Waste Reduction Practices

Recycling

Practice	Notes	<u>Point</u>	<u>Awarded</u>
<u>i ractice</u>		<u>Value</u>	<u>Value</u>
DI II DOU	Only #1 and #2 plastics are accepted at the	_	
Plastic - BOH	Harrisonburg Recycling Convience Center	5	
Glass- BOH		5	
Aluminum and Tin- BOH	Back of House recycling program	5	
Paper- BOH	, , ,	5	
Cardboard- BOH	Only #1 and #2 planting are accounted at the	5	
Plantin FOLI	Only #1 and #2 plastics are accepted at the	10	
Plastic - FOH	Harrisonburg Recycling Convience Center	10	
Glass- FOH		10	
Aluminum and Tin- FOH	Front of House recycling for customer facing	10	
Paper- FOH	operations	10	
Cardboard- FOH		10	
Batteries		2	
Hazardous Wastes	Paints and Chemicals	1	
Grease		2	
Education and Training			
All recycling bins on site have sample			
images of the types of items accepted		1	
Limiting Disposable Waste		•	
	Menus only available via QR Code or on laminated		
Utilizing reusable menus	paper	2	
Chalkboard menu for specials	not also printed	2	
QR Code for specials	not also printed	1	
	No single use items such as styrofoam or plastic used		
100% reusables used for staff meals	for employee meals	2	
10070 readables asea for starr friedis	ioi employee medis		
Paperless payroll for ≥ 95% of all employees		1	
No printed receipts		1	
		2	
All water served in a reusable cup		2	
Reusables for To-Go option	All to-go orders served in recyclable or biodegradable		
No longer use Sturefeers products		10	
No longer use Styrofoam products	products	10	
	Examples include: containers, lids, and utensils; Cups		
Guests have the option to bring their own	and mugs; Bags		
containers for a To-Go	<u> </u>	5	
	Examples include: containers, lids, and utensils; Cups		
All to-go orders served in reusable	and mugs; Bags		
containers, no disposable option available	and mags, bags	15	

Food Waste Diversion			
Pre-Consumer (BOH) and Post-Consumer	r (FOH) Food Waste Diversion		
Practice	Notes	<u>Point</u>	<u>Awarded</u>
<u>r ruence</u>	.10103 I	<u>Value</u>	<u>Value</u>
Food Waste reused as animal food	Donate scraps to local farms for animal feed	2	
On-Site composting program (BOH)	This can look different for everyone. You can have containers on site that you collect your food scraps. If your business contracts a third party to collect compost, then location will earn additional five points	10	
On-Site composting program (FOH)	You compost all customer facing food items as applicable. This can be staff taking food back to the kitchen to be composted or giving your customers an option to compost their food after they are finished eating. If your business contracts a third party to collect compost, then location will earn additional five points	10	
Periodic donations to food bank, food waste reduction app/program or material exchange	Contact places such as Our Community Place, Vine and Fig, Salvation Army, West Rockingham Food Pantry, Open Doors, etc.	10	
Discounted sales using a food waste reduction app/program for leftover food Food Policy	Consider utilitizing apps such as "Too Good To Go"	10	
Vegan and Vegetarian Menu Options			
<u>Practice</u>	<u>Notes</u>	<u>Point</u> <u>Value</u>	<u>Awarded</u> <u>Value</u>
At least one vegan item is on the menu	At least one vegan item must consistantly be on the menu	3	
At least one vegetarian item is on the menu	At least one vegetarian item must consistantly be on the menu	2	

Locally Sourced Food (within 100 miles)			
Produce		3	
Dry Goods		3	
Meat		4	
Eggs		3	
Dairy		3	
	Coffee beans can be locally roasted and processed.		
Tea & Coffee	Coffee beans are not required to be grown locally.	3	
At least five (5) items consistantly on your			
menu are sourced from locally grown or			
raised ingredients		5	
USDA Certified Organic			
Produce		5	
Dry Goods		5	
Meat	Staff will need to see documentation that items are	5	
Eggs	USDA Certified Organic	5	
Dairy Tea & Coffee		5	
Energy Reductions		5	
Energy Efficient Building Measures			
Practice	Notes	<u>Point</u>	<u>Awarded</u>
<u> </u>		<u>Value</u>	<u>Value</u>
F00/ LFD Lighthough a	50% of all lightbulbs in your establishment are LED lightbulbs	2	
50% LED Lightbulbs	100% of all lightbulbs in your establishment are LED	3	
100% LED Lightbulbs	lightbulbs	5	
	City staff will need to see documentation that HVAC		
HVAC serviced annually	system is being serviced	5	
Windows covered in window film that			
blocks solar heat		3	
Energy Star smart thermostat		10	
Weatherstripping (windows and doors)		3	
On Site Renewable Energy		15	
	1	10	
Have adopted a policy/practice to turn off			
fans, computers, monitors and other			
fans, computers, monitors and other devices in unoccupied rooms, at the end of			
fans, computers, monitors and other		3	
fans, computers, monitors and other devices in unoccupied rooms, at the end of the workday or when otherwise not being used	establish a numeric goal to reduce energy usage over	3	
fans, computers, monitors and other devices in unoccupied rooms, at the end of the workday or when otherwise not being	establish a numeric goal to reduce energy usage over time	3	
fans, computers, monitors and other devices in unoccupied rooms, at the end of the workday or when otherwise not being used Track costs of energy to develop energy	time		
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fans, computers, monitors and other devices in unoccupied rooms, at the end of the workday or when otherwise not being used Track costs of energy to develop energy reduction goal	time Points are per EnergyStar appliance. City staff will		

Lighting			
Optimize use of natural lighting	Limit lighting during daylight hours	3	
Have adopted a policy/practice to turn off			
lights in unoccupied rooms		1	
install LED Exit Signs		3	
installation or pre-exisiting occupency light			
sensors	Restrooms	3	
installation or pre-exisiting occupency light			
sensors	Storage closets	3	
installation or pre-exisiting occupency light			
sensors	Dining room	3	
installation or pre-exisiting occupency light			
sensors	Office	3	
Transportation and Petroleum Reduction	1		
Provide secure bike rack or secure bicycle			
storage		5	
On-site bike repair station		5	
"No Idling" policy: signage posted where			
delivery trucks and take-out customers			
would park		5	
EV Charger available to the public		10	
	Deliveries that make the switch from car to bike or		
	foot. Delivery address cannot be directly adjacent or		
Deliveries made by foot or bicycle	across street (Giddy Up)	5	
Additional FOG and Water Use	e practices		
Stormwater management			
Practice	Notes	<u>Point</u>	<u>Awarded</u>
<u>rractice</u>	<u>140005</u>	<u>Value</u>	<u>Value</u>
	Mitigate percent of annual stormwater that falls on		
Implement Stormwater Best Management	the site by using bioretention cells, permeable		
Practices (BMPs) on your property	pavement, rain barrels	10	
Use deicing agents that do not contain:			
Nitrogen, Phosphorus or Urea		3	
When manually washing dishes, use the			
three-component sink for dipping dishes and equipment		1	
and equipment		1	
Have cigarette butt recepticale outside your			
establishment		5	
		<u> </u>	J
"No Dumping" signage near storm drains		1	

Water Use Reductions			
Track cost of water and amount of water			
used	Create a plan to reduce water usage based on billing	10	
Discourage water-based cleanup	sweep first instead of spray washing & mopping	3	
Use water-flow metering to discover leaks			
and areas of high use		5	
	Point may be awarded for previously installed low		
Install low flow toilets	flow toilets	10	
Locate water heaters as close to the	This will conserve water that is lost while waiting for		
point(s) of use as possible.	hot water to come to the tap.	10	
install high efficiency dishwashers		5	
Land Use			
Green Space			
Practice	Notes	<u>Point</u>	<u>Awarded</u>
<u>Practice</u>	<u>ivotes</u>	<u>Value</u>	<u>Value</u>
Incorporate native pollinating plants	This can be in a planter or planted in green space		
outside your business.	around your buisness	5	

Maximum Possible Points

410

0

Total Awarded Points

Plant native trees