

EnviroStars Green Business Program Checklist

RESTAURANT/FOOD SERVICE SECTOR



Please tell us a little bit about your business so we can get your profile started and connect you to free resources.

Contact Info

Name: _____ Phone Number: _____
 Email Address/Username: _____ Create Account Password: _____

Business Info

Business Name: _____ Business Phone Number: _____
 Street Address: _____
 Zip Code: _____ City: _____ Business Website: _____

About the Business

Number of Employees: _____ Approximate Business Sq. Ft.: _____ Approximate Landscape Sq. Ft.: _____
 What is the building ownership status? **Own Building** **Rent Space** **Home Office**

Checklist

Please tell us which green actions you are currently taking at your business.
 We will review your application and schedule an onsite visit to walk through your checklist, answer questions, and offer additional support resources.
 Please be prepared to show evidence or documentation for all practices.

Rows highlighted in green represent core actions. Core actions must be completed for your business to earn EnviroStars recognition. Tally up your total points earned across all sector groups! More points=more recognition for your business!

TOTAL POINTS EARNED _____

Tier 1: Leader	Tier 2: Partner	Tier 3: Champion
100 points	300 points	500 points

ENERGY

/ 125 **Energy Points**

- 5 Contact your energy utility for advice on how to save energy, information on available incentives, and to request an energy assessment.
- 5 Set an on-off schedule for your large appliances consistent with your hours of operation and cook times.
- 5 Keep exterior doors closed to reduce heat and cooling loss.
- 5 Monitor energy bill and graph your monthly energy use to identify unexplained high use.
- 5 Replace all non-LED lamps and fixtures with LEDs.
- 5 Ensure all exit and open/closed signs are LED.
- 5 Monitor for and fix refrigerant leaks.
- 10 Install and maintain plastic strip curtains and gaskets on all walk-in refrigerator and freezer doors.
- 10 Complete maintenance on your HVAC (heating, ventilation, and air conditioning) system at least twice a year.
- 10 Schedule your programmable or smart thermostat to match employee and customer occupancy schedules.
- 10 Use occupancy sensors, timers, or networked lighting controls for lighting in offices, restrooms, and storage areas.
- 10 Ensure >25% of eligible equipment—including cooking, refrigeration, and water heating equipment—is ENERGY STAR rated.
- 10 Seal and insulate heating and cooling ducts.
- 15 Use or invest in renewable energy.
- 15 Install double-paned windows.



POLLUTION PREVENTION

/ 110 Pollution Prevention Points

- 5 Have a pollution prevention spill kit, create and post a spill plan, and train staff.
- 5 Ensure that lids remain closed on waste, recycling, and compost containers located outside. Check for and repair leaks.
- 5 Keep receiving areas, loading docks, and parking areas free of litter, oil drips, and debris.
- 5 Empty all water used for cleaning in an indoor drain such as a utility sink. Never dump this water outside.
- 5 Properly store and use secondary containment, such as a bin or tub, for all hazardous materials.
- 5 Identify, properly label, and take steps to reduce all hazardous waste used or generated onsite.
- 5 Properly dispose of any hazardous waste.
- 10 Avoid pressure washing so that pollutants like dirt, soap, and chemicals are not washed into storm drains
- 10 Use cleaning products certified through Safer Choice (EPA Program), GreenSeal, or other programs whenever possible.
- 10 Select non-toxic, low- or no-VOC products, fixtures, and finishes.
- 15 Inspect storm drains quarterly. Clean them if they are more than half full, or if directed by local stormwater utility.
- 15 Label all stormwater drains with "no dumping" message.
- 15 Monitor any equipment and vehicles to identify and fix leaks.



SOLID WASTE

/ 150 Solid Waste Points

- 5 Recycle all paper, cans, bottles, jars, and cardboard allowed in your service area.
- 5 Monitor your internal and external waste collection bins to identify areas for improvement.
- 5 Post signage and labels on garbage, recycling, and compost bins showing what's accepted in each.
- 5 Do not serve or package food in polystyrene foam containers.
- 5 Provide straws only upon request.
- 5 Place garbage/recycling/compost bins together to maximize recycling and reduce contamination.
- 5 Purchase paper products made from at least 30% post-consumer recycled content.
- 5 Compost food waste, food-soiled paper, compostable packaging, and any yard debris.
- 10 Provide reusable dishware, silverware, cups, and linens for customers and employees.
- 10 Offer a discount or incentive for customers who bring in reusable takeout containers or mugs.
- 10 Use locally approved compostable foodservice packaging.
- 10 Recycle at least one hard-to-recycle item (e.g. plastic film, lightbulbs, electronics, batteries, appliances).
- 10 List specials on chalkboard/screen or share verbally rather than printing daily.
- 10 Do not provide single-use plastic bags.
- 10 Set all printers to default to double-sided printing.
- 10 Monitor food waste and take steps to reduce it.
- 15 Implement paper towel composting or use high-efficiency hand dryers in restrooms.
- 15 Donate edible food to staff and/or food rescue programs.



TRANSPORTATION

/ 80 Transportation Points

- 5 Adopt a transportation program that encourages employees to walk, bike, rideshare, or take transit as their primary commute method.
- 5 Use alternative transportation (e.g., walk, bike, transit, carpool, EV) for local work-related trips whenever possible.
- 5 Reduce shipping impacts by consolidating deliveries and requesting low-emissions transport.
- 5 Encourage a "no idling" policy for deliveries to and from your site.
- 10 Implement a guaranteed/emergency ride home policy for employees who do not drive alone to work.
- 10 Provide your employees with easy access to transit passes through a pre-tax payroll deduction program and/or shared cost or full subsidy.
- 10 Offer secure bike parking for employees.
- 15 Provide electric vehicle charging stations.
- 15 Have >20% of company-owned vehicles be low- or zero-emission models (e.g., bicycle, EV, hybrid)



WASTEWATER

/ 45 Wastewater Points

- 5 Place strainer baskets in sink drains to catch food waste. Put food waste in the compost bin, if available in your service area.
- 5 Post educational signage in restroom stalls indicating nothing but toilet paper should be flushed.
- 5 Scrape or wipe dishes and pans to remove remaining fats, oils, and grease (FOG) before washing.
- 10 Place trash cans in all restroom stalls to keep everything but toilet paper out of the toilet.
- 10 Install and maintain a grease trap/interceptor. Post your maintenance log nearby.
- 10 Recycle and properly store used cooking oil. Check local storage requirements.



WATER

/ 140

- 5 Do not leave water running. Turn off water-using equipment when not in use.
- 5 Check for and repair leaks.
- 5 Thaw frozen items in advance in a refrigerator instead of under running water.
- 5 Monitor your water bill for unexpected changes, which could indicate leaks or equipment malfunctions.
- 5 Install bathroom faucet aerators with a flow rate of no more than 0.5 gpm (gallons per minute).
- 5 Install pre-rinse spray valves with a flow rate of 1.0 gpm to 1.28 gpm (gallons per minute).
- 5 Operate dish and glass washing machines only when fully loaded.
- 5 Provide water only upon customer request.
- 10 Install WaterSense toilets that use no more than 1.28 gpf (gallons per flush).
- 10 Install low-flow urinals that use no more than .125 gpf (gallons per flush).
- 10 Sweep or mop floors and mats instead of hosing them down.
- 10 For any landscaping, select drought-tolerant plants.
- 10 For any landscaping, install electronic weather-based controller or change watering schedule to match changing weather.
- 10 Use the wash-rinse-sanitize three-sink system to manually wash dishes without using running water, if handwashing.
- 10 Use a commercial car wash that reuses water for fleet washing. Do not wash fleets onsite.
- 15 If your site has a cooling tower, install an electronic level controller.
- 15 Replace once-through, water-cooled refrigeration, cooling, and ice machines with air-cooled or recirculated systems.



COMMUNITY

/ 120 **Community Points**

- 5 Provide annual (at minimum) training for employees on the sustainability best practices listed in this checklist.
- 5 Support another EnviroStars business!
- 5 Communicate sustainability practices to customers.
- 10 Have an employee or green team supported by management to implement sustainability efforts.
- 10 Buy or sell locally manufactured products.
- 10 Buy organic products wherever possible.
- 15 Have a written environmentally preferable purchasing plan that guides purchasing decisions.
- 15 Achieve recognition or certification from another green business program such as LEED or B Corp.
- 15 Have a policy that supports contracting and partnering with women- or minority-owned businesses and organizations.
- 15 Ensure that at least a quarter of menu items are plant-based.
- 15 Offer menu options that are verified by a third party certification such as Rainforest Alliance or Seafood Watch.

OTHER

We understand that every business is unique and may be taking environmental, economic, and/or other social sustainability actions that aren't reflected on this checklist. We encourage you to list any additional actions below.

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CORE ACTION PLAN

Businesses are required to complete all core actions to be eligible for EnviroStars recognition. For core actions not yet complete, please note steps needed to implement these actions in the future or provide an explanation of why they are not applicable.