



Restaurant & Dining Facility Application

About the NC GreenTravel Initiative

This program has been created to recognize those businesses in the travel industry in North Carolina that have established and adhere to a set of guidelines that protect the environment. The initiative has been developed through a partnership of the North Carolina Division of Environmental Assistance and Customer Service; The Center for Sustainability at East Carolina University; Visit North Carolina and the Waste Reduction Partners program.

Applying for NC GreenTravel Recognition

To become recognized as a green travel restaurant, first save this document on your computer so you can fill it in at your leisure. You may type directly into the saved document and click on the checkboxes to complete it. Please save your completed application and email it to ncgreentravel@ncdenr.gov. For information, call (919) 707-8140 .

Restaurant Name _____

Phone Number _____

Street Address _____

City _____ Zip _____

County _____

Mailing Address _____

Contact Person _____

Email _____

Website URL _____

Overview of Accomplishments

Tell us why you feel your restaurant should be recognized by the NC GreenTravel Initiative

Core Requirements for NC GreenTravel Recognition

- I certify that this facility is in compliance with ALL applicable regulatory laws and requirements that relate to our business type. Yes No If not, please explain on a separate sheet
- Has your facility had any violations of applicable laws and regulations in the past 2 years?
 Yes No If yes, please explain on a separate sheet.
- Do you operate under any permits issued by the Department of Environmental Quality?
 Yes No If yes, please include titles and permit numbers on a separate sheet.

Policy Statement Required: Enter or attach a copy of your restaurant's environmental policy statement. If your restaurant does not have an environmental policy, please read our Environmental Policy Tutorial on the last page of this form.

How do you advise staff of your environmental policy? Required: List where your environmental policy is displayed.

Environmental Team. Required: Describe your environmental team. List names, job titles and meeting schedule.

Raising Your Recognition Score

If your restaurant has previously been recognized by the NC GreenTravel Initiative and you would like to increase your recognition level based on additional sustainable practices you have included in your program, please indicate by checking this box.

Solid Waste Reduction and Recycling

- 5 pt A solid waste assessment has been performed
- 5 pt 50% of solid waste assessor recommendations have been implemented
- 5 pt Goods, equipment and materials no longer needed are donated to food pantries, soup kitchens or reuse/resale organizations
- 2 pt Recycling containers are clearly marked and located adjacent to waste containers
- 5 pt We recycle at our restaurant. Please list all materials recycled or composted to score one point per material
- | | | | | |
|-----------------------|------------------------------|-----------------------|--------------------|--|
| Paper/cardboard | Food and beverage containers | Food Scraps | Pallets | |
| Plastic bags and wrap | Fryer grease | Other (specify) _____ | Score _____ | |
- 5 pt We donate excess food from our restaurant to food pantries, soup kitchens, or homeless shelters
- 2 pt We do not use Styrofoam takeout containers or plates
- 2 pt We have bulk soap dispensers
- 2 pt We use high-efficiency hand dryers or recycled-content paper towels in restrooms
- 5 pt We have reused building materials and/or repurposed buildings
- 4 pt We compost uneaten food and kitchen prep scraps on-site or use a compost service
- 2 pt Vendors deliver in returnable packaging
- 2 pt We encourage our customers to use reusable coffee mugs/beverage containers
- 2 pt No table covers are used
- 2 pt Reusable tablecloths and napkins are used
- 2 pt Bulk condiments are used
- 3 pt Drinking straws are not offered to customers except when necessary
- 5 pt We are tracking the greenhouse gas emissions associated with the food we serve
- Calculator: <https://watchmywaste.com.au/food-waste-greenhouse-gas-calculator/>
- 2 pt We have at least one plant-based meal option available

Locations of Recycling Containers

- 2 pt Staff work areas. Specify locations
- 3 pt Public or customer areas. Specify locations
- 3 pt Signs are posted, directing users to recycling areas.
- 4 pt All recycling containers are located adjacent to waste containers

Describe Other Waste Reduction and Recycling Activities

Energy Management

- 5 pt An Energy Assessment has been performed
- 5 pt 50% of assessor recommendations have been implemented
- 5 pt Our facility has switched to energy-efficient lighting (describe replacement)

- 2 pt Occupancy sensors have been installed
- 2 pt LED or electroluminescent exit signs have been installed
- 10 pt Solar panels, wind generators and/or other renewable energy sources are installed and in use
- 5 pt Our kitchen appliances are Energy Star Labeled (Specify below. Add one point per appliance) _____

- 4 pt Our kitchen operating schedule is established to minimize warm up and idling times
- 1 pt Our walk-in coolers have strip barriers
- 3 pt Our kitchen is fitted with on-demand ventilation controls
- 1 pt Water temperature is set back to 120 degrees for non-food related use
- 1 pt Insulation jacket has been installed on water heaters
- 4 pt Heat pump water heater has been installed
- 3 pt Our facility is using on-demand water heating
- 3 pt Window film and treatments have been installed to reduce solar gain
- 5 pt Energy Star labeled windows, doors and/or skylights have been installed (specify)

- 3 pt Green insulation has been properly installed (green foam, hemp, cellulose, etc. (specify)

- 2 pt Tightly sealed weather stripping has been installed on all doors and windows
- 5 pt Energy Star labeled HVAC or high efficiency HVAC has been installed
- 3 pt Vending machines have been de-lamped and/or are equipped with energy-saving technologies
- 5 pt We have a motor management plan to use high-efficiency motors for replacements

Describe Other Energy Conservation Activities

Water Efficiency

- 5 pt A water efficiency assessment has been performed
- 5 pt 50% of assessor's recommendations have been implemented
- 1 pt All plumbing is regularly checked for leaks and all leaks are repaired as soon as possible
- 3 pt Common area restrooms have automatic water shut-off faucets
- 4 pt 1.28 gallon-per-flush Hi Efficiency Toilets or dual flush toilets are installed
- 1 pt 1.5 gallon-per-minute (or lower) faucet aerators are installed
- 4 pt Restrooms have ultra low-flow flush or waterless urinals
- 2 pt Our kitchen is equipped with water-efficient pre-rinse spray nozzles for cleaning dishes

Air Quality

- 2 pt Low VOC paints are used

Transportation

- 1 pt Employees are offered incentives to carpool, walk, bike to work or use public transit
- 2 pt Bike racks are provided for guests and employees
- 3 pt Special parking is provided for guests with hybrid, electric and alternative fuel vehicles
- 10 pt Electric vehicle charging stations are provided for guests
- 5 pt Alternative fuel fleet vehicles are used, including bio-fuel, hybrid, electric, pedal-powered vehicles
- 2 pt A no-idling policy/signage is in place for fleet vehicles, guest vehicles, delivery trucks and tour busses

Sustainable Purchasing

- 3 pt Environmentally Preferable Procurement (EPP) program is established and communicated to staff
- 2 pt Our employees are required to comply with EPP policy
- 1 pt Vendors of environmentally sustainable products are given preference
- 2 pt Durability and lifespan of the products are given priority over cost when purchasing
- 2 pt Recycled content paper products are purchased
- 3 pt Vendors are asked to deliver supplies with returnable packaging or take back packaging
- 3 pt Environmentally preferable, refurbished or reused furnishings and equipment are used
- 2 pt We purchase sustainably produced protein products such as meat, dairy and eggs
- 2 pt We participate in NC 10% Campaign. <http://www.ncsu.edu/project/nc10percent/index.php>

Education and Promotion

- 2 pt Our staff is required to recycle and has received recycling training
- 2 pt Our visitors are encouraged to conserve resources through the use of flyers, signage, verbal reminders and other communications
- 1 pt Our community is made aware of our environmental program through advertisements and media releases

Housekeeping

- 2 pt Our housekeeping and clean-up procedures include recycling practices
- 2 pt Cleaning products and methods are assessed and selected for their environmentally friendly impact
- 1 pt Cleaning products used throughout our facility are natural or meet sustainable product standards
- 2 pt Employees are trained in the use of green cleaners
- 1 pt A cleaning products waste reduction plan is in place

Certifications

- 10 pt Our facility has attained LEED Certification
- 15 pt Our facility has received certification as a sustainable business by another certifying organization or agency. (specify agency)

Environmental Measurements

- 1 pt Solid waste disposal-to-landfill bills are tracked by weight or volume monthly using spreadsheet
- 1 pt Recycling totals are estimated by weight or volume and recorded periodically using a spreadsheet
- 1 pt Energy usage is tracked monthly using energy bills and a spreadsheet
- 1 pt Water consumption is tracked monthly using water bills and a spreadsheet
- 1 pt Environmental measurements are published to management and staff

Grounds Keeping

- 2 pt Our restaurant practices planting native plants that require little maintenance
- 2 pt Our restaurant practices planting drought tolerant plants to reduce the need for watering
- 2 pt An irrigation conservation plan is in place (using soaker hoses, timed irrigation, etc.)
- 2 pt Mulch and/or compost are used for retaining water
- 3 pt Rainwater is harvested for landscaping
- 2 pt Our restaurant minimizes the use of synthetic pesticides and herbicides in landscaping
- 3 pt Walkways and pathways are made of pervious materials (Gravel, pervious pavement, etc.)

Instructions for determining your score

Enter your scores from the checklist for each section. Add the scores and compare the total to the chart below to determine your recognition level. Additional points may be acquired by facilities that implement other sustainable practices that are not part of those prescribed in this application. Save your completed application to your computer and email it to ncgreentravel@ncdenr.gov. For assistance, call (919) 707-8140.

One Dogwood Blossom	Two Dogwood Blossoms	Three Dogwood Blossoms
50	100	120

Section	Score
Recycling & Waste Management	
Energy Management	
Water Efficiency	
Air Quality	
Transportation	
Sustainable Purchasing	
Education & Promotion	
Housekeeping	
Certifications	
Environmental Measurements	
Grounds Keeping	
Additional Points Awarded by Reviewer	
Total	

Additional Comments

Four Simple Rules for Creating an Environmental Policy

There are four basic rules for writing and displaying an environmental policy for your business. The policy should include:

- A commitment to protecting the environment. This may be a simple statement that your business promises to do all it can to keep the environment healthy or it may specifically mention environmental stewardship methods. For instance, it could simply state, “(Name of Business) is committed to protecting our environment by conducting business in such a way as to conserve energy, water and natural resources.” OR, it may state, “(Name of Business) practices environmental stewardship by reducing waste, recycling, installing energy efficient lighting, and by installing low-flow water fixtures.”
- A commitment to observing all laws and regulations governing the protection of the environment.
- A commitment to continually improve your environmental stewardship program.
- The completed policy should be signed and dated by the owner or manager of the business and should be displayed where employees and customers can easily see it.

Here is an example that may give you some ideas for your own policy:

The Green Seed Restaurant Environmental Policy

The Green Seed restaurant seeks to be a better steward of the earth by creating a healthy environment for its guests, employees and community. We promise to do this by observing sustainable business principles and by implementing an energy reduction program, water conservation program, by helping to protect air quality and by reducing the amount of solid waste generated. Our restaurant is also committed to setting a good corporate example of environmental stewardship.

The Green Seed Restaurant is committed to observing all Federal, state and local laws and ordinances aimed at protecting the environment.

The Green Seed Restaurant will continually seek to reduce its environmental footprint by looking for new and better ways to reduce its reliance on natural resources.

If you need further assistance in writing your environmental policy, call us at (919) 707-8140 or email, ncgreentravel@ncdenr.gov.



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