



# GREEN BUSINESS LEADERS



## Green Business Certification

### 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 certification 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](mailto: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 certification, 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:



30 practices



40+ practices

#### Business Information

Business name:			
Date:		Number of employees at site:	
Address:			
Contact person:		Title:	
Phone number:		Email:	

#### Eligibility Requirements

Your workplace is located in Washington County, excluding the City of Beaverton.	
Your organization recycles paper, metal, plastic and glass.	
Your organization complies with applicable environmental ordinances and regulations, including proper storage and disposal of electronics, fluorescent tubes and bulbs, paints, solvents, cleaners and other hazardous waste.	
Your organization complies with all other applicable city, county and state ordinances and regulations.	
Your organization commits to meet with a Green Business Advisor at least once a year.	
Your organization subscribes to the Green Business Leaders <a href="#">quarterly e-newsletter</a> .	

## Food Practices

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

## Reduce, Reuse, Recycle Practices

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

## Toxics Reduction & Hazardous Waste Practices

21. Third-party certified green cleaning products are used in areas not used for food prep.	
22. Recycled-content or Green Seal-certified paint, such as <a href="#">MetroPaint</a> , is used.	
23. An <a href="#">EcoBiz</a> -certified landscaping company (or certified internal program) provides landscaping services.	

24. An <a href="#">EcoBiz</a> -certified auto maintenance company (or certified internal program) provides auto maintenance services.	
25. Employees are made aware of the dangers associated with the hazardous products and/or wastes. Describe how: (fill in blank)	
26. A chemical assessment has been conducted within the past 2 years to identify and eliminate hazardous or toxic materials on-site and/or in the supply chain.	

## Water Practices

27. Dishwashing pre-rinse sprayer has a flow rate of 1.15 gallons per minute or less.	
28. All water-cooled equipment and dishwashers are regularly checked and adjusted for water efficiency.	
29. Restroom faucet aerator has a flow rate of 0.5 gallons per minute.	
30. Interior faucets and exterior hoses do not leak.	
31. Rinse-water from equipment that is cleaned outside flows into a sanitary sewer, not storm drain.	
32. Toilets are WaterSense-approved or use 1.28 gallons per flush or less.	
33. Urinals are WaterSense-approved or use 0.5 gallons per flush or less.	
34. Landscaping includes at least four different plants, shrubs or trees, are northwest native and drought tolerant.	
35. A water conservation audit was performed by a third-party water conservation program in the last three years.	

## Energy Practices

36. Staff is trained to ensure optimal airflow of refrigerated cases and walk-in coolers.	
37. Maintenance checks are regularly conducted on HVAC and other energy-intensive equipment.	
38. The majority of cooking equipment is ENERGY STAR® qualified.	
39. Cooking equipment is turned down or off during slack periods and after hours.	
40. Automatic door closers and/or strip curtains are installed on walk-in cooler doors.	
41. Seals on walk-in coolers are in good working order.	
42. Refrigerated appliances are ENERGY STAR® qualified.	

43. Linear lighting uses LED bulbs	
44. Track and spot lighting use LEDs.	
45. Emergency EXIT lights use LED bulbs or no-energy glow-in-the-dark signs.	
46. Garage or parking lot lighting is energy efficient.	
47. Occupancy sensors or timers are used for lighting in storage room, offices, restrooms and other common rooms.	
48. Programmable thermostats automatically reduce heating and air conditioning during closed hours.	
49. An energy audit has been conducted in our workplace within the past five years.	
50. Renewable energy is purchased for a portion of your electric use.	
51. Doors are weather-sealed.	
52. Windows are double-pane or better.	

## Transportation Practices

53. Twenty percent or more of our employees walk, bike, carpool, or take transit as their primary commute method.	
54. Employees participate in a commuter challenge every year ( <a href="#">Bike More Challenge</a> , <a href="#">Oregon Get There Challenge</a> , etc.).	
55. Alternative travel options (TriMet Trip Planner, bike parking, EV charging station, etc.) are displayed on our website for visitors.	
56. Secure bike parking (sidewalk “staple” rack, custom rack, etc.) is available for <i>customers and employees</i> .	
57. Sheltered <i>and</i> secure bike parking is available for <i>employees</i> .	
58. Reimbursement, raffles, or other incentives are offered to employees that bike, walk, or carpool to work.	
59. Emergency ride vouchers or taxi reimbursements are available to employees who commute by foot, bike, transit, or carpool.	
60. An <a href="#">electric vehicle charging station</a> , for employee and/or customer use, is located onsite or within one city block.	
61. Deliveries to customers are made by bike, hybrid or electric vehicle, or vehicles using low-carbon fuel such as compressed natural gas (CNG) or liquified petroleum gas (LPG).	
62. A "no idling" policy is required for vendors who deliver goods and services.	
63. A transit pass program is offered to all employees.	

## Employee Engagement and Equity Practices

64. A written sustainability plan and/or purchasing policy guides decision-making and prioritizes actions that support the triple bottom line.	
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65. An employee or green team is supported by management in implementing sustainability efforts.	
66. Employees are educated at least once a year about sustainability best practices.	
67. New employees are educated during onboarding about sustainability best practices, including waste reduction, recycling and commuting options.	
68. A system is in place to gather employee feedback and suggestions to improve business practices and operations.	
69. There is a stated policy, goal or commitment with concrete actions to advance diversity, equity and inclusion (DEI) in the organization.	
70. DEI training is offered to leadership, management and employees on paid work time annually.	
71. A living wage, health insurance, childcare assistance, flexible scheduling and/or other benefits are offered.	
72. A formal policy promotes contracting with businesses that are Black, Indigenous, and People of Color (BIPOC) owned, women-owned, or service-disabled veteran-owned.	
73. An accessibility checklist or policy is used in the planning and implementation of all meetings and/or events.	
74. A gender neutral, ADA compliant private space other than a restroom is available for all staff (breastfeeding/lactating, personal phone calls, changing area, etc).	
75. Posted signs and messages encourage employees to take the stairs if they are able, instead of elevators.	
76. A healthy meeting policy encourages fresh healthy food options, smaller portion sizes, walking meetings, etc. for company meetings.	

## Community Engagement Practices

75. Sponsorship, in-kind services or products are donated to community organizations.	
76. One or more employees are supported by management while pursuing or serving in a community leadership role (business association, government advisory committee, etc).	
77. Employees are allowed to volunteer in the community on paid work time.	
78. A charitable giving campaign, matching funds or similar program is in place to support charitable donations by employees.	
79. Sustainability-related events are scheduled or hosted for employees or the public.	
80. Organization would like to be a mentor to other organizations working towards the Green Business Leaders certification.	
81. Sustainability accomplishments are communicated to employees and customers.	
82. Your mission statement addresses sustainability. It guides the work and is shared with the public.	
83. All public facing materials are translated into at least one language in addition to English.	

We understand every business is different and that there may be unique actions already being taken that are not listed in this guide. 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. Make sure to check out the Green Business Leaders [Additional Practices application](#) to see if there are others your business is already doing or for ideas to pursue.

84.	
85.	
86.	
87.	
88.	

**Goal Setting**

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

Goal:	
Intermediate steps:	
Staff/participants:	
Target completion date:	

Total Practices: \_\_\_\_\_

Your workplace has completed enough actions to achieve:

\_\_\_\_\_ **Silver (30-39 total practices)** \_\_\_\_\_ **Gold (40+ practices)**

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

Signature:	Name:
Role:	Date:



**WASHINGTON COUNTY**

**OREGON**

Solid Waste & Recycling

WashingtonCountyRecycles.com/GreenBusiness

503-846-3605

recycle@co.washington.or.us