

# RESTAURANT CHECKLIST

**BE LOVE** 

**Completed Actions: 38** 

Verified: June 5, 2016 Verified By: Jessica Sorrell, **Program Verifier** 

## **BUILDING & OPERATIONS**

- ✓ All non-emergency lights are turned off at closing
- All exit signs are LED and open/closed signs are either LED or non-energy using
- All thermostats set lower when space is typically unoccupied (manual or automated)
- ✓ All hot water tanks and piping are insulated
- $\boxtimes$   $\geq$  50% of bulb lighting is LED, and all fluorescent tube lighting is T5 or T8
- Motion sensors installed in less busy areas and/or "Lights Off" signage posted at light switches
- ☑ Computers and monitors set to sleep when not in use
- Patio heaters are infrared or electric models OR blankets are provided as an alternative to outside heaters
- Windows are double paned or draft-proofed and entrances and exits have been draft-sealed
- All cooling equipment is well-insulated and doors are kept tightly closed
- ☑ High efficiency hot water tank or on-demand water heating system installed

## WASTE

- Specials are listed on menu boards (chalk or white boards, screens, etc.) rather than printing daily specials
- All printers set to double-sided and/or both sides of paper is used before being recycled
- Straw only provided on request OR compostable straws used in place of plastic straws



- All food waste and soiled paper are composted
- All soft plastics (shrink wrap, plastic bags, etc.) are recycled
- ✓ At least one other harder-to-recycle item is being recycled (e.g. Styrofoam<sup>™</sup>, foil-lined bags, light bulbs, batteries, electronics, appliances)

### WATER

- ☑ Bottled (still) water is not purchased 
  ⑤
- ✓ All faucets employ ≤ 6.0 LpM aerators
- ✓ All toilets are  $\leq$  6.0 LpF, urinals are  $\leq$ 1.9 LpF
- ✓ All refrigeration units are air-cooled

# **TRANSPORTATION**

- ☑ Bicycle parking provided for staff and customers
- ✓ ≥ 50% of staff commute to work by bike, transit, carpooling or walking
- ✓ ≥ 50% of company-owned vehicles are low or zero-emission models (e.g. bicycle, EV, hybrid, smart car)

## **PURCHASING & PRODUCTS**

- ✓ At least three major paper products have ≥ 50% post-consumer recycled content
- ✓ Use hydrogen peroxide bleach as an alternative to chlorine bleach
- ☑ Take-away items purchased are 100% compostable
- ☑ At least three main ingredients are organically grown
- ☑ At least three main ingredients are grown on Vancouver Island
- ✓ Purchases ≥ 20% of all beverages (alc. & non-alc.) produced in BC
- Business does not distribute single-use plastic bags to customers







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### SOCIAL

- ☑ Annual donations made to local environmental or community-related charities of ≥ \$50 per full-time employee
- ☑ Environmental sustainability is incorporated into the hiring process, employee orientations, and training programs
- ☑ Environmental values and actions are posted publically (either online or on premises)

### **ADDITIONAL ACTIONS**

- Additional action based on comparability to the actions listed above As a vegetarian only restaurant, emissions are measurably lower overall than meat-serving establishments
- Additional action based on comparability to the actions listed above Use a mason jar program for beverages, and no throw away containers





