.1 Lighting Equipment.

BRONZE	SILVER	GOLD
Energy-efficient lights 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.		

3.3.3.2 Lighting Control.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	Lighting controls shall be used such as vacancy sensors, bypass/delay timers, photosensors, or time clocks in low occupancy areas such as walk-ins, closets, and restrooms.	Daylight dimming systems shall be used so that the light turns off automatically when light is sufficient, where applies or dimmable ballasts shall be used in areas where daylight is available in regularly occupied spaces within 15 feet of windows or skylights.

3.3.3.3 Lighting Maintenance.

BRONZE	SILVER	GOLD
The operations shall clean lighting fixtures, diffusers and lamps monthly. Unused ballasts in delamped fixtures shall be disconnected.		

3.3.4 Equipment and Energy-Efficiency.

3.3.4.1 Refrigerants.

BRONZE	SILVER	GOLD
No requirement	CFC-based refrigerants shall not be used. An exception is permitted if a phase out plan is in place to be completed within three years of initial certification.	

3.3.4.2 Refrigerator and Freezer Doors.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
Cracked or worn gaskets and strip curtains that allow air transmission shall be replaced and doors shall be aligned.	Walk-in refrigerator and freezer doors shall have plastic strip curtains.	Walk-in refrigerator and freezer doors shall have either open-door buzzers or automatic door closers.

3.3.4.3 Refrigeration Lines.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement	Refrigeration cold suction lines shall be insulated with minimum of R-13 unless insulation does not fit in space provided.	

3.3.4.4 Refrigerator Replacement.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
When purchasing new solid door refrigerators and freezers, choose ENERGY STAR qualified ones.	Replace solid door refrigerators and freezers older than ten years with ENERGY STAR qualified ones within three years of initial certification	

3.3.4.5 Energy-Efficient Appliances.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the bronze requirements plus:
Purchasing energy-efficient appliance when purchasing new ones, when available.	Use at least one energy-efficient appliance on a most days of business.	Use at least two energy efficient appliances on most days of business.

3.3.4.6 Equipment Maintenance.

BRONZE	SILVER	GOLD
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.		

3.3.4.7 Water Heaters and Storage Tanks.

BRONZE	SILVER	GOLD
All hot water storage tanks shall be insulated with a minimum of an R-13 blanket or have internal insulation of the same insulation value (blanket can be added to internally insulated tank). Hot water heaters shall be 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.		

3.3.5 Climate Control.

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

3.3.6 HVAC Maintenance.

BRONZE	SILVER	GOLD
Regularly scheduled maintenance shall be done and documented on the HVAC, refrigeration, and other similar cooling systems, where applies, including: <ul style="list-style-type: none"> • Clean permanent filters with mild detergents and change replaceable filters according to manufacturer guidelines. • Check entire system each year for coolant and air leaks, clogs, and obstructions of air intake and vents. • Keep condenser coils free of dust and lint. • Keep evaporator coils free of excess frost. 		

3.3.7 HVAC Replacement.

BRONZE	SILVER	GOLD
When replacing or purchasing new HVAC equipment, purchase ENERGY STAR qualified equipment, where applies.		

3.4 Water Consumption and Management.

3.4.1 Water Management Plan.

BRONZE	SILVER	GOLD
The operation shall have a water management plan with goals and an action plan for water conservation includes at least the following, with records of inspections: <ul style="list-style-type: none"> • Turn off faucets not in use. • Regularly check for and repair all leaks. • Use signs in restrooms to encourage water conservation and to report leaks • 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. • Soak dirty pots and pans instead of cleaning with running water or use 1.6 gpm or less pre-rinse spray valve to spray dishes. • Operate dishwashers only when full. • Indoors, use dry floor cleaning methods, followed by damp mopping, rather than 		

Continued from page 15

- spraying or hosing with water.
- Use dry methods to clean outdoor hard surfaces and a water broom only when absolutely necessary.

3.4.2 Water Use Tracking.

BRONZE	SILVER	GOLD
The operation shall monitor water bills at least quarterly with the ENERGY STAR portfolio manager ² or an equivalent energy management or documentation system (e.g., utility’s software or Excel spreadsheet) that tracks utilization and costs, benchmarks these factors relative to past performance, and determines percent improvement or energy savings.		

3.4.3 Water-Efficient Appliances and Fixtures. Any existing faucets, valves, aerators that exceed the required pressure or flow rates shall be on a schedule for replacement within two years. Toilets shall be replaced in conjunction with major renovations, where applies. Higher flow toilets may be exempt from the flow rate requirement if the plumbing infrastructure will not adequately function with lower flow rates.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
No requirement.	Install low-flow aerators and restroom fixtures: 2.2 gpm or less for lavatory sinks; 2.0 gpm or less for kitchen sinks; toilets 1.6 gpf or less; urinals with 1.0 gallon or less or install new waterless types; use 1.6 gpm or less pre-rinse spray valves to rinse dishes.	WaterSense, water-efficient, or equivalent, faucets, toilets, and urinals shall be used and non-potable water used for plant and landscape irrigation for at least 50% of water needs. Install hands-free taps (electronic or foot peddle operated) in all hand and kitchen sinks.

²Portfolio Manager 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, unfortunately, are not eligible for this label. Portfolio Manager can still be a very useful tool for restaurants to track energy and use, reduction in carbon dioxide emissions from saving energy as well as communicate these savings to EPA and customers.

3.4.4 Ware Washing.

BRONZE	SILVER	GOLD: Meet the silver requirements plus:
Dishwasher temperature shall be set to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system used.		A water-conserving or ENERGY STAR dishwasher shall be used, if available (Note: ENERGY STAR does not currently address conveyor machines).

3.5 Air Quality.

3.5.1 Smoking.

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.

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 Waste Reduction and Management.

3.6.1 Waste Audit. The operation shall audit/track both pre-consumer waste and post-consumer waste and maintain records on amount (e.g. pounds) and type based on category (e.g. food, cardboard packaging, aluminum packaging, plastic packaging, office paper, etc.) according to:

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.	Pre-consumer waste at least weekly and post-consumer at least monthly.

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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.

3.6.2 Waste Diversion. The operation shall divert waste, based on weight, from the landfill based on the most recent waste audit conducted during normal operations according to 3.6.1:

BRONZE	SILVER	GOLD
40%	70%	90%

3.6.3 Waste Reduction.

BRONZE	SILVER	GOLD
No requirement	The operations shall demonstrate total waste reduction, based on weight, by comparing the most recent audit from 3.6.1 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 as of one-year prior.	

3.6.4 Forecasting. The operation shall conduct food production forecasting that includes at least the following elements:

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the bronze requirements plus:
Written recipes, written menus, and written daily production sheets.	Record of actual production levels, and record of unsalvageable portions leftover after a specific meal period.	

3.6.5 Yield Tests. Yield tests shall be conducted and documented to determine trim waste efficiency levels and compare to published levels in the Chef's Book of Formulas, Yields, and Sizes by Arno Schmidt and published by Wiley at the following frequency:

BRONZE	SILVER	GOLD
Annually	Quarterly	Monthly

3.6.6 Inventory Management.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the bronze requirements plus:
An inventory management system with first-in, first-out procedures shall be practiced and documented.	The operation shall have a plan for alternate uses of food inventory when the food may not be used for its intended primary purpose.	

3.6.7 Food Donations.

BRONZE	SILVER	GOLD
Food donations shall be done on a regular basis, and recorded, and operators shall have a documented policy of what food can be safely donated, to which facilities, and how.		

3.6.8 Food Merchandising.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
A food merchandising policy shall be practiced and documented to minimize food waste.	Buffet/cafeteria and salad bar 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.

3.6.9 Fat, Oils, and Grease Recycling. 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:

BRONZE	SILVER	GOLD
Recycled with proven partnerships for using the oil for such uses as biodiesel production, other means of replacing fossil fuel use, or rendering.	Recycled with proven partnerships for using the oil for biodiesel production or other means of replacing fossil fuel use.	

3.6.10 Composting.

BRONZE	SILVER: Meet the bronze requirements plus:	GOLD: Meet the silver requirements plus:
<p>The operation shall research and document local composting options. The operation shall compost all pre-consumer food waste and post-consumer food waste and other compostable material such as service ware. If it isn't available, the food waste shall be donated to a farm. The operation shall have clearly marked sorting mechanisms (e.g. bins) in areas waste is collected.</p>	<p>If composting is not available, the waste shall be compacted with pulping equipment or other acceptable means to reduce waste volume and weight.</p>	

3.6.11 Solid Waste Recycling.

BRONZE	SILVER	GOLD
<p>The operation shall maintain a recycling program for materials that are cost-effective for the operation locally 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, batteries, inkjet and toner cartridges, paint, batteries, and CFLs.</p>		

3.6.12 Packaging and Disposable Products.

3.6.12.1 Beverage Cans and Bottles.

BRONZE	SILVER	GOLD
<p>Full-service operations shall not serve non-alcoholic beverages in cans or bottles. All operations shall have a recycling channel for all canned and bottled beverages served; an exception is permitted for drop-off catering events.</p>		

3.6.12.2 Served Food Packaging.

3.6.12.2.1

BRONZE	SILVER	GOLD
No requirement	No requirement	Packaging for served food shall be certified compostable by a third-party or contain at least 45% recovered material, where available.

3.6.12.2.2

BRONZE	SILVER	GOLD
No requirement	No requirement	When paper packaging is used for served food, it shall contain either 100% non-tree fiber or 10% post-consumer material and process chlorine-free, where available.

3.6.12.2.3

BRONZE	SILVER	GOLD
Bags used for items carried-out (left-over food or take-out food) shall be provided only upon customer request and not double-bagged.		

3.6.12.2.4

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

3.6.12.3 Transport Packaging.

BRONZE	SILVER	GOLD
No requirement	Operations shall use reusable transport packaging instead of one-time (or limited-use) when transporting food off-site, an exception is permitted for drop-off catering events.	

3.6.12.3.1

BRONZE	SILVER	GOLD
No requirement	Operations shall not procure waxed cardboard packaging for use in operations.	

3.6.12.4 Polystyrene.

BRONZE	SILVER	GOLD
Polystyrene products, such as cups, utensils, and packaging recognized by the Society of the Plastics Industry resin code #6, shall not be used.		

3.6.12.5 Disposable Utensils, Table Ware, and Service Items.

BRONZE	SILVER	GOLD
Full-service operations shall not use disposable or single-use utensils or serving ware, including napkins; an exception is permitted for take-out food.	All disposable utensils, serving ware, table ware and plastic bags shall be recyclable or certified compostable by a third-party. Portion-controlled condiments and disposable napkins, utensils, and straws shall be provided upon customer request or with single-serve dispensers.	

3.6.12.8 Garnishes.

BRONZE	SILVER	GOLD
Operations shall not use disposable (non-edible) garnishes (e.g. doilies, frilled toothpicks).		

3.6.12.9 Coasters.

BRONZE	SILVER	GOLD
Operations shall not use napkins or other single-use product for coasters.		

3.6.12.10 Tray Liners.

BRONZE	SILVER	GOLD
Paper tray liners shall not be used; instead appropriate cleaning and sanitizing according to regulations shall be practiced.		

3.6.12.11 Table Covers.

BRONZE	SILVER	GOLD
Paper table coverings shall contain 100% recovered material, 50% post-consumer material, and process chlorine-free, or made from 100% tree-free fiber.		

3.6.12.12 Customer Receipts.

BRONZE	SILVER	GOLD
Limited-service operations shall print receipts only upon customer request.		

3.7 Cleaning and Landscape Management

3.7.1 BRONZE, SILVER, and GOLD: For non-food contact surfaces, the operation shall:

BRONZE	SILVER	GOLD
<ul style="list-style-type: none"> • 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. • Not use antibacterial hand cleaners in customer restrooms and they shall be environmentally-preferable products. 		

3.7.2

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

3.7.3

BRONZE	SILVER	GOLD
No requirement	The operation shall use trash can liners with 10% recovered material or certified compostable by a third-party.	

3.7.4

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

3.7.5

BRONZE	SILVER	GOLD
No requirement	Where applies, 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 at night to minimize evaporation, soaker hoses used for plant beds, and plant beds mulched to retain water. Grasses used that require irrigation shall be limited to areas where direct business activities take place.	

3.8 Environmentally and Socially-Sensitive Purchasing.

3.8.1 Environmentally and Socially Sensitive Purchasing Policy.

BRONZE	SILVER	GOLD
<p>The operation shall implement a documented environmentally and socially sensitive purchasing policy, which shall include the following:</p> <ul style="list-style-type: none"> • Incorporation of environmental preferences into purchasing documents and discussions with suppliers and vendors. • Consider the life-cycle costs of buying environmentally responsible products and services. Information from all available sources shall be used, including manufacturer information and third-party certifications. • The testing of potential environmentally responsible products and services. • Regular evaluation and modification, if necessary, of the environmentally and socially responsible purchasing policy to help ensure maximum benefits. 		

3.8.2 Products for Food Preparation.

3.8.2.1. Chafing Fuel.

BRONZE	SILVER	GOLD
No requirement	Ethanol-based gel or wick chafing fuels shall be used.	

3.8.2.2. Coffee Filters.

BRONZE	SILVER	GOLD
No requirement	Coffee filters shall not be bleached or whitened with chlorine.	

3.8.3 Sanitary Paper Products.

BRONZE	SILVER	GOLD
<p>Sanitary paper products shall be Green Seal certified or the following:</p> <ul style="list-style-type: none"> • Restroom Hand Towels: 100% recycled content, at least 40% post-consumer material and process chlorine-free. • Napkins: 100% recycled content, at least 30% post-consumer material and process chlorine-free. • Toilet Tissue: 100% recycled content, at least 20% post-consumer material and process chlorine-free. • Facial Tissue: 100% recycled content, at least 10% post-consumer material and process chlorine-free. 		

3.8.4 Paper.

BRONZE	SILVER	GOLD
Paper menus and office paper shall contain 100% post-consumer material and shall be process chlorine-free, or made from 100% tree-free fiber.		

3.8.5 Printed Paper.

BRONZE	SILVER	GOLD
No requirement	No requirement	<p>Additional paper or printed material, not covered in 3.8.4 such as printed marketing information, shall be minimized. When additional paper is used or printed it shall be:</p> <ul style="list-style-type: none"> • Paper with at least 30% post-consumer material or on environmentally-preferable paper or tree-free fiber. • Processed without chlorine • Double-sided printed • Use vegetable-based inks • Waterless lithography printing service and alcohol-free printing or evidence that it is not available.

3.8.6 Office Electronics.

3.8.6.1

BRONZE	SILVER	GOLD
No requirement	Computers or monitors purchased shall be Bronze registration or higher under the EPEAT in compliance with the IEEE	

	<i>Continued from page 26</i> Standard 1680 for the Environmental Assessment of Personal Computer Products.
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3.8.6.2

BRONZE	SILVER	GOLD
No requirement	Office printers, copiers, fax machines, and scanners purchased shall have evidence that they are ENERGY STAR compliant.	

3.8.6.3

BRONZE	SILVER	GOLD
No requirement	Rechargeable batteries shall be used for battery-powered devices including flashlights, handheld vacuums, and other battery-powered equipment.	

3.8.7 Furniture and Interior Space.**3.8.7.1**

BRONZE	SILVER	GOLD
When furniture is purchased it shall not contain added urea formaldehyde.		

3.8.7.2 When furniture is purchased it shall either contain a minimum of 10% post-consumer material or 20% recovered material, be remanufactured, or environmentally-preferable products according to the following:

BRONZE	SILVER	GOLD
No requirement	30% of total cost.	50% of total cost.

3.8.7.3 Paint.

BRONZE	SILVER	GOLD
Paint used for architectural surfaces shall be Green Seal certified or meet the volatile organic compound levels specified in the Green Seal Environmental Standard for Paints and Coatings (GS-11).		

3.8.7.4 Flooring. Where applies, when flooring is purchased, carpet and carpet pad or wood flooring shall be environmentally-preferable products according to the following:

BRONZE	SILVER	GOLD
No requirement	50% of installed area (e.g. square footage).	100% of installed area.

3.8.7.5 Candles.

BRONZE	SILVER	GOLD
Scented candles shall not be used.		

3.8.8 Linen and Uniforms**3.8.8.1**

BRONZE	SILVER	GOLD
Disposable hats and aprons for staff shall not be used.		

3.8.8.2 The percent (by cost) of linens and clothing leased and purchased shall contain at least 50% recovered material, or contain at least 50% rapidly renewable material, or be certified by the USDA National Organic Program, Oeko-Tex, or by any IFOAM accredited or internationally-recognized certifier. The raw material of a product may demonstrate organic compliance by certification under the GOTS.

BRONZE	SILVER	GOLD
No requirement	30%	50%

3.8.8.3

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

3.9 Transportation

3.9.1 Vehicle Use. The percent of total miles traveled for direct business in EPA SmartWay certified, hybrid-electric, or alternatively fueled vehicles shall be:

BRONZE	SILVER	GOLD
No requirement	30%	50%

3.9.2 Fleet Maintenance. The operation's vehicles used for direct business shall:

BRONZE	SILVER	GOLD
Meet requirement section <i>d) v) Preventative Maintenance</i> of the Green Seal Environmental Standard for Fleet Vehicle Maintenance (GC-10).	Meet one other requirement from sections <i>a), b), or c)</i> in the Green Seal Environmental Standard for Fleet Vehicle Maintenance (GC-10).	

3.9.3 Employee Commuting.

BRONZE	SILVER	GOLD
No requirement	No requirement	The operation shall subsidize employee's public transit commuting expenses, by covering at least 50% of the expense.

3.10 Administration

3.10.1 Ordering.

BRONZE	SILVER	GOLD
The operation’s procurement shall be done electronically. If paper is required for ordering, documentation must be shown to demonstrate this is necessary.		

3.10.2

BRONZE	SILVER	GOLD
The default setting for copying shall be double-sided and paper printed on one side shall be used for internal copies/printouts/notepads.		

4.0 TRAINING AND COMMUNICIATION REQUIREMENTS

4.1 Company Responsibility.

4.1.1 Company Charter.

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.

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

4.1.2.1 Vendor Code of Conduct.

BRONZE	SILVER	GOLD
There shall be a vendor code of conduct in practice that includes social and environmental guidelines.		

4.1.2.1.1

BRONZE	SILVER	GOLD
Preference shall be given to suppliers who provide bulk items and returnable, reusable or recyclable containers approved for commercial use in food establishments.		

4.1.2.2 Environmental and Social Responsibility Committee.

BRONZE	SILVER	GOLD
There shall be a committee, which includes staff responsible for overseeing the environmental and social responsibility plan that meets at a minimum quarterly.		

4.2 Operating Procedures.

BRONZE	SILVER	GOLD
<p>The operation shall have written operating procedures available to each employee including at least the following:</p> <ul style="list-style-type: none"> • 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 Training.

BRONZE	SILVER	GOLD
New employees shall receive a minimum of two hours (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 and all employees shall receive a minimum of four hours (paid) of documented training on the company’s environmental and social responsibility plan (4.1.2) and operating procedures (4.2).		

4.3.1 Employee Reward Program.

BRONZE	SILVER	GOLD
The operation shall have an employee reward program to reinforce accountability and commitment to implementing the company's environmental and social responsibility plan (4.1.2) and operating procedures (4.2).		

4.4 Communication.

BRONZE	SILVER	GOLD
The menu shall identify items that include the sustainable food included in 3.1.		

4.5 Education.

4.5.1

BRONZE	SILVER	GOLD
The operation shall have information accessible (web site, brochures, etc.) to customers about its environmentally and socially responsible practices in order for customers to learn about what practices are done and why the practices are done.		

4.5.2

BRONZE	SILVER	GOLD
No requirement	The operation shall extend its environmentally responsible practices beyond its direct business to engage the community. This shall include at least 50% of the employees, at least twice a year, and can be done with educational classes for children, volunteering within the community, or other similar activities or comprise of a donation to the community greater than 10% of its profits..	

5.0 CONTINUOUS IMPROVEMENT

5.1

BRONZE	SILVER	GOLD
The operation shall have an action plan for improving upon its environmental and social achievements. The action plan shall include at least five areas related to the items in this standard and be included in the company environmental and social responsibility plan according to 4.1.2.		

5.2

BRONZE	SILVER	GOLD
The operation shall demonstrate annual improvement, for normal operating conditions, based on the action plan according to 5.1.		

5.3

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

6.0 GOLD ADDITIONAL REQUIREMENTS

GOLD operations shall meet any one of the following (this does not apply to BRONZE or SILVER):

6.1 Sustainable Building. The operation runs its direct business in a LEED certified building.

6.2 Zero-Waste. The operation does not dispose of or incinerate at least 99% of its solid or water by-products from reduction, reuse, recycling, and composting activities.

6.3 Alternative-Fueled Vehicles. Alternative-fueled vehicles are used for 100% of total miles traveled for direct business.

6.4 Renewable Energy. The operation uses renewable energy for at least 25% of its direct energy needs, not including any renewable energy certificates; alternatively, the operation is a member of the Center for Resource Solutions’ Green-e Marketplace.

6.5 Greenhouse Gas Reduction. The operation achieves zero greenhouse gas emissions, with proven partnerships and/or through carbon offsets (e.g., Certified CarbonFund Carbon-Free Partner) and has an active program to reduce its carbon footprint through emissions reductions (by at least 5% annually), not including carbon offsets.

6.6 Community Outreach and Development. The operation sponsors (creates and implements) an environmental program in the community that otherwise would not occur, related to the components in this standard, such as a community garden or a composting site.

6.7 Innovative Resource Reduction. The operation utilizes unique or new technology or approaches to eliminate resource needs for aspects of the operation covered in this standard, such as a greywater recovery system for reuse or a heat/steam recovery for climate control or water heating.

6.8 Seasonal Menu. The operation provides seasonal food options for 60% of the menu year-round, based on cost, and determined by purchases made within 200 miles of the operation.

7.0 LABELING REQUIREMENTS

7.1

BRONZE	SILVER	GOLD
The Green Seal Certification Mark may appear at the operation. The Green Seal Certification mark shall not be used in conjunction with any modifying terms, phrases, or graphic images that might mislead consumers as to the extent or nature of the certification.		

7.2

BRONZE	SILVER	GOLD
Whenever the Green Seal Certification Mark appears, it shall include the level of certification (e.g. Bronze, Silver, or Gold).		

7.3 Statement of Basis for Certification.

BRONZE	SILVER	GOLD
<p>Whenever the Green Seal Certification Mark appears at the certified operation, the description of the basis for certification must be included. The description shall be in a location, style, and typeface that are easily readable. Unless otherwise approved in writing by Green Seal, the description shall read as follows:</p>		
<p>“This restaurant [or food service operation or catering operation] meets the Green Seal™ Environmental Standard for Restaurants and Food Service Operations based on its reduced impact on the environment with responsible food offerings, supply purchases, waste handling, and energy and water conservation.”</p>		

Appendix A

Term/Requirement in Standard	Characteristics	Recognized Certification Programs
Environmentally Responsibly Produced	<ul style="list-style-type: none"> • Soil quality and conservation (soil organic matter, erosion control, etc.) • Water quality and conservation (surface and ground water, maintenance of in-stream flows, maintaining aquifers, etc.) • Air quality (dust, odors, greenhouse gas emissions, etc.) • Toxicity (pesticides, herbicides, fungicides, rodenticides, etc.) • Nutrient management (chemical fertilizers and animal wastes) • Range and pasture management • Wildlife habitat protection and restoration • Management of stocks of wild foods (fisheries, wild mushrooms, etc.) • Energy (use of fossil fuel for farm equipment and transportation, energy for processing and refrigeration, etc.) • Waste minimization and management (reduced packaging, recycling, composting, etc.) • Emerging issues (transgenic plants and animals, cloning, nanotechnology, etc.) 	USDA Organic, Food Alliance certified, Rainforest Alliance, Protected Harvest, and Marine Stewardship Council
Humanely-Raised	<ul style="list-style-type: none"> • Raised with 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 • The animals have free access to fresh food and water 	Certified Humane Raised and Handled, Animal Welfare Approved
Socially Responsibly Produced	<ul style="list-style-type: none"> • Worker health and safety • Worker compensation practices • Trade practices (affecting farmers ability to price above cost of production) • Humanely raised fits in this category too, but was separated out since it applies exclusively to animal-based products. 	Food Alliance, Rainforest Alliance, TransFair USA, other members of the Fairtrade Labeling Organizations International , UTZ
Sustainably Produced	<ul style="list-style-type: none"> • All of the above • continuous improvement 	Food Alliance, Rainforest Alliance