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| **GreenRestaurant_V3.jpg** | **Green Restaurant**  **Criteria and application form**  Applicable from May 2020 |

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**Green Restaurant  
HORESTA ● Vodroffsvej 32   
DK - 1900 Frederiksberg C   
T +45 35 24 80 80   
Mail: green-key@horesta.dk**

**About Green Restaurant**

Green Restaurant is awarded to restaurants that wish to put in the extra effort to become sustainable and take care environment, while being able to document the effort.

The definition is similar to that of the Nordic Swan, meaning that restaurants also includes institutional kitchens, canteens, street kitchens, cafés and chain restaurants. However, it has to be visible which part of the company is awarded the Green Restaurant.

To become certified Green Restaurant there are certain mandatory criteria the company needs to fulfill. They are listed in this document on page 4 and onwards.

In case you are interested in applying to become Green Restaurant you can contact the secretariat in HORESTA, who will then guide you through the application process.

**About the Criteria**

If a company wish to achieve the certification of Green Restaurant there is a list of criteria that it needs to fulfill.

* The mandatory criteria have to be fulfilled before the being certified
* The point criteria, which gives between 1 and 5 point depending on the value of the criteria.

All mandatory criteria as well as the 30% of the point criteria have to be fulfilled in order to become certified Green Restaurant.

**Prerequisites**

One prerequisite is however, that the restaurant is living up to any relevant environmental laws, building codes, the waste water order etc.

For shops and other activities related to the establishment these prerequisites also apply.

**How does this certification set itself apart from others?**

Green Restaurant is a trustworthy and independent eco-label that is tailored to this particular industry and which also covers competent control and advisory.

**Description of the procedure**

The form below (p. 5-17) should be read thoroughly to acknowledge whether or not fulfilling the requirements is possible. Afterwards, the form is filled out in collaboration with the secretariat upon a visit.

X Means that the criterium is fulfilled

% Means” not relevant” or” no influence on outcome”

Empty Means that the company is not fulfilling the criterium

**Visits by a consultant**

Upon the initial meeting the application form is filled out, and the consultant in collaboration with the company representatives will create a description of the environmental procedures, goals, waste plan, current and upcoming activities, info material targeting the restaurant.

The consultant visit is performed by the Green Restaurant secretariat or a representative chosen by the secretariat. All costs in relation to the visits are covered by Green Restaurant, while all additional costs concerning additional advisory, investments or the like, should be covered by the restaurant.

**The application for the Jury**

After the visit, and when all documentation has been gathered, the point criteria are calculated and the application is sent to a jury, who makes the final decision of whether or not to award the Green Restaurant label. The jury can also provide recommendations as well as suggestions for additional initiatives.

**Award**

The right to carry the label of Green Restaurant is awarded for a period of 12 months at a time. However, the label can be retracted if it appears that the fulfillment of the criteria is not sufficiently maintained.

**Follow-Up**

The restaurant is visited after the first year, and following that every third year. Every autumn certain parts of the criteria will be monitored and the members have to report specific documentation to the secretariat.

**Levels in gold, silver and bronze**

Based on feedback from members and discussions in the government's climate partnerships, it is proposed to divide the Green Restaurant into different categories based on how sustainable they are.

It should both be possible to get a larger group of eateries to make an effort - as at Green Key - and which is not too elitist. At the same time, those who do something very special can be further emphasized. That is why the basic idea of ​​the success of the Ecological Eating Mark in gold, silver and bronze, which is also part of the division, has been continued.

 The new model can help ensure progress for all future members and strive to improve.

**LEVELS:**

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| **Green Restaurant Gold**  **Gold.jpg** | * All mandatory criteria * 90% of the points for the points criteria * Minimum The Ecological Gold Label (90%) |
| **Green Restaurant Silver**  **Silver.jpg** | * All mandatory criteria * 70% of the points for the points criteria * Minimum The Ecological Food Tag in silver (60%) |
| **Green Restaurant Bronze**  **Bronze.jpg** | * All mandatory criteria * 50% of the points for the points criteria   Minimum The Ecological Brand of Bronze (30%)   * Green Restaurant |
| **Green Restaurant**  **GreenRestaurant.jpg** | * All mandatory criteria * 30% of the points for the points criteria * Minimum 20 % ecology \* |

\*) The ecology percentage is set realistically, which can make more people work towards the brand. If the ecology percentage is set to a minimum of 20%, it will still be well above the average of less than 10% ecology in restaurants. 20% is also on par with the estimated average of ecology at Green Key hotels – without hotels with the Organic Label.

**Criteria for Green Restaurant**

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|  |  | **Criterium** | **Type** |
| 1a. | Environmental Management | The restaurant has procedures for reducing its use of resources and includes environmentally friendly improvements. | Mandatory |
| 1b. | Environmental Management | Every year the restaurant must define and realize a minimum of 2 environmental goals. | Mandatory |
| 2. | Colleagues | The owner, or the responsible for the environmental work must educate, inform and involve its colleagues about Green Restaurant and how they can support the sustainable effort. | Mandatory |
| 3. | Information for the guests | The restaurant must have information about Green Restaurant visible at the premises and on the website as well as additional information on how the guests can contribute to the environmental effort. | Mandatory |
| 4. | Water | The restaurant measures and evaluates it water consumption and established efforts for how to reduce it. | Mandatory |
| 5a. | Cleaning | The restaurant primarily uses eco-labelled cleaning products and has a procedure for reducing the use of products, water and energy while cleaning. | Mandatory |
| 5b. | Washing | The restaurant primarily uses eco-labelled washing detergents / uses an eco-labelled service, when washing their textiles. | Mandatory |
| 6. | Waste | The restaurant has a plan for minimizing waste and sorting it in as many fractions as possible. Minimum into 4 fractions including food waste. | Mandatory |
| 7. | Energy | The restaurant measures and evaluates its energy use and has made plans and initiated efforts towards minimizing it. | Mandatory |
| 8a. | Food | The restaurant's purchases of organic food are on a minimum of 20 % of the total purchases of food or the restaurant holds the Organic Cuisine Label.  *See further page 4 about the brand in gold, silver and bronze.* | Obligatorisk |
| 8b. | Food | The restaurant uses products that are bought locally, in season, with a particular focus on environmental responsibility and it must offer vegetarian alternatives. | Obligatorisk |
| 9. | Food Waste | The restaurant has a procedure for mapping out, reducing as well as informing its colleagues about food waste. | Mandatory |
| 10. | Outdoor Areas | The restaurant protects its outdoor areas and does not use any chemicals to remove weeds. | Mandatory |
| 11. | Food & Nature | The restaurant informs about nature in relation to food and cooking, and provides suggestions to activities that contributes to knowledge about this subject. | Mandatory |
| 12. | Administration | The restaurant has a purchasing procedure and primarily acquires eco-labelled products. | Mandatory |

1. **About the restaurant**

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| --- | --- |
|  | **To be filled out** |
| **Company name** |  |
| Street |  |
| Postal Code |  |
| City |  |
| Region |  |
| Official telephone |  |
| Official e-mail |  |
| Website |  |
| Year of construction |  |
| Closing period |  |
| Building / certain parts protected |  |
| **Employees** | **To be filled out** |
| Number of employees |  |
| Name of the CEO / Manager |  |
| Title of CEO / Manager |  |
| Direct telephone (CEO / Manager) |  |
| Direct e-mail (CEO / Manager) |  |
| Name of environmental responsible |  |
| Title of environmental responsible |  |
| Direct telephone (environmental responsible) |  |
| Direkte e-mail (environmental responsible) |  |
| Optional: Name of additional contakt person |  |
| Optional: Title additional contact person |  |

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| **Additional (M)** |
| Owns the building  Rents the space but with own appliances  Rents the space with no appliances (Has not appliances at all or rents the one it has)  Franchisee  Other: |

**Collecting Point Criteria and level**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Area** | **Number of points** | **Out of** |
| 1 | Environmental Management | 0 | 0 |
| 2 | Colleagues |  |  |
| 3 | Information for the Guests |  |  |
| 4 | Water |  |  |
| 5 | Cleaning |  |  |
| 6 | Waste |  |  |
| 7 | Energy |  |  |
| 8 | Food |  |  |
| 9 | Food Waste |  |  |
| 10 | Outdoor Areas |  |  |
| 11 | Food & Nature |  |  |
| 12 | Administration |  |  |
|  | Total |  |  |
|  | Percentage (min 30 %) |  |  |
|  | **Bronze:**  Min 50 % of the point  Organic label in bronze |  |  |
|  | **Silver:**  Min 70 % of the point  Organic label in silver |  |  |
|  | **Gold:**  Min 90 % of the point  Organic label in gold |  |  |

**1.0 Environmental procedures - and goals**

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| --- | --- | --- | --- |
|  |  | **Criterium** | **Type** |
| 1a. | Environmental Management | The restaurant has procedures for reducing the establishment’s use of resources and which includes environmentally friendly improvements.  *See appendix 1.0* | Mandatory |
| 1b. | Environmental Management | Every year the restaurant must define and realize a minimum of 2 environmental goals.  See appendix 1.0 | Mandatory |

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| **Mandatory (M)** |
| Has an appointed environmental responsible (M1.1)  Has an environmental procedure (M1.2)  Each year, the restaurant will realize a min. of 2 environmental goals (M1.3) *– See list with suggestions in appendix 1.0*  Gathers all environmental material in one file physically or electronically (M1.4)  Reviews the environmental efforts each year (M1.5)  Engages its collaborators (M1.6) |
| **Point criteria (P)** |
| None |
| **Comments** |
|  |

**2.0 Colleagues**

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|  |  | **Criterium** | **Type** |
| 2. | Colleagues | The owner or the environmental responsible educates, informs and involves colleagues about Green Restaurant and how they can support the sustainable effort. | Mandatory |

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| **Mandatory (M)** |
| Management has decided to participate in the environmental effort (M2.1)  A minimum of one meeting a year has to have sustainability on the agenda (M2.2)  Colleagues are asked about suggestions for environmental improvements (M2.3)  Colleagues are introduced to Green Restaurant and how they can contribute to sustainable operations of the organization (M2.4)  Description of how new colleagues are introduced to the environmental work. (M2.6) |
| **Point Criteria (P)** |
| Establish an environmental group consisting of colleagues (P2.11) – 5 points  Colleagues on environmental courses / seminars (P2.12) – 5 points  Competitions amongst colleagues on environmental subjects (P2.13) – 3 point   |  |  | | --- | --- | | Number of point | out of | |
| **Comments** |
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**3.0 Information for the Guests**

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|  |  | **Criterium** | **Type** |
| 3. | Information for the guests | The restaurant must have information about Green Restaurant visible at the premises and on the website as well as additional information on how the guests can contribute to the environmental effort. | Mandatory |

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| **Mandatory (M)** |
| Visible information about Green Restaurant by the entrance (M3.1) once awarded  Visible information about Green Restaurant on the website (M3.2) once awarded  The restaurant informs its guests about public transportation (M3.3) |
| **Point Criteria (P)** |
| Posts environmental advice on Facebook, Instagram and other social media. (P3.10) - 3 points  Environmental content and advice on the website (P3.11) - 4 points  Guests and other collaborators can contribute with advice on the restaurants environmental work (P3.12) - 2 points  Visible information on organics and/or The Organic Cuisine Label (P3.13) – 3 points  visible information about the use of MSC, ASC or “Skånsomt Kystfiskeri” (Sustainable Costal Fishing) (P3.14) – 2 points  Visible information about the use of FairTrade, seasonal or local produce (P3.15) – 2 points  Visible information about food waste minimizing efforts (P3.26) – 3 points   |  |  | | --- | --- | | Number of points | out of | |
| **Comments** |
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**4.0 Water**

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|  |  | **Criterium** | **Type** |
| 4.0 | Water | The restaurant measures and evaluates its water consumption and established efforts for how to reduce it. | Mandatory |

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| **Mandatory (M)** |
| The restaurant has a water meter (M4.1)  Water consumption is registered every month (in season) (M4.2)  The organization has a clear procedure for how to report dripping taps or leaky plumbing and installations (M4.3)  Common area sinks are water saving with a limit of max 5 l/min (M4.4a)  Kitchen sinks have a max 5 l/min except for those near pots, steamer etc. (M4.4b)  Employee showers must not exceed 9 l/min (M4.5)  Centrally located guest toilettes have double flush function (M4.6)  Censors on urinals (M4.7)  Bathroom bin in each toilet (M4.8)  Notice with good advice by the dishwasher (M4.9a) See doc 4.1.  Spray units by the dishwasher (M4.9b) |
| **Point Criteria (P)** |
| The restaurant has a separate meters for water-intensive installations (P4.11) – 3 points  Censors on bathroom sinks (P4.12a) – 3 points  Censors on kitchen sinks (P412b) – 3 points  All toilets have dual flush (P4.13) – 3 points  Waterless urinals (P4.14) – 4 points  **The restaurant has outdoor areas**  The restaurant has a bucket collecting rain water (P4.16) – 2 points   |  |  | | --- | --- | | Number of points | out of |   **H** |
| **Comments** |
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**5.0 Cleaning**

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|  |  | **Criterium** | **Type** |
| 5a. | Cleaning | The restaurant primarily uses eco-labelled cleaning products and has a procedure for reducing its use of products, water and energy while cleaning. | Mandatory |
| 5b. | Washing | The restaurant primarily uses eco-labelled washing detergents / uses an eco-labelled service, when washing their textiles. | Mandatory |

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| **Mandatory (M)** |
| Soap dispenser by the sink (M5.1)  All hand soap is eco-labelled (M5.2)  All cleaning products are without chlorine (M5.3)  75 % of the cleaning products are eco-labelled (M5.4a) – Disinfection  A fixed procedure for dosage of cleaning products (M5.4b)  Disinfectants have to be approved by the Food Administration (M5.4c)  Primarily uses fiber cloths (M5.5)  Hand towels and toilet paper are eco-labelled (M5.6)  Cleaning staff / cleaning company knows of the restaurants procedures for environmentally friendly cleaning (M5.7)  Table cloths, linen, towels etc. Are washed with eco-labelled detergents or by an eco-labelled cleaning service (M5.8) |
| **Point Criteria (P)** |
| Avoid room spray and products containing perfume (P5.10) – 2 points  90 % of cleaning products are eco-labelled (P5.11) – 3 points  Automated dosage system for cleaning products (P5.12) – 2 points  Cloths, brushes and sponges are free of micro plastic (P5.13) – 2 points   |  |  | | --- | --- | | Number of points | out of | |
| **Comments** |
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**6.0 Waste**

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|  |  | **Criterium** | **Type** |
| 6.0 | Waste | The restaurant has a plan for minimizing waste and sorting it in as many fractions as possible. Minimum into 4 fractions including food waste. | Mandatory |

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| **Mandatory (M)** |
| Waste plan must be in place (M6.1) (se ark 6.1)  Sorting options must be in place in the kitchen (M6.2)  Sorting options must be easily accessible (M6.3)  The restaurant sorts the waste into a minimum of 4 fractions (refund, glass, paper, carton, cans/metal, food waste etc.) (M6.4a)  Separates food waste from none foods (M6.4b)  Separates environmentally hazardous waste (batteries, paint, fluorescent lights/light bulbs, chemicals etc.) (M6.5)  Sorting information such as pictograms (M6.6)  Suppliers take back boxes, pallets etc. (M6.7)  Primarily serves tap water over bottled water (M6.8a)  Single use utensils are not used except for take-away (M6.8b)  No single use items except for special occasions as butter etc. (M6.8c)  Actively engages in the effort of facing out single use plastic items. (M6.8d)  Make use of reusable containers appropriate for containing food items (M6.8e) |
| **Point Criteria (P)** |
| Ability to measure the amounts of waste (P6.10) – 5 points  Sorting options available by the entrance (P6.11) – 5 points  Air dryers in the toilets (P6.12) – 2 points  Only serves tap water over bottled water (P6.14a) – 4 points  No single-use plastic utensils (P6.14b) – 3 points  Uses bio-degradable – or fabric napkins (P6.14c) – 3 points  Does not use plastic straws or stirrers (P6.14d) – 3 points  For take-away only bio-degrable containers are used (P6.14e) – 5 points  For take-away, waste solutions are situated near by the location (P6.14f) – 3 points   |  |  | | --- | --- | | Number of points | out of |   **A** |
| **Comments** |
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**7.0 Energy**

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|  |  | **Criterium** | **Type** |
| 7.0 | Energy | The restaurant measures and evaluates its energy use and has made plans and initiated efforts towards minimizing it. | Mandatory |

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| **Mandatory (M)** |
| Measures energy usage every month in season (M7.1)  Primarily uses LED lighting alternatively energy saving light bulps etc. (M7.2a)  Lighting outside, on the back stairs, in basements and on newer toilets have censors, timers or in other ways managed according to demand (M7.2b)  Manuel or electronic heating (M7.3a)  Ventilation systems, boilers, condensators og climate systems are cleaned regularly and inspected yearly (M7.3b)  **Owns the kitchen appliances**  Heating cabinets as well as ovens are equipped with intact seals (M7.8a)  Refrigerators and freezers are equipped with intact seals (M7.8b)  Refrigerators in the kitchen are without glass facades (M7.8c)  New dishwashers are water – and energy efficient (M7.8d)  **Owns the building**  No 1-layered windows in heated areas (M7.4)  Proper insulation of the buildings (M7.5)  Hot water pipes must be insulated (M7.6)  Latest energy review /energy report must have taken place within that past 10 year. (M7.9) |
| **Point Criterier (P)** |
| The restaurant has separate energy meters for energy-intensive appliances bi-målere (P7.10) – 3 point  No halogen – or incandenscent light bulbs on the premises (P7.11) – 3 points  Light censors in the bathrooms (P7.12) – 2 points  Light censors in office areas (P7.13) – 4 points  Building management system installed to control heating, lighting and other special energy-consuming systems (P7.14) – 5 points  No electric radiators (P7.15) – 3 points  Buys renewable energy (P7.16a) – 4 points  Vending – and coffee machines are turned off at night (P7.17) – 2 points  **Owner of the kitchen**  Has an induction stove and / or pot censors (P7.18a) – 4 points  Uses a microwave oven for quick heating (P7.18b) – 2 points  Devided in near and removed freezer and cooler (P7.18c) – 3 points  Lits on steamer etc. (P7.18d) – 2 points  Timers on heating equipment that is used daily (P7.18e) – 3 points  Timer or censor on exhaust hood (P7.18f) – 2 points  Thermostat on heating equipment, that regulates the temperatur in slow periods (P7.18g) – 2 points  **Owner of the building**  Heating - and electricity management from the main building (P) – 4 points  Building management system installed to control heating, lighting and other special energy-consuming systems (P) – 5 points  The company produces its own renewable energy through solar cells, geothermal heating etc. (P 16b) – 5 points   |  |  | | --- | --- | | Number of points | out of | |  |  | |
| **Comments** |
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**8.0 Food**

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|  |  | **Criterium** | **Type** |
| 8a. | Food | The restaurant's purchases of organic food are on a minimum of 20 % of the total purchases of food or the restaurant holds the Organic Cuisine Label.  *See further page 4 about the brand in gold, silver and bronze.* | Obligatorisk |
| 8b. | Food | The restaurant uses products that are bought locally, in season, with a particular focus on environmental responsibility and it must offer vegetarian alternatives. | Obligatorisk |

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| **Mandatory (O)** |
| Registrates its purchases of organic food items (M8.1)  Food procurement consists of a minimum of 20% organic (M8.2)  Purchases local and seasonal food items (M8.3)  Does not serve endangered fish and makes use of labels such as “Skånsomt Kystfiskeri” (Sustainable Costal Fishing), MSC and ASC (M8.4)  Has procedures for minimizing its use of meat (M8.5)  Makes use of food with a focus on animal welfare (M8.6) |
| **Point Criteria (P)** |
| Has the Bronze Organic Cuisine Label (P8.10a) – 3 points (Mandatory for Green Restaurant in Bronze)  Has the Silver Organic Cuisine Label (P8.10b) – 4 points (Mandatory for Green Restaurant in Silver)  Has the Gold Organic Cuisine Label (P8.10c) – 5 points (Mandatory for Green Restaurant in Gold)  Has agreements with the suppliers about using primarily local food (P8.11) – 3 points  Has agreements with suppliers about primarily using seasonal foods (P8.12) – 3 points  Buys fairtrade, MSC, ASC, ”Skånsomt Kystfiskeri” (Sustainable Costal Fishing) (P8.13a) – 3 points  Focus on animal welfare eg with animal welfare label as ”Bedre Dyrevelfærd” ("Better animal welfare") (P8.13b) – 3 point  Participates in “Local Cooking” (P8.14) – 5 points  Has its own kitchen garden (P8.15) – 3 points  Offers meat in reduced portion sizes, if serving over 85 g (P8.16) – 3 points  Is able to document its use of responsibly produced palm oil (P8.17) – 3 points  Is able to document its use of responsibly produced soy *(P8.18) – 3 points*   |  |  | | --- | --- | | Number of points | out of |   **A** |
| **Comments** |
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**9. Food Waste**

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|  |  | **Criterium** | **Type** |
| 9.0 | Food Waste | The restaurant has a procedure for mapping out, reducing as well as informing its colleagues about food waste. | Obligatorisk |

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| **Mandatory (M)** |
| The restaurant has a procedure for mapping out its food waste either through measures, waste reports or pictures (M9.1)  The restaurant has a procedure for minimizing food waste (M9.2) Se ark 9.1  Meaures are taking toward minimizing food waste across purchasing, cooking and what is served (M9.3)  Colleagues are instructed in how to reduce food waste (M9.4)  The refrigerator has a designated shelf leftovers (M9.5)  Has specific ways to tackle reoccurring leftovers (M9.6)  **Buffet**  Timely replenishment of buffet (M9.7a)  Smaller amounts, but more and better options (M9.7b)  Gradual evaluations of waste stemming from the buffet (M9.7c) |
| **Point Criterier (P)** |
| Colleagues have participated in Food-Coordinator Course or similar course (P9.10) – 5 points  Makes use of newest information from the apprentice chefs (P9.11) – 4 points  The chefs make use of category two food (P9.12) – 5 points  The kitchen regularly measures its waste according to portion size (P9.13) – 3 points  Measures and weighs food waste at least one period every year (P9.14) – 5 points  Guests are offered a ”Doggy bag” for their leftovers (P9.15a) – 5 points  The restaurant is part of an app, that works towards reducing food waste and donates leftovers to charities (P9.15b) – 4 points  **The restaurant has a buffet**  Portion sized items on the buffet (P9.16a) – 4 points  Smaller plates by the buffet (P9.16b) – 3 points  **Catering lunch**  Systems in place for adjusting the quantity f.ex. through pictures of leftovers provided by the customer. (P9.17a) – 3 points  Employees can take home leftover food (P9.17b) – 2 points   |  |  | | --- | --- | | Number of points | out of |   **A** |
| **Comments** |
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**10. Outdoor Areas**

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|  |  | **Criterium** | **Type** |
| 10.0 | Outdoor Areas | The restaurant protects its outdoor areas and does not use any chemicals to remove weeds. | Mandatory |

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| **Mandatory (M)** |
| **The restaurant has outdoor areas**  It does not use any chemicals to remove weeds (M10.1)  Makes use of a burner, weeds cover or removes potential weeds by hand (M10.2)  Lawn-mover uses led free gazoline / is electrical (M10.3)  Irrigation is not taking place between the hours of 18.00 and 7.00 (M10.4)  Respects any conservation provisions and environmental protection initiatives when renovating or rebuilding (M10.5)  Actively fights invasive species such as Hogweed and Sea Rose (M10.6)  Demand-driven outdoor heating (M10.7) |
| **Point Criteria (P)** |
| Lawn mower is electrical (P10.10) – 3 points  **Uses outdoor heating**  Makes use of infrared terrace heaters (P10.11a) – 3 points  Plans to establish outdoor lounge areas that requires a minimum of heating (P10.11b) – 3 points   |  |  | | --- | --- | | Number of points | out of |   **A** |
| **Kommentarer** |
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**11.0 Food & Nature**

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|  |  | **Criterium** | **Type** |
| 11.0 | Food & Nature | The restaurant informs about nature in relation to food and cooking, and provides suggestions to activities that contributes to knowledge about this subject. | Mandatory |

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| **Mandatory (M)** |
| The restaurant informs about nature in relation to food and cooking (M11.1) |
| **Point Criteria (P)** |
| Information about from farm to fork (P11.10) – 3 points  Information about the areas local food products (P11.11) – 3 points  Information about blue flag beaches (P11.12) – 3 points  The restaurant recommends other eco-labelled tourism companies (P11.13) – 3 points  Recommends local nature activities (P11.14) – 3 points  Initiates sustainable activities (P11.15) – 3 points pr. each.  Recommends local food experiences (P11.16) – 3 points pr. each.   |  |  | | --- | --- | | Number of points | out of | |  |  | |
| **Comments** |
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**12. Administration and Purchasing**

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|  |  | **Criterium** | **Type** |
| 12.0 | Administration | The restaurant has a purchasing procedure and primarily acquires eco-labelled products. | Mandatory |

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| **Mandatory (M)** |
| The restaurant has a purchasing procedure (M12.1) See 12.1.  Electronic devices are installed with an automatic standby function (M12.2)  New electronic devices are labelled with energy label A or better or the equivalent label (M12.3)  Printed material is done on eco-labelled paper and at an eco-labelled supplier (M12.4)  All printing paper and note pads are eco-labelled (M12.5) |
| **Pointkriterier (P)** |
| All printers are set to print double-sided (P12.10) – 3 points  Has an electric car or bikes available for the employees (P12.11) – 3 points  Tenancy agreements have additional green contracts added to the agreement to motivate both the landlord and then tenant to act environmentally responsible (P12.12) – 5 points  **Owns the inventory**  Newly bought industrial dishwasher follows the guidelines set out by the Danish Energy Agency (P12.13a) – 3 points  Dishwashers have energy label A as minimum (P12.13b) – 3 points  Washing machines has energy label A as minimum (P12.13c) – 3 points  **CSR**  Are committed to the UN Global Compact and has CSR-politics or REGA (P12.14) – 5 points   |  |  | | --- | --- | | Number of points | out of |   **A** |
| **Comments** |
|  |