

Self- Evaluation Checklist



How Green Are You?

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Category (6)	Item (66)	Yes	No
Purchases of Environmentally Responsible Food & Beverages (12)	Sustainable food purchase goal, actual purchase and periodic evaluation and revision		
	No food containing GMOs		
	Organic food and beverages		
	Vegetarian menu		
	Local/Regional purchasing		
	Origin of main ingredients		
	Seasonal food and beverages		
	Fair trade products		
	Sustainable seafood purchases		
	Food with documented sustainable origin		
	Certified organic or sustainable meat & dairy		
	On-site garden contributing to production items & green space		

Energy Efficiency (16)			
Energy Efficiency (16)	Energy-efficient HVAC- ventilation, heating, cooling		
	Energy-efficient kitchen equipment- cooking		
	Energy-efficient kitchen equipment- refrigerators and freezers		
	Certified equipment- office (computer, monitors, printer, etc)		
	Energy-efficient lighting		
	Use certified dishwasher		
	Energy use and conservation tracking		
	Improvement with high energy efficient equipment and its maintenance and control		
	Lighting controls (occupancy sensors, daylight sensors)		
	Hot water using waste heat		
	Stove has induction or hotplates		
	Time or demand controls- ventilation, heating		
	Energy management plan with goals for energy conservation		
	Energy conservation maintenance checklist		
	Renewable energy		
	Energy control by professional consultant		

<i>Water Efficiency</i> (6)	Water management plan with goals for water conservation		
	Water conservation checklist		
	Water use and conservation tracking		
	Standard value setting of faucet and toilet flow		
	Water-efficient equipment- restroom, kitchen		
	Water recycling		

<i>Waste Reduction & Recycling</i> (16)	Hazardous waste sorting		
	Sorting waste into more than four fractions		
	Fat, oil and grease recycling		
	Composting of food waste		
	Food donations		
	Waste reduction program (bulk packaging, inventory control, etc)		
	Waste reduction and management plan		
	No disposable food service products		
	Use recycled paper items		
	Use recycling products		
	Reuse delivery containers- vendor		
Returnable systems for beverages (bottles, tanks, etc)			

<i>Chemical Reduction</i> (8)	Recycling building material (New construction, renovation)		
	Certified furnishings and decorative items		
	No-smoking dining area		
	Charbroilers, emissions control device		
	Staff training on products that need caution		
	Use certified cleaning products-dishwashing, cleaning		
	Chemical reduction and management		
	No use chlorine compounds for cleaning		
	Use diluted detergent		
	Use certified wood, paint		
	Replace chemical with less toxic alternatives		
Products that can be dissolved by carriers such as bacteria			

<i>Environmental Management</i> (8)	Continuous improvement and management plan		
	Transport (hybird, biodiesel, renewable energy fuel vehicle)		
	Document practical actions of environmental management and its constant control		
	Environmental issues training- vendor		
	Environmental and social responsibility training- employees		

	Provide information about environmental management for customer (web site, brochures, etc)		
	Menu including the responsible food purchases		
	Policy (charitable donations, community involvement, etc)		

※Combination of 4 certification systems: GRA, Green Seal, Nordic Swan, LEAF

40-66: You are Green!

20-40: You are on the right path.

0-20: You need improvement.

