



FOR IMMEDIATE RELEASE

JFK Terminal 4 Now the World's First Air Terminal with 100 percent Certified Green Restaurants®

Queens, NY – August 7, 2018 - Terminal 4 at John F. Kennedy International Airport – one of most modern and active air terminals in New York with more than 21 million passengers per year – announced today that all of its 32 restaurants are officially Certified Green Restaurants®, marking the first time an airport terminal in the world has reached such a milestone.

In partnership with SSP America – Terminal 4's exclusive food and beverage purveyor - all 32 dining locations have earned the prestigious sustainability certification by the Green Restaurant Association (GRA), a national nonprofit organization helping restaurants become more environmentally sustainable since 1990. These dining locations include iconic restaurants such as The Palm, Danny Meyer's Blue Smoke on the Road, Shake Shack, Marcus Samuelsson's Uptown Brasserie and more. Terminal 4 and SSP America were awarded Best Green Concessions Concept – 3rd place at the ACI-NA's 2018 Excellence in Airport Concessions awards for its Certified Green Restaurants®.

"Terminal 4's restaurants becoming 100 percent Certified Green Restaurants is an incredible accomplishment," said **Edward Midgley Vice President of Commercial for JFKIAT**, the company which operates Terminal 4 at JFK Airport. "This honor demonstrates our commitment to reducing T4's carbon footprint for the wellbeing of the environment and the more than 21 million passengers that come through our doors each year. We thank SSP America and the Green Restaurant Association for their dedication and guidance throughout this process."

"I am proud of the 32 Terminal 4 concession locations that have taken environmental steps to become Certified Green Restaurants®," says **Michael Oshman, CEO and Founder of the Green Restaurant Association**. "As the very first airport terminal to have 100% Certified Green Restaurant® concessions, Terminal 4 is paving the way for a more sustainable travel industry."

"Our team at JFK Terminal 4 has worked with tremendous passion to bring this program to fruition, and we couldn't be more proud of them. The JFKIAT team has demonstrated, once again, their commitment to innovation and the passenger experience. We are

honored to be part of this extraordinary accomplishment,” said **Michael Svagdis, Chief Executive Officer of SSP America.**

Terminal 4 began working on this initiative with the Green Restaurant Association and SSP America in the summer of 2017 with the goal of achieving Level 1 Certified Green Restaurant® status at all dining locations, making it the first airport terminal to do so. Since then, the terminal has taken the following steps on its way to becoming certified by the GRA:

- Near-Zero Waste program with comprehensive recycling and composting, which can divert up to 90 percent of waste from the landfill
- Certified Green pest management service, which does not use unnecessary pesticides or chemicals
- LED lighting, which is mercury-free, saves up to 90 percent on electricity and emits less greenhouse gases
- 90 percent of locations have vegetarian or vegan options
- Elimination of Styrofoam
- Water control measures

This certification is Terminal 4’s latest effort to ensure an optimally sustainable facility. In December 2017, the terminal was awarded LEED Gold certification by the U.S. Green Building Council (USGBC) for the category of operations and maintenance. The LEED rating system, developed by the USGBC, is the foremost program for buildings, homes and communities that are designed, constructed, maintained and operated for improved environmental and human health performance.

For a full list of concession locations and the corresponding GreenPoints™, visit <http://www.dinegreen.com/jfk>.

About JFKIAT

JFK International Air Terminal, LLC. (JFKIAT) is the operator of Terminal 4 at John F. Kennedy International Airport, one of the most active air terminals in the New York area, serving 34 international and domestic airlines with an annual passenger volume of more than 21 million travelers in 2017. Terminal 4 is the first existing airport terminal in the U.S. to receive LEED Gold certification by the United States Green Building Council (USGBC) for operations and maintenance. The Terminal features an award-winning retail program and is the first terminal in the world to achieve 100% Certified Green Restaurants® for its food and beverage locations by the Green Restaurants Association. Terminal 4 was the first air terminal in North America operated by a private management company. JFKIAT is owned by Schiphol USA Inc., a U.S. affiliate of Schiphol Group.

Visit us at <http://www.jfkt4.nyc>, like us on [Facebook](#) and follow us on [Instagram](#) and [Twitter](#).

About the Green Restaurant Association

The Green Restaurant Association is a national non-profit organization that provides the only official Certified Green Restaurants® mark in the country. Since 1990, the GRA has

pioneered the Green Restaurant® movement and has been the leading voice within the industry encouraging restaurants to listen to consumer demand and green their operations using transparent, science-based certification standards. With their turnkey certification system, the GRA has made it easy for thousands of restaurants to become more environmentally sustainable in a profitable manner. The GRA has been featured on CNN, NBC Nightly News, NPR, and in The New York Times, and The Washington Post. For more information visit www.dinegreen.com.

About SSP America

SSP America is a division of SSP Group, a global leader in the business of creating restaurants, bars, cafés and marches in environments where people are on the move. With over 50 years of experience, SSP's nearly 35,000 employees serve approximately a million passengers daily in over 30 countries. Our operations span more than 2,500 outlets across 140 airports and 280 rail stations representing more than 450 brands.

The SSP America team is driven by a shared vision to bring authentic restaurant experiences to every airport in North America. Our employees have a passion for exceptional food served by people who believe in heartfelt hospitality. Our airport partners trust SSP America to deliver a world-class portfolio of brands with broad passenger appeal and lasting commercial viability. Our brands include locally renowned restaurants, national brands with worldwide recognition and our own exclusive brands tailored for each market.

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