



GREEN RESTAURANT® CERTIFICATION STANDARDS

The Green Restaurant Association's (GRA) standards reflect 29 years of research in the field of restaurants and the environment. Thousands of restaurants and hundreds of thousands of restaurant personnel have provided the living laboratory for the continued evolution of the GRA Standards. The purpose of the GRA standards is to provide a transparent way to measure each restaurant's environmental accomplishments, while providing a pathway for the next steps each restaurant can take towards increased environmental sustainability.

Click on one of the seven environmental categories below to see the standards.

- 1 [Water Efficiency](#)
- 2 [Waste Reduction and Recycling](#)
- 3 [Sustainable Furnishings and Building Materials](#)
- 4 [Sustainable Food](#)
- 5 [Energy](#)
- 6 [Disposables](#)
- 7 [Chemical and Pollution Reduction](#)

GRA certification is made up of over 500 environmental standards, including 40 from external science, environmental, and governmental organizations. Each standard earns a restaurant a certain number of GreenPoints™ towards becoming a Certified Green Restaurant®. The GRA has assessed the relative environmental impacts of each step to determine the number of GreenPoints™ each step earns. The GRA has used its 29 years of experience to synthesize seemingly disparate environmental issues into one cohesive set of standards to make the process of environmental change easy for restaurants and other food service facilities.

The restaurant industry comprises about 10% of the American economy and consumes about half of the average person's food budget. If it were a country, the restaurant industry's economic impact would be equivalent to the 11th largest economy. With that in mind, the GRA Certification standards provide a sustainable model for the 11th largest economy in the world.

Requirements	Level 1	2 Star	3 Star	4 Star	SustainaBuild™ badge
No Polystyrene Foam	√	√	√	√	√
Recycling	√	√	√	√	√
Composting*	√	√	√	√	√
Annual Education	√	√	√	√	√
Continual Change	5 Green Points™ every 3 years	By the end of Year 3, restaurant must have 130 GreenPoints™ By the end of Year 6, restaurant must have 160 GreenPoints™			
Minimum GreenPoints™ Required in Each Category					
Energy	A minimum of 10 Green Points™ are required in each of any 3 categories	A minimum of 10 Green Points™ are required in each of 6 categories			90
Water					30
Waste					12.5
Disposables					10
Chemicals					30
Food					10
Building	GreenPoints™ are not required in this category				20
Total Minimum GreenPoints™ Required	80*/62	100	175	300	205
* Composting and Total of 80 GreenPoints™ are Required in In Baltimore, Boston, Chicago, Cleveland, Washington DC, New York City, Philadelphia, Portland OR, San Diego, San Francisco, Seattle, & St. Louis. For all other cities, 62 Total GreenPoints™ are required and composting is not required.					

SUSTAINABLE DURABLE GOODS BUILDING MATERIALS

GreenPoints™ are awarded based on the percentage of items that meet each criteria. For example, if the restaurant has a total of 100 chairs and 10 are made from salvaged wood, the restaurant would receive 10% of the 8-point allocation.

GreenPoints™ will be assigned based on the highest of the following attributes:

Reused or Salvaged	8
Cradle to Cradle Products Innovation Institute Certification	
Platinum	8
Gold	4
Silver	2
Post-Consumer Recycled Content	
75-100%	4.5
50-74%	4
25-49%	3.5
1-24%	3
Pre Consumer Recycled Content	
75-100%	3.5
50-74%	3
25-49%	2.5
1-24%	2
Rapidly Renewable (regenerates in 10 years or less) and FSC Certified	3.5
Rapidly Renewable	3
FSC Certified	2

SDG1. FURNISHINGS

Max. GreenPoints™

Chairs	8
Tables	8
Booths	8
Wall Covering & Panels	8
Window Treatments (for example, shades and shutters)	8
Carpet	8
Countertops	8
Cabinetry	8
Décor	8

SDG2. BUILDING MATERIALS

Max. GreenPoints™

Ceiling Panels	8
Ceiling Suspension Systems	8
Lumber & Plywood (does not apply to flooring, cabinetry, etc.)	8
Insulation	8
Roofing	8
Drywall	8
Steel Framing	8
Concrete	8
Storefront (for example, awning and signage)	8
Doors & Frames	8
Flooring	8
Windows	8
Building Shell	8

SDG3. OTHER

Max GreenPoints™

Restroom fixtures	8
Equipment	8
Small appliances (for example, blender or dough mixer)	8
Tableware	8
Cookware	8
Office – chairs, desks, shelves, cabinets	8
Durable cleaning products – trash bins, scrub brushes, mop handle, brooms, buckets	8
Merchandise	8
Uniforms	8

CHEMICAL & POLLUTION REDUCTION

GreenPoints™ are awarded based on the percentage of items that meet each criteria. We do not award partial credit for those standards marked with an *. GreenPoints™ will only be awarded for the highest standard met.

CPR1. TRANSPORTATION	Max. GreenPoints™
Bldg located 1/2 mile from subway, light rail or commuter rail*	0.5
Bldg located 1/4 mile from bus line*	0.5
Provide employees and customers w/ shuttle to transportation nodes*	1
On-site bike repair station*	1
Provide secure bike rack or secure bicycle storage*	1
Located ¼ mile from a bike share station*	0.5
If receive credit for either of the two standards above and have showers*	0.5
Alternative fuel refueling station (WVO Conversion, Electric Car Charging)*	4
Alternative fuel refueling station for 3% of total vehicle parking capacity*	5
Provide preferred parking for customers and employees with alternative fuel vehicles or hybrid vehicles*	1
Incentive for employee carpools (i.e. preferred parking)*	1
Car sharing available on-site*	1
No idling policy - Signs posted where delivery trucks and take-out customers would park*	1
Offer 50% or more subsidy to each employee for public transportation*	1
CPR2. SITE SELECTION	Max. GreenPoints™
Brownfield Redevelopment*	25
CPR3. STORMWATER MANAGEMENT	Max. GreenPoints™
Mitigate % of annual stormwater that falls on the site, using bioretention cells, permeable pavement, underground parking, rain barrels, etc.	7.75
CPR4. TRANSPORTATION, PETROLEUM REDUCTION	Max. GreenPoints™
Deliveries made by foot or bicycle have to be to a separate building other than where the food was cooked. It cannot be directly adjacent or across street.	13
Waste vegetable oil fueled vehicles	10.5
Alternative fuel vehicles (hybrid, biodiesel, electric)	7
Manual mower	2.5
Electric powered lawn mower	2
CPR5. CHEMICAL REDUCTION	Max. GreenPoints™
No HCFC-based refrigerants*	3
No HFC refrigerants*	3
Particulate matter filtration system for wood- and coal- burning ovens	3
MERV 14 filtration or higher	3
High efficiency bulbs that contain no mercury	2.5
Linear fluorescents meet LEED standards for mercury	2
Compact fluorescents meet LEED standards for mercury	2
Sustainable Textiles - Chef coats, Staff uniforms, Merchandise, Napkins, Linens	
Oeko-Tex or GOTS Certified	1.5
Hemp, Linen, Organic Cotton	1
Mechanically Produced Bamboo	0.5
Ethanol-based warming gel that contains no methanol	3
Local, Organic and Verflora certified plants and flowers	3
Non-toxic candle alternative (such as LED, beeswax, soy)	3
Soy- or other vegetable-based inks and toner for paper printing	2.5
Soy- or other vegetable-based inks and toner for screen printing fabrics	2.5
No smoking within 25 ft and signage*	0.5

CPR6. PEST MANAGEMENT **Max. GreenPoints™**

Green Shield Certified pest control company	8.25
GreenPro Certified pest control company	7.75

CRP7. LIGHT POLLUTION **Max. GreenPoints™**

All outdoor lights > 50W must be covered fixtures so light is not directly emitted into the night sky*	0.75
Directional lighting in parking areas*	0.75

CRP8. CHEMICALS **Max. GreenPoints™**

GS-42 Commercial Cleaning Services	5.25
Cleaning products meet GRA's Standards (see Endorsement Standards)	7.75
General cleaning products meet GS-37 or GS-53	5.25
General cleaning products meet EPA's Safer Choice or Ecologo standards	2.75
Hand soap meets GRA's standards	7.75
Hand soap meets GS-41	5.25
Hand soap meets EPA's Safer Choice or Ecologo standards	2.75
Manual dish soap meets GRA's standards	5.25
Manual dish soap meets EPA's Safer Choice standards or EcoLogo standards	2.75
No Chemical Sanitizer in Dish Machine	7.75
EPA's Safer Choice dish machine detergents	5.25
Dish machine detergents meet GS-53	1

CRP9. BUILDING MATERIALS **Max. GreenPoints™**

Living Wall	3
Natural paints	2.25
Zero VOC paints	2
Low VOC paints and coatings (meet GS11 or GS43)	1.75
Natural paints tints	0.75
Zero VOC tints	0.5
Low VOC tints	0.25
No VOC adhesives and sealants - Flooring, Walls, Roofing, Other	3
No VOC adhesives and sealants - Flooring	3
Low VOC adhesives and sealants - Flooring (meet S. Coast Air Quality Mgmt District Rule 1168)	2.5
Low VOC architectural coatings (meet S. Coast Air Quality Mgmt District Rule 1113)	2.5
SCS Global Services Certification for No Added Urea Formaldehyde and No Added Formaldehyde Certification	1.5
Low VOC Flooring and Carpets	
Green Guard Gold	4
Green Guard	2.5
CRI Green Label Plus	2.5
Low VOC Building Materials	
Cradle to Cradle Platinum	6.5
Green Guard Gold	4
Cradle to Cradle Gold	4
SCS Indoor Advantage Gold	2.5

REUSABLES & ENVIRONMENTALLY PREFERABLE DISPOSABLES

GreenPoints™ are awarded based on the percentage of items that meet each criteria. We do not award partial credit for those standards marked with an *. GreenPoints™ will only be awarded for the highest standard met.

For example, Restaurant A has two types of take-out containers: hinged containers and soup cups. The hinged containers contain post-consumer recycled paper (3.5 GreenPoints™) and the soup cups are 100% biobased (1.25 GreenPoints™). Restaurant A will receive: $(50\% * 3.5) + (50\% * 1.25) = 2.38$ GreenPoints™

Required: No Polystyrene Foam

REPD1. REUSABLES Max. GreenPoints™

Napkins (lunch and dinner)	6.5
Hand towels in customer restrooms	6.5
Coffee filters	4
Coasters	4
Piping bags	4
Pastry boxes	4
Pan liners	4
Straws	4
Take-out containers	4
Trays	1
Linens (table linens, placemats)	2.25
Rechargeable batteries	0.5
Refilled or recycled ink cartridges	0.25

For fast casual and fast food restaurants only:

Reusable utensils for dine-in customers	6.5
Reusable dishes for dine-in customers	6.5
Reusable glasses / mugs for dine-in customers	6.5

For cafeterias that do not offer any disposable food service items:

Reusable utensils for dine-in customers	3
Reusable dishes for dine-in customers	3
Reusable glasses/mugs for dine-in customers	3

For cafeterias that offer disposables for to-go items only:

Reusable utensils for dine-in customers	2
Reusable dishes for dine-in customers	2
Reusable glasses/mugs for dine-in customers	2

Restaurants with table service only:

Chalkboard menu*	1
Chalkboard menu only*	3

REPD2. FOOD SERVICE DISPOSABLES & PACKAGING Max. GreenPoints™

Points will be assigned based on one of the following attributes:	
BPI certified OR 100% biobased	1.25
Contains 10-49% pre-consumer recycled content	1
Contains 50-100% pre-consumer recycled content	1.5
Contains 10-49% post-consumer plastic	2
Contains 50-100% post-consumer plastic	2.5
Post-consumer recycled paper	3.5

- Take-out containers
- Take-out container lids
- Cold cups
- Cold cup lids
- Hot cups
- Hot cup lids
- Plates
- Bowls
- Cutlery
- Straws, Stirrers & Picks
- T-shirt bags
- Food trays
- Pastry bags

Scrub pads
 Aluminum foil
 Plastic wrap
 Aluminum pans
 Catering trays
 Catering bowls
 Serving utensils (including tongs)
 Gloves
 Trash liners
 Gloves

The following point structure applies to the products below:

Meet bleaching requirement (see table below)	0.5
Meet total recycled content requirement (see table below)	0.25
Contains 10-39% post-consumer waste (PCW)	0.5
Contains 40-69% post-consumer waste (PCW)	1
Contains 70-89% post-consumer waste (PCW)	2
Contains 90-100% post-consumer waste (PCW)	2.75

Cup carriers
 Pizza circles
 Cake circles
 Paper bags
 Pizza boxes
 Cup sleeves

The following point structure applies to the products below:

Meet bleaching requirement (see table below)	1.25
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Pan liner
 Pastry bags
 Waxed paper
 Pastry box

REPD3. OTHER RECYCLED PAPER ITEMS Max. GreenPoints™

Points will be assigned as follows:	
Meet bleaching requirement (see table below)	0.5
Meet total recycled content requirement (see table below)	0.25
Contains 10-39% post-consumer waste (PCW)	0.5
Contains 40-69% post-consumer waste (PCW)	1
Contains 70-89% post-consumer waste (PCW)	2
Contains 90-100% post-consumer waste (PCW)	2.75

Napkins

Dispenser napkins

Lunch and dinner napkins
 Beverage napkins

Paper towels

Multifold
 Roll
 Centerfold

Seat covers

Facial tissue

Bath tissue

Office paper

Menu paper

Marketing and educational materials (i.e. brochures, table tents, invitations)

Receipt paper

1-ply receipt paper
 2-ply receipt paper

Guest checks

Placemats

Tray liner
Paper table covering

TOTAL RECYCLED CONTENT & BLEACHING / CHEMICAL REQUIREMENTS

	Bleaching / Chemical Requirement	Total Recycled Content Requirement
Napkins	PCF	100%
Paper towels	PCF	100%
Bath tissue	PCF	100%
Facial tissue	PCF	100%
Seat covers	PCF	100%
Office paper	PCF	100%
Menu paper	PCF	100%
Paper for marketing & educational materials	PCF	100%
Receipt paper	BPA Free	60%
Guest checks	N/A	50%
Tray liner	N/A	100%
Pizza boxes	Unbleached	100%
Pizza circle	Unbleached	100%
Cake circle	Unbleached	100%
Cup sleeves	Unbleached	100%
Paper bags	Unbleached	100%
Pan liner	Unbleached	N/A
Pastry bags	Unbleached	N/A
Waxed paper	Unbleached	N/A

PCF = Processed Chlorine Free

ENERGY

GreenPoints™ are awarded based on the percentage of items that meet each criteria.

We do not award partial credit for those standards marked with an *. GreenPoints™ will only be awarded for the highest standard met.

EE1. HEATING, COOLING, VENTILATION

Max. GreenPoints™

Programmable thermostat	3
Energy Star furnace	3.75
Energy Star ceiling fan	3.75
Energy Star air conditioner - room	3.25
The following 3 standards apply to central air, unitary, and multisplit air conditioners:	
CEE Tier 2	4.75
CEE Tier 1	4.25
Energy Star	3.75
The following 3 standards apply to central air, unitary, and multisplit heat pumps:	
CEE Tier 2	4.75
CEE Tier 1	4.25
Energy Star	3.75
The following 3 standards apply to large scale, custom commercial HVAC systems:	
Heat recovery system	4.75
Fresh air heat exchanger	3.75
Energy management system	3
No A/C or heat for FOH or BOH*	10.5
No AC or heat for FOH*	7
Energy Star exhaust fan	3.75
Energy Star qualified windows	3.75
Stacked parking (underground or multilevel garage)	3.75
Open-grid pavement system for parking lot area	3.75
Meet or exceed California Energy Commission's minimum cool roof requirements - meet or exceed both the minimum solar reflectance and thermal emittance values OR meet or exceed the minimum SRI requirement.	3.75
Windows covered in window film that blocks solar heat	3.75
Shading of nonroof impervious surfaces to cover 50% of site (not including the building)	3.75
Light-colored / reflective materials on nonroof impervious surfaces	3.75

Barrier between outside air and main entrance (air curtain, double doors, outdoor structure, indoor curtain)	1
Exceed ASHRAE standard for roof and wall insulation	5.25
Meet ASHRAE standard for roof and wall insulation	3.75
Duct sealing	3.75
Radiant barrier insulation	3.75
Weatherstripping	3.75

EE2. WATER HEATING

Max. GreenPoints™

Energy Star qualified storage water heaters	9.75
Heat recovery system - water heater	9
Tankless units	8.25
District heating and cooling	8.25
Tankless hot water boosters	6
Insulated pipes only	3.75
Energy management system - water heater	3
Flow rate of handwashing sinks (kitchen and restroom) ≤ 0.5 gallons per minute	3
Flow rate of handwashing sinks (kitchen and restroom) ≤ 1.0 gallons per minute	2
Flow rate of handwashing sinks (kitchen and restroom) ≤ 1.5 gallons per minute	1
Flow rate of non-fill prep sinks ≤ 0.5 gallons per minute	3
Flow rate of non-fill prep sinks ≤ 1.0 gallons per minute	2
Flow rate of non-fill prep sinks ≤ 1.5 gallons per minute	1
Prerinse sprayer, gallons per wash < 0.3 (as determined by Food Service Technology Center testing) AND can't have flow rate > 1.28 gpm)	8
Prerinse sprayer, gallons per wash < 0.45 (as determined by Food Service Technology Center testing AND can't have flow rate > 1.28 gpm)	6
Energy recovery dishwasher	10.5
Energy Star qualified dishwasher	7.75
Drain water heat recovery dishwasher	6
CEE Tier 3 qualified clothes washer	3
CEE Tier 2 qualified clothes washer	2.75
Energy Star qualified clothes washer	2.5

EE3. MISCELLANEOUS

Max. GreenPoints™

Hand dryers < 1000W and < 15 second dry time	7.5
Hand dryers < 1500W and < 15 second dry time	5
Energy Star qualified television	3
Equipment timers	3

EE4. LIGHTING**Max. GreenPoints™**

LED and LEP lamps	18
CCFL (cold cathode)	13
Energy Star compact fluorescent lamps (CFLs)	8.5
Conventional compact fluorescent lamps (CFLs)	7.5
High efficiency halogens - lumens per watt greater than 20	5.25
T5 and high efficiency T8 lamps (meet CEE Reduced Wattage Spec)	4.25
T8 lamps meet CEE High Performance T8 Specifications	3.75
Conventional T8 lamps	2.5
Occupancy sensors - restrooms	2.25
Occupancy sensors - storage closets	2.25
Occupancy sensors - walk-in, merchandiser, vending machine	2.25
Occupancy sensors - office	2.25
Occupancy sensors - kitchen	2.25
Motion sensors for outdoor lights	2.25
Motion sensor for HVAC - FOH	2.25
Motion sensor for HVAC - BOH	2.25
Photocell / daylight sensors - dining room	2.25
Photocell / daylight sensors - kitchen and office space	2.25
Photocell / daylight sensors - outdoor	2.25
Lighting timers	2.25

EE5. KITCHEN EQUIPMENT - COOKING**Max. GreenPoints™**

CEE Tier 2 qualified holding cabinet	11.25
Energy Star qualified holding cabinet	6.00
Fully insulated food warmers and soup wells	2.25
Boilerless / connectionless steamer	8
Energy Star qualified steamer	10.50
Energy Star qualified fryer	6
Energy Star qualified convection oven	6
Energy Star or Food Service Technology Center rebate qualified combination oven - electric	7.75
Energy Star or Food Service Technology Center rebate qualified combination oven - gas	6
Infrared charbroiler	2.25
Energy Star qualified griddle	6
Induction burners	7.75
Toaster with average operating energy rate < 1.2kW	1.75

Exhaust hood heat recovery filters	9
Hood with variable volume control	3.5
Engineered proximity hood	3.5
Wall mounted exhaust canopy	2.5

Food Service Technology Center rebate qualified rack oven	10.5
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EE6. KITCHEN EQUIPMENT - REFRIGERATION	Max. GreenPoints™
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Energy Star solid door reach-in freezer	6
Energy Star glass door reach-in freezer	6
Energy Star undercounter freezer	2.25
Energy Star solid door reach-in refrigerator	6
Energy Star glass door reach-in refrigerator	6
Energy Star undercounter refrigerator	2.25
Energy Star/CEE Tier 2 qualified ice machine	6
Walk-in with electronically commutated motor (ECM)	4.5
Walk-in with strip curtains	2.25
Walk-in with temperature or humidity control Systems that mimic food and beverage temperatures	2.25
Walk-in with fan motor control	1
Walk-in with Q12, Q10 & Q8 carbon fiber fan blades	1
No electric pans under refrigerators	1.75
Digital scroll compressor	7.50
Refrigeration rack systems	3
Demand defrost for refrigeration units	2.25
Merchandiser with T8 Lights and night curtain	2.25

EE7. ANNUAL MAINTENANCE	Max. GreenPoints™
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Refrigeration (including new gaskets), HVAC, cooking equipment	4.5
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EE8. OFFICE EQUIPMENT	Max. GreenPoints™
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Energy Star qualified copier, fax, scanner and printer	1.5
Energy Star qualified cordless phone	0.75
Energy Star qualified computer	0.75
Energy Star qualified monitor	0.75
Energy Star qualified printer	0.75
Smart power strip that shuts off peripherals	0.75

EE9. ON-SITE ENERGY PRODUCTION	Max. GreenPoints™
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Note: For section EE9, points awarded are based on the percentage of the restaurant's energy that is offset.

On-site renewable energy (solar panels, wind turbine, geothermal)	333.5
On-site landfill methane capture or waste vegetable oil conversion to energy	100

EE10. RENEWABLE ENERGY CREDITS	Max. GreenPoints™
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Note: For section EE10, points awarded are based on the percentage of the restaurant's energy that is offset.

Green-e Energy Certified Green Power (RECs)	20
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SUSTAINABLE FOOD & BEVERAGE

Note: GreenPoints™ will be awarded in only one of the two categories below, whichever is higher.

Definitions

Local: Food transported 100 miles or less from farm / orchard to your plate, using the most direct transportation route

Regional: Food transported 300 miles or less from farm / orchard to your plate, using the most direct transportation route

400-Mile Radius: Food sourced, processed & delivered from farm /orchard to plate within 400 mile radius of your restaurant

Certified humanely raised and handled: Certified Humane, Animal Welfare Approved, American Grass-fed, American Humane Certified, Global Animal Partnership 4, 5 and 5+

Sustainable Seafood: Favorably listed by Monterey Bay Aquarium, ASC, OceanWise, or MSC Certified

SFB1. Items

Max. GreenPoints™

At least one vegetarian entrée	1
At least one Certified Organic or Certified Naturally Grown produce item	1
At least one produce item sourced within 400-mile radius	1
At least one Certified Organic or Certified Naturally Grown dry goods	1
At least one dry good sourced within 400-mile radius	1
At least one Certified Organic or Certified Naturally Grown prepared food item	1
At least one egg product that is Certified Organic or Certified humanely raised and handled	1
At least one egg product sourced within 400-mile radius	1
At least one dairy product that is Certified Organic or Certified humanely raised and handled	1
At least one dairy product sourced within 400-mile radius	1
At least one meat product that is Certified Organic or Certified humanely raised and handled	1
At least one meat product sourced within 400-mile radius	1
At least one sustainable seafood item	1
At least one seafood item sourced within 400-mile radius	1
At least one beverage is Certified Bird Friendly, Certified Organic or Certified Biodynamic	1

SFB2. Percentages

Max. GreenPoints™

The following two standards apply to food service facilities that serve main dishes:

% of main dishes that are vegan	100
% of main dishes that are vegetarian	75

The following standard applies to food service facilities that do not serve main dishes (i.e. bakery, ice cream shop):

% of primary offerings that are vegan	75
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The following standards apply to all food service facilities:

% produce that is Certified Organic or Certified Naturally Grown	15
% produce sourced locally	10
% produce sourced regionally	5
% produce sourced within 400-mile radius	3
% dry goods that are Certified Organic or Certified Naturally Grown	15
% dry goods sourced locally	10
% dry goods sourced regionally	5
% dry goods sourced within 400-mile radius	3
% prepared foods that are Certified Organic or Certified Naturally Grown	15
% prepared foods that are Certified humanely raised and handled	3

% of eggs that are Certified Organic	15
% of eggs that are local	10
% of eggs that are regional	5
% eggs sourced within 400-mile radius	3
% of eggs that are Certified humanely raised and handled	3
% of dairy products items that are Certified Organic or Certified Naturally Grown	15
% of dairy products items that are local	10
% of dairy products items that are regional	5
% of dairy products sourced within 400-mile radius	3
% of dairy products items that are Certified humanely raised and handled	3
% of meats that are Certified Organic	15
% of meats that are local	10
% of meats that are regional	5
% of meats sourced within 400-mile radius	3
% of meats that are Certified humanely raised and handled	3
% of seafood that is sustainable	15
% of seafood that is local	10
% of seafood that is regional	5
% of seafood sourced within 400-mile radius	3
No red listed seafood (for those restaurants that serve seafood)	3
% of coffee items are Certified Bird Friendly	5.5
% of coffee and tea items are Certified Organic	5
% of nonalcoholic, non-coffee or –tea items are Certified Organic	5
% of alcoholic beverage items are Certified Organic or Biodynamic	5

Waste

GreenPoints™ are awarded based on the percentage of items that meet each criteria. We do not award partial credit for those standards marked with an *. GreenPoints™ will only be awarded for the highest standard met.

W1. RECYCLING AND COMPOSTING

Max. GreenPoints™

ALL ITEMS HIGHLIGHTED IN GRAY ARE REQUIRED FOR CERTIFICATION. If an item is not available for recycling or composting in a restaurant's area, then the restaurant is not required to divert that material. Composting pre-consumer food waste is required for restaurants in the following areas: Baltimore, Boston, Chicago, Cleveland, Washington DC, New York City, Philadelphia, Portland OR, San Diego, San Francisco, Seattle, St. Louis. There are two food waste standards highlighted below - only one is required for restaurants in these cities.

Plastic, glass and aluminum*	10
Cardboard, paper*	10
Food waste reused as animal food (non-CAFO farms, zoos) - pre-consumer*	20
Food waste processed / repurposed into usable resource (on-site, community, industrial process that turns food waste into soil amendment or biogas) - pre-consumer*	17.5
Food waste to energy via anaerobic digestion (AD) - pre-consumer - Note: This refers to pulpers that send liquid down the drain that is then sent to wastewater treatment facilities that use AD*	2
Food waste reused as animal food (non-CAFO farms, zoos) - post-consumer*	9
Food waste processed / repurposed into usable resource (on-site, community, industrial process that turns food waste into soil amendment or biogas - post-consumer (food and packaging)*	7.5
Food waste to energy via anaerobic digestion (AD) - post-consumer - Note: This refers to pulpers that send liquid down the drain that is then sent to wastewater treatment facilities that use AD*	1
Grease recycling: Hauler processes into biodiesel or electricity at their own facility*	2.5
Cork recycling*	0.5

W2. CONSTRUCTION RECYCLING

Max. GreenPoints™

New construction*	2.5
Renovation*	1.25

W3. HAZARDOUS WASTE

Max. GreenPoints™

Fluorescent lamps*	0.5
Batteries*	0.5
Paints and chemicals*	0.5
Electronics*	0.5
Appliances*	0.5

W4. WASTE REDUCTION - OFFICE

Max. GreenPoints™

Paperless billing for all vendors*	3
Paperless payroll for all employees*	3
Paperless payroll for at least 50% of employees*	1.5
Online, paperless fax	1
Double-sided printer	1
Staple-free stapler	0.25
Junk mail reduction*	0.25
Paperless submission of GR4.0 materials- electronically via email or online filesharing*	3
Paperless submission of GR4.0 materials- CD or memory stick*	2
GR4.0 submissions printed double-sided*	1
Appliance or furniture donation > 2 categories of items*	2.5
Appliance or furniture donation < 2 categories of items (eg. chairs and tables)*	1.25
Online gift cards	0.25

W5. WASTE REDUCTION - DISPOSABLE PRODUCTS & PACKAGING

Max. GreenPoints™

Solid warewashing detergents	2.25
Bulk Packaging (i.e no individual packets)	
Condiments for in-house use*	1
Coffee station items*	1
More than 2 non-dairy or beverage vendors make deliveries with returnable packaging at least twice per month*	2.25
At least 2 non-dairy or beverage vendors make deliveries with returnable packaging at least twice per month*	1
Reusable mug program: Signage and incentive to encourage customers to re-use mugs*	2.25

Reusable bag program: Signage and incentive to encourage customers to re-use bags*	2.25
Reusable container program: Signage and incentive to encourage customers to re-use containers*	2.25
Charging for disposable take-out containers (Must allow customers to bring their own reusable containers)*	2.25
No bottled water served on-site, unless it is bottled on-site*	3.5
Bottle filling station (must be connected to a water line, no disposable cups offered next to the machine)*	2.25
Straws upon request program*	3
No paper towel dispensers in restrooms*	2
100% reusables used for staff meals*	3.5
No trays (for cafeteria-style restaurants only)*	3
No table covering for tables in an upscale dining restaurant*	4.5

W6. WASTE REDUCTION - FOOD

Max. GreenPoints™

Weekly donations to food bank or shelter	10
NOTE: For those restaurants that donate left-over food on a regular basis and compost post-consumer waste, the total points possible is 10. We will award partial credit for both steps	
Quarterly donations to food bank or shelter*	2
Offer smaller portions, at least 25% smaller, for 50% of entrees at a reduced price*	2.25
Bread upon request*	1.75
On-site vegetable oil filtration and reuse*	1.75

WATER EFFICIENCY

GreenPoints™ are awarded based on the percentage of items that meet each criteria. We do not award partial credit for those standards marked with an *. GreenPoints™ will only be awarded for the highest standard met.

WE1. LANDSCAPING Max. GreenPoints™

Water catchment and reuse (i.e. rain barrel)*	4.25
Low water landscaping covers 50% of landscaped area (i.e. native plants, gravel)*	3
Irrigation sensors*	1.5

WE2. KITCHEN Max. GreenPoints™

Flow rate of non-fill prep sinks ≤ 0.5 gallons per minute	3
Flow rate of non-fill prep sinks ≤ 1.0 gallons per minute	2.25
Flow rate of non-fill prep sinks ≤ 1.5 gallons per minute	1.5

Prerinse sprayer, gallons per wash < 0.3 (as determined by Food Service Technology Center testing) AND can't have flow rate > 1.28 gpm	7.5
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Prerinse sprayer, gallons per wash < 0.45 (as determined by Food Service Technology Center testing) AND can't have flow rate > 1.28 gpm	5.75
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Energy Star qualified dishwasher - low temp	4.25
Energy Star qualified dishwasher - high temp	3

Energy Star qualified steamer	6
Boilerless / connectionless steamer	3

Waterless wok	3
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Energy Star or Food Service Technology Center rebate qualified combination oven	3
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Energy Star / CEE Tier 2 qualified ice machine	3
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On-demand sink disposal	1
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Foot / pedal controlled sinks	3
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WE3. RESTROOMS Max. GreenPoints™

Composting toilet	4.25
Ultra high-efficiency toilets = 1.0 gpf	3
High-efficiency toilets = 1.28 gpf	2
Dual flush handle toilet = 1.6 gpm / 1.0 gpm	1

Waterless urinals	4.25
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Ultra high-efficiency urinal = 1/8 (0.125) gpf	3
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High-efficiency 0.5 gpf urinals	1.5
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Solar or water-powered touchless sensor faucets	3
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Touchless sensor faucet	1.5
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Automatic faucets (no handles, water is on for a pre-set period of time)	0.75
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Low flow shower head ≤ 1.5 gpm	1
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WE4. OTHER Max. GreenPoints™

Flow rate of handwashing sinks (kitchen and restroom) ≤ 0.5 gallons per minute	3
Flow rate of handwashing sinks (kitchen and restroom) ≤ 1.0 gallons per minute	2.25
Flow rate of handwashing sinks (kitchen and restroom) ≤ 1.5 gallons per minute	1.5

TRSA Clean Green certified linen service	2
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CEE Tier 3 qualified clothes washer	4.5
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CEE Tier 2 qualified clothes washer	3.75
Energy Star qualified clothes washer	3.25
Full service restaurants that serve water upon request with signage, table tents, etc. that explain the impacts*	3
Greywater reuse for plumbing	7.25
Greywater reuse for irrigation	4.25
Greywater reuse for mechanical operations	3
On-site wastewater treatment and reuse as potable water*	25

Transparency & Education Standards

1. TRANSPARENCY	Max. GreenPoints
Logo linked to customized landing page on website	1
Add logo or description about Certified Green Restaurant® status to menu	1
Decal up in restaurant	1
Post a social media post about your certification	1
Certificate up in restaurant	1
Post a savings document/top 10/napkin insert/digital signage to front of house	2
Sustainability page added to website outlining your Certified Green Restaurant® status	2
Certified Green Restaurant® pins worn by staff	1
Certified Green Restaurant® logo added to uniforms	2
2. EDUCATION	Max. GreenPoints
Section added to training manual about Certified Green Restaurant® status	2
Post savings document/top 10 to back of house	2
Present a staff training presentation to at least half of employees	4
Staff member is a Green Restaurant Accredited employee	5
At least half of employees take a Green Restaurant Education quiz	3