Hawai‘i Green Business
7th Annual Recognition Program
March 17, 2011
The Kahala Hotel & Resort
Solid Waste Reduction and Recycling:
- Communication on recycling efforts to our employees
- Employee contributions – suggestion box, community clean ups, incentives, best practices departmental-wide, health and wellness programs
- Green waste recycle container (plant material only for compost use)
- Waste cooking oil is collected and processed into bio-diesel fuel
- Food waste recycling (pig farmer uses waste as animal feed)
- Create compost in-house using worms (vermin-composting)
- Utilize landscaping to create a herb/vegetable garden which provides fresh herbs/vegetables for our restaurants and cafeteria
- Grasscycling
- Hotel recycles F & B containers (aluminum cans, bottles, glass), fiber (office paper, corrugated cardboard, newspapers), wood, and scrap metal. Each month diverts approximately 9.5 tons of recyclable materials from the island’s landfill
- Recycling containers in offices
- Recycle bags on maids carts for soda cans and newspapers
- Take-out packaging is made from biodegradable corn-based plastics
- All reusable hotel items such as mattresses, art, furniture, dishes, etc. are given to local charities or sold to employees
- Use of cloth napkins, refillable containers, reusable coasters, and reusable flatware in restaurants
- Glass cups used in guestrooms
- Work with vendors to minimize product packaging, require corrugated cardboard boxes, use recyclable or reusable packaging and take-back packaging.

Purchase Recycled/Reused Products:
- Purchase toilet tissue, facial tissue, paper towels, and office paper with recycled content
- Purchase recycled-content construction materials when building/remodeling
- Use recyclable laser and copier toner cartridges
- Implement procurement guidelines for purchase and use of products with recycled content

Energy Conservation:
- A/C and lighting systems for the property are on an energy management system
- A/C programmable digital thermostats in guestrooms turn off fan coil unit upon opening guestroom lana’i door
- Ceiling fans installed in all guestrooms can be used as an alternative for A/C
- Blackout drapes installed in all guestrooms
- Replaced all 75-watt incandescent bulbs in guestrooms with compact fluorescents, an estimated reduction of approximately 180,000 kilowatt-hours (kWh) per year
- Uses heat produced by the chiller system to heat our swimming pool
- Variable frequency speed drives installed on major equipment
- Thermal sliding-glass doors and windows in all guestrooms
- Energy Star equipment
- Energy efficient washers and dryers, dryers with dampness sensors
- High efficiency hot water heaters for domestic use and the laundry
High efficiency motors for elevators
Lighting retrofits; high efficiency fluorescent bulbs, light sensors and timers
Booster heaters for dishwashers
Preventive maintenance measures for guestrooms, kitchens, and laundry areas

Water:
- Use of deep water wells to cool chiller system, saving the property 380,000 kWh annually for electricity by not using two cooling towers; saving 320,000 lbm/year on CO2 (carbon dioxide) for each cooling tower, 8.6 gpm of evaporation for each cooling tower, which saves approx 4,520,160 gallons of water a year operating at 70 % capacity
- All guestrooms feature low-flow showerheads, low-flow toilets, and low-flow sink aerators providing an estimated reduction in water usage of 40-50%.
- Landscaping timers
- Water efficient washers in laundry room
- Reduced laundry cycles
- Landscape with drought-resistant plants

Pollution Prevention:
- No chemicals used near lagoon marine life and the ocean
- Landscaping practices Integrated Pest Management, choosing biological controls over chemicals by using traps and barriers
- Boric acid-based products used as it is eco-friendly and one of the safest organic products to use
- Recycle toner cartridges for copiers and printers
- Recycle fluorescent bulbs and batteries
- Green housekeeping products used when cleaning
- Encourage employees to use commuter alternatives and to minimize trips related to operations
- Offer lockers and showers for employees who walk, jog, or bicycle to work.
- Exterior of hotel and interior guest rooms and corridors painted with environmentally friendly paint

Food Service:
- PAINTED HILLS: Origin of beef for the burgers. Though not certified organic, the animals are fed all natural products. The beef is raised with no added hormones, no antibiotics and 100% vegetarian diet. The cattle are never fed animal by-products.
- SHELTON FARMS: Origin of chicken. Not certified organic, but animals are grown in free-range conditions. No use of antibiotic or artificial growth stimulants. The chickens are never fed animal by-products.
- NALO FARMS: Origin of most greens used. Not certified organic, but uses eco-friendly pest control products around the farm and none in the fields.
- MAO FARMS: Origin of some vegetables used, such as salad greens, turnips, and beets are certified organic.
- HERB GARDEN: The Food & Beverage staff grows and maintains a garden of various herbs on property. The garden is fertilized by vermi-compost, which is made on property by staff.