

10 Entry Level Program: Restaurants and Food Service

The State of Hawai'i is recognizing and promoting significant sustainability efforts through the Hawai'i Green Business Program (HGBP). The HGBP is a great way for businesses to market, advertise, and increase their competitive advantage, while enhancing their overall efficiency. HGBP also understands the challenges associated with implementing sustainable practices in a small business and event-related environment. To make the program more accessible, the HGBP is implementing a 10-Entry Level process to help recognize small businesses and events as they implement and build more sustainable business practices and events.

The 10-Entry Level Checklist helps to assess your business' or event's green attributes and practices. The checklist helps businesses move beyond compliance, and provides recommendations, along with useful resources to reach higher levels of sustainability.

For documentation, provide pictures and documentation for each point.

Submit checklist and documentation at https://greenbusiness.hawaii.gov/apply/hgbp-checklist-submission/.











10-Entry-Level Points for Greener Restaurant and Food Service*

Email:	Address:	Phone:	
Business	Name: Contact Name:	Contact Signature:	Date:
10.	Monitor water management: Simple fixes and updates can go rinse spray nozzles can help to reduce water usage. Checking increases in your water usage and bill. The <i>Board of Water Su</i> management practices that can help to conserve water. <i>More Note</i> : Some entry level points may be challenging to achieve restaurants and businesses nearby to reduce waste and disposal	for leaks regularly can help detect and avoid pply offers information and tips on water content information at: Conservation - Board of Water for small businesses. Consider partnering water for small businesses.	d sudden nservation ter Supply with other
9.	Switch lights to LED bulbs : Energy efficient lighting can help to reduce your energy consumption. It's a quick way to reduce your environmental footprint. <i>Hawai'i Energy</i> can help you make your business more energy efficient, with tips, rebates, and direct install programs. <i>More information and incentives at:</i> <u>Hawaii Energy - Lighting</u>		
8.	Provide clear sorting for recycling: Diverting your waste is an easy way to implement environmental practices, and to potentially save money. It supports the creation of recycled products as it avoids using raw materials, while potentially reducing your overall refuse fees. <i>More information at</i> : <u>Business Recycling (honolulu.gov)</u>		
7.	Ask suppliers about ecofriendly and <u>Fair Trade</u> products options: Finding the right products for your business can appear to be a daunting task. However, some suppliers offer environmentally friendly product options. Work with them to find products that satisfy your needs. Some suppliers may also allow you to return packaging to avoid additional waste. See the <u>Hawai'i Environmental Product Guide</u> for more information.		
6.	Switch to environmentally friendly cleaning supplies (i.e. hand soap, dish soap, sanitizer, floor cleaners): Using green products reduces the amount of chemicals in the work place. It is particularly relevant for the food industry as it allows for a healthier and safer work environment for both staff and customers. In addition, green products are becoming more accessible and more cost competitive.		
5.	Purchase paper products with at least 30% recycled contents (i.e. napkins, toilet paper, office paper): Making paper is an economically and environmentally costly process. Purchasing recycled content products is an efficient way to avoid or reduce the use of raw materials, and reduce your environmental footprint.		
4.	Switch to-go/disposable utensils and packaging to biodegradable and/or compostable options: Switching to biodegradable, compostable, and recycled content products are alternatives to plastic and Styrofoam. Avoiding wast all together is a more efficient way to reduce overall expenses and environmental impact.		_
3.	Create partnerships with local farms and businesses for comebody else's food. Leftover produce may be a great opposeasily be donated to local organizations or charities. Used co	rtunity for local pig farms near you. Leftover	
2.	Monitor consumption: Food waste can be a challenge for rest Orders from suppliers should be as accurate as possible. T potentially save money. (See the <u>EPA</u> website for a food wast	his is an efficient way to reduce waste and	•
1.	urchase locally sourced products: Working with local farmers is a great way to reduce the overall environment potprint of your business. This not only supports local businesses and the local economy, but also reduces shippiness and emissions. (See the <u>Hawai'i Organic Farmers Association website</u> for possible suppliers.)		

Visit https://greenbusiness.hawaii.gov/10-entry-level/ for more information and links to resources provided.

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