



GREEN RESTAURANT[®] 4.0 STANDARDS

Restaurants • Cafeterias • Bars • New Builds • Events • All Foodservice Operations

Green Restaurant[®] 4.0 provides a comprehensive and user-friendly method of rewarding existing restaurants, new builds, and events with points in each of the GRA's Environmental Guideline categories, which include

1. Energy
2. Water
3. Waste
4. Disposables
5. Chemical and Pollution Reduction
6. Sustainable Food
7. Sustainable Furnishings and Building Materials

Certified Green Restaurants[®] must fulfill the following:

1. Accumulate a total of 100 points
2. Meet minimum points in each category
3. Full-scale recycling program
4. Free of polystyrene foam (aka Styrofoam)
5. Annual education program

Under the Green Restaurant[®] 4.0 standards, restaurants will have the ability to reach one of three Levels of Certified Green Restaurants[®]:

1. **2 Star Certified Green Restaurants[®]** have a minimum of 100 points
2. **3 Star Certified Green Restaurants[®]** have a minimum 175 points
3. **4 Star Certified Green Restaurants[®]** are trailblazers that have tallied at least 300 points

	2 Star	3 Star	4 Star
Energy	10 points	10 points	10 points
Water	10 points	10 points	10 points
Waste	10 points	10 points	10 points
Disposables	10 points	10 points	10 points
Chemical & Pollution Reduction	10 points	10 points	10 points
Sustainable Food	10 points	10 points	10 points
Sustainable Furnishings & Building Materials	0	0	0
Points drawn from any category	40 points	115 points	240 points
REQUIRED MINIMUM	100 Points	175 Points	300 Points

Continual Change

As the market changes and provides more plentiful and better environmental solutions, it is important that, over the years, restaurants continue to make improvements. So, part of Green Restaurant® 4.0 is that element of continual improvement, described below:

To reach certification, a restaurant must meet a minimum of 100 points.

By the end of Year 1, restaurant must maintain 100 points.

By the end of Year 2, restaurant must have 110 points.

By the end of Year 3, restaurant must have 120 points.

By the end of Year 4, restaurant must have 130 points.

By the end of Year 5, restaurant must have 140 points.

By the end of Year 6, restaurant must have 150 points.

By the end of Year 7, restaurant must have 160 points.

By the end of Year 8, restaurant must have 170 points.

By the end of Year 9, restaurant must have 175 points.

By the end of Year 10, restaurant must have 180 points.

By the end of Year 11, restaurant must have 185 points.

Each year thereafter, restaurant must have additional five points per year.

New Builds

Certified Green Restaurant® Sustainabuild™

This option is geared towards new builds and renovations. To receive this designation, a restaurant must

1. Accumulate a total of 205 Points
2. Accumulate minimum points, per Matrix Below
3. Full-scale recycling program, including construction recycling
4. Free of polystyrene foam (aka Styrofoam)
5. Annual education program

	Sustainabuild™
Energy	90 points
Water	30 points
Waste	12.5 points
Disposables	10 points
Chemical & Pollution Reduction	30 points
Sustainable Food	10 points
Sustainable Furnishings & Building Materials	20 points
Points drawn from any category	2.5 points
REQUIRED MINIMUM	205 Points

Events

Certified Green Restaurant® Events

This option is geared towards the foodservice portion of an event.

To receive this designation, an event must

1. Accumulate a total of 80 Points
2. Accumulate minimum points in each category, per Matrix Below
3. Full-scale recycling program
4. Free of polystyrene foam (aka Styrofoam)

	Event Level 1	Event Level 2
Energy	0 points	15 points
Water Efficiency	0 points	0 points
Waste	15 points	20 points
Disposables	15 points	50 points
Chemical & Pollution Reduction	5 points	20 points
Sustainable Food	25 points	55 points
Sustainable Furnishings & Building Materials	0 points	0 points
Points drawn from any category	20 points	0 points
REQUIRED MINIMUM	80 points	160 points

ENERGY EFFICIENCY

Restaurants are the largest consumer of electricity in the commercial sector. The goal of this section is to encourage foodservice facilities to move toward the goal of becoming carbon-neutral and using only sustainable sources of energy. This is achieved through using more energy-efficient equipment, offsetting energy usage, and generating on-site renewable clean sources of energy.

Points are awarded based on the percentage of items that meet each criterion.

Points are only awarded for the highest standard met.

STEPS	POINTS
EE1. HEATING, COOLING, VENTILATION	
Programmable thermostat	3
Energy Star furnace	3.75
Energy Star HVAC – heating element	4.25
CEE Tier 1 HVAC – heating element	4.75
CEE Tier 2 HVAC – heating element	5.25
Energy Star exhaust fan	3.75
No air conditioner	10.5
Energy Star air conditioner – room	3.25
Energy Star air conditioner – central	4.75
Energy Star HVAC – cooling element	3.25
CEE Tier 1 HVAC – cooling element	4.5
CEE Tier 2 HVAC – cooling element	5.25
Energy Star ceiling 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
EnergyStar-compliant, high reflectance roofing material on roof surface (min emissivity of 0.9)	3.75
Window film that blocks solar heat	3.75
Shading of nonroof impervious surfaces	3.75

Light-colored / reflective materials on nonroof impervious surfaces	3.75
Heat recovery system – HVAC	3.75
Energy management system - HVAC	3
Fresh air heat exchanger – HVAC	3.75
Barrier between outside air and main entrance (air curtain, double doors, outdoor structure, indoor curtain)	1

The following five items apply to StartUp or Renovation Clients only:

Insulation - meet recommended R-value for restaurant's zip code	3.75
Insulation - exceed recommended R-value for restaurant's zip code	5.25
Duct sealing	3.75
Radiant barrier insulation	3.75
Weatherstripping	3.75

EE2. WATER HEATING

Insulation – tanks and pipes	7.5
Energy management system	3
Heat recovery system	9
Tankless units	8.25
High efficiency water heater = 90+% thermal efficiency	9.75
Low flow pre-rinse spray valves, flow rate ≤ 1.28 gpm	6
Ultra low flow pre-rinse spray valves, flow rate ≤ 1 gpm	6.75
Flow rate of handwashing sinks (Kitchen & Restroom) ≤ 1.5 gallons per minute	1
Flow rate of handwashing sinks (Kitchen & Restroom) ≤ 1.0 gallons per minute	2
Flow rate of handwashing sinks (Kitchen & Restroom) ≤ 0.5 gallons per minute	3
Flow rate of non-fill prep sinks ≤ 1.5 gallons per minute	1
Flow rate of non-fill prep sinks ≤ 1.0 gallons per minute	2
EnergyStar qualified dishwasher	7.5
Energy Star qualified washing machine	2.5
CEE Tier 2 qualified washing machine	2.75
CEE Tier 3 qualified washing machine	3

EE3. MISC.

High efficiency hand dryer that uses $< 1500W$ and has a drying time < 15 seconds	7.5
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Energy Star qualified television	3
Equipment timers	3

EE4. LIGHTING

Conventional T8 lamps	2.5
T8 lamps meet CEE High Performance T8 Specifications	3.75
T5 and high efficiency T8 (meet CEE Reduced Wattage Spec) lamps	4.25
High efficiency halogens - lumens per watt greater than 20	5.25
Conventional compact fluorescent lamps (CFL's)	7.5
Energy Star compact fluorescent lamps (CFL)	8.5
LED lamps	18
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
Photocell / daylight sensors - dining room	2.25
Photocell / daylight sensors - kitchen and office space	2.25
Lighting timers	2.25

EE5. KITCHEN EQUIPMENT - COOKING

Fully insulated food warmer	2.25
Energy Star qualified holding cabinet	7.5
CEE Tier 2 holding cabinet	11.25
Boilerless / connectionless steamer	8
Energy Star qualified steamer	11.25
Energy Star qualified fryer	11.25
Energy Star qualified convection oven	11.25
Infrared charbroiler	2.25
Energy Star qualified griddle	7.5
Hood with variable volume control	3.5
Wall mounted exhaust canopy	2.5
Engineered proximity hood	3.5

The following three pieces of equipment must qualify for a utility rebate as determined by the Food Service Technology Center (FSTC)

Rebate qualified combination oven	11.25
Rebate qualified conveyor oven	11.25

Rebate qualified rack oven	11.25
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NOTE: Any items not listed here will be addressed by GRA Consultants on a case-by-case basis.

EE6. KITCHEN EQUIPMENT - REFRIGERATION

Energy Star qualified solid door reach-in refrigerator	6
Energy Star qualified glass door reach-in refrigerator	6
Energy Star qualified solid door reach-in freezer	6
Energy Star qualified glass door reach-in freezer	6
Energy Star / CEE Tier 1 qualified ice machine	7.5
CEE Tier 2 qualified ice machine	11.25
Walk-in cooler with an electronically commutated motor (ECM)	4.5
Walk-in cooler with strip curtains	2.25
Walk-in cooler with temperature or humidity control systems	2.25
Merchandiser with T8 lights and night curtain	2.25

NOTE: Any items not listed here will be addressed by GRA Consultants on a case-by-case basis.

EE7. ANNUAL MAINTENANCE

Refrigeration (including new gaskets), HVAC, cooking equipment	4.5
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EE8. OFFICE EQUIPMENT

Energy Star qualified cordless phone	0.75
Energy Star qualified computer	0.75
Energy Star qualified monitors	0.75
Energy Star qualified printer	0.75
Smart Strip power strip	0.75
Energy Star qualified copier, fax, scanner & printer	1.5

EE9. RENEWABLE ENERGY

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, solar water heater, solar exhaust)	333.5
Green-e certified renewable energy credits (RECs)	20

WATER EFFICIENCY

An average restaurant can use 300,000 gallons of water per year. The goal of this section is to promote water efficiency and conservation in food service facilities. Unless otherwise noted, points will be rewarded if 100% of the items in the facility meet the requirements.

Points are awarded based on the percentage of items that meet each criterion.

Points are only awarded for the highest standard met.

STEPS	POINTS
WE1. LANDSCAPING	
Low water landscaping covers 50% of site area	3
Water catchment and reuse (i.e. rain barrel)	4.25
WE2. KITCHEN	
Flow rate of non-fill prep sinks ≤ 1.5 gallons per minute	1.5
Flow rate of non-fill prep sinks ≤ 1.0 gallons per minute	2.25
Low-flow pre-rinse spray valves, flow rate ≤ 1.28 gpm	5.75
Ultra low-flow pre-rinse spray valves, flow rate ≤ 1 gpm	6.5
EnergyStar qualified dishwasher	3
Boilerless / connectionless steamer	3
Energy Star qualified steamer	4.25
Energy Star qualified combination oven	2.5
Energy Star / CEE Tier 1 ice machine	3
CEE Tier 2 ice machine	4.25
On demand sink disposal	1
WE3. RESTROOMS	
Dual flush handle toilet = 1.6 gpf / 1.0 gpf	1
High-efficiency toilets = 1.28 gpf	2
Ultra high-efficiency toilets = 1.0 gpf	3
Composting toilet	4.25
High-efficiency urinal = 1/8 gpf	3
Waterless urinals	4.25

Automatic faucets (no handles, water is on for a pre-set period of time)	0.75
Touchless sensor faucet	1.5
Solar or water-powered touchless sensor faucets	3

Low flow shower head ≤ 1.5 gpm	1
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WE4. OTHER

Flow rate of all handwashing sinks (Kitchen & Restroom) ≤ 1.5 gallons per minute	1.5
Flow rate of all handwashing sinks (Kitchen & Restroom) ≤ 1.0 gallons per minute	2.25
Flow rate of all handwashing sinks (Kitchen & Restroom) ≤ 0.5 gallons per minute	3

Linen service is a member of Laundry ESP	3
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Energy Star qualified washing machine (in-house)	3.25
CEE Tier 2 qualified washing machine	3.75
CEE Tier 3 qualified washing machine	4.5

Serve water upon request and provide educational commentary (i.e. signage, note on menu) to inform customers.	3
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Greywater reuse for irrigation	4.25
Greywater reuse for plumbing	7.25
On-site wastewater treatment and reuse as potable water	25

WASTE

An average restaurant can produce 150,000 pounds of garbage each year. The goal of this section is to encourage foodservice facilities to move toward the goal of becoming zero-waste, through reducing waste output, increasing stock of reusable items, and recycling and composting what is left.

STEPS

POINTS

W1. RECYCLING & COMPOSTING

All Items in This Box 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 materials.

Plastics, glass, and aluminum 10

Cardboard 8

Paper 2

Grease to biodiesel or energy – Required for restaurants in the following areas: 2.5

Baltimore, Boston, Chicago, southern and central Connecticut, Washington DC, Idaho, Los Angeles, New York City, Philadelphia, Portland OR, San Diego, San Francisco, Seattle, Spokane WA, Wyoming

Composting – pre-consumer (kitchen waste) – 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 17.5

Composting – post-consumer (food and packaging) 7.5

W2. CONSTRUCTION RECYCLING

New construction 2.5

Renovation 1.25

W3. HAZARDOUS WASTE

Fluorescent lamps 0.5

Batteries 0.5

Paints and chemicals 0.5

Electronics 0.5

W4. WASTE REDUCTION- OFFICE

Reuse or recycle ink cartridges 0.25

Staple –free stapler 0.25

Junk mail reduction 0.25

Double-sided printer 1

Online, paperless fax 1

Paperless billing for all vendors 3

Paperless payroll for all employees 3

Paperless submission GR4.0 Assessment materials - electronically via email or online file sharing	3
Paperless submission of GR4.0 Assessment materials – CD or memory stick	2

W5. WASTE REDUCTION- DISPOSABLE PRODUCTS

Bulk Packaging (i.e no individual packets)	
Condiments for in-house use	1
Coffee station items	1
At least 2 vendors make deliveries with returnable packaging at least twice per month	1
More than 2 vendors make deliveries with returnable packaging at least twice per month	2.25
Reusable coffee filter	1
Reusable coasters	1
No bottled water served on-site	3.5
No paper towels in restrooms	2
100% reusable tableware used for staff meals	3.5
Reusable mug program: Signage + Monetary incentive to encourage customers to re-use mugs (i.e. “Save 5 cents every time you use a reusable mug”.)	2.25
Reusable bag program: Signage + Monetary incentive to encourage customers to re-use bags (i.e. “Save 5 cents every time you use a reusable bag”.)	2.25
Reusable container program: Signage + Monetary incentive to encourage customers to re-use containers (i.e. “Save 5 cents every time you use a reusable container”.)	2.25

For Cafeteria-Style Restaurants Only

Reusable trays	1
No trays	3

For Fine Dining Restaurants Only

No table covering for tables in a fine dining restaurant	4.5
Reusable sustainable linens (organic cotton, hemp, etc.)	3.5
Reusable conventional linens	2.25
Recycled kraft paper table covering	1

W6. WASTE REDUCTION- FOOD

Weekly (at least) donations to food bank or material exchange	5
<i>NOTE: For those restaurants that donate left-over food on a regular basis and compost post-consumer waste, the total points possible is 7.5.</i>	
Offer smaller portions, at least 25% smaller, for 50% of entrees at a reduced price	2.25

RECYCLED AND BIOBASED DISPOSABLES

The goal of this section is to encourage foodservice facilities to move toward using products that don't require extracting virgin resources, especially petroleum-based resources. Instead, restaurants should use products that are made from bio-based materials, or materials that have been previously recycled and made into these new products.

Required: No polystyrene foam

	Points
D1. NO DISPOSABLES	
Reusable napkins	6.5
Reusable hand towels in restrooms	6.5
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 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

D2. FOOD SERVICE DISPOSABLES

The GRA will evaluate the following items:

- Take-out containers
- Cold cups
- Hot cups
- Plates
- Bowls
- Cutlery & straws
- Plastic bags

- Cup carriers
- Trash liners
- Pizza circles
- Food trays
- Pizza boxes
- Cup sleeves
- Paper bags

Points will be assigned based on one of the following three attributes (except for pizza boxes and paper bags. See * below):

1. Biobased = 0.75 points
2. Pre-Consumer Recycled Paper:
 - 10 – 49% = 0.5 points
 - 50 – 100% = 1 point
3. Post Consumer Recycled Plastic:
 - 10 – 49% = 1.5 points
 - 50 – 100% = 2 points
4. Post Consumer Recycled Paper = 3.5 points

** The following six items only apply to pizza boxes, cup sleeves, and paper bags:*

- Meet Bleaching Requirement = 0.5
- Meet Total Recycled Content Requirement = 0.25

- Contains 10-39% Post Consumer Waste = 0.5
- Contains 40-69% Post Consumer Waste = 1
- Contains 70-89% Post Consumer Waste = 2
- Contains 90-100% Post Consumer Waste = 2.75

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

For example, Restaurant A has two types of take-out containers - hinged containers and soup cups. If the hinged containers contain post consumer recycled paper (3.5 points) and the soup cups are biobased (0.75 points), Restaurant A will receive:

$$(50\% * 3.5) + (50\% * 0.75) = 2.125 \text{ points}$$

Points are only awarded for the highest standard met

D3. OTHER RECYCLED PAPER ITEMS

The GRA will evaluate the following items:

- Napkins
- Paper towels
- Bath tissue
- Facial tissue
- Seat covers
- Tray liners
- Placemats
- Office paper
- Menu paper
- Paper for marketing and educational materials (business cards, letterhead, envelopes, brochures, tent cards, post cards)
- Guest checks & receipts

Points will be assigned as follows:

Meet Bleaching Requirement = 0.5

Meet Total Recycled Content Requirement = 0.25

Contains 10-39% Post Consumer Waste = 0.5

Contains 40-69% Post Consumer Waste = 1

Contains 70-89% Post Consumer Waste = 2

Contains 90-100% Post Consumer Waste = 2.75

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

For example, if 100% of restaurant's napkins are processed chlorine free (0.5 points), 100% recycled (0.25 points), and contain 90% post consumer waste (2.75 points), the restaurant will receive:

$$0.5 + 0.25 + 2.75 = 3.5 \text{ points}$$

But, if 50% of restaurant's napkins are processed chlorine free (0.5 points), 100% recycled (0.25 points), and 90% post consumer waste (2.75 points) and the rest are processed chlorine free (0.5 points), 100% recycled (0.25 points), and 30% post consumer waste (0.5 points), restaurant's point total would be:

$$[50\% * (0.5+0.25+2.75)] + [50\% * (0.5+0.25+0.5)] = 2.375 \text{ points}$$

The table below provides information on the bleaching and total recycled content requirements.

Sanitary Paper		
Napkins Paper towels Bath tissue Facial tissue Seat covers	PCF	100%
Other Paper		
Office paper Menu paper Paper for marketing & educational materials	PCF	100%
Receipt paper	ECF	60%
Guest checks	N/A	50%
Tray liner	N/A	100%
Pizza boxes Cup sleeves Paper bags	Unbleached	100%

Processed Chlorine Free = PCF
Elemental Chlorine Free = ECF

CHEMICAL & POLLUTION REDUCTION

Air and water pollution are major issues facing our society. In this section, the GRA provides restaurants with tools to decrease their contribution to climate change, indoor air pollution, the polluting of our waterways, and soil degradation. In addition, these changes will also benefit human health.

Points are awarded based on the percentage of items that meet each criterion.

Points are only awarded for the highest standard met.

STEPS	POINTS
CPR1. TRANSPORTATION	
Building located 1/2 mile from subway, light rail	0.5
Building located 1/4 mile from bus line	0.5
Provide secure bicycle storage with shower facilities	0.5
Provide preferred parking for customers and employees with alternative fuel vehicles or hybrid vehicles	0.5
Preferred parking for employee carpools	0.5
No idling policy - Signs posted where delivery trucks and take-out customers would park	0.5
Offer 50% or more subsidy to each employee for public transportation	0.5
Alternative fuel refueling station	4
Alternative fuel refueling station for 3% of total vehicle parking capacity (such as an electric charging station)	5
CPR2. SITE SELECTION	
Brownfield redevelopment	25
CPR3. STORMWATER MANAGEMENT	
Mitigate % of annual stormwater that falls on the site, using bioretention cells, permeable pavement, rain barrels, etc.	7.75
CPR4. TRANSPORTATION, PETROLEUM REDUCTION	
Alt Fuel Vehicles (hybrid, biodiesel, electric)	7
Waste Vegetable Oil fueled vehicles	10.5
Deliveries made by foot or bicycle	13
Electric powered lawn mower	2

Manual mower 2.5

CPR5. CHEMICAL REDUCTION

No HCFC-based refrigerants	3
Unbleached parchment paper	1.25
Unbleached deli sheets	1.25
Unbleached pastry bags	1.25
Unbleached coffee filters	1.25
Low VOC flooring	2.5
Low VOC wallcovering	2.5
Low VOC paints and coatings meet GS-11 or GS-43	2
Zero VOC paints	2.5
Natural paints	3
Adhesives and sealants with VOC emissions < S. Coast Air Quality Mgmt District Rule 1168	2.5
Adhesives and sealants with NO VOC emissions	3
Carpet and carpet cushion meets CRI Green Label requirements	2.5
Composite panels and agrifiber products contain no added urea-formaldehyde resins	2.5
Mercury content of linear fluorescent bulbs < 80 picograms per lumen hour	1.25
Mercury content of compact fluorescent bulbs < 80 picograms per lumen hour	1.25
Sustainable Clothing - organic, hemp, recycled materials	
Chef coats	3
Staff uniforms	3
Merchandise	3
Sustainable Décor	
Local flowers and plants (within 100 miles of the restaurant)	1.5
Organic flowers and plants	2.5
Non-toxic candle alternative (such as LED, beeswax, soy)	2.5
Sustainable napkins (organic, hemp, recycled materials)	3
Sustainable table linens (organic, hemp, recycled materials)	3
Ethanol-based warming gel that contains no methanol	2.5
Soy- or other vegetable-based inks - paper printing	1.25
Soy- or other vegetable-based inks - clothing	1.25

CPR6. PEST MANAGEMENT

Green Shield certified pest control company	8.25
Green Pro or EcoWise certified pest control company	7.75

CPR7. LIGHT POLLUTION

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

CPR8. CHEMICALS

Solid block warewashing products (Surface area less than 282 in ² ; Dilutes to less than 1 oz / 5 gallons)	3
General cleaning products meet EPA's DfE standards	2.75
General cleaning products meet GS-37	5.25
General cleaning products meet GRA's Standards (see Endorsement Standards)	7.75
Hand soap meets GS-41	1
Hand soap meets GRA's standard	1.5
Manual dish soap meets EPA's DfE standards	1
Manual dish soap meets GRA's standards	1.5

SUSTAINABLE FOOD

The foodservice industry is in a unique position to influence the food supply chain. As a result of a restaurant's purchasing decisions, the industry can mitigate many of the detrimental effects of factory farming, meat production, pesticide use, fishery depletion, and transporting food, and move forward in supporting sustainable, organic and local family farms.

Points are awarded based on the percentage of items that meet each criterion.

For example, Restaurant A spends a total \$200,000 on food in one month. Of that \$200,000, they spent \$20,000 on produce from a farm less than 300 miles away, \$10,000 on organic food items, and \$100,000 on vegetarian items. Restaurant A would receive the following points in this category:

$$(10\% * 20) + (5\% * 40) + (50\% * 30) = 19$$

STEP	POINTS
SF1. ORGANIC FOOD & BEVERAGE AND SUSTAINABLE SEAFOOD	
Food & beverage items that are Certified Organic, seafood listed on Blue Ocean Institute or Monterey Bay Aquarium's "Green" lists, or seafood from MSC Certified fisheries	40
SF2. MEAT & DAIRY	
Vegetarian Feed or Grass Fed Only – Must be Food Alliance Certified Grass-fed, American Grass-fed Tier 1, or USDA Process Verified and USDA Grass-fed	5
No Hormones or Antibiotics – Must be Certified Humane, American Humane Certified, Animal Welfare Approved, or meet USDA Labeling Requirements	5
Cage Free (Eggs) / Free Range (Cows, Pigs, etc.) – Must be Certified Humane, American Humane Certified, Animal Welfare Approved, or meet USDA Labeling Requirements	5
<i>NOTE: Each product can only be credited in either SF1 or SF2.</i>	
SF3. MEAT-FREE	
Vegetarian: No animal flesh, no consumption of animals, no chicken, pork, beef, game, fish. (Dairy, eggs, honey allowed)	30
Vegan: No animal products (No dairy, eggs, honey or any animal bi-products)	45
30% of main dishes are vegetarian	5
<i>NOTE: Beverages will not be considered in this section.</i>	
SF4. LOCAL FOOD	
Regional: 300-mile radius around restaurant	20
Local: 100-mile radius around restaurant	40
On-site Food Production	1

NOTE: This section pertains only to whole, non-processed foods (i.e. produce, meat).

SUSTAINABLE FURNISHINGS & BUILDING MATERIALS

The goal of this section is to encourage foodservice facilities, especially those that are new-builds, to make environmentally responsible purchasing decisions when considering furnishings and building materials.

Points will be assigned based on the highest of the following attributes:

1. Reused or Salvaged = 10 points
2. Post Consumer Recycled Content
 - 0 – 24% = 3 points
 - 25 – 49% = 3.5 points
 - 50 – 74% = 4 points
 - 75 – 100% = 4.5 points
3. Pre Consumer Recycled Content
 - 0 – 24% = 2 points
 - 25 – 49% = 2.5 points
 - 50 – 74% = 3 points
 - 75 – 100% = 3.5 points
4. Rapidly Renewable (regenerates in 10 years or less) and FSC Certified = 3.5 points
5. Rapidly Renewable = 3 points
6. FSC Certified = 2 points

Points are awarded based on the percentage of items that meet each criterion. Points are only awarded for the highest standard met.

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 10-point allocation.

If the restaurant's office carpet contains 10% post consumer waste, and the office makes up 25% of the total square footage of the restaurant, the restaurant would receive 25% of the 3-point allocation.

If the restaurant's booths are made from FSC wood and covered in conventional textiles, the restaurant would receive 50% of the 2-point allocation.

If the restaurant's countertops are salvaged from the previous tenant and made from rapidly renewable materials, the restaurant would receive 10 points.

SFBM1. FURNISHINGS

The GRA will evaluate the following items:

- Chairs
- Tables
- Booths
- Wall coverings and panels
- Window treatments
- Carpet
- Countertops
- Cabinetry
- Other (door mats, office furniture)

SFBM2. BUILDING MATERIALS

The GRA will evaluate the following items:

- Flooring
- Ceiling panels
- Bathroom partitions
- Lumber and plywood (does not apply to flooring, cabinetry, etc.)
- Insulation
- Roofing
- Drywall
- Steel framing
- Concrete
- Storefront (awning, signage, etc)
- Doors and frames
- Other