



GS-55

**GREEN SEAL® STANDARD FOR
RESTAURANTS AND
FOOD SERVICES**

EDITION 1.0

March 12, 2014

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THE MARK OF ENVIRONMENTAL RESPONSIBILITY

GREEN SEAL®

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

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

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**GREEN SEAL STANDARD FOR
RESTAURANTS AND FOOD SERVICES, GS-55**

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FOREWORD

Edition. Edition 1.0 of GS-55 was issued on March 12, 2014. It replaces Green Seal's Standard for Restaurants and Food Services, GS-46, issued on April 20, 2009. GS-55 is based on the Pilot Standard for Sustainable Chicago Restaurants and Food Services. Corrections and/or clarifications edition were last carried out on April 30, 2021. Information on changes made to this standard can be found on Green Seal's website.¹

General. The final issued standard was developed in an open and transparent process with stakeholder input that included service providers, users, and general interests. The requirements in the standard are based on an assessment of the environmental, health, or social impacts associated with the products, services, or organizations covered in the scope of the standard. These requirements are subject to revision, and generally cover aspects above and beyond regulatory compliance. This standard neither modifies nor supersedes laws and regulations. Any conformity assessment to this standard requires compliance with all applicable laws and regulations for the provision of and marketing of food services.

Provisions for safety have not been included in this standard, since they are supervised by regulatory agencies. Adequate safeguards should be employed for all for personnel and property, and for all tests that involve safety considerations.

Products, services, or organizations that are substantially similar to those covered by this standard in terms of function and life cycle considerations may be evaluated against the intent of the requirements of this standard, accounting for relevant differences between the intended scope of the Standard and the actual product, service, or organization to be evaluated.

This standard may not anticipate a feature of the service that may significantly, and undesirably, increase its impact on the environment, health, or society. In such a situation, Green Seal will ordinarily amend a standard to account for the unanticipated environmental, health, or societal impacts.

Normative references (e.g., other standards) in this standard intend to refer to the most recent edition of the normative reference. Test methods may be required for product evaluation. Unless explicitly stated that a specified method is the only acceptable one, the intent of the standard is that an equivalent test method may be accepted at Green Seal's sole discretion.

Certification to this standard shall be awarded only by Green Seal, or, with Green Seal's explicit written permission, by a third-party certification program conducting on-site audits.

Disclaimer of Liability. Green Seal, as the developer of this standard, shall not incur any obligations or liability for any loss or damages, including, without limitation, indirect, consequential, special, or incidental damages, arising out of or in connection with the interpretation or adoption of, reliance upon, or any other use of this Standard by any party. Green Seal makes no express or implied warranty of merchantability or fitness for a particular

¹ Library of Standards Documents, www.greenseal.org/green-seal-standards/library#section24

purpose, nor any other express or implied warranty with respect to this Standard.

ACRONYMS AND ABBREVIATIONS

EPA. United States Environmental Protection Agency

EPEAT. Electronic Products Environmental Assessment Tool

GPF. Gallon per Flush

GPM. Gallon per Minute

HVAC. Heating, Ventilation, and Air Conditioning

IEEE. Institute of Electrical and Electronics Engineers

ISO. International Organization of Standardization

USDA. United States Department of Agriculture

1.0 SCOPE

This standard establishes environmental requirements for restaurants and food services, whose primary business is preparing and serving food to the general public or private consumers at any location. A service may charge for their food directly, include the fee in the cost of other services, or provide it without payment. The food may be consumed on the premises, taken out, or delivered.

The scope of this standard includes commercial, non-commercial, full-service, limited-service (food is selected and paid for before eating), catering, takeout, lodging property food services, food service operations that provide support to the main activities of larger establishments (e.g., schools and hospitals), and food services that operate within, or in conjunction with, other establishments (e.g., cafes in grocery stores).²

This standard does not cover bars, vending machines, grocery stores, or convenience stores. However, food services located within such establishments are included in the scope of this standard.

Restaurants or food service operations that have multiple locations are included in the scope of this standard, as long as each location meets the requirements specified in this standard. In such cases, the organization shall implement a system ensuring that each location conforms to this standard.

The requirements specified in this standard are mandatory for all restaurants, unless specifically noted or shown to be not applicable or not available. If the restaurant does not have direct control over what must be done in order to conform to the standard, it shall demonstrate that it has made reasonable efforts to meet the requirements. Where criteria conflict with local code or regulations, the latter shall be given precedence.

Words and phrases described in the standard that appear in italics have a corresponding definition located in the Definitions section of the standard, Annex A.

For simplicity, the terms “restaurant,” “food services,” and “food service operation(s)” are used interchangeably in this standard, and are intended to include all services included in the scope.

2.0 ENVIRONMENTAL REQUIREMENTS

2.1 PURCHASES OF ENVIRONMENTALLY RESPONSIBLE FOOD & BEVERAGES

² More examples for services that are covered in the scope are provided in Appendix 1.

A restaurant must purchase a minimum amount of its food and beverages from sustainable sources, as detailed in the following subsections, in Annex A (where the italicized terms are defined), and in Annex B (Sustainably-Sourced Food). This amount shall be calculated as a percentage of the total amount spent on purchases of food or beverages.³

When food is purchased from a *sustainable food supplier*, the total invoice for that purchase may be counted towards the quota of food from sustainable sources. Food suppliers that do not meet the definition of a *sustainable food supplier* shall have each item on their invoices evaluated.

2.1.1 Total Food Purchases.

15% of all purchases of food and beverages shall be *sustainably-sourced* or *local*.

2.1.2 Seafood.

80% of seafood purchases shall be from:

- species that are not listed on either of the following:
 - the Monterey Bay Aquarium Seafood Watch^{®4} “AVOID” list
 - the Blue Ocean Institute’s Seafood Guide⁵ “RED” list

OR

- sources certified by the Marine Stewardship Council⁶ or an equivalent program, with documentation that the purchase is only from certified sources.

2.1.3 Coffee and Tea.

50% of coffee and tea purchases shall be *sustainably-sourced* or *socially-preferable*.

2.1.4 Alcoholic Beverages.

The selection of alcoholic beverages offered by the restaurant shall include at least one alcoholic beverage that is *organic* or *locally packaged*.

2.1.5 Tap Water.

Tap water shall be available to customers.

2.2 WASTE REDUCTION

³ The percentage is determined by data from any consecutive three months during the twelve months preceding the evaluation.

⁴ http://www.seafoodwatch.org/cr/SeafoodWatch/web/sfw_factsheet.aspx?gid=49

⁵ <http://blueocean.org/seafoods/>

⁶ <http://www.msc.org/>

2.2.1 Solid Waste Recycling.

The restaurant shall recycle all types of materials for which recycling is available locally.⁷

Clearly labeled sorting containers shall be placed next to trash containers in prominent locations, in both customer and staff areas, for the collection and storage of these materials.

An exception may be permitted if the restaurant can demonstrate that it is impractical to place recycling and trash containers next to each other.

2.2.2 Fats, Oils, and Grease Recycling.

Used frying oil and oil collected from grease recovery devices shall be recycled through a company that converts food oil and grease into a useful end product,⁸ where available.

2.2.3 Composting.

All pre-consumer food waste shall be composted, where composting services are available and *cost-effective*.

Clearly labeled sorting containers shall be placed in areas where *compostable* waste is collected and stored.⁹

2.2.4 Disposable Products. The operation shall eliminate the use of non-essential disposable products.

- Polystyrene packaging and cups shall not be used.
- Plastic bags shall not be used. An exception may be made for trash can liners and takeaway.
- All takeaway items shall be
 - made with *recovered material*,
 - OR
 - recyclable,
 - OR
 - *compostable*, where composting is available.
- Full-service operations shall not use disposable or single-use utensils or serving ware: an exception may be permitted for takeaway food.
- Disposable napkins, utensils, and straws shall be available to customers upon request or from self-serve dispensers, where applicable.
- Condiments shall be available to customers through self-serve dispensers, where applicable. Individual-use packets may be provided upon request.

⁷ The recyclable materials most typical of restaurants include metals, plastics, glass, paper, and paperboard/cardboard. Other materials that should be considered for recycling include electronics, inkjet and toner cartridges, paint, batteries, and fluorescent bulbs.

⁸ e.g., biodiesel or food additives

⁹ e.g., kitchen, employee areas, operational areas

- Restaurants shall not purchase waxed cardboard packaging for use in operations, unless it is accepted by a local composting service.
- *Transport packaging* for food shall be reusable, rather than single-use. Exceptions may be permitted for food packaging for delivery, drop-off services, or takeaway.
- Disposable paper products (excluding sanitary paper¹⁰) shall be:
 - *environmentally-preferable*;
 - OR
 - made from 100% *recovered material*, the minimum amount of *post-consumer material* outlined in the EPA Comprehensive Procurement Guidelines,¹¹ and *processed without chlorine*;
 - OR
 - 100% *agricultural residue* fiber.

2.2.5 Food Donations.

Food shall be donated on a regular basis, where local food donation programs are available.

Food that is suitable for consumption shall not be composted or disposed of as solid waste.

Priority shall be given to donations for human consumption, followed by animal feed.

The donations shall comply with the requirements of the food donation program and measures shall be taken to prevent food contamination.

2.3 PURCHASING OF PRODUCTS, SUPPLIES, AND SERVICES

2.3.1 Environmental Purchasing Policy.

The restaurant shall establish and implement an environmental purchasing policy, which specifies how the restaurant will meet the following requirements:

- *Environmentally-preferable* products shall be purchased, when available.
- Purchases shall be evaluated annually to help ensure that they comply with this purchasing policy.
- The availability of sustainable food options (Section 2.1) shall be reviewed annually for updates.
- The most current seafood lists (Section 2.1.2) shall be reviewed semi-annually for updates.

2.3.2 Energy-Consuming Devices.

2.3.2.1 Kitchen Appliances:

- Purchases of kitchen appliances shall be of *energy-efficient* models.

2.3.2.2 Office Electronics:

¹⁰ Requirements for sanitary paper are specified in section 2.3.3

¹¹ <http://www.epa.gov/epawaste/conservation/tools/cpg/pdf/paper.pdf>

- Printers and copiers shall have double-sided printing capabilities.
- Computers or monitors shall be registered under EPEAT,¹² or equivalent.
- Office printers, copiers, fax machines, and scanners shall be ENERGY STAR compliant, registered under EPEAT, or equivalent.

2.3.3 Sanitary Paper Products.

Sanitary paper products¹³ shall be

- *environmentally-preferable*

OR

- *processed without chlorine*, and contain 100% *recovered material* and the minimum amount of *post-consumer material* outlined in the EPA Comprehensive Procurement Guidelines (see Appendix 2).

2.3.4 Printing and Writing Paper.

Paper used for menus and office paper shall

- be *environmentally-preferable*

OR

- contain 100% *post-consumer material* and be *processed without chlorine*

OR

- be made from 100% *agricultural residue fiber*.

2.3.5 Paint.

Paint purchased for use on architectural surfaces¹⁴ shall be either *environmentally-preferable* or meet both of the following requirements:

- The Volatile Organic Compound (VOC) content of the paints shall not exceed the following limits:
 - Interior Flat: 50 g/l;
 - Interior Non-Flat: 150 g/l;
 - Exterior Flat: 100 g/l;
 - Exterior Non-Flat: 200 g/l;
 - All Anti-Corrosive Finishes: 250 g/l.

AND

- The paints shall not contain any of the following heavy metals or toxic substances¹⁵:

¹² in compliance with the IEEE Standard 1680 for the Environmental Assessment of Personal Computer Products

¹³ e.g., restroom towels, napkins, bathroom tissue, and facial tissue

¹⁴ e.g., wall paints, anti-corrosive and reflective coatings, floor paints, primers, and undercoats.

¹⁵ This information can be verified as disclosed on OSHA-compliant product Safety Data Sheets for paints.

| | |
|--|--|
| <ul style="list-style-type: none"> • antimony • cadmium • hexavalent chromium • lead • mercury • acrolein • acrylonitrile • benzene • 1,2-dichlorobenzene • ethylbenzene | <ul style="list-style-type: none"> • formaldehyde • isophorone • methylene chloride • methyl ethyl ketone • methyl isobutyl ketone • naphthalene • phthalate esters • toluene (methylbenzene) • 1,1,1-trichloroethane • vinyl chloride |
|--|--|

2.3.6 Linen and Uniform Cleaning.

Linen and uniforms shall be cleaned without perchloroethylene, where practicable.

2.4 POLICIES AND PROCEDURES. Policies and procedures should clarify what needs to be done in order to meet the requirements of this standard and the goals of the restaurant.¹⁶

2.4.1 Cleaning Procedures.

For surfaces that do not come in contact with food, the restaurant shall use:

- cleaning products sold in concentrated form and diluted by the end user, or products available in portion control systems, when possible.
- durable, reusable cloths and mops.
- *environmentally-preferable* cleaners for glass, floors, toilets, restrooms, and general purpose cleaning.
- *environmentally-preferable* hand cleaners that are not antimicrobial in customer restrooms, when they are separate from employee restrooms.

Tools used to clean the restrooms shall be separate from those used for the rest of the facility.

2.4.2 Maintenance Checklists.

2.4.2.1 Energy Conservation Checklist.

A maintenance checklist and records of implementation shall be maintained for lighting, appliances, and other energy-consuming devices. The checklist shall document (1) all tasks that are necessary in order to conserve energy and to ensure that all equipment is functioning properly and efficiently, and (2) the schedule for performing each task.

¹⁶ A procedure can be written or unwritten, depending on the situation, the complexity of the task, and the likelihood of significant mistakes.

The checklist shall address at least the following:

- Perform and document maintenance of appliances as recommended by the manufacturer.
- Check the kitchen exhaust system to ensure a balanced air flow.
- Clean lighting fixtures, diffusers, and lamps monthly.
- Disconnect lighting fixtures without bulbs from the electrical current.
- Align refrigerator and freezer doors and replace cracked or worn door gaskets and strip curtains.
- Clean permanent filters with mild detergents.
- Change replaceable filters according to manufacturer guidelines.
- Check HVAC system annually for coolant and air leaks, clogs, and obstructions of air intake and vents.
- Clean HVAC condenser coils to remove dust and lint.
- Check evaporator coils and clean as needed, to prevent the buildup of excess frost.
- Set hot water heaters in accordance with the minimum or recommended supply temperature for the facility's dishwashers. In the absence of a dishwasher, water temperature shall be set in accordance with minimum health code requirements.
- Monitor refrigerator and freezer temperatures.

2.4.2.2 Water Conservation Checklist.

A maintenance checklist and records of implementation shall be maintained. The checklist shall document (1) all tasks that are necessary in order to conserve water and to ensure that all equipment is functioning properly and efficiently, and (2) the schedule for performing each task.

The checklist shall address at least the following:

- Turn off faucets when not in use.
- Regularly check for leaks and repair them.
- Maintain toilets and urinals.
- Do not use running water to defrost items or melt ice in sinks.
- Hand-scrape dishes before loading into the dishwasher.
- Operate dishwashers when full, when possible.
- Avoid spraying or hosing floors with water: use dry cleaning methods followed by damp mopping, and give preference to spot cleaning when wet cleaning methods are required.
- Set dishwasher temperature to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system used.

2.4.2.3 Vehicle Maintenance Checklist.

A maintenance checklist and records of implementation shall be maintained for the vehicles used for the restaurant's *direct business*. The checklist shall address the following:

- Check tires routinely for wear and proper inflation.
- Maintain vehicles as required by standard maintenance schedules for engine tuning, filters, fluids, exhaust, and other functioning parts.

2.4.3 Printing.

The default setting for copying and printing shall be double-sided.

Paper printed on one side shall be used for internal copies/printouts/notepads, if available.

2.4.4 Climate Control.

A programmable thermostat shall be used, and set to cool at 85°F or to heat at 62°F during non-operating hours.

If the restaurant can demonstrate that these temperatures are not feasible, temperatures during non-operating hours shall be set to practicable temperatures that are as close as possible to the temperatures specified above.

2.4.5 Lighting Controls.

Automated lighting controls¹⁷ shall be used in low occupancy areas, such as walk-in coolers and freezers, closets, offices, and restrooms.

2.4.6 Energy-Efficient Lighting.

In areas where lights are on for more than four hours a day¹⁸ the restaurant shall

- use *energy-efficient* lighting

OR

- be on a schedule for replacement with *energy-efficient* lighting, to be completed within 2 years from the first date of certification to this standard.

The restaurant shall maintain records of lights that are not *energy-efficient* and their scheduled replacement with *energy-efficient* replacements.

Lighting fixtures that are clearly historic in nature, specialty light fixtures (e.g., display or accent lighting), or dimmable lighting may be exempt from this requirement if the restaurant can demonstrate that the available options are not compatible, not *cost-effective*, or do not provide satisfactory performance.

2.4.7 Water-Efficient Fixtures.

Water fixtures shall be WaterSense^{®19} labeled or have flow rates that do not exceed the following specifications:

- 2.2 gpm or less for kitchen faucet
- 0.5 gpm or less for lavatory and kitchen hand sink faucets
- 1.6 gpf or less for toilets

¹⁷ e.g., vacancy and occupancy sensors, bypass/delay timers, or time clocks.

¹⁸ e.g., exit signs, kitchen, seating area, restrooms, staff offices, etc.

¹⁹ <http://www.epa.gov/watersense/>

- 1.0 gallon or less or waterless for urinals
- 1.6 gpm or less for pre-rinse spray valves

Any existing toilets and urinals that exceed the required pressure or flow rates shall be on a schedule for replacement within 2 years from the first date of certification to this standard.

An exception may be permitted for fixtures where water volume is more important than water force (e.g., faucets intended to fill sinks, pots, tubs, etc.), or if the plumbing infrastructure will not adequately function for toilets or fixtures with lower flow rates.

2.4.8 Smoking Prohibition.

Smoking shall be prohibited at the restaurant's facilities and within 25 feet of its entries, outdoor air intakes, and operable windows.

3.0 MANAGEMENT OF RESOURCES: WASTE, ENERGY, AND WATER

3.1 WASTE AUDIT

The restaurant shall set a goal for reducing food waste, and conduct quarterly audits of total *pre-consumer waste*.²⁰ The amounts and types²¹ of *pre-consumer waste* shall be recorded over at least three days of normal operation, and then normalized to sales volume.

These results shall be compared to the data from previous audits and tracked over time.

3.2 TRACKING OF ENERGY AND WATER USE

The restaurant shall monitor its monthly energy and water bills, using a resource management system, such as the ENERGY STAR Portfolio Manager,²² or an equivalent system (e.g., a utility's software or an Excel spreadsheet).

The resource management system shall be used to:

- track costs and consumption of energy and water, and normalize for sales volume;
- compare current results to previous records, and track trends over time;
- determine cost savings and percent reduction in the consumption of energy and water

3.3 LIST OF ENERGY-CONSUMING DEVICES

The restaurant shall maintain a list of all energy-consuming devices, including kitchen

²⁰ The EPA Food Recovery Challenge is a free program that helps restaurants and food services track their food waste and implement best practices to reduce food waste.

²¹ e.g., food, recyclable material, solid waste, etc.

²² <https://portfoliomanager.energystar.gov/pm>

appliances, lighting, HVAC, computers, and office electronics.²³

4.0 TRAINING AND COMMUNICATION REQUIREMENTS

4.1 EMPLOYEE TRAINING

The restaurant shall train all employees on the operating procedures, whether written or unwritten, that are needed in order to conform to this standard.

These procedures shall be reviewed for relevance, feasibility, and effectiveness during annual training, and updated as necessary.

New hires shall be trained on these procedures as part of their initial training.

4.2 CUSTOMER EDUCATION. The restaurant shall educate customers about its sustainable practices.

Information about the restaurant's environmentally- and socially-responsible practices shall be available to customers through the web site, brochures, etc.

The menu shall identify the items that contain *sustainably-sourced* food (as specified in Section 2.1).

5.0 CONTINUOUS IMPROVEMENT

The restaurant shall demonstrate annual improvement in some of the key sustainability metrics under normal operating conditions:

- Food Purchases (Section 2.1)
- Waste Audit (Section 3.1)
- Purchasing (Section 2.3)
- Energy Use (Section 3.2)
- Water Use (Section 3.2)

This improvement shall be evaluated no later than one year from first date of certification, and every year thereafter.

In order to evaluate any improvement that is made, sustainability metrics shall be defined and

²³ Major appliances shall be listed individually

tracked from the first date of certification.

6.0 TRADEMARK USE REQUIREMENTS

6.1 TRADEMARK USE. Any use of the Green Seal® Certification Mark or the Green Seal name, e.g., on the certified property or promotional materials, must be in accordance with Green Seal's Trademark Use Guidelines.²⁴

6.2 MISLEADING CLAIMS. Green Seal trademarks shall not appear in conjunction with any human health or environmental claims unless verified and approved in writing by Green Seal.

²⁴ www.greenseal.org/trademark-use-guidelines

ANNEX A – DEFINITIONS (Normative)

Agricultural Residue. Waste material remaining from plants after they were processed.

Compostable. Food or other material derived from plants or animals that is accepted for composting by a local industrial-scale composting service, or designated as compostable by a third-party program.

Cost-Effective. Producing positive results relative to the expenditure of resources (e.g., time, money, materials), and having a return on investment period acceptable to the restaurant (e.g., three to five years).

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

Energy-Efficient: Providing the required functionality while consuming a minimal amount of energy. In the United States, products shall be identified as being in the lowest quarter of energy used according to the FTC’s yellow EnergyGuide labels,²⁵ verified as *environmentally-preferable*, or recognized by a third-party program (e.g., ENERGY STAR, Consortium for Energy Efficiency, or Pacific Gas & Electric Company).

If an energy-efficiency standard has not been established for a specific product, industry-standard testing methods may be used to show that it consumes significantly less energy when compared with similar products.

Environmentally-Preferable. A product or service designated as such by an independent third-party program that is

- EITHER a Type I environmental label,²⁶ developed in accordance with the ISO 14024 Standard for Environmental Labels and Declarations,
- OR an equivalent established and legitimate nationally-recognized third-party program.

These programs shall

- be developed with the purpose of identifying environmentally preferable products.
- have no conflict of interest (e.g., financial interest or stake in sales of the product).
- be based on standards that are appropriate, meaningful, and address the human health, safety, and environmental impacts of the products over its life-cycle.
- have publicly available criteria.
- involve stakeholder input in the development of the criteria.
- include site inspections and a monitoring program to verify ongoing compliance.

²⁵ www.consumer.ftc.gov/articles/0072-shopping-home-appliances-use-energyguide-label

²⁶ ISO 14024:1999 describes a Type I Label as a voluntary, third-party program that awards their environmental label to products that meet a set of predetermined requirements, which are based on considerations of multiple criteria over the life-cycle of the product. This label thus indicates the overall environmental preferability of a product within its category.

Local. Food grown or livestock raised within a 200 mile radius from the restaurant, during the normal growing cycle of the geographic location (e.g., no increased use of energy to extend the growing season - produce grown in heated greenhouses or kept out-of-season in cold storage, etc.). For operations located in a climate with a limited growing season, the radius is extended to 400 miles during the non-growing months.

Multiple-component processed food (e.g., tomato sauce) must include at least 75% of the components (by weight) produced or processed *locally*.

Locally Packaged. Ready-to-drink beverages transported no more than 100 miles from the bottling or packaging facility to the restaurant.

Organic. Contains at least 95% USDA Certified Organic ingredients, as defined by the USDA National Organic Program.²⁷

Post-Consumer Material. Material that would otherwise be destined for solid waste disposal, having served its intended use. Refers to materials that were collected after use by consumers and does not include materials and by-products generated from a manufacturing process.

Pre-Consumer Waste. Items discarded by staff within the control of the food service operator. This includes all waste in the back of the house resulting from overproduction, expiration, spoilage, trim waste, contamination, overcooked items, dropped items, packaging, and supplies. Also included is waste in the front of the house that has remained under the control of the food service operator and has not been received by an individual customer (e.g., items on cafeteria stations, mis-ordered products, expired grab-and-go items, packaging, and unused serviceware).

Processed Without Chlorine. Material that is manufactured and converted without the use of chlorine or chlorine-containing compounds in any processing streams.

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

Socially-Preferable. A product designated as such by a third-party 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.

Sustainably-Sourced. Food or beverages that meet the requirements in Annex B – Sustainably-Sourced Food.

Sustainable Food Supplier. A farm or other food supplier that provides only food or beverages that meet the requirements in Annex B.

²⁷ <http://www.ams.usda.gov/AMSV1.0/nop>

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

ANNEX B – SUSTAINABLY-SOURCED FOOD (Normative)

Food or beverages that are certified or officially recognized by one of these third-party programs:

- USDA Organic
- Certified Naturally Grown
- Food Alliance
- Rainforest Alliance
- Protected Harvest
- Marine Stewardship Council
- Aquaculture Certification Council
- Bird Friendly

Requirements for sustainable seafood purchasing are listed in Section 2.1.2 - Seafood.

Food or beverages that are not certified by any of the third-party programs outlined above may be recognized as *sustainably-sourced* (Section 2.1), if the supplier can document that the food was produced using the practices listed below:

Agriculture

- Water levels and irrigation practices are monitored and managed to account for weather, crop demand or consumptive use, soil moisture testing, soil type, and infiltration rates.
- Use of herbicides accepted by the National Organics Program.²⁸
- Wildlife habitats are conserved by ensuring 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 Genetically Modified Organisms.
- Integrated pest management²⁹ is practiced.
- Crop rotation is applied for controlling soil quality, erosion, and plant biodiversity.

Livestock

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

²⁸ <http://www.ams.usda.gov/AMSv1.0/nop>

²⁹ 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.

APPENDIX 1 – SCOPE (Informative)

Examples of services included in or excluded from the scope of this standard:

Restaurants and food services included in GS-55

- commercial
- non-commercial
- full-service
- limited-service (e.g., fast-food, cafeterias, buffets, takeout)
- catering services
- lodging-property food services
- restaurants and food services with multiple locations
- chains and franchises
- takeout services at full service restaurants
- cafes, delis, and food service counters within grocery stores or retail stores, as long as their activities can be tracked separately
- charity food programs (soup kitchen)
- food services within institutions such as:
 - schools/colleges/universities
 - military facilities
 - lodging and hospitality
 - hospitals/continuous care facilities
 - airline/train/boat food service
 - penal facilities

Restaurants and food services not included in GS-55

- bars
- vending machines
- grocery stores
- convenience stores

APPENDIX 2 – EPA COMPREHENSIVE PROCUREMENT GUIDELINES FOR SANITARY PAPER (Informative)

Recommended Content Levels for Commercial Sanitary Tissue Products:³⁰

| PAPER PRODUCT | NOTES | POST-CONSUMER RECOVERED FIBER | TOTAL RECOVERED FIBER |
|----------------------------------|--|--------------------------------------|------------------------------|
| Bathroom Tissue | Used in rolls or sheets | 20–60% | 20–100% |
| Paper Towels | Used in rolls or sheets | 40–60% | 40–100% |
| Paper Napkins | Used in food service applications | 30–60% | 30–100% |
| Facial Tissue | Used for personal care | 10–15% | 10–100% |
| General-purpose Industrial Wipes | Used in cleaning and wiping applications | 40% | 40–100% |

³⁰ <http://www.epa.gov/epawaste/conservation/tools/cpg/pdf/paper.pdf>

