



# GREEN RESTAURANT ASSOCIATION

Greening Restaurants Since 1990

Dear Kim,

Congratulations! The Bistro has been upgraded to a 4 Star Certified Green Restaurant®. You have met the Green Restaurant Association's certification requirements, and you and your team can be proud of operating this facility in a more environmentally sustainable manner.

The following report lists:

- All the Environmental steps you have implemented
- GreenPoints™ earned for each environmental steps

This report is a great educational tool for your team.

Our communications team will be sending you the certification marketing tools, so that you can begin to communicate your Certified Green Restaurant® status. Look out for that email.

Again, congratulations on your achievement. The GRA team is excited to continue our partnership with you in the years to come.

Sincerely,

Michael Oshman  
Green Restaurant Association  
CEO and Founder



# Congratulations!

**The Bistro is a 4 Star Certified Green Restaurant®**

The Bistro GreenPoints™ Summary	
Environmental Category	GreenPoints™
Energy	131.76
Water	20.25
Waste	54.25
Reusables & Disposables	26.83
Chemicals & Pollution	28.03
Food	24.50
Building & Furnishing	0.00
Education & Transparency	15.00
<b>GreenPoints™ Total</b>	<b>300.62</b>
<b>Environmental Steps Total</b>	<b>70</b>

You can be proud to be working at a 4 Star Certified Green Restaurant®. The Bistro has implemented 70 environmental steps and achieved 300.62 GreenPoints™. It has met the certification requirements, uses a Comprehensive Recycling system, and has no polystyrene foam (aka Styrofoam™).

Sincerely,

Michael Oshman  
Green Restaurant Association  
CEO and Founder

## The Bistro's Environmental Initiatives:

Below, you will find a chart with steps and GreenPoints™ accomplished in each category and in total.

Energy		
Steps	Points	Details
Barrier between outside air and main entrance (air curtain, double doors, indoor curtain, outdoor structure, etc.)	1.50	Interior entrance
Energy management system	3.00	Alerton
Energy Star gas storage water heaters	3.50	AO Smith Cyclone MXi
Exhaust hood with variable volume control	3.50	3 of 3
Geothermal heat pump	51.00	AAON M2H011R3BB0CX
High efficiency hand dryers	7.25	Dyson Airblade - 1 of 1
High efficiency pre-rinse spray valves	3.50	T&S Brass B-0107 - 1 of 2
High efficiency pre-rinse spray valves	3.50	T&S Brass 5SV - 1 of 2
Insulated pipes	2.00	
Kitchen hand sinks = 0.5 gallons per minute	11.25	7 of 7
Kitchen prep sinks ≤ 1.5 gallons per minute	5.75	3 of 3
LED lamps	17.59	87.94% of lighting
Occupancy sensors - office	3.75	2 of 2
Occupancy sensors - restrooms	3.75	1 of 1
Occupancy sensors - storage closets	3.75	1 of 1
Wall mounted exhaust hood	1.67	2 of 3
Weatherstripping (windows and doors)	5.50	
<b>Total: Energy</b>	<b>131.76</b>	

## Water

Steps	Points	Details
High efficiency pre-rinse spray valves	1.50	T&S Brass B-0107 - 1 of 2
High efficiency pre-rinse spray valves	1.50	T&S Brass 5SV - 1 of 2
Kitchen hand sinks = 0.5 gallons per minute	6.50	7 of 7
Kitchen prep sinks ≤ 1.5 gallons per minute	2.75	3 of 3
Pedal/sensor controlled kitchen hand sinks	7.00	7 of 7
Toilets = 1.28 gallons per flush	1.00	1 of 1
<b>Total: Water</b>	<b>20.25</b>	

## Waste

Steps	Points	Details
Battery recycling	0.50	Environmental Services
BOH composting	17.50	On-site
Bulk packaging for ≥ 80% of in-house condiments, pepper, salt, etc.	1.00	
Bulk packaging for ≥ 80% of sweeteners for in-house coffee station	1.00	
Bulk packaging for 100% of milks & creamers for in-house coffee station	1.00	
Electronics recycling	0.50	Environmental Services
Fluorescent lamp recycling	0.50	Environmental Services
Offer smaller portions, at least 25% smaller, minimum of 2 entrees at a reduced price	2.25	
On-site composting program BOH	2.00	On-site
Paper & cardboard recycling	10.00	USA Hauling & Recycling
Paperless payroll for ≥ 95% of all employees	3.00	

Paperless submission of GRA materials-electronically via email or online files sharing	3.00	
Plastic, glass & aluminum recycling	10.00	USA Hauling & Recycling
Straws upon request program	2.00	
<b>Total: Waste</b>	<b>54.25</b>	

## Reusables & Disposables

Steps	Points	Details
100% reusables used for staff meals	3.50	
Bowls (in-house only)	0.67	Eco-Products - EP-BRSC8-EW: Paper with poly lining, 24% Recycled, 24% Post-Consumer Waste - 1 of 3
Containers, lids, and utensils to-go program	15.00	
Lids: cold cup	0.20	Pactiv - EarthChoice YPDL20CNH: Post-Consumer recycled plastic, 25% Recycled, 25% Post-Consumer Waste - 1 of 10
Lids: cold cup	0.20	Pactiv - YLP16C: Post-Consumer recycled plastic, 25% Recycled, 25% Post-Consumer Waste - 1 of 10
Lids: take-out container	0.22	Eco-Products - EP-BRSCCLID-S: Post-Consumer recycled plastic, 25% Recycled, 25% Post-Consumer Waste - 1 of 9
Lids: take-out container	0.22	Pactiv - YLS3FR: , 25% Recycled, 25% Post-Consumer Waste - 1 of 9
Paper bags	0.16	Novolex - Duro 87124: Paper, 100% Recycled, 60% Post-Consumer Waste - 1 of 11
Paper bags	0.16	Novolex - Duro 87145: Paper, 100% Recycled, 60% Post-Consumer Waste, Unbleached - 1 of 11
Reusable napkins	6.50	
<b>Total: Reusables &amp; Disposables</b>	<b>26.83</b>	

## Chemicals & Pollution

Steps	Points	Details
Alternative fuel refueling station	4.00	
Building located ¼ mile from bus line	0.50	Wintonbury Ave and Seabury Dr
Dishwasher detergents	1.33	Sunburst Chemicals Solid Green 98 (EPA Safer Choice) - 1 of 3
Dishwasher detergents	1.33	Sunburst Chemicals Solid Green 23 (EPA Safer Choice) - 1 of 3
Green certified pest management	7.75	Braman Termite & Pest Elimination (GreenPro)
LED bulbs that contain no mercury	2.20	87.94% of lighting
No chemical sanitizer in dishwasher	7.75	
"No Idling" policy: signage posted where delivery trucks and take-out customers would park	1.00	
Provide employees and customers w/ shuttle to transportation nodes	1.00	Resident shuttle
Signage or campus policy requiring no smoking within 25 feet of building	0.50	Smoke-free campus
Specialized surface cleaners (drain, glass, stainless steel, tile, toilet, etc.)	0.67	Sunburst Chemicals Solid Green 78 (EPA Safer Choice) - 1 of 3
<b>Total: Chemicals &amp; Pollution</b>	<b>28.03</b>	

## Food

Steps	Points	Details
Percent of entrees that are vegan	5.00	5% of main dishes
Percent of entrees that are vegetarian	19.50	26% of main dishes
<b>Total: Food</b>	<b>24.50</b>	

## Education & Transparency

Steps	Points	Details
Certificate up in restaurant	1.00	

Client includes GRA-created information in their training manual	2.00
Decal up in restaurant	1.00
Logo linked to customized landing page on client website or Dinegreen.com	1.00
Post a Savings Document to front of house	1.00
Post a Top 10 to front of house	1.00
Post Savings Document in back of house	1.00
Post Top 10 to back of house	1.00
Present a GRA-provided staff training presentation. At least half of employees required to pass a GRA-created test	4.00
Sustainability page added to website outlining Certified Green Restaurant® status	2.00
<b>Total: Education &amp; Transparency</b>	<b>15.00</b>