



GREEN BUSINESS LEADERS



Green Business Award

Foodservice Sector Application

Includes: Restaurants, grocery stores, food manufacturers and distributors, as well as hospitality, healthcare facilities, schools and other facilities with onsite foodservice.

Washington County's Green Business Award recognizes an organization's efforts in sustainable materials management, toxics reduction and supporting actions like conserving water and energy.

To apply, save this form to your computer and open with the most recent version of [Adobe Reader](#). Then complete and email your application to: recycle@co.washington.or.us. A Washington County Green Business Advisor will contact you to arrange a site visit and review your application.

To receive the Green Business Award, a business must:

1. Meet all eligibility requirements listed on page 1.
2. Complete *at least* one practice in each category, listed on pages 2-5.
3. Complete enough total practices to reach one of the two certified levels:

SILVER



30 practices

GOLD



40+ practices

Business Information

Business name:

Date:

Number of employees at site:

Address:

Contact person:

Title:

Phone number:

Email:

Eligibility Requirements

Our workplace is located in Washington County, excluding the City of Beaverton.

Our organization recycles paper, metal, plastic and glass.

Our organization complies with applicable environmental ordinances and regulations, including proper disposal of electronics, paint, rechargeable batteries and mercury lighting.

Our organization complies with all other applicable city, county and state ordinances and regulations.

Our organization commits to meet with a Green Business Advisor at least once a year.

Our organization subscribes to the Green Business Leaders [quarterly e-newsletter](#).

Food Practices

1. Multiple vegetarian and/or vegan options are available.	
2. Seafood is purchased from sustainable sources (such as those certified by Marine Stewardship Council or Seafood Watch).	
3. Food is purchased from certified organizations working for environmental and economic justice throughout the supply chain (Food Alliance , Fair Trade USA , etc.).	
4. Food-sourcing practices are communicated to customers (on the menu, website, signage, etc.).	

Reduce, Reuse, Recycle Practices

5. Unsaleable food is tracked, and actions are taken to reduce food waste.	
6. Excess edible food is donated to staff and/or a food donation program.	
7. Food scraps are composted or used as animal feed.	
8. Trays have been eliminated where food is served cafeteria-style to reduce wasted food.	
9. Cooking fats, oils, and grease are recycled.	
10. Food and/or supplies are delivered in reusable containers.	
11. At least one additional material (batteries, plastic bags, etc.) is recycled beyond basic mixed recycling.	
12. Reusable dishware, silverware, and cups are provided for customers and employees.	
13. Major paper supplies (paper towels, toilet paper, to-go containers) are made with at least 30% post-consumer recycled content.	
14. Specials are listed on a chalk/white board or shared verbally rather than printed.	
15. Electronic alternatives to paper are used whenever possible (invoicing, payroll, etc.).	
16. Computers, copiers and printers are set to print double-sided by default.	
17. Sustainable catering practices are offered to customers (minimal packaging, buffet-style, etc.).	
18. High-efficiency electric hand dryers are used in restrooms <i>rather than</i> paper towels.	
19. Art made with reclaimed or reused materials is displayed in public areas.	

Toxics Reduction Practices

20. Third-party certified green cleaning products are used in areas not used for food prep.	
21. Recycled-content or Green Seal-certified paint, such as MetroPaint , is used.	
22. An EcoBiz -certified landscaping company (or certified internal program) provides landscaping services.	
23. An EcoBiz -certified auto maintenance company (or certified internal program) provides auto maintenance services.	

Employee Engagement and Social Responsibility Practices

24. An employee or green team is supported by management in implementing sustainability efforts.	
25. Employees are educated at least once a year about sustainability best practices.	
26. Sustainability accomplishments are communicated to employees and customers.	
27. New employees are informed about sustainability best practices – including waste reduction, recycling and commuting options.	
28. A written sustainability plan and/or purchasing policy guides decision-making.	
29. A system is in place to gather employee feedback, comments, and suggestions related to sustainability actions at work.	
30. A lactation space is available for breastfeeding employees.	

Energy Practices

31. Staff is trained to ensure optimal airflow of refrigerated cases and walk-in coolers.	
32. Maintenance checks are regularly conducted on HVAC and other energy-intensive equipment.	
33. The majority of cooking equipment is ENERGY STAR® qualified.	
34. Cooking equipment is turned down or off during slack periods and after hours.	
35. Automatic door closers and/or strip curtains are installed on walk-in cooler doors.	
36. Seals on walk-in coolers are in good working order.	
37. Refrigerated appliances are ENERGY STAR® qualified.	
38. Linear lighting uses either LED bulbs, T8 or T5 fluorescents with electronic ballasts.	
39. Track and spot lighting use LEDs or CFLs (compact fluorescent lightbulbs).	
40. Occupancy sensors or timers are used for lighting in storage room, offices, restrooms and other common rooms.	
41. Programmable thermostats automatically reduce heating and air conditioning during closed hours.	
42. An energy audit has been conducted in our workplace within the past five years through either Energy Trust of Oregon or a third-party energy firm.	
43. Renewable energy is purchased for a portion of our electric use.	
44. Doors are weather-sealed.	

Transportation Practices

45. Twenty percent or more of our employees walk, bike, carpool, or take transit as their primary commute method.	
46. Employees participate in a commuter challenge every year (Bike More Challenge , Drive Less Commute Challenge , etc.).	
47. Alternative travel options (TriMet Trip Planner, bike parking, EV charging station, etc.) are displayed on our website for visitors.	
48. Secure bike parking (sidewalk “staple” rack, custom rack, etc.) is available for <i>customers</i> .	
49. Sheltered, secure bike parking is available for <i>employees</i> .	
50. Reimbursement, raffles, or other incentives are offered to employees that bike, walk, or carpool to work.	
51. Emergency ride vouchers or taxi reimbursements are available to employees who commute by foot, bike, transit, or carpool.	
52. An electric vehicle charging station , for employee and/or customer use, is located onsite or within one city block.	
53. Deliveries to customers are made by bike, hybrid or electric vehicle, or vehicles using low-carbon fuel such as CNG or LPG.	
54. A "no idling" policy is encouraged for vendors who deliver goods and services.	

Water Practices

55. Dishwashing pre-rinse sprayer has a flow rate of 1.15 gallons per minute or less.	
56. All water-cooled equipment and dishwashers are regularly checked and adjusted for water efficiency.	
57. Restroom faucet aerator has a flow rate of 0.5 gallons per minute.	
58. Interior faucets and exterior hoses do not leak.	
59. Rinse-water from equipment that is cleaned outside flows into a sanitary sewer, not storm drain.	
60. Toilets are WaterSense-approved or use 1.28 gallons per flush or less.	
61. Urinals are WaterSense-approved or use 0.5 gallons per flush or less.	
62. A majority of our landscaping is native and drought tolerant.	
63. A water conservation audit was performed by a third-party water conservation program in the last three years.	

Community Engagement Practices

64. Sponsorship, in-kind services or products are donated to community organizations.	
65. One or more employees serve a community leadership role (business association, government advisory committee, etc.).	
66. A formal policy promotes contracting with women- and minority-owned businesses.	
67. A social responsibility mission statement guides our work and is shared with the public.	
68. Employees are allowed to volunteer in the community on paid work time.	
69. A charitable giving campaign, matching funds or similar program is in place to support charitable donations by employees.	

Additional Practices

We understand every business is different. You are welcome to describe up to five additional sustainability actions that your business has taken. Your Green Business Advisor will review these actions for additional credit towards certification.

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71.	
72.	
73.	
74.	

Goal Setting

Set a sustainability goal to work on during the coming year, including intermediate steps and a target date.

Goal:	
Intermediate steps:	
Owner(s):	
Target completion date:	

Total Practices: _____

Our workplace has completed enough actions to achieve:

_____ Silver (30-39 total practices) _____ Gold (40+ practices)

By providing my signature below, I attest that the information provided in this application is accurate and truthful to the best of my knowledge.

Signature:	Name:
Title:	Date:



WASHINGTON COUNTY
OREGON
Solid Waste & Recycling

WashingtonCountyRecycles.com/GreenBusiness
503-846-3605
recycle@co.washington.or.us