



THE KAHALA

HOTEL & RESORT

Honolulu, Hawaii



Background:

The Kahala Hotel & Resort has served as an industry leader in the Hawaiian Islands in implementing sustainable practices in its daily operations for more than 50 years. By collaborating with its owners, vendors and business partners, the resort has actively worked to lessen the environmental footprint of its daily operations through conserving natural resources, minimizing waste and pollution and raising environmental awareness among its employees, guests and communities.

“Our resort shares the belief that it is our kuleana to do everything we can to serve as good stewards of our environment in order to move towards a sustainable future,” said Carmine Lommazzo, general manager of The Kahala Hotel & Resort. “Thanks to the help of our dedicated employees, we continue to serve as a huge proponent of reducing our carbon footprint through sustainable efforts that range from solid waste reduction and recycling to energy efficiency and water conservation—all to better serve our communities.” The Kahala Hotel & Resort’s sustainable initiatives, efforts and practices include:

Solid Waste Reduction and Recycling:

- ✚ Communication on recycling efforts to employees, employee contributions – suggestion box, community clean ups, incentives, best practices departmental wide, health and wellness programs
- ✚ Green waste recycle container (plant material only for compost use)
- ✚ Waste cooking oil is collected and processed into bio-diesel fuel
- ✚ Food waste recycling (pig farms use waste as animal feed)
- ✚ Grass-clips recycling
- ✚ Hotel recycles F & B containers (aluminum cans, bottles, glass), fiber (office paper, corrugated cardboard, newspapers), wood, and scrap metal
- ✚ Recycling containers in offices
- ✚ Recycle bags on maids carts for soda cans and newspapers
- ✚ Take-out packaging is made from biodegradable corn-based plastics
- ✚ All usable hotel items such as mattresses, art, furniture, dishes, etc. are given to local charities or sold to employees
- ✚ Use of cloth napkins, refillable containers, reusable coasters, and reusable flatware in restaurants
- ✚ Glass cups used in guestrooms
- ✚ Work with vendors to minimize product packaging, require corrugated cardboard boxes, use recyclable or reusable packaging and take-back packaging.
- ✚ Holiday cards/mailers are now only electronically mailed to clients/guests

Recycled Purchases/Reused Products:

- ✚ Purchase Corporate and guest stationary with recycled content
- ✚ Purchase recycled content construction materials when building/remodeling
- ✚ Use recyclable laser and copier toner cartridges

- ✚ Implement procurement guidelines for purchase and use of products with recycled content
- ✚ Use/return/reuse delivery crates, cartons and tubs
- ✚ All office paper products are at least 30% post-consumer paper
- ✚ Purchase Hawaiian Earth Products compost
- ✚ Prefer vendors who work with recycled packaging
- ✚ Compostable plastic drinking cups
- ✚ Moving towards printing menus on 100% recycled paper using only soy based inks

Energy Conservation:

- ✚ Energy conservation measures resulted in the followings (note: occupancy up 4,311 from 2010)
- ✚ 180,000 kWh saving per year – by replacing all 75-watt incandescent bulbs in guestrooms with CFLs (compact fluorescents);
- ✚ 380,000 kWh avoided per year and \$36,000 saving per year – by using deep water wells to cool chiller system (avoids having two cooling towers);
 - 1% reduction in total energy usage from 2010 – 68,800 kWh reduction;
 - 2.7% reduction in energy consumption average per room from 2010 – 190,270 kWh saving;
- ✚ Lighting retrofits throughout hotel with light sensors and timers
- ✚ Air-conditioning and lighting systems for the property is on an Energy Management System
- ✚ A/C programmable digital thermostats in guestrooms that turn off fan coil unit upon opening guestroom lanai door
- ✚ Ceiling fans installed in all guestrooms can be used as an alternative for A/C
- ✚ Blackout drapes installed in all guestrooms
- ✚ Heat produced by the chiller system used to heat outdoor swimming pool
- ✚ Variable frequency speed drives installed on major equipment
- ✚ Thermal sliding-glass doors and windows in all guestrooms
- ✚ ENERGY STAR equipment
- ✚ Energy efficient washers and dryers, dryers with dampness sensors
- ✚ High efficiency hot water heaters for domestic use and laundry
- ✚ High efficiency motors for elevators
- ✚ Booster heaters for dishwashers
- ✚ Preventive maintenance measures for guestrooms, kitchens, and laundry areas

Water Conservation:

- ✚ Deep water wells are used to cool chiller system, which saves the property approximately 380,000 kWh every year for electricity by not using two cooling towers
- ✚ About 320,000 lbs is saved per year on CO2 for each cooling tower
- ✚ 8.6 gpm of evaporation for each cooling tower saves approximately 4,520,610 gallons of water a year operating at 70 percent capacity

- ✚ All guestrooms feature low-flow showerheads, low-flow toilets, and low-flow sinks aerators providing an estimated reduction in water usage by 40 to 50 percent
- ✚ Landscaping timers used along with drought-resistant plants
- ✚ Water efficient timers used in laundry room which reduces laundry cycles

Pollution Prevention:

- ✚ No chemicals used near lagoon marine life and the ocean
- ✚ Landscaping practices Integrated Pest Management choosing biological controls over chemicals, using traps and barriers
- ✚ Boric acid-based products used – eco-friendly and safest organic products
- ✚ Recycle toner cartridges for copiers and printers
- ✚ Recycle fluorescent bulbs and batteries
- ✚ Good housekeeping when cleaning articles
- ✚ Encourage employees to use commute alternatives and to minimize work-related trips
- ✚ Offer lockers and showers for employees who walk, jog, or bicycle to work
- ✚ Exterior of hotel and interior guest rooms and corridors painted with environmentally friendly paint

Food Service:

- ✚ PAINTED HILLS: Origin of beef for the burgers. Though not certified organic, the animals are fed all natural products. The beef is raised with no added hormones, no antibiotics and 100% vegetarian diet. The cattle are never fed animal by-products of any kind
- ✚ SHELTON FARMS: Origin of chicken. Not certified organic, but animals are grown in free-range conditions. No use of antibiotic or artificial growth stimulants. The chickens are never fed animal by-products
- ✚ NALO FARMS: Origin of most greens used. Not certified organic, but uses ecofriendly pest control products around the farm only and none in the fields
- ✚ MAO FARMS: Origin of some vegetables used, such as salad greens, turnips and beets. Certified organic
- ✚ GREEN MEETINGS: Meeting planners may take advantage of a variety of green options which include using menus with locally grown and organic food products, recycling waste products generated by the meeting, and educating and urging conference attendees to conserve water and energy during their stay

Conclusion:

The legendary Kahala Hotel & Resort is an oceanfront, destination luxury resort known for its impeccable service and gracious Hawaiian hospitality. Just minutes from Waikīkī, yet offering the exclusive ambiance of a neighbor island experience, The Kahala has been Honolulu's social address for weddings and gatherings since its opening in 1964. World leaders, royalty, rock bands and Oscar winners continue to call 338-room resort their home-away-from-home in Hawai'i.

For more information on the hotel, visit <http://www.kahalaresort.com/>