



**Green Restaurant
Criteria and application form**
Applicable from May 2020

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:

<p style="text-align: center;">Green Restaurant Gold</p> <div style="display: flex; align-items: center; justify-content: center;">  <div style="margin-left: 20px;"> <h2 style="margin: 0;">GREEN RESTAURANT</h2> </div> </div>	<ul style="list-style-type: none"> • All mandatory criteria • 90% of the points for the points criteria • Minimum The Ecological Gold Label (90%)
<p style="text-align: center;">Green Restaurant Silver</p> <div style="display: flex; align-items: center; justify-content: center;">  <div style="margin-left: 20px;"> <h2 style="margin: 0;">GREEN RESTAURANT</h2> </div> </div>	<ul style="list-style-type: none"> • All mandatory criteria • 70% of the points for the points criteria • Minimum The Ecological Food Tag in silver (60%)
<p style="text-align: center;">Green Restaurant Bronze</p> <div style="display: flex; align-items: center; justify-content: center;">  <div style="margin-left: 20px;"> <h2 style="margin: 0;">GREEN RESTAURANT</h2> </div> </div>	<ul style="list-style-type: none"> • All mandatory criteria • 50% of the points for the points criteria • Minimum The Ecological Brand of Bronze (30%) • Green Restaurant
<p style="text-align: center;">Green Restaurant</p> <div style="display: flex; align-items: center; justify-content: center;">  <div style="margin-left: 20px;"> <h2 style="margin: 0;">GREEN RESTAURANT</h2> </div> </div>	<ul style="list-style-type: none"> • 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

		Criterion	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 its 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. <i>See further page 4 about the brand in gold, silver and bronze.</i>	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



0. About the restaurant

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 kontakt person	
Optional: Title additional contact person	

Additional (M)
<input type="checkbox"/> Owns the building
<input type="checkbox"/> Rents the space but with own appliances
<input type="checkbox"/> Rents the space with no appliances (Has not appliances at all or rents the one it has)
<input type="checkbox"/> Franchisee
<input type="checkbox"/> 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

Criterion		Type	
1a.	Environmental Management	The restaurant has procedures for reducing the establishment's use of resources and which includes environmentally friendly improvements. <i>See appendix 1.0</i>	Mandatory
1b.	Environmental Management	Every year the restaurant must define and realize a minimum of 2 environmental goals. <i>See appendix 1.0</i>	Mandatory

Mandatory (M)
<ul style="list-style-type: none"> ___ 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) – <i>See list with suggestions in appendix 1.0</i> ___ 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

		Criterion	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

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



3.0 Information for the Guests

Criterion		Type
3.	Information for the guests	Mandatory
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 (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



4.0 Water

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

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 (P4.12b) – 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 _____

Comments



5.0 Cleaning

Criterion		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

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



6.0 Waste

		Criterion	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

Mandatory (M)

- Waste plan must be in place (M6.1) (see 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-degradable 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 _____

Comments



7.0 Energy

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

Mandatory (M)

- ___ Measures energy usage every month in season (M7.1)
- ___ Primarily uses LED lighting alternatively energy saving light bulbs etc. (M7.2a)
- ___ Lighting outside, on the back stairs, in basements and on newer toilets have sensors, 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 Criterion (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 sensors in the bathrooms (P7.12) – 2 points
- ___ Light sensors 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



8.0 Food

		Criterion	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. <i>See further page 4 about the brand in gold, silver and bronze.</i>	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

Mandatory (O)

- Registers 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 Coastal 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 Coastal 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 _____

Comments



9. Food Waste

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

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) See ark 9.1
- Measures 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 Criterion (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 _____

Comments



10. Outdoor Areas

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

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 gasoline / 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 _____

Kommentarer



11.0 Food & Nature

		Criterion	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

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



12. Administration and Purchasing

Criterion		Type
12.0	Administration	The restaurant has a purchasing procedure and primarily acquires eco-labelled products.

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 _____

Comments