

Restaurant & Food Service Facilities

Enrollment Application



2011

Steps to Green Restaurant Recognition:

1. Enrollment Application
2. Checklist
3. Onsite Verification
4. GREEN RESTAURANT RECOGNITION!

Upon completion of each Step, the Hawaii Green Business Program (HGBP) will notify you of your results. Your restaurant must Pass each Step in order to proceed to the next.

Benefits

Networking
Public Relations
Publicity
Advertising
Increased Productivity
Cost Reduction
SAVING THE WORLD



Enrollment Application

In order to be recognized as a Hawaii Green Restaurant, applicants must complete and meet all measures in this Enrollment Application. When completed, please submit this Application to gsuzuki@dbedt.hawaii.gov. If all measures are met, applicants may continue the process toward recognition by filling out the Hawaii Green Restaurant Program Checklist. 😊

Mark Each Measure to Continue

If a measure does not apply or your restaurant does not have exclusive control, skip that Section by checking N/A

YES--N/A

Pollution Prevention

1. Harmful products are restricted/reduced in use. (e.g. chlorine is used monthly).....
2. Pest control uses an Integrated Pest Management system
3. Cleaners are low-toxic and waste/expired material are properly disposed of.....
4. The following wastes are recycled, donated, or reused:
 - Grease, oil, and solvents
 - Excess paint
 - Compact Fluorescent Lights
 - Electronic Equipment
 - Rechargeable non-alkaline batteries
 - Ink toner cartridges
5. Use certified organic, fair trade, sustainably harvested and/or locally grown or produced food products and beverages. At least 25% of all food and beverages must meet criteria.....
6. Wastewater/pollutant runoff is prevented by:
 - Covering dumpsters
 - Keeping outdoor areas clean from litter and debris
 - Checking and cleaning storm drains

YES--N/A

Energy Conservation:

1. Filter, coil, and general air conditioning maintenance is conducted regularly (quarterly).....
2. Light bulbs are compact fluorescent or LED and Exit Signs are LED or electroluminescent.....
3. Maintain a policy to turn off exhaust hoods and hood lights when applications are not in use.....

Water Conservation

YES---N/A

1. The water bill, water meter, and plumbing are checked regularly to preempt leaks
2. Sweeping with a broom, water efficient spray brooms, or low flow spray nozzles are used for cleaning ground surfaces
3. Only serve water to customers upon request
4. Use or create a renovation procurement policy for:
 - Toilets which flow at 1.28 gpf (Water Sense)
 - Urinals which flush at no more than 1.0 gpf
 - Low flow aerators (less than 2.2 gpm for lavatory, 2.5 gpm for kitchen, and 2.5 gpm for showerheads).....
5. Encourage water conservation in restrooms, restaurant and guest rooms
6. Irrigation is tested and repaired at least four (4) times per year in prevention of leaks. This maximizes efficiency and minimizes run off into parking lots, side walks, or other paved areas
7. Irrigation timing is adjusted according to season
8. Shut off water-cooled air conditioning units when not in need
9. Operate dishwasher only when full

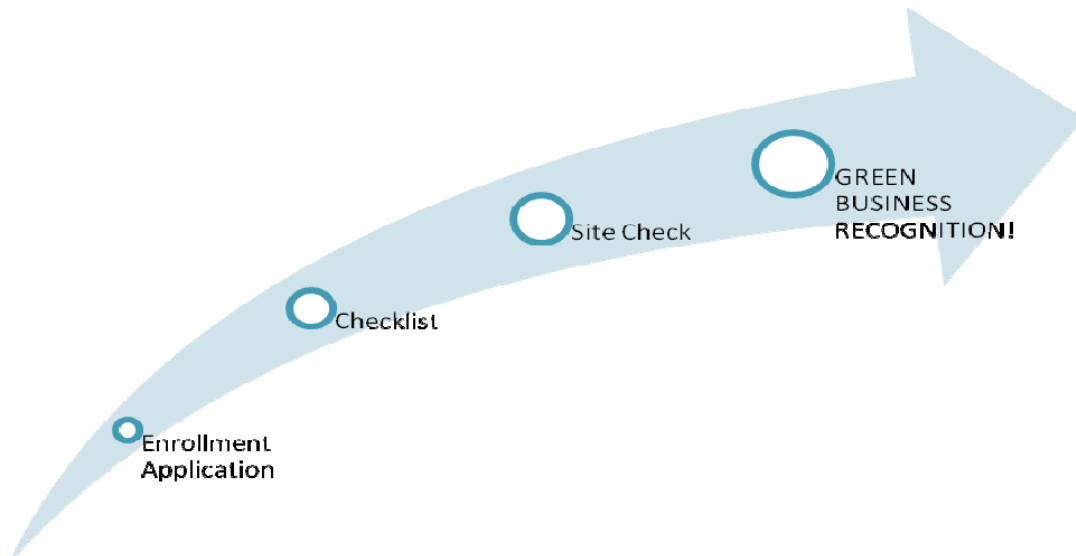
Recycling and Waste Reduction:

YES---N/A

1. Encourage two-sided printing and copying (duplex)
2. Food and beverage containers are recycled as well as cardboard, paper, aluminum, glass, and plastic
3. The following items are purchased with at least 35%-100% recycled post consumer waste:
 - Copy, computer, or fax paper
 - Folders/letterheads, envelopes, and business cards
 - Toilet paper, tissues, and paper towels

CONGRATULATIONS!

If your restaurant complies with all the above measures, you have completed the first step in Green Restaurant recognition! Please read AND sign the attached document for our records and then proceed to complete the HGBP Restaurant & Food Service Facilities Checklist.





DBEDT
THE DEPARTMENT OF BUSINESS, ECONOMIC DEVELOPMENT & TOURISM
STATE OF HAWAII



I ACKNOWLEDGE THAT:

1. OUR BUSINESS COMPLIES WITH ALL FEDERAL, STATE AND CITY PERMITS AND LAWS.
2. ALL THE MEASURES CHECK MARKED ON THIS ENROLLMENT APPLICATION ARE IMPLEMENTED BY OUR BUSINESS.
3. ALL INFORMATION CONTAINED HEREIN IS TRUE AND CORRECT.

NAME OF BUSINESS REPRESENTATIVE:

BUSINESS NAME:

BUSINESS ADDRESS:

BU

PHONE/FAX:

EMAIL:

POSITION OF BUSINESS REPRESENTATIVE:

SIGNATURE OF BUSINESS REPRESENTATIVE:

DATE:



The HGBP logo may only be used by recognized businesses and by the State of Hawaii.