



THE ORIGINAL GREEN
SEAL OF APPROVAL
SINCE 1989

GS-46 Green Seal™ Environmental Leadership Standard for Restaurants and Food Service Operations

An Overview

The intent of the standard is to reduce the environmental and health impacts of the food service industry. The standard includes 3 different levels of achievement; a Bronze entry level, a Silver leadership level; and a Gold top level.

The Scope of GS-46

This standard will apply to restaurants and foodservice operations in the USA, including full-service, limited- service, non-commercial, and catering operations. Lodging property food services are also included in this standard.

BRONZE level

Responsible Food Purchases

- 25% of total food purchases must be either organic or environmentally preferable
- 25% of total animal-based purchases are raised antibiotic free
- Fish and seafood purchases must not be on the Monterey Bay Aquarium Seafood WATCH® “avoid” list or score RED on The Blue Ocean Institute’s Guide to Ocean Friendly Seafood™
- 50% of coffee purchased must be organic, environmentally preferable, or socially preferable



Energy Conservation and Management

- Develop an Energy Management Plan
- Monitor and document energy bills quarterly
- Show a 7% improvement in energy conservation
- Implement regular lighting, equipment and energy consuming item maintenance checks
- Use programmable thermostat to control heating and cooling, including a setback for when operation is closed
- Whenever possible, lighting controls, such as: vacancy sensors, bypass/delay timers or time clocks shall be used in low occupancy areas

Water Conservation and Management

- Develop a Water Management Plan
- Monitor and document water bills monthly with utility management system (i.e. ENERGY

STAR® portfolio manager)

- Operation shall have a water conservation checklist and records of inspections
- Water Fixtures must meet following specifications:
 - 2.2 gpm or less for kitchen faucets
 - 0.5 gpm or less for lavatory faucet
 - 1.6 gpf or less for toilets
 - 1.0 gallon or less, or waterless for urinals

Waste Reduction and Management

- Develop a Waste Management Plan
- Conduct waste audits (pre-consumer at least quarterly and post-consumer at least annually)
- Divert 40% of total operational waste from landfill
- Research and document local food donation options. Where available, food donations shall be made on a regular basis
- Research and document local fat, oil, and grease recycling options. Where available recycle used oil for biodiesel production
- Where available compost all pre-consumer waste
- Operate and maintain a recycling program. Have clearly marked sorting mechanisms (e.g. bins) in which waste is collected
- Eliminate non-essential disposable products and avoid using: polystyrene, #6 plastics (when cost effective alternatives exist), plastic bags (not including trash liners) or products shipped in waxed cardboard packaging. Disposable paper and tissue products shall be environmentally preferable. Full-service operations shall not use disposable or single-use utensils or serving ware (except for take out). Portion-controlled condiments and disposable napkins, utensils and straws shall be provided only upon request or with single-serve dispensers

ENVIRONMENTAL
LEADERSHIP STANDARDS



CERTIFICATION FOR
PRODUCTS, SERVICES,
PROPERTIES & COMPANIES



PARTNERSHIPS IN
GREEN PURCHASING &
FACILITIES MANAGEMENT



SUSTAINABILITY
RESEARCH & LIFE CYCLE
ANALYSIS



(BRONZE continued)

- Operation shall have tap water available for customers as an alternative to bottled water

Air Quality

- Operation shall not allow smoking at its facilities or within 25 feet of its entries, out door air intakes, or operable windows, where regulations allow or apply

Cleaning and Landscaping

- Use environmentally preferable cleaning products with durable, reusable cloths/mops. Cleaning tools for restrooms and the rest of the facility shall remain separate

Environmentally and Socially Sensitive Purchasing Policy

- Develop a Responsible Purchasing Policy to include: life-cycle cost of purchases, incorporation of environmental and social preferences, trial of products/services, annual evaluation and modification
- Develop vendor policy: vendors that provide preferable products, use efficient transportation, do not require paper for ordering, provide items in bulk, take-back and reuse delivery containers approved for commercial food use
- Use environmentally preferable sanitary paper, printing

paper and paper menus

- Set copying and printing default to double-sided
- Use rechargeable batteries
- Purchase furnishings that do not contain added urea formaldehyde
- Use environmentally preferable paint
- Do not use scented candles
- Clean uniforms and linen without using perc.
- Direct business vehicles must meet this requirement of Green Seal Criteria for Fleet Vehicle Maintenance (GC-10): routinely check tires, engine and use recycled, remanufactured or reused parts when practical (visit greenseal.org for GC-10 document)

Company Responsibility

- Develop strategic plan and charter with commitment to environmentally and socially responsible practices
- Develop a vendor code of conduct
- Develop written operating procedures on all areas outlined in the standard
- Provide employee training
- Provide customer communication on actions

Continuous Improvement

- BRONZE level must meet SILVER level requirements within three years

SILVER Level

Meet all the requirements for BRONZE plus:

Responsible Food Purchases

- 50% of total food purchases must be either organic or environmentally preferable
- 50% of total animal-based purchases must be raised antibiotic free
- Demonstrate 15% reduction in red meat sales
- Fish and seafood purchases must be on the Monterey Bay Aquarium Seafood WATCH® GREEN list or score GREEN on The Blue Ocean Institute's Guide to Ocean Friendly Seafood™
- All coffee purchased must be organic, environmentally preferable, or socially preferable
- 50% of total animal-based food purchases must be either humanely-raised, organic, or environmentally preferable, or the menu must not include red meat items.
- Meet two optional criteria for Responsible Food Purchases



Energy Conservation and Management

- Conduct annual energy audits
- Show a 10% improvement in energy conservation
- New and replacement equipment shall not use CFC-based refrigerants
- Meet two optional criteria for Energy Conservation and Management

Water Conservation and Management

- Meet two optional criteria for Water Conservation and Management

Waste Reduction and Management

- Conduct waste audits (pre-consumer at least monthly and post-consumer at least quarterly)
- Divert 70% of total operational waste from landfill
- Research local composting options. Where available compost all pre-and post-consumer food waste, and all other compostable material, such as service ware
- Do not sell bottled water
- Meet two optional criteria for Waste Reduction and Management



Air Quality

- Install emission control devices for charbroilers

Cleaning and Landscaping

- Use trash can liners made of 10% post-consumer content or certified compostable when used for compost collection
- Use organic insecticides, fertilizers, and biocides
- Plant landscaping tolerant of climate. Water only when necessary and in early morning or night to minimize

evaporation

Environmentally and Socially Sensitive Purchasing Policy

- Use ethanol-based gel or wick chafing fuels
- Computers replaced or purchased must be Bronze registered or higher under EPEAT®. Office electronics replaced or purchased must be ENERGY STAR® compliant or equivalent.
- Carpet replaced shall be environmentally-preferable or low emitting
- Meet one other requirement from section a), b), or c) in Green Seal's Standard for Fleet Vehicle Maintenance (GC-10)

GOLD Level

Meet all the requirements for Silver plus:

Responsible Food Purchases

- 80% of total food purchases need to be either organic or environmentally preferable
- 80% of total animal-based purchases are raised antibiotic free
- Demonstrate 25% reduction in red meat sales
- Meet three optional criteria for Responsible Food Purchases



Energy Conservation and Management

- Demonstrate 15% improvement in energy conservation or 30% improvement over national energy use intensity (EUI) average
- Install light dimming system
- Meet three optional criteria for Energy Conservation and Management

Waste Reduction and Management

- Meet three optional criteria for Waste Reduction and Management
- Divert 90% of total operational waste from landfill

Water Conservation and Management

- Meet three optional criteria for Water Conservation and Management (back page)
- Provide purified water to customers and employees

Environmentally and Socially Sensitive Purchasing Policy

- All external & outsourced printing shall be double-sided, use vegetable based inks, use waterless lithography printing service and alcohol free printing or show evidence if not available
- 50% of linens and clothing must be organic, environmentally preferable, contain at least 50% post-consumer material or contain at least 50% rapidly renewable material
- 30% of direct business miles driven must be from fuel efficient, hybrid, alternatively. fueled or EPA certified SmartWay® vehicle

Company Responsibility

- Develop an environmental and social responsibility annual report made available to the public
- Engage community in environmentally responsible practices at least once year (education, volunteering)

OPTIONAL Requirements

SILVER certification requires meeting at least two of the criteria from each section; GOLD certification requires meeting at least three:

Responsible Food Purchases

Vegetarian/Vegan Menu: Animal-based food purchases are humanely raised, organic or environmentally.

- Silver: 50% of total purchases or full menu does not include red meat.
- Gold: 80% or a full vegetarian menu

Socially-Preferable Food Purchases: Total food purchases is either socially-preferable or directly-purchased.

- Silver: 25%
- Gold: 50%

Efficiently-Distributed Food: Document the distance food travels.

- Silver: none of the priority food shall be transported by air, where feasible.
- Gold: at least 50% of the total food is transported to the operation in alternatively fueled vehicles, fuel-efficient vehicles, or by



(Optional Requirements continued)

EPA SmartWay® Partners

Seasonal Food: ▪ Silver 25% ▪ Gold 50% of total food purchased

Energy Conservation & Management **Refrigerators and Freezers:**

- Silver: Use plastic strip curtains in walk-in refrigerators and freezers & insulate refrigeration cold suction lines and hot water storage tanks.
- Gold: Install open-door buzzers or automatic door closers for walk-in refrigerators and freezers and use an automated temperature monitoring system for freezers and refrigerators

Energy-Efficient Appliances: Percentage of energy efficient qualified kitchen appliances:

- Silver: 20%, including at least two used on most days of business.
- Gold: 50%, including at least four used on most days of business. Turn pilot light on only during equipment use

Energy-Efficient Lighting: Use in areas where lights are on for 4+ hours. Specialty light fixtures may be exempt. T-12 fluorescent lighting shall not be used

Ventilation Hoods:

- Silver: Kitchen ventilation hoods shall be efficiently designed (switches for different stations, variable-speed controls, front lip, and side-panels)
- Gold: Meet the Silver requirements plus have demand control

Energy-Efficient Building: The direct business function is in a LEED®-certified building

Renewable Energy: Use for at least 20% of direct energy needs (does not including using renewable energy certificates)

Zero GHG: Achieve zero greenhouse gas emissions for direct business energy and vehicle fuel use. Have a program to reduce carbon footprint through emissions reductions (by at least 5% annually), not including carbon offsets

Energy Conservation Performance: ▪ Silver: 15% improvement in energy conservation or 30% better than national average ▪ Gold: 20% improvement, 40% better than average

Energy Innovation: initiative supporting either conserving energy, sourcing renewable energy, or reducing GHG impact

Water Conservation & Management

Restroom Water-Efficiency: Install dual flush toilets (e.g., 1.6/0.8 gpf) or other fixtures with 1.28 gpf or better

Kitchen Water-Efficiency: 1.28 gpm or less for spray

valve, 1.5 gpm or less for kitchen faucet, ENERGY STAR® dishwasher and ice maker, or equivalent,

Water Controls: For all hand and kitchen sinks have hands-free taps or sensors

Water Conservation Performance: For Silver: 10% improvement in water conservation; for Gold: 20%

Water Recycling: For Silver: Rainwater collection used for non-potable water needs. For Gold: meet Silver requirements plus: recycle facility water on-site and use for non-potable water needs

Water Innovation: Initiative supporting either conserving water, or reducing water footprint

Waste Reduction & Management

Food Merchandising: ▪ Silver: All-you-care-to-eat operations minimize food volumes leading up to closing/transition periods without reducing selection. Full-service no non-alcoholic beverages in cans or bottles, unless packaged on-site or locally ▪ Gold: All-you-care-to-eat operations shall not have trays. Full-service operations shall offer half-portion options for entrees on the menu

Disposable Food Service Product Containers:

Environmentally-preferable, bio-based and certified compostable OR contain the max amount of recycled content feasible and processed chlorine free

On-Site Waste Conversion: Use an on-site composter or digester for all organic waste

On-Site Waste Processing: Use pulping or other available methods to reduce waste volume

Ongoing Pre-Consumer Waste Monitoring:

Change operations accordingly

Reusable Service Ware: Limited service operations shall provide reusable service ware for dine-in customers

Hand Drying: Install automatic towel dispensers, paper-free hand dryers, or reusable towels at all hand sink locations

Reusable Take-Out Container: Where applies, implement take-back program or a reusable container program for take-out packaging

Waste Performance: ▪ Silver: the operation shall divert 90% of its waste from the landfill or demonstrate a 20% reduction in waste ▪ Gold: The operation shall divert 98% of its waste from the landfill or demonstrate a 30% reduction in waste

Waste Innovation: Initiative supporting either reducing discarded material, reusing waste, or recycling resources

This is a summary of GS-46; to read the full standard go to:

http://greenseal.org/certification/standards/GS-46_Restaurants_and_Food_Service_Standard.pdf