



**CERTIFIABLY
GREEN
DENVER**

Certifiably Green Denver is a program managed by the Denver Department of Environmental Health to provide education and recognition to businesses for exemplary environmental achievement.



DENVER
ENVIRONMENTAL HEALTH

Why Participate?

Compliance – Proper management practices help minimize wastes, reduce downtime, and keep you in compliance with regulations.

Cost Savings – Less waste means lower disposal and operating costs. Efficient use of materials, water, and energy saves money.

Public Image – Superior environmental practices positively affect your image with customers, the community and employees.

Public Recognition – CGD publicly recognizes certified businesses through free advertising. This includes Internet listings and advertising in the newspaper, magazines, radio, and water bill inserts. Certified businesses receive a framed certificate and a window decal from CGD.

CGD Offers:

- > Assessments to identify water conservation and energy-efficiency options.
- > Information and assistance to meet your business' environmental sustainability needs.
- > Public recognition for your environmental efforts.

Environmental Achievement for Restaurants

Certiably Green Denver (CGD) is a voluntary and non-regulatory program that provides free educational outreach and technical assistance on a variety of environmental issues to businesses in the City and County of Denver. The primary goals of the program are to increase participation and adoption of sustainable practices to minimize use of hazardous materials, improve energy efficiency and water conservation, and decrease the use of resources and generation of waste.

Our Partners are leaders in the business community who are setting the standard for environmental sustainability.

Certification Criteria

CGD has developed industry-specific criteria that target environmental issues and concerns specific to the food service and hospitality sector.

The criteria are separated into five categories: Business Management, Energy Efficiency, Water Conservation, Resource Management, and Transportation. All core criteria, plus two electives, must be met in each category to achieve the certification. The elective criteria are intended to provide businesses the flexibility to take advantage of initiatives that are of most interest and benefit to them.

In order to maintain certification, businesses must continue to comply with the core criteria and complete at least two new elective criteria every year. CGD staff will follow-up annually with certified businesses to ensure that they continue to meet the certification criteria, to encourage further improvement, and to lend assistance in overcoming technical issues and challenges.

How Do I Get Started?

Contact CGD for more information or to get started. Program staff will visit your business to go over the certification process, benefits, and program criteria. CGD would be pleased to help your business achieve full certification, or complete any of the individual components of the environmental achievement.

Call CGD at 720-865-5457 or visit our website at www.Denvergov.org/CGD

Business Management

Sustainability has many definitions, but the basic principles and concepts remain constant: balancing economic and financial need, protecting public health and the environment, and fostering social equity to improve the quality of life for future generations and ourselves. A good first step towards making your business sustainable is getting your employees and customers involved in the process to build a culture of sustainability.

Core Criteria – Complete All

- Educate all stakeholders (employees, customers, other businesses) about your restaurant operation’s environmental practices and the CGD program and certification process.
- Verify your organization is in compliance with all applicable environmental regulations, including, but not limited to the following:
 - ___ Denver Retail Food Establishment Rules and Regulations
 - ___ Denver Noise Ordinance**
 - ___ Air Emission and CFC Requirements
 - ___ Hazardous Waste Regulations
 - ___ Stormwater Management Requirements**
 - ___ Industrial Pretreatment and Wastewater Requirements
 - ___ OSHA Hazard Communication - Safety Data Sheets (SDSs).
- Encourage other businesses to participate in the program or adopt sustainable practices. Provide referral information for at least one other business.
- Post the CGD certification decal and/or logo in a prominent location on your storefront, lobby and/or company website or window, etc.
- Provide business energy, water and waste usage metrics on an annual basis.
- Conduct an annual assessment with CGD to evaluate your operating practices and to identify opportunities for improving environmental practices.

Elective Criteria - Choose Two

- Adopt a policy/mission statement that demonstrates your restaurant’s commitment to environmental stewardship and communicate the policy to all employees.
- Organize a “Green Team” to oversee and document your certification and ongoing environmental practices.
- Publicize your environmental practices on your website and/or in-house display.
- Recruit at least one other food service establishment to take part in the certification program or adopt sustainable practices.
- Participate in a community improvement program or event.
- Provide incentives for your employees to volunteer with environmental and/or other organizations.
- Complete another project that fits your needs. Review the project with CGD staff to determine how the project will meet the criteria for this elective.

Energy Efficiency

Energy efficiency means using less energy to heat and cool buildings; heat and circulate water; and operate lights, equipment, and machinery without sacrificing productivity or comfort. Energy efficiency can increase profits and improve productivity.

Core Criteria – Complete All

- Implement a regularly scheduled preventative maintenance plan for HVAC equipment, including regular filter replacement.
- Establish and implement a written operations & maintenance plan for refrigeration and cooking equipment including regular coil cleaning and door gasket cleaning and replacement.
- Educate staff and require that all non-essential lighting, equipment and machines be turned off after business hours.
- Require any new equipment purchases or rentals to be ENERGY STAR-rated when available.
- Sign-up for on-line account access with Xcel Energy to track your energy usage at oam.xcelenergy.gridpoint.com/
- Replace all incandescent lighting with compact fluorescent light bulbs (CFLs) or LEDs.
- Replace older style T-12 fluorescent tubes with T-8 fluorescent or LED tubes.
- Install programmable thermostats and set a program appropriate for your space heating and cooling needs.
- Replace all Exit signs with LED or electroluminescent alternatives.

Elective Criteria - Choose Two

- Utilize renewable energy sources for at least 10% of energy consumption (either purchased or installed on-site).
- Install occupancy sensors in low-traffic areas.
- Utilize efficient in-line water heaters.
- Insulate major hot water pipes.
- Shade sun-exposed windows and walls during the warm season; use blinds, awnings, low-emissivity coatings, or shade trees.
- Install plastic strip curtains on walk-in refrigerators.
- Turn off exhaust hoods when associated appliances are off.
- Install electronically commutated fan motors on refrigeration equipment.
- Replace standard motors with variable frequency drives (VFD) on boilers, HVAC, compressors, and/or pumps.
- Complete another project that fits your needs. Review the project with CGD staff to determine how the project will meet the criteria for this elective.

Water Conservation and Quality

Although water covers nearly three-quarters of the earth, less than one percent is clean, fresh water. Therefore, it is vital that we both conserve and protect this critical resource. When evaluating potential savings, don't forget to consider costs to heat and treat the water.

Core Criteria – Complete All

- Comply with the following Stormwater Best Management Practices (BMPs):
 - ___ Do not dump any liquids or materials into the street/alley/gutter/stormwater drains.
 - ___ Do not wash kitchen mats, exhaust filters and other equipment outside, unless the water is captured for proper disposal.
 - ___ Require all contractors who conduct pressure washing and or waste disposal/recycling activities to comply with stormwater requirements.
 - ___ Any items that are stored outside such as used kitchen oil containers, dumpsters, etc. that could adversely impact stormwater should be covered, leak proof and in water tight containers.
 - ___ Use only “dry” cleanup methods to manage spills.
 - ___ Ensure that employees have read Certifiably Green Denver ‘Restaurant Stormwater Protection’ resource sheet.
- If sub-metered, sign-up for on-line account access with Denver Water to track water usage.
- Stencil storm drains on facility property to increase awareness.
- Serve water only upon request.
- Clean outdoor areas with a broom and damp mop instead of a hose. This includes parking lots, sidewalks, alleys or patios. Never hose off outdoor hardscapes or use detergents unless collected and properly disposed** (required by state and local regulations).
- Regularly check for plumbing leaks and repair immediately upon detection.
- Educate employees to reduce water usage at all times (e.g. turning off water while washing hands, dishes), using signage or email reminders (CGD can provide signage).
- Install low flow aerators or control valves in faucets.
- Install toilets that use 1.6 gallons per flush (gpf) or less.
- Request a water audit – free from Denver Water.

Elective Criteria - Choose Two

- Maintain a map of your property, identifying directions(s) of stormwater flow and locations of storm drain inlets. CGD can assist.
- Install 0.5 gallon per minute (gpm) sensor-controlled sinks in restrooms.
- Install high-efficiency or waterless urinals in men's restrooms (rebates available).
- Install drip irrigation for all trees and planting beds.
- Reduce turf areas with low water consuming, or drought resistant vegetation.
- Water landscape in the evenings, overnight, or early mornings.
- Thaw food in the refrigerator instead of under running water.
- Require any new equipment purchases or rentals to be Water Sense rated when available.

- Use low-flow pre-rinse spray valves.
- Retrofit toilets with 1.28 gallons per flush (gpf) or less (rebates available).
- Complete another project that fits your needs. Review the project with CGD staff to determine how the project will meet the criteria for this elective

Resource Management

Reduce, Reuse, Recycle. Reducing consumption, reusing existing materials, and recycling as the final step saves resources and money. Purchasing products with recycled content increases the demand for recycling and drives improvements in quality and price. Check for health hazards associated with the products that you use, and look for less toxic alternatives.

Core Criteria – Complete All

- Purchase fish from sustainable sources.
- Purchase 100% recycled content paper products with at least 30% post consumer content.
- Purchase 10% of food products from locally grown/produced sources.
- Conduct an on-going education and training program about recycling, composting, waste reduction, and other environmental topics. Document dates and methods (emails, meetings, lunch presentations, etc.).
- Purchase furnishings, fixtures and equipment that are used or made with reclaimed or recycled materials where possible.
- Recycle all cardboard, mixed paper, aluminum, glass, plastic and co-mingled containers.
- Keep lids on all containers when not in use.
- Send used toner cartridges back to the manufacturer or local service provider for recycling or refilling.
- Set printer and copier defaults to double sided.
- Work with vendors to minimize and/or take back non-recyclable product packaging where possible.

Elective Criteria - Choose Two

- Implement a composting program.
- Purchase at least 25% of ingredients from locally grown/produced sources.
- Use cloth instead of paper napkins and table cloths.
- Use reusable metal or nylon coffee filters.
- Use reusable beverage canisters rather than the bag-in-a-box containers.
- Donate usable outdated equipment and supplies to nonprofit groups, schools, etc.
- Implement a comprehensive, written environmentally preferred purchasing program.
- Require cleaning/sanitizing product suppliers take back empty containers.
- Switch to reusable coasters instead of napkins (or use no coasters at all).
- When preparing take-out food orders, minimize the amount of packaging used (double-wrapping and double-bagging), and use reusable or compostable containers.
- Eliminate paper placemats and paper liners; trays are sanitized after each use.
- Purchase at least 10% certified-organic ingredients.
- Complete another project that fits your needs. Review the project with CGD staff to determine how the project will meet the criteria for this elective.

Transportation

Sustainable transportation reduces pollution by increasing the quality of public transportation, cycling and walking, uses cleaner fuels and technologies, encourages trip consolidation and planning thus reducing vehicle miles traveled.

Core Criteria – Complete All

- Adopt an anti-idling vehicle policy for employees, customers and vendors who conduct business at your establishment and for your transportation vehicles; vehicles may not idle for more than 5 minutes in any one hour period (with limited exceptions based on temperature conditions).
- Fuel vehicles early in the morning, or late in the evening whenever possible.
- Link trips to accomplish all errands for your facility in one outing.
- Promote alternative transportation methods for getting to and from work to your employees. Alternative methods could include riding a bike, walking, carpooling, or taking the bus.
- Provide information on carpooling, van pooling bicycling, walking and public mass transportation to staff and guests.

Elective Criteria - Choose Two

- Install bike racks for customers and employees in a secure location.
- Provide the opportunity and incentives for employees to participate in Bike-To-Work Day.
- Provide free or discounted bus passes or Eco-passes to employees.
- Provide plug-in vehicle charging to customers with electric vehicles.
- Install GPS/routing devices on delivery vehicles to improve fuel economy and reduce vehicle miles traveled.
- Provide an incentive to customers who use RTD or bike (small discount or coupon on next visit).
- Install GPS/routing devices on delivery vehicles to improve fuel economy and reduce vehicle miles traveled.
- Complete another project that fits your needs. Review the project with CGD staff to determine how the project will meet the criteria for this elective.

Additional Resources

Business Management

- Universal Waste Compliance Bulletin – Colorado Dept. of Public Health & Environment (https://www.colorado.gov/pacific/sites/default/files/HM_hw-universal-waste-rule_0.pdf)

Energy Efficiency

- EnergyStar for Small Business (<http://www.energystar.gov/buildings/facility-owners-and-managers/small-biz>)
- Xcel Energy Business Solutions (http://www.xcelenergy.com/Energy_Solutions/Business_Solutions)
- Carbon Offsets
 - www.climatetrust.org
 - www.carbonfund.org
 - www.uship.com/terrapass
- **CGD Resource Sheets

Water Conservation and Quality

- Denver Water Conservation Program and rebate info (www.denverwater.org/conservation)
- Xeriscape Colorado (www.xeriscape.org)
- WaterSense (<http://www.epa.gov/watersense/>)
- Stormwater protection and illicit discharge information (www.keepitcleanddenver.org)
- **CGD Resource Sheets

Resource Management

- Eco-Cycle Hard-to-Recycle Guide (www.ecocycle.org/htrg)
- Center for Hard-to-Recycle Material (CHaRM) (www.ecocycle.org/charm)
- Repurposed MATERIALS (www.repurposedmaterialinc.com)
- EPA WasteWise Program resources (www.epa.gov/wastewise)
- Packaging Waste Reduction: (www.ciwmb.ca.gov/packaging/retail)
- Metech Recycling: (www.metech.com)
- Rocky Mountain Recycling, LLC: (www.rockymountainrecycling.com)
- **CGD Resource Sheets

Transportation

- Way to Go (www.waytogo.org)
- Regional Transportation District (www.rtd-denver.com)
- Denver BCycle (www.denver.bcycle.com)
- Bike Denver (www.BikeDenver.org)

All references to products, process, and services above by phone, name, trademark, or manufacturer are for informational purposes only and do not represent an endorsement of any particular product or entity by the CGD Program. If you know a firm who would like to be added to this list, please have them contact CGD at 720-865-5457.

****CGD resource sheets can be found online at: www.Denvergov.org/CGD**