



New Hampshire Sustainable Restaurant Program

Property: _____

Address: _____

Contact Name: _____

Contact Telephone #: _____

Contact Email Address: _____

Level of Participation: (Check one)

- Endorsing Partner** - Select one initiative from each focus area to evaluate
- Environmental Partner** - Accumulate a score of 100 points or more through selected workbook initiatives. Points are verified through a phone audit. Random on-site visits are also conducted.
- Environmental Champion** - Accumulate a score of 175 points or more and complete an approved third party certification or audit by NHSLRP staff. Contact NHSLRP manager for list of approved third party auditors.

Standards: The following standards must be met in one of the selected forms by properties wishing to become Environmental Partners or Champions.

- Environmental Statement of Commitment (SOC) should be posted where it can be shared with guests and employees.
 - Display NHSLRP-supplied SOC with your name 1 point
 - Develop & display property SOC (Send copy w/app) 2 points
 - Develop & share property's Environmental Policies 5 points
- Share information about your environmental initiatives with your guests and employees and solicit their feedback.
 - On property website 3 points
 - Webpage address: _____ 3 points
 - On bar or table (send copy) 3 points
 - Comment cards (send copy) 1 point
- Develop a "Green Team" at your facility and meet on a regular basis to discuss suggestions, issues and future plans and goals. 3 points
Members' names & email addresses: _____

Suggested:

- Develop a strategic plan for to achieve future environmental goals. Include implementation plan with projects and supporting activities, including implementation dates and responsible departments or personnel. (The strategic plan details how you will achieve future plans. Attach hard copy or electronic file of plan.)

Up to 10 points

Focus Area Alternatives

Please check off the environmental initiatives that you have undertaken and fill in the supporting information regarding the initiative. (Endorsing Partners only need to check off the initiatives you plan to evaluate.)

Energy Efficiency

- Alternative energy projects (solar, geothermal, wind, etc.) 10+ points

Describe project(s): _____

- Install energy efficient fluorescent lighting in all fixtures in all common areas: dining areas, bar and restrooms

75% to 100% of common areas	approx # of CFL's _____	5 points
50% to 74% of common areas	approx # of CFL's _____	3 points
25% to 49% of common areas	approx # of CFL's _____	1 point

- Install energy efficient fluorescent lighting in all fixtures in back of the house: kitchen, maintenance, and offices.

75% to 100% of back rooms	approx # of CFL's _____	5 points
50% to 74% of back rooms	approx # of CFL's _____	3 points
25% to 49% of back rooms	approx # of CFL's _____	1 point

- Install energy efficient lighting in all exterior fixtures.

75% to 100% of exterior lights	approx # of CFL's _____	5 points
50% to 74% of exterior lights	approx # of CFL's _____	3 points
25% to 49% of exterior lights	approx # of CFL's _____	1 point

- Replace as needed, existing appliances (kitchen appliances and fans, televisions, DVD players, copiers, computers, etc.) with Energy Star models.

75% to 100% of possible appliances currently Energy Star models	<input type="checkbox"/> 5 points
50% to 74% of possible appliances currently Energy Star models	<input type="checkbox"/> 3 points
25% to 50% of possible appliances currently Energy Star models	<input type="checkbox"/> 2 points

Provide copy of written policy to replace with Energy Star models 2 points

Water Conservation

Kitchen and Restrooms

- Water served only when requested. 3 points
- Install faucet aerators and/or automotive or pedal-operated shut off faucets in kitchen and restrooms.
of devices _____ Up to 5 points
- Low flow pre-rinse spray valves used 5 points
- Install high temperature, low flow dishwashing equipment (uses fewer chemicals)
Number of machines _____ Up to 5 points
- Waterless urinals installed in men's bathroom. # of urinals _____ 5 points
- Low flow toilets or toilet diverter valves in existing toilets installed. (1.6 gallons/flush or less)
of toilets _____ Up to 3 points
- Implement Housekeeping/Facilities procedures to detect and repair leaking toilets, faucets or sprayer valves. Include policy or maintenance schedule. 1 point

Landscaping (if applicable)

- Limit landscape watering to early mornings and only when necessary (manual control) or add moisture sensor to automated systems. 3 points
 - Landscape with native plantings and perennials to minimize watering needs (native species are better adjusted to average precipitation and temperature ranges and require less watering).
Provide list of native species or photos to achieve max. pts. Up to 5 points
 - Installed rain barrels, rain gardens and/or created wildlife habitat.
Describe or provide photos of projects Up to 5 points
 - Describe other water conservation projects you feel merit consideration in scoring:
-

Waste Reduction

- Distribute recycling bins throughout the property for use by the employees and patrons.
- Bins in kitchen and bar areas 3 points
- Bins in disposal areas (customer or wait staff disposal) 3 points
- Recycle program includes:
- Paper, including newspaper 2 points
- Glass 2 points
- Carboard 2 points
- Metal, including aluminum 2 points
- Plastic 3 points
- Computer disks and ink jet cartridges 1 point
- Track amount of recycled materials diverted from the waste stream. 5 points
- Pounds or yards of solid waste recycled in 20____ _____
- Pounds or yards of solid waste recycled in previous yr _____
- Program to compost organic waste, onsite or through pick-up. 10 points
- Program to recycle used cooking oil for soap or fuel blending. 5 points
- Grease traps inspected and cleaned to prevent water pollution. 3 points
(Provide copy of inspection.)
- Provide copy of environmentally preferable purchasing policy focusing on source waste reduction, environmentally benign components and preference for local sourcing. 5 points
- Purchase supplies in bulk quantities, refilling reusable containers
- Soap, cleaning supplies, etc. 2 points
- Dining area (creamers, sugar bowls, condiment containers) 3 points
- Eliminate the use of Styrofoam food and beverage containers. 3 points
- Minimize the use of plastic containers and utensils. 1 point
- Food served on reusable dinnerware. 3 points
- Cloth napkins used with all food service. 2 points
- Purchase a minimum of 30% post-consumer recycled-content paper products (office paper, tissues, toilet paper). 3 points
- Set default printing and copying to double-sided 1 points
- Use single sided waste paper as office notepads. 2 point
- Refurbish existing furniture, etc. or donate it to a charitable organization. 5 points
- Repurpose linens and towels as cleaning rags, etc. 1 point
- Describe other waste reduction projects you feel merit consideration in scoring:

Hazardous Waste Reduction

Properly recycle all universal wastes – ***this is required by NH state law.***

Universal Waste (State Law) [Universal Waste Assistance](#)

Store all universal waste items in a labeled secure storage area protected from the weather. Universal waste items likely to be encountered include unwanted or spent fluorescent lamps (including fluorescent lamps, straight tubes, U tubes and circle lamps); PCB lamp ballasts; mercury thermometers and switches; rechargeable batteries and many small non-rechargeable batteries; as well as CRT's (computer monitors and televisions). Universal wastes can be stored on site no more than one year before they must be sent to a central accumulation facility, consolidation facility or recycling facility.

Fluorescent lamps and bulbs	<input type="checkbox"/>	1 point
Batteries	<input type="checkbox"/>	1 point
Mercury containing thermostats	<input type="checkbox"/>	1 point

Use cleaners and detergents that are readily biodegradable and do not contain certain chemicals. Some of the chemicals to avoid that are commonly used are:

- chlorine bleach
- phosphates
- ethylene diamine tetraacetic acid or ethylene dinitrilotraacetic acid (EDTA)
- nitrilotriacetic acid (NTA)
- monoethanolamine (MEA)
- 2-butoxyethanol or ethylene glycol monobutyl ether (EGBE) or butyl cellusolve
- 2-Methoxyethoxy ethanol or diethylene glycol monomethyl ether (DEGME)
- Alkylphenol ethoxylates (APE)
- Dibutyl phthalate (DBP)

OR

Use Green Seal™ or EcoLogo™ certified cleaning materials throughout property.

<http://www.greenseal.org/findaproduct/i&i-cleaners.cfm>

http://www.ecologo.org/en/certifiedgreenproducts/?category_id=21#21

List product used for each purpose:

Glass cleaner _____ 2 points

Floor cleaner _____ 2 points

Bathroom cleaner _____ 2 points

All purpose/Counter top cleaner _____ 2 points

Use a non-chlorine bleach for linens and table cloths. 2 points

Significantly reduce or eliminate chlorine use by switching to non-white linens. 2 points

Reduce or eliminate hazardous waste from outside operations on your property.

Fertilizers (apply only where needed) 3 points

Pesticides (apply only where needed) 3 points

OR If using landscaping service, provide copy of contract that requires landscapers to use integrated pest management techniques and to minimize use of hazardous chemicals. 5 points

Reduce or eliminate air emissions from inside operations on your property.

Use low or no VOC (Volatile Organic Compound) paint 2 points

Use formaldehyde free carpet glue 2 points

Pesticides – eliminate or use Integrated Pest Mgmt 3 points

Use brown paper towels in place of white. (White towels are brown towels bleached with dioxin, a very hazardous chemical.) 3 points

Schedule a free site visit by the NH Pollution Prevention Program to help you achieve environmental standards and better manage your hazardous and solid wastes. (Visits are confidential and non-enforcement). 5 points

Other hazardous waste initiatives you feel merit consideration in scoring:

Food

(For purposes of the NHSLRP application, local is defined as within a 200 mile radius.)

- Grow own herbs and flowers for use in restaurant. 3 points
- Percentage of fruits, vegetables that carry organic certification
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of fruits and vegetables that come from local farms
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of milk, cheese, or other dairy products that are organic or growth hormone (rBst) free?
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of milk, cheese, or other dairy products that come from local farms?
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of eggs, chicken, beef, pork and other meats that are organic (grass fed) and/or growth hormone (rBst), steroid free?
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of eggs, chicken, beef, pork and other meats that come from local farms?
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points
- Percentage of seafood that aligns with sustainable seafood recommendations from the Monterey Bay Aquarium (Seafood Watch), Chef's Collaborative, or Audubon Society sustainable seafood programs?
- 10% - 20% 2 points
 - 20% - 80% 4 points
 - 80% - 100% 6 points

Education

- Educate employees on your property's environmental programs. Make sure they have copies of proper operating procedures and have been trained. (If English is a second language for any employees, provide training materials in their primary language.)
- | | | |
|---|--------------------------|----------|
| Training manual on environmental policies | <input type="checkbox"/> | 5 points |
| On-site training for employees | <input type="checkbox"/> | 5 points |
| Letter of commitment to environmental principles, signed by each employee | <input type="checkbox"/> | 3 points |
- Provide employee incentives for successful environmental suggestions. 2 points
- Encourage ongoing environmental education. Send Green Team Member(s) to at least one seminar offered by local utility, NHLRA Sustainable Lodging & Restaurant Program or NH Department of Environmental Services annually. Provide means to share information with other staff. (Post articles, summaries of seminars, etc.) 1 point ea.
Seminars attended: _____
- Share successes and issues with other restaurant facilities through presentations at industry meetings or hosting a NHSLRP event at your facility - together we can make a big difference for New Hampshire! Up to 10 points
- Encourage other businesses to become certified in the NHSLRP. Up to 3 points each
- Other education efforts you feel merit consideration in scoring, please include community programs, sponsored employee volunteer programs, etc.:
-

Please send this form or email with the above information to:

Kelly Jarvis
NHLRA
P.O. Box 1175
Concord, NH 03302
kjarvis@nhlra.com

Make sure required documentation is included with the application.

Date submitted:

Date accepted:

Points awarded by NHSLRP Manager: