



HAWAII **GREEN** BUSINESS PROGRAM



Board of Water Supply



HAWAII STATE
DEPARTMENT
OF HEALTH

OUTRIGGER[®]

REEF WAIKIKI BEACH



Following an \$80 million transformation, this iconic place of healing and renewal is complemented by the latest amenities, a focus on wellness and unmatched hospitality. Newly renovated guestrooms create a modern Hawai'i residential feel. Authentic Hawaiian culture is everywhere – from curated artwork to live music nightly at Kani Ka Pila Grille – Waikiki's home for Hawaiian music. Experience Waikiki as it should be at a contemporary beachfront retreat rooted in Hawaiian culture.

Sustainability: While sustainability and recycling activities at the Outrigger Reef Waikiki Beach Resort have been ongoing for many years, the resort's efforts significantly ramped up in 2006 when the property went through a major renovation. Since then, ongoing efforts to enhance sustainability at the resort have been spearheaded by an employee-led "green team" that is responsible for developing and ensuring that green practices on all scales are performed to protect the environment. Recent and continuing sustainable initiatives and improvements taking place at the Outrigger Reef Waikiki Beach Resort include:

Solid Waste Reduction:

- Conduct a waste assessment. Review annually to determine if additional measures can be implemented
- Implemented efforts to reduce paper trail by storing and sharing documents, emails and information electronically. Scan pdf, images etc documents with scanner to save paper
- Replace memos with email messages
- Reuse envelopes for internal mailing
- Reuse scrap paper for scratch paper
- Automatically set printer to print double-sided on black ink instead of color
- Replace wire/plastic hangers with permanent hangers to lower theft and replacement costs
- Change amenity programs so that rarely used items are supplied only upon request
- Logo'd reusable beverage bottles complimentary for guests.

Water Reduction Methods & Conservation:

- Placards are placed in guest rooms to invite guests to conserve water through reusing towels and sheets
- Low-flow toilets, shower heads, and sink faucets have been installed in guest rooms to reduce water consumption
- Low-flow sink faucets and toilets as well as self-flush motion detectors were installed in lobby bathrooms to lower water consumption
- Eliminate plastic beverage bottles for employees
- Change amenity programs so that rarely used items are supplied only upon request
- Install hand dryers in staff washrooms or cloth roller towels instead of paper towels
- Institute a water saving program. Check for leaks, drips, and running toilets throughout the day. Train employees on detecting and reporting leaks. Minimize water use when cleaning sinks and tubs
- Water Sense labeled urinals at 0.5 gpf or more efficient
- Install water-cooled equipment with air-cooled equipment
- Reduce the water used to back flush pool filters, remain on site to watch the back-flush process

- Implement sweeping, mopping or dry mopping practices instead of hosing or power washing to clean surfaces

Recycling and Donation Efforts:

- Reinstated a recycling program for newspaper, cardboard, pallets, and office paper
- Donate HI-5 recycling to employees during the pandemic
- Purchase 100% recycled content paper tissue and 30% recycled content printing paper
- CFLs, other hazardous wastes are managed responsibly through a service provider
- Donate H1 Glass Bottles to employees during pandemic year
- Donate sheets/linen to Institute of Human Service and other local charities

Segregate, Re-Use, or Recycle Materials:

- Staff separate materials from guest rooms
- Recycle wood pallets back to vendor
- Reuse stained or old guest towels and linens
- Provide recycling bins for glass, aluminum, plastic, and paper in common areas
- Reuse rubber host from tires
- Use rechargeable batteries for TV remotes
- Recycle laser and copier toner cartridges
- Reduce plate waste (food left uneaten) by modifying menus and changing service sizes and garnishes
- Reduce over-purchase of food by creating guideline or implementing a system to ensure that you only purchase what you need it
- Use recyclable take-out, in-room dining containers

Emission Reduction

- Have a bike repair kit available for employees who many have bicycle emergencies or problems
- Provide secure bicycle storage areas for both guests and employees

Energy Conservation

- Complete regularly scheduled maintenance on your HVAC and refrigeration systems at least twice a year
- Check entire air handling system each year for coolant and air leaks, duct sealing, clogs and obstructions of air intake and vents
- Clean condenser coils of dust and lint as specific by the manufactures guidelines
- Use power management programs and settings that save energy by automatically turning off or powering down computers, monitors and idle printers
- Leave air conditioning units off while guest rooms are unoccupied
- Sensors on vending and ice machines and place machines in shaded areas
- Use open door buzzers on all existing walk-in refrigerators
- Use a policy that all electronic devices and lighting be turned-off in un-occupied rooms or install key card systems that deactivate lighting
- Set thermostat to 78 F for cooling and 68 F for heating in unoccupied rooms

- Use plastic air curtains and air blowers over walk-in refrigerator doors
- Use energy efficient washer and dryers
- Use a high-efficiency hose spray nozzle to wash down the trash room
- Install signs in restrooms, restaurants and guest rooms encouraging water conservation.

Pollution Prevention

- Regularly check and maintain storm drain openings and basins, clean them annually before the first rain and as needed afterward
- Keep a spill kit handy to catch and clean spills from hazardous materials, grease, or leaking company, employee, or guest vehicles. Make sure there is absorbent material to contain the largest possible spill.
- Keep dumpsters covered and impermeable to rainwater. Keep them from overflowing and keep dumpster/parking areas clean
- Do not use biological or chemical additives for your grease trap or interceptors.
- Minimize kitchen grease from washing down sewer drains by scraping grease from trays, grills and pans into waster grease can. Install grease traps, maintain traps and keep a maintenance log
- During construction, confine, contain and properly dispose of construction and demolition to protect storm drains, workers and the public
- Use drain plugs/screens in all floor drains and sink drains that allow for drainage of water but not solids
- Maintain all potential pollutants away from food preparation, service and storage areas as well as sewer and storm drains

Chemical

- Purchase laundry detergents that have little or no phosphate
- Recycle toner cartridges for copiers and printer through a reputable business or program

Lighting, Hot Water, Heating Refrigeration

- Replace incandescent bulbs with CFLs, low voltage track lighting, LED, and other energy efficient lighting systems
- Assess 24 hour lighting, upgrade fluorescent lighting with T-8 or T-5 lamps with electronic ballasts (T-8 systems consume up to 20% less energy than conventional T-12 systems)
- Retrofit exits signs with LED or photo-bioluminescent lighting systems
- Clean fixtures, lighting, ceilings, walls & windows (dirt can reduce efficiency by 50%)
- Set thermostat to 78 F for cooling and 68 F for heating in unoccupied rooms

Community Involvement

- Educate guests on your properties' environment efforts. Using QR code

Cultural Practices:

- Created a cultural point person to engage with Hawaiʻian cultural experts to ensure all practices are respectful and relevant to the host culture Employees are educated on Hawaiʻian culture
- Follow the Ke ʻAno ʻWaa values of working as a family in harmony with the culture and environment of the places where the hotel does business
- Created QR Code with educational cultural information and guest activities