



10 Entry Level Program: 10+ Amendments

Restaurants and Foodservice

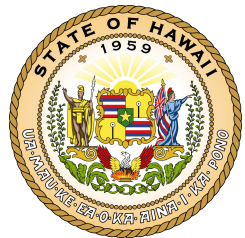
The Hawai'i Green Business Program (HGBP) implemented the 10-Entry Level process to help move small businesses and events toward building more sustainable business practices and events. HGBP understands the challenges associated with implementing sustainable practices in a small business and event-related environment. To provide an avenue for businesses to continue pursuing green practices who are not in a place to complete the full checklists, we have the 10-Entry Level Program: 10+ Amendments.

This program is an extension of the 10-Entry Level Program. To qualify, businesses must have completed a 10-Entry Level certification at any point in the last 5 years.

To complete the 10+ Amendments certification, businesses must fulfill a minimum of any 5 of the check points on the following page.

For documentation, provide pictures and documentation for each point completed.

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



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10-Entry-Level Checklist for Greener Restaurant and Food Service Amendments

- ☐ 1. Use outside-of-the-box sustainability methods: Please explain
(Examples include: Giving leftover food waste to local farm animals, furnishings made of re-purposed materials or sustainable local wood, providing re-usable to-go containers)
- ☐ 2. Community Involvement: Please explain
(Examples include: Partner with other businesses by ways of shared-profit fundraising to raise money, incorporating products from other local businesses into your menu, highlight local artists or businesses by selling their work in your place of business)
- ☐ 3. Support the local community by offering a kama'āina discount
- ☐ 4. Use a Restaurant Carbon Footprint Calculator: Provide a scorecard or screenshot of calculation when submitting checklist that includes the name of your business. Any restaurant carbon footprint calculator can be used.
Name of Restaurant Carbon Footprint Calculator used:
- ☐ 5. VMT (vehicle miles traveled). Do you facilitate and encourage any of the following examples ? Please explain.
(Examples include: Carpooling, work from home (WFH) options like: a home certified kitchen for catering and pop-ups, allowing for multi-modal transportation (combination of mass transit, biking, walking, etc.) for both staff and customers, provide access to bus schedules or bus stop locations)?
- ☐ 6. Multi-modal infrastructure: Do you provide any of the following examples? Please explain.
(Examples include: Bike rack, dry and lit area to wait for public transportation and rideshare)
- ☐ 7. Charging infrastructure: Do you provide charging for EVs or E-Bikes?
- ☐ 8. Using reclaimed or 'invasive' building materials: Did you repurpose reclaimed or 'invasive' wood ? Please explain.(Examples include: locally-grown bamboo, albizia, waiwi (strawberry guava), etc.)
- ☐ 9. Gleaning: Do you partner with a food bank, shelter, food redistribution business, etc. to take excess orders and past best due date products.
Name of partner / organization: _____ How many pounds of food a month ? _____
- ☐ 10. Electrification: Have you transitioned from gas ovens, catering gel fuels, etc. to electrification? Or do you use a solar oven or clean biofuels? Please explain.
- ☐ **Other sustainable practices:**

Business Name

Contact Name

Contact Signature

Date

Email

Address

Phone