

**Criteria**

**Eco-label and Award –Certification**

**All Hospitality Businesses**

**(Version 13.2 – May 2021)**

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**Large Hospitality Businesses**

The **Green Hospitality Awards** are environmental certification Eco-labels designed to support hospitality and tourism businesses implement an environmental management programme and which also enable them to promote their environmental credentials to customers and stakeholders.

The **Eco-Label Award** is our entry level programme which focuses on implementing an environmental management system within the business and provides a strong platform for adding additional environmental good practices.

The **Silver and Gold Awards** require additional implementation of environmental criteria, both mandatory and optional, which embeds a deeper environmental process within the business.

The **Green Hospitality Awards are Type 1 Eco-labels**, based on life-cycle analysis that are third-party audited.

The programme supports the **UN Sustainable Development Goals** (UN SDG’s)

The programme is aligned with the **Global Sustainable Tourism Council** Environmental Criteria (GSTC)

**Smaller Hospitality Businesses**

***GREENMark***– ***Eco-Friendly Business*** - smaller hospitality and tourism businesses, who are not part of a recognised certification or sustainability programme, who wish to be recognised for their sustainable activities but do not wish to go down the route of certification, can be listed on the GreenTravel.ie website by achieving the GREENMark *(contact* *info@greenhospitality.ie* *for more information or find more details on the GreenHospitality.ie website)*

This version has been updated **May 2021**

**Eco-Label Award**

**Implementation Process**

There is a guide to each criterion within each folder which provides more detail on each one. Each criterion also has a verification sheet which can be used to describe how each one has been implemented.

With many of the Eco-label criteria GHP has designed tools, templates, calculators, etc. to assist in implementing the required standard.

Copies of relevant documentation should be attached within each criterion folder which will enable an auditor to see how the standard has been implemented.

All documentation must be saved online in the members Green Folder. Failure to maintain sufficient backup may lead to the Eco-Label Award being withdrawn.

**Annual Returns**

Eco-label Award approval is valid annually subject to a number of conditions;

* Member pays their annual fee
* Member maintains the criteria for the certification level attained within their property
* Member Annually makes a declaration that all criteria are in place using the Green Check Certification Tracker and provide annual baseline consumption data.

This information will be requested by GHP and members who fail to provide this information may be suspended from the programme and removed from the GHP and affiliated websites.

This may also affect a properties ability to promote itself as being a third-party environmentally certified business to booking agencies, corporate and private clients and in third party websites such as TripAdvisor, Discover Ireland, Expedia etc.

**Auditing/Verification**

Eco-Label Award members will undergo an online audit.

**Eco-label – Required Criteria**

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| --- | --- | --- | --- |
| No | **Environmental Management System (EMS)** | Ref | YES/NO |
| ***Commitment & Compliance*** |  |  |
| 1 | **Green Hospitality Charter**. Member has read and signed the GHP Programme Charter | EMS/1 |  |
| 2 | **Regulatory Compliance.** Member has signed the environmental legislation declaration and is compliant with the relevant legislation | EMS/2 |  |
| 3 | **Local Authority Compliance**. Member is compliantwith any specific environmental improvement requirement made by their Local Authority  | EMS/3 |  |
| ***Leadership, Training & Administration*** |  |  |
| 4 | **Green Champion.** Appoint a Green Coordinator/Champion, supported as required by a Green Team, and show how continuity of the programme is embedded | EMS/4 |  |
| 5 | **Training**. Provide sufficient training to ensure staff have the required knowledge and skills to maintain the programme. Deliver refresher training annually.  | EMS/7 |  |
| 6 | **Green Folder(s).** Maintain verification data and backup in your online folder to demonstrate compliance with the required criteria and review/update at least annually  | EMS/8 |  |
| ***Measuring & Monitoring*** |  |  |
| 7 | **Data Collation**. Collect data on the business’s environmental impacts – waste, water, and energy/CO2 at least annually.  | EMS/5 |  |

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| **No** | **Environmental Management System (EMS)…cont.** | Ref | YES/NO |
| ***Identification, Planning, Policy*** |  |  |
| 8 | **Environmental Policy**. Has a written environmental policy for the business which includes annual targets and is updated annually | EMS/6 |  |
| 9 | **Opportunity List/Action Plan**. Conduct an overall review of your business and create a list of the environmental actions and improvements you could undertake and then identify which actions you will implement during the next year. *(An Opportunity List and Action Plan)*.  | EMS/9  |  |
| ***Communication and Marketing*** |  |  |
| 10 | **Marketing Data**. Provide marketing data for inclusion within GHP.ie websites | EMS/28 |  |
| 11 | **Internal Communication**. Review your internal communication and marketing and incorporate your Green message into your literature – for customers and employees. | EMS/38 |  |
| 12 | **Public Transport**. Provide information on how to access the business using public transport for customers and employees. | SR/3 |  |
| 13 | **Member website**. Create a “Green” page on the business website where the member’s environmental information can be communicated in advance to visitors or customers. | EMS/39 |  |
| 14 | **Customer Information**. Provide easily accessible information to your guests on the following (where applicable) -   ***Where they can buy locally produced goods*** - ***What they can visit locally*** – Historical, cultural, biodiversity, attractions, activities | EMS/40  |  |

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| No | **WASTE MANAGEMENT** | Ref | YES/NO |
| 15 | **Waste Separation**. Has implemented a waste separation programme.  | WST/2 |  |
| 16 | **Waste Collection**. Only uses waste collectors with valid permits | WST/3 |  |
| 17 | **Litter Management**. Keeps the public pathways outside the premises free of litter | WST/29 |  |
| No | **WATER MANAGEMENT** | Ref | YES/NO |
| 18 | **Leak Detection**. Has an active process in place to identify water leaks. | WTR/1 |  |
| 19 | **Flow Measurement**. Has measured the flows of water from Showers, Toilets, Urinals, Wash Basins | WTR/2 |  |
| 20 | **Waste Water Treatment**. Is managing a waste water treatment plant to the required standard *(where applicable)* | WTR/3 |  |
| 21 | **Grease Trap**. Is maintaining a grease trap to collect FOG to the required standard *(where applicable)* | WTR/31 |  |
| No | **ENERGY MANAGEMENT** | Ref | YES/NO |
| 22 | **Equipment List**. Member has a list of the major energy using equipment within the business which consumes 80% of the energy delivered. | E/1 |  |
| 23 | **Lighting**. Where more than 10% of lighting is not LED, these lights are listed including their type, class, wattage and measured/estimated length of time in use annually  | E/2 |  |

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| No | **GREEN PURCHASING** | Ref  | YES/NO |
| 24 | **Purchasing Policy**. A Green Purchasing Policy is in place that shows the businesses commitment to responsible purchasing and supporting local suppliers. *(Supports Local Suppliers (Goods & Services), Locally produced goods, Green businesses and Responsibly produced goods)*  | GP/1 |  |

**Sectoral Additional Mandatory Criteria**

The following additional mandatory criteria must be implemented if you are one of the following types of business or are a larger operation that includes one/more of these activities within your property.

* Restaurant, Pub, Food Service Operator
* Stand Alone Meetings & Events Centre – PCO’s & DMC’s
* Leisure & Spa facility
* Resort & Golf Club

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| --- | --- | --- | --- |
|  | **Restaurant/Pub/Food Service Operator**  | Ref | YES/NO |
| 1 | **Food Provenance.**  Advises customers of the Country of Origin (Provenance) of all Meats and Poultry and how your seafood is Responsibly sourced - for all menus | GP/20 |  |
| 2 | **Beverage Provenance.** Actively promotes Irish Provenance beverages – including locally produced products, where these are available  | GP/21 |  |
|  | **Stand Alone Meeting & Events Centre – PCO/DMC’s** | Ref | YES/NO |
| 1 | **Programme**. Has a formal Green Meeting Programme in place and this is communicated to all potential and current clients – *only mandatory where the business is a stand-alone conference/meeting centre or is a PCO/DMC.* | OTH/ 2 |  |
| 2 | **Food Provenance.**  Advises customers of the Country of Origin (Provenance) of all Meats and Poultry and how your seafood is Responsibly sourced - for all menus | GP/20 |  |

**Sectoral Additional Mandatory Criteria cont..**

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|  | **Leisure & Spa Facilities** | Ref | YES/NO |
| 1 | **Chemicals**. Makes easily available to customers information about the chemical composition and country of origin of Spa Products in use. | GP/22 |  |
|  | **Resorts including Golf Clubs** | Ref | YES/NO |
| 1 | **Biodiversity.** Where the property has extensive grounds there must be a Biodiversity Plan in place and an easily accessible Biodiversity Map available for visitors use. | B/5 |  |
| 2 | **Action Plans.** All areas of the Resort/Club must have the GHP Criteria implemented and have action plans for each defined area | EMS/9 |  |
| 3 | **Golf Clubs**. Golf Clubs must have an implementation plan in place to enable the club to achieve the GEO Certified Eco label within a defined timescale. (To be agreed with GHP.ie) | OTH/4 |  |

**These are the mandatory criteria required for any business to achieve the Green Hospitality Eco-Label Award.**

**There are no optional criteria required.**

**However, you should also implement as many Optional criteria as you can, especially if you are planning to apply for a Silver/Gold Award.**

**Green Hospitality Certification Silver/Gold Award**

There are 2 Higher Award levels which all hospitality businesses can apply for:

**The Silver Award and the Gold Award.**

As one moves up the certification ladder additional mandatory criteria are required.

There are multiple criteria, split between mandatory and optional, that will allow a majority of tourism and hospitality businesses to achieve certification.

At the heart of every environmental certification programme are criteria that require each business to put in place an environmental management system/programme (EMS) and to undertake a review of the business and its impact on the environment. Each business must set targets to reduce this impact and then take actions to achieve these environmental targets.

Key reductions looked for are in the areas of Energy/CO₂, water and waste going to landfill. The principles of Green Purchasing and Communication and Marketing are also strong elements of the Standard Mandatory criteria.

***Every applicant for a Silver/Gold Award must already have implemented the Eco-Label Award Criteria to a very high standard. There is a Quality Score applied at the audit stage and this is explained within the Green Check Certification Tracker.***

**Criteria for Award Certification**

To achieve the Green Hospitality Silver/Gold Award a business must declare and be able to demonstrate that it is in compliance with a set of criteria. These criteria are split into Mandatory and Optional;

* **Mandatory** – all these criteria must be implemented to achieve each certification level
* **Optional** – a certain number of other actions must also be adopted and implemented for each certification level

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| --- | --- | --- |
|  | **Total Mandatory Criteria Required** | **Total Optional** **Criteria** **Required** |
| **Award - Eco-label** | **25/31** | **0** |
| **Award - Silver** | **46/52** | **20** |
| **Award - Gold** | **68/74** | **25** |

**Please note that additional mandatory criteria may be relevant to your sector – see Sectoral Additional Mandatory Criteria above.**

***Please note that as each level of the Award is achieved ALL the mandatory criteria must be achieved within each level below.***

**All Certification candidates:**

Each business should first focus on the Eco-label Award criteria and implement them within their daily operation to a very high standard. This element of the programme is vital as a strong initial implementation of mandatory criteria will allow the business to achieve Certification and maintain it into the future. Following this the Silver/Gold Award level mandatory criteria should be implemented, followed by the required number of Optional Actions/Criteria

**Mandatory requirements**

The initial mandatory requirements are weighted towards the implementation of a strong Environmental Management System/programme/procedures within the business. Aspects of Waste, Water, Energy, Green purchasing, Social Responsibility and Biodiversity are included within the mandatory criteria.

**Optional Criteria**

The Optional Criteria are also split between the principle pillars – EMS, Waste, Water, Energy, Green Purchasing, Bio Diversity, and Social Responsibility – but also allow businesses to identify other actions within each pillar undertaken within the business that is not included on the list of optional criteria.

Businesses must achieve optional criteria as required for each Award level. Businesses can implement all the optional requirements if they so desire as this will reduce their environmental footprint and allow them to demonstrate best practice and continual improvement. This will also position businesses to achieve higher awards, if desired. By taking these actions they should also see costs reduce as well!

**Auditor Quality Assessment**

For members wishing to achieve the Green Hospitality Award certification there is a criterion within each level that allows the Auditor to assess the quality of the EMS Programme within the business. This quality assessment focuses on the quality of the EMS documentation system and the environmental programme implementation within the business.

This is an important element within the Certification process as members who undertake many actions and changes to processes etc. may not receive certification as their documentation, recording, benchmarking etc. may not be up to the required standard.

**Audits**

GHP members wishing to achieve any Award level must undertake a certification audit.

**Verification Process**

There is a guide to each criterion within each folder which provides more detail on each one. Each criterion also has a verification sheet which can be used to describe how each one has been implemented.

With many of the Eco-label criteria GHP has designed tools, templates, calculators, etc. to assist in implementing the required standard.

Copies of relevant documentation should be attached within each criterion folder which will enable an auditor to see how the standard has been implemented.

All documentation must be saved online in the members Green Folder. Failure to maintain sufficient backup may lead to the Eco-Label Award being withdrawn.

**Annual Returns**

Each certification level is valid for a 3-year period subject to a number of conditions;

* Member pays their annual fee
* Member maintains the criteria for the certification level attained within their property
* Member Annually declares that this is occurring using the online form
* Member Annually provides GHP with Benchmark Data
* Where required an Annual Return Form is supplied

Certified Members who fail to provide this information will have their Award Status downgraded to an Eco-label.

This may also affect a properties ability to fully promote itself as being Certified “Green” in third party websites such as TripAdvisor, Discover Ireland, Expedia etc..

**Awards - Higher Mandatory Requirements**

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|  | **EMS/BIODIVERSITY/SOCIAL RESPONSIBILITY/GREEN PURCHASING** |
| No | **Mandatory Requirements for Silver Award** | Ref | YES/NO |
| 1 | **Continual Improvement**: Show how the business adopts and achieves continual improvement | EMS/13 |  |
| 2 | **Food Sourcing:** At least 4 food products will be produced locally, within 100km radius, and customers advised of this policy | GP/4 |  |
| 3 | **Chemical Training:** Staff shall be trained not to exceed recommended amount of detergent and disinfectant indicated on the package | EMS/15 |  |
| 4 | **Promotion:** Display GreenHospitality.ie Certification certificate/plaque in a public area of the business | EMS/30 |  |
| 5 | **Quality** - Environmental Management System documentation is complete and well presented – Minimum Score of 3 for all criteria – including Eco-label - required | EMS/31 |  |
| 6 | **Data Collation**. Collect detailed data on the business’s environmental impacts – waste, water, and energy/CO2 ***and provide this annually to GHP – using GHP or similar workbooks****(Carbon Smart GREENMark members will automatically satisfy this Criteria)* | EMS/5 |  |
| 7 | **Chemicals.** Record and monitor volumes and costs of all chemicals in use within the business  | GP/3 |  |
| 8 | **Suppliers.** Encourage suppliers to Go Green by adopting improved environmental practices  | GP/19 |  |

**Awards - Higher Mandatory Requirements..cont**

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|  | **EMS/BIODIVERSITY/SOCIAL RESPONSIBILITY/GREEN PURCHASING..Cont.** |
| No | **Mandatory Requirements for Gold Award**  | Ref | YES/NO |
| 9 | **Presentation of EMS.** As part of the Gold Award Audit the business will make a presentation demonstrating how environmental sustainability has been embedded within the business, so that it is an integral part of their operation – a case study on an environmental improvement they have achieved can also be included. *(This presentation is recommended for the Silver Award audit)* | EMS/12 |  |
| 10 | **Promotion:** Use GreenHospitality.ie Logos on marketing literature and/or on members website | EMS/14 |  |
| 11 | **Food Sourcing:** At least 8 food products will be produced locally, within 100km radius, and customers advised of this policy. | GP/5 |  |
| 12 | **Quality** - Environmental Management System documentation is complete, comprehensive, well presented with excellent back-up and detailed benchmarking information. Minimum Score of 4 for all criteria – including Eco-label & Silver - required | EMS/32 |  |
| 13 | An **Annual Report** on the environmental activities of the business has been produced. | EMS/34 |  |
| 14 | **Biodiversity.** Properties that have substantial grounds shall have a biodiversity map and management programme in place. | B/5 |  |
| 15 | **Development:** New development adopts sustainable building principles and abides by the NZEB 2020 regulations from 2020 onwards | EMS/20 |  |
| 16 | **Utility Metering:** Shall have direct access to the main utility meters (Electricity, Thermal, Water) and shall monitor and record consumption data on a monthly basis. *(Recommended: To install sub-metering in high-use areas such as – Swimming Pools, Spas, Laundry, Kitchen, Plant Room)*  | EMS/40 |  |

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| **Awards - Higher Mandatory Requirements - Waste** |  |
| **WASTE MANAGEMENT** |
| No | **Mandatory Requirements for Silver Award**  | Ref | YES/NO |
| 1 | **Waste Separation by Guests:** Adequate provision shall be provided to allow guests to separate waste. Clearly available information in the rooms/other areas shall invite the guests to engage in this process. | WST/5 |  |
| 2 | **Minimise waste:** The business will show what steps it has taken to minimise waste throughout the property, including reducing waste packaging. *(Membership of Plastic Smart GREENMark will satisfy this criterion)*  | WST/6 |  |
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| No | **Mandatory Requirements for Gold Award** | Ref | YES/NO |
| 3 | **Breakfast – Food Packaging:** Property will minimise the use of “one-use” or “single-portion” packaging for food items – with no more than 1 item in use. | WST/7 |  |
| 4 | **Disposable Toiletries:** Unless required by law, none of the following disposable products shall be provided as standard in guest bedrooms: - “one-portion” or “one-use” toiletries or amenities **or** (For Toiletries) the Hotel is engaged in a dedicated toiletry recycling scheme such as the ***Clean the World Programme*** or other. | WST/8 |  |

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|  | **Award - Higher Mandatory Requirements - Water** |
| **WATER MANAGEMENT** |
| No | **Mandatory Requirements for Silver Award** | Ref | YES/NO |
| 1 | **Water saving in bathrooms and toilets.** There shall be adequate information to the guest on how to help the business save water | WTR/4 |  |
| 2 | **Watering External plants and gardens.** Mains potable water should not be used for this purpose | WTR/5 |  |
| 3 | **Urinal flushing.** Urinals need to be managed – turned off at night, reduced flows, etc. | WTR/6 |  |
|  |  |  |  |
| No | **Mandatory Requirements for Gold Award**  |  | YES/NO |
| 4 | **Urinals** are fitted with an automatic (timed), sensor or manual flushing system so that flushing is related to use. | WTR/7 |  |
| 5 | **Water Flows**. The **average water flow** of the taps and shower heads, excluding kitchen and bath taps, shall not exceed 12 Litres per minute | WTR/9 |  |
| 6 | **Towel and Linen Reuse Programme** is in place  | WTR/10 |  |

**Award - Higher Mandatory Requirements - Energy**

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| **ENERGY MANAGEMENT** |
| No | **Mandatory Requirements for Silver Award** | Ref | YES/NO |
| 1 | **Air Conditioning maintenance**. Any air-conditioning systems with an effective rated output >12kW requires regular inspection and assessment as specified in the relevant legislation. | E/5 |  |
| 2 | **Window Insulation.** All windows in rooms shall have an appropriate high degree of thermal insulation. *(excepting where planning restrictions apply)* | E/6 |  |
| 3 | **Control A/C & Heating**. If the heating or the air conditioning does not switch off automatically when windows are open, there shall be easily available information reminding the guest to close the window(s) if the heating or the air conditioning is on | E/7 |  |
| 4 | **Switching off lights.** If there is no automatic off switch (or electronic key card) for lights in the room, there shall be easily available information to the guests asking them to turn off the light when leaving the room. | E/8 |  |
| 5 | **Light Bulbs**. 60% of all light bulbs within the property shall be rated A or B  | E/9 |  |
| 6 | **Equipment Maintenance & Servicing.** All main equipment used to provide the business service shall be serviced and maintained in compliance with the law and when otherwise necessary and the work shall be carried out by qualified personnel only. **(List required)** | E/10 |  |
| 7 | **Boiler Maintenance & Servicing.** Maintenance and servicing of boilers should be carried out at least yearly and Management must know the % efficiency of each main hot water or heating boiler in use. **(List required)** | E/11 |  |
| 8 | **Hot Water Supply.** Member understands and can demonstrate how domestic hot water is produced and distributed throughout the building | E/3 |  |

**Award - Higher Mandatory Requirements – Energy cont...**

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| **ENERGY MANAGEMENT**  |
| No | **Mandatory Requirements for Gold Award**  | Ref | YES/NO |
| 9 | **Energy Management Plan.** There will be an energy management plan in place. This should show operating procedures that cover at least 80% of the total energy consumption *(Carbon Smart GREENMark members will satisfy this criteria)*  | E/17 |  |
| 10 | **Heating/Cooling System.** Member understands and can demonstrate how heating/cooling operates and is distributed throughout the building | E/4 |  |
| 11 | **External heating** appliances operate on a zero-carbon output basis | E/12 |  |
| 12 | **Boiler Efficiency.** The efficiency of any **new** boiler (heat generator) purchased within the business’s membership of the GreenHospitality.ie Programme shall be at 4 Stars (92% @ 50⁰C and 95%@70⁰C).  | E/13 |  |
| 13 | **Boiler Efficiency.** The efficiency of existing boiler(s) (heat generator) shall comply with efficiency standards as laid down by EU Directive 92/42/EEC and/or other regulatory requirements – Boilers with efficiencies lower than 85% shall have a replacement plan. | E/14 |  |
| 14 | **Leisure Centre - Timers.** Timers and controls must be in place to avoid continuous operation of pool water features. | E/18 |  |
| 15 | **Leisure Centre - Covers.** Hot Tubs & Jacuzzis etc. shall have thermal covers and be in use. Where there is no pool cover the business will have a plan to mitigate this.  | E/19  |  |
| 16 | **Light Bulbs**. 75% of all light bulbs within the property shall be rated A or B  | E/61 |  |
| 17 | **Light Bulbs.**  100% of all light bulbs in the business that are situated where they are likely to be turned on for more than 5 hours a day shall have an energy efficiency of Class A or B | E/21 |  |

**Optional Criteria**

**There are 3 ways to achieve optional criteria**

1. ***By implementing any of the Optional Criteria*** noted in the following pages (Can include criteria the business has implemented themselves – see 3 below)
2. **By implementing any** of the Mandatory Criteria that are associated with higher award levels than the one you are aiming to achieve.

*For example – if you are going for the Silver Award all the Gold or Mandatory Criteria are available as “Optional”*

1. ***By identifying other actions*** not noted within these criteria that the business is implementing.

Other actions can be implemented in any section - EMS/ Waste/Water /Energy (*Please note that the auditor can reduce optional criteria claimed if it is felt that the actions are of a minor impact or are not being implemented to an acceptable manner*.)

**N.B: Please note that a verification sheet describing the action and how it is implemented is required for each claimed Optional Criteria- these must be completed with the relevant backup documentation and included within the Green Folder.**

**Optional Criteria**

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| --- | --- | --- | --- |
| No | **EMS/BIODIVERSITY/SOCIAL RESPONSIBILITY/GREEN PURCHASING** | Ref | YES/NO |
| 1 | **Chemicals.** At least 80% of all chemicals, detergents, soaps, toiletries etc. shall be certified environmentally friendly and shall be fully biodegradable. | EMS/17 |  |
| 2 | **GREENClean**. The business uses GREENClean to replace the majority of cleaning chemicals.  | EMS / 41 |  |
| 3 | Ask **environmental questions** on guest comment cards  | EMS/18 |  |
| 4 | **Disinfectants:** Disinfectants shall be used only where necessary in order to comply with hygiene requirements | EMS/19 |  |
| 5 | Provide opportunity for visitors to **“Carbon Neutral”** their visit  | EMS/21 |  |
| 6 | Business supports **Green Festival Programme** in your area | EMS/36 |  |
| 7 | Property actively supports Local Sustainability Community initiatives such as **Tidy Towns Competition** | EMS/37 |  |
| 8 | **Clean the World** – Guest Bathroom individual toiletry recycling - has implemented this programme | EMS/38 |  |
| 9 | Business supports **Green Destination Programme** in your area | EMS/39 |  |
| 10 | **Just Ask Campaign**: Premises is a current member of Bord Bia’s ‘Just Ask’ source of food campaign | GP/7 |  |
| 11 | **Organic Food:** The main ingredients of at least two dishes shall have been produced by organic farming methods | GP/8 |  |
| 12 | **Responsible Purchasing:** The business supports Responsible Purchasing by buying Fairtrade/ Rainforest Alliance tea/coffee, sugar etc. (or similarly internationally affiliated organisation) | GP/9 |  |

***Optional Criteria continued...***

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| --- | --- | --- | --- |
| No | **EMS/BIODIVERSITY/SOCIAL RESPONSIBILITY/GREEN PURCHASING cont..** | Ref | YES/NO |
| 13 | All toiletries in use are certified as **“Animal testing free”** | GP/18 |  |
| 14 | **Local School Engagement.** Invite local schools to visit your business and support them in their efforts to achieve Green Schools status  | SR/4 |  |
| 15 | **Provide bicycles** for customer to use  | SR/6 |  |
| 16 | **Healthy Eating:** The Business promotes a Healthy Eating Initiative on its menus  | SR/7 |  |
| 17 | **Additional environmental actions.** Business to identify up to 2 further actions within the property | EMS/22 |  |
| 17a |  |  |  |
| 17b |  |  |  |

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|  | ***Optional Criteria continued...*** |
| No | **WASTE MANAGEMENT** | Ref | YES/NO |
| 1 | Operate an **Onsite Composting System** for all waste foods  | WST/11 |  |
| 2 | Minimise the use of bought in **bottled water**  | WST/12 |  |
| 3 | **Single Use Plastic Bottles**. Except where required by law, these shall not be offered in the areas under the ownership and direct management of the business. | WST/13 |  |
| 4 | **Donate goods to local charities** or re-use centres/companies – linen, old equipment, furniture, office equipment, etc.  | WST/14 |  |
| 5 | **Paper products.** At least 50% of toilet/tissue paper/office paper used shall have been awarded the Community eco-label or another national or regional EN ISO Type I eco-labels  | WST/15 |  |
| 6 | **Reused/Refilled Office Products**: The business uses reused/refilled printer cartridges and toners for more than 50% of annual consumption | WST/16 |  |
| 7 | **Buy cooking oil in bulk**  | WST/18 |  |
| 8 | Provide a **battery collection point** for visitors and staff | WST/19 |  |
| 9 | **Additional environmental actions.** (Business can identify up to 2 further actions within the property) | WST/20 |  |
| 9a |  |  |  |
| 9b |  |  |  |

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|  | ***Optional Criteria continued...*** |
| No | **WATER MANAGEMENT** |  | YES/NO |
| 1 | **Rain water** is saved and used for non-drinking purposes  | WTR/14 |  |
| 2 | **Use of Recycled Water**. Water is collected and used for non-sanitary and non-drinking purposes | WTR/15 |  |
| 3 | **Showers.** Water flows shall not exceed 10 Litres per minute. | WTR/16 |  |
| 4 | **Toilet Flushing.** At least 95% of WCs shall consume 6 litres per flush or less | WTR/17 |  |
| 5 | **Laundry Washing.** The commercial washing machines used in the accommodation shall use 12 litres of water or less per kg of wash load | WTR/18 |  |
| 6 | **Mixer Taps.** At least 95% of the taps shall allow a precise and prompt regulation of the water temperature and of the water flow | WTR/19 |  |
| 7 | **Shower Timers.** Showers in Leisure Centres, staff facilities etc. shall be controlled by push button timer or by infra-red | WTR/20 |  |
| 8 | **Sub Meter Departmentally.** Sub metering shall be extended to all departments within the property  | WTR/21 |  |
| 9 | **Additional environmental actions.** (Business can identify up to 2 further actions within the property) | WTR/22 |  |
| 9a |  |  |  |
| 9b |  |  |  |

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|  | ***Optional Criteria continued...*** |
| No | **ENERGY MANAGEMENT** | Ref | YES/NO |
| 1 | **Generation of electricity** through Renewable Energy Sources (RES). The business shall have a system that supplies or will supply at least 20% of the overall electricity consumption per year.  | E/23 |  |
| 2 | **Heating from renewable energy sources** (RES). At least 70% of the total energy used for heating/hot water shall come from renewable energy sources. | E/24 |  |
| 3 | **Electricity Consumption:** At least 80% of the electricity used within the building shall be sourced from a renewable energy source. | E/25 |  |
| 4 | **Insulation of existing buildings**. The building shall have insulation above the minimal national requirements, so as to ensure a significant reduction of energy consumption. | E/26 |  |
| 5 | **Air Conditioning- A rated**. The air conditioning system shall have a Class A+ or A++ energy efficiency rating | E/27 |  |
| 6 | **Air Conditioning and Heating - Automatic turn off.** There shall be an automatic system that turns off the air conditioning and heating when windows are open | E/28 |  |
| 7 | **Class A Energy Efficient Equipment**: Business chooses Class A Energy efficient refrigerators dishwashers, washing machines and office equipment | E/29 |  |
| 8 | **Automatic lights off in rooms/bedrooms.** Automatic systems which turn the lights off when guests leave their rooms shall be installed in 80% of the guest rooms/bedrooms. | E/30 |  |
| 9 | **Automatic lights off outdoors.** Unnecessary outside lights shall be turned off automatically | E/31 |  |

***Optional Criteria continued...***

|  |  |  |  |
| --- | --- | --- | --- |
| No | **ENERGY MANAGEMENT cont…** | Ref | YES/NO |
| 10 | **Building Management System.** The building shall have an Electronic Building Management System which regulates heating/cooling throughout the building. | E/32 |  |
| 11 | **Weather Compensator**. The Heating/Cooling systems shall be linked to an automatic Weather Compensator system to allow for the automatic management for air temperatures. | E/33 |  |
| 12 | **Heating/Cooling is zoned**  | E/34 |  |
| 13 | **Refrigeration Positioning.** The refrigerator(s) shall be positioned and regulated according to energy saving principles. *This criterion applies to the kitchen refrigerators* | E/35 |  |
| 14 | **Boiler Energy Efficiency.** The Heating and Hot Water boilers shall be classified as 4 star(92% @ 50⁰C and 95%@70⁰C). | E/36 |  |
| 15 | **Combined Heat & Power Plant.** The business has installed and uses a Combined Heat & Power system. | E/37 |  |
| 16 | **Heat recovery.** The business shall have a heat recovery system for any of the following categories: refrigeration systems, general ventilation/air handling, washing machines, dishwashers, sanitary waste water, etc. | E/38 |  |
| 17 | **Thermoregulation.** The temperature in every room can be individually regulated. | E/39 |  |
| 18 | **Sub Meter Departmentally.** Sub metering shall be extended to all departments within the property  | E/40 |  |
| 19 | **Light Sensors/Timers in Back of House areas.** The business has installed sensors/timers in all back of house areas to control lighting | E/41 |  |

***Optional Criteria continued...***

|  |  |  |  |
| --- | --- | --- | --- |
| No | **ENERGY MANAGEMENT cont…** | Ref | YES/NO |
| 20 | **Carbon Smart.** The business is part of the Carbon Smart GREENMark programme | E/43 |  |
| 21 | **Additional environmental actions.** (Business can identify up to 2 further actions within the property) | E/42 |  |
| 21a |  |  |  |
| 21b |  |  |  |

**Eco-labelling**

**The Green Hospitality Awards are Type 1 Eco-labels**

"Eco-labelling" is a voluntary method of environmental performance certification and labelling that is practiced around the world. An "Eco-label" is a label which identifies overall environmental preference of a product or service within a specific product/service category based on life cycle considerations. In contrast to "green" symbols or claim statements developed by manufacturers and service providers, an Eco-label is awarded by an impartial third-party in relation to certain products or services that are independently determined to meet environmental leadership criteria.

There are many different voluntary (and mandatory) environmental performance labels and declarations. The International Organization for Standardization (ISO) has identified three broad types of voluntary labels, with Eco-labelling fitting under the Type I designation.

***Voluntary Environmental Performance Labelling -- ISO Definitions***

**Type I** -- a voluntary, multiple-criteria based, third party program, that awards a
license that authorizes the use of environmental labels on products indicating overall environmental preferability of a product within a particular product category based on life cycle considerations

**Type II** -- informative environmental self-declaration claims

**Type III** -- voluntary programs that provide quantified environmental data of a
product, under pre-set categories of parameters set by a qualified third party and based on life cycle assessment, and verified by that or another qualified third party

Further, the ISO has identified that these labels share a common goal, which is:

*"...through communication of verifiable and accurate information, that is not misleading, on environmental aspects of products and services, to encourage the demand for and supply of those products and services that cause less stress on the environment, thereby stimulating the potential for market-driven continuous environmental improvement."*