Lowell Green Restaurant Certification Program - DRAFT

How to Become a Lowell Green Restaurant:

1. Contact the Green Certification Coordinator to express interest
2. Submit the enrollment form and checklist. Restaurants must adhere to the General Practices and implement 3 initiatives in each of the 5 categories on the checklist
3. Upon completion of the enrollment form and checklist, schedule a site visit with the Green Certification Coordinator
4. Once successfully cleared by the Green Certification Coordinator, Lowell Green Restaurant Certification recognition will be awarded

How to Maintain Your Certification:

1. Continue to implement selected items on the checklist for 2 years
2. After Year 2, complete an assessment to verify that the Lowell Green Restaurant initiatives are still being met.
3. Work with the Green Certification Coordinator to identify additional green initiatives that can be undertaken.

Click here for Green Tips:

Reduce, Reuse, Recycle

Energy Conservation

Water Conservation and Protection

Pollution Prevention

Reduce Your Carbon Footprint

Website:

www.lowellgreenrestaurant.org

General Practices for all Certified Restaurants

These standards must be met by all Green Restaurants:

1. Track water and energy usage and solid waste generation.
2. Adopt a written environmentally preferable (or green) purchasing policy.
3. Establish a 'green team' that can help guide efforts to green your restaurant.
4. Inform your customers about your Green Restaurant initiatives.
5. Assist at least one other business in learning about the Green Restaurant Certification Program and encourage them to apply

Reduce, Reuse, Recycle — Total Initiatives Needed 5

Reduce

- ☐ Ask customers if they have their own utensils before providing them with take-out orders
- ☐ Offer incentives for customers to bring their own coffee mug or bag - communicate incentive
- ☐ Post menus and daily specials in a single location using a chalk board, white board or verbal communication instead of printing them
- ☐ Eliminate use of individually wrapped items. Use bulk condiments, salt, pepper, sugar, etc.
- ☐ Establish a program to compost organic kitchen wastes for use as soil amendment in gardens, for farm animal feed, or other compost program

Reuse

- ☐ For full-service restaurants, use cloth napkins and tablecloths
- ☐ Donate excess edible food to a food-bank

Recycle

- ☐ Use recyclable or compostable take-out containers and utensils for to-go orders
- ☐ Use Paper products (napkins, paper towels, tissue) with 50% post-consumer recycled content
- ☐ Print Menus on paper that contains 50% PCW recycled content
- ☐ Eliminate the use of plastic bags. Use paper bags containing 40% PCW or BPI certified compostable bags (link)
- ☐ Create and support an on-site recycling program
- ☐ Collect and recycle grease/oil/fat

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Energy Conservation — Total Initiatives Needed: __3__

- ☐ Install Programmable Thermostats to control room temperature
- ☐ Install Night Sensors for all lights
- ☐ Use Occupancy sensors for (please check all that apply):
  - ☐ Restrooms
  - ☐ Walk-in Refrigerator
  - ☐ Storage Closet
  - ☐ Office(s)
  - ☐ Special Occasion/Banquet Room
- ☐ Implement a Day-lighting strategy - this could include investing in day-light sensors for dining, kitchen and office spaces
- ☐ Install Energy Star appliances (this can be everything from a microwave to dishwasher to refrigerator - consider two categories)
- ☐ Develop and implement a Cleaning, Operations and Maintenance Program
- ☐ Insulate Water tanks and pipes

Water Conservation and Protection — Total Initiatives Needed: __3__

- ☐ Use 1.6 gallons per minute (gpm) or less on pre-rinse valves to rinse dishes
- ☐ Install low flow aerators of 0.5 gpm or less (kitchen and restroom)
- ☐ Use an environmentally responsible linen service (i.e., a service that is a member of LaundryESP)
- ☐ Install toilets 1.6 gallons per flush (gpf) or less
- ☐ Implement stormwater best management practices that are realistic for your site. This could include: Do not wash cars/equipment/floor mats into storm drains, install rain barrels, plant vegetated swales or boxes to utilize rain water, use porous pavement, etc.
- ☐ Be dishwasher savvy - Ensure dishwashers are not using more than 25 psi and are fully loaded before turning them on
- ☐ Create and implement a maintenance plan for identifying and fixing leaks in faucets, steamers, dishwashers, etc.
- ☐ Implement a water conservation policy for food servers. Serve water in bars and restaurants only upon request. Promote these practices to your customers

Pollution Prevention — Total Initiatives Needed: __3__

- ☐ Use low toxic cleaning products such as those that are approved by Green Seal (www.greenseal.org) or receive at least an 8.1 rating on the GoodGuide (www.goodguide.com)
- ☐ Purchase unbleached and/or chlorine-free paper products including: parchment paper, deli sheets, pastry bags, coffee filters, napkins, paper towels, etc.
- ☐ Practice integrated pest management (IPM) techniques to treat pest problems inside and outside facility
- ☐ Replace standard fluorescents with low mercury fluorescent lighting or LED. If using fluorescent lighting, please recycle when the bulbs have expired (Visit http://earth911.com/ for recycling locations)
- ☐ Become a fragrance free or chemical free restaurant by eliminating chemical and aerosolized air fresheners/deodorizers. To freshen air, open windows or adjust fan speeds in restrooms and kitchens
- ☐ Use organic, fair trade or sustainably harvested food products and beverages
- ☐ Use environmentally preferred or non-toxic chemicals for landscaping, turf management and/or site maintenance (i.e., fertilizers, herbicides, de-icing products, etc.)

Reduce Your Carbon Footprint — Total Initiatives Needed: __1__

- ☐ Implement a Commuter Benefits Program for the employees - http://www.commutercheck.com/Home.aspx
- ☐ Install Bike Racks
- ☐ Use locally grown food products and beverages
- ☐ Create a policy for purchasing furniture and other non-food products that are locally and/or sustainably crafted
- ☐ Post signage encouraging patrons to conserve resources and reduce their carbon footprint
- ☐ Provide a discount for customers that walk, bike or take transit to your establishment