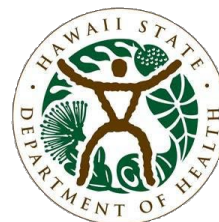
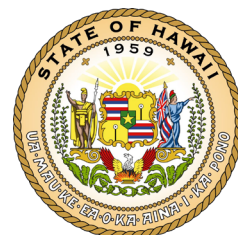
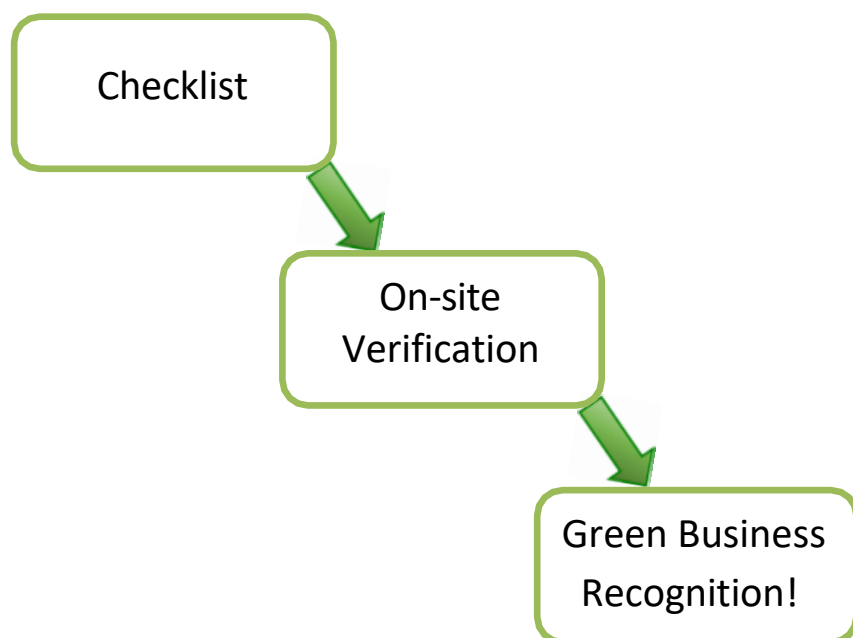




Hawai'i Green Business Program Green Breweries & Distilleries Checklist

2025-2026 Pilot Program



Board of Water Supply



HAWAI'I
STATE
ENERGY
OFFICE

Checklist

In order to be recognized as a Hawai'i Green Brewery or Distillery, applicants must **be in compliance with environmental regulations and follow the instructions listed under each section. Check N/A and skip that section if it does not apply.** Each box is worth one credit, unless otherwise noted. Once completed, please submit this Checklist at [https:// greenbusiness.hawaii.gov/apply/hgbp-checklist-submission/](https://greenbusiness.hawaii.gov/apply/hgbp-checklist-submission/). If your business complies with HGBP Checklist requirements, applicants may continue the process toward recognition by participating in a site visit.

Completing the checklist is the first step in becoming a Green Business. Implementing policies and instituting them within your facility as well as making sure every employee respects and adheres to them is essential to your company's success in the program for years to come. Please review these policies with your employees, implement, and update them for Hawaii Green Business Recognition.

Guidelines for Recognition (229 Max Possible Points):

68 – 110 credits – Kulia I Ka Nu'u (Strive to Reach the Summit)

111 – 150 credits – Kaulike (To Achieve Balance)

151 – 190 credits – Kela (Excellence)

191 – 225 credits – Po'okela (Excellence in Leadership)

For Business Recycling Info

[https://www.honolulu.gov/
opala](https://www.honolulu.gov/opala)

For More Green Tips

[https://
greenbusiness.hawaii.gov
/wp-content/
uploads/2023/07/GREEN-
TIPS_7.3.23.pdf](https://greenbusiness.hawaii.gov/wp-content/uploads/2023/07/GREEN-TIPS_7.3.23.pdf)

The names for the rating levels were identified by Native Hawaiians as key cultural values, according to George Kanahale author of *Ku Kanaka*. These values along with: Aloha (love, reciprocity), ha 'aha 'a (humility), lokomaika'i (generosity), ho 'okipa (hospitality), haipule (spirituality), wiwo (obedience), laulima (cooperativeness), ma 'ema'e (cleanliness), 'oul 'olu (graciousness), pa 'ahana (diligence), ho 'omanawanui (patience), le 'ale 'a (playfulness), ho'okuku (competitiveness), ho 'ohiki (keeping promises), huikala (forgiveness), na 'auao (intelligence), kuha 'o (self reliance), koa (courage), Kokua (helpfulness), hanohano (dignity), ohana (family), and ku pono (honesty), are identified as important Hawaiian values.

This document does not constitute State of Hawai'i (SOH) policy. Mention of trade names or commercial products does not constitute endorsement or recommendation of use. Links to non-SOH websites do not imply any official SOH endorsement of or a responsibility for the options, ideas, data or products presented at those locations or guarantee the validity of the information provided. Links to non-SOH servers are provided solely as a reference to information that might be useful to SOH staff and public

Background

CONTACT INFORMATION

Business Name:

Address:

Island:

Contact Name:

Contact Title:

Contact Phone:

Contact Email:

Date Application Completed:

Brewery Type (please check all that apply):

Brewery

Distillery

Winery

Cider

Other:

Location is:

Owned

Rented

Location has:

Kitchen

Restaurant

Pub/Tasting/Tab Room

Other:

Electricity Provider:

Fuel Type and Provider:

Monthly, Quarterly or Annual Tracking (please check all that apply):

Water Use

CO₂ Use

Energy Usage

Waste Disposed/Composted/Recycled

I. Energy/Emissions

A. Conservation/Efficiency

*Required

	Points	Yes	Date Implemented
1. *Track energy use/ratio (more than 10,000 bbl brewery) – kWh per bbl. Please convert all of your energy in kWh (1 therm = 29.307 kWh). 1 point for tracking energy use/bbl; plus: 81:1 – 66:1 = 2 point 65:1 – 56:1 = 3 points 55:1 – 46:1 = 4 points 45:1 – 41:1 = 5 points 40:1 and below = 6 points	0 – 7 points		
2. Use of conservation measures (programmable thermostats, LED lighting, insulation, natural lighting, refrigerator curtains, etc.). 2 points for programmable thermostats; LED lighting, insulation; recovery & recycling of heat, natural lighting, refrigerator curtains, etc.	0 – 10 points		
3. Perform regular maintenance , check for leaks, clean/change filters annually; set air compressor on low setting & maintain monthly) 1 point for each: Change HVAC filters every other month, set compressor to minimum pressure needed and isolate when not actively in use; check for leaks, address leaks immediately; 1 point for added expansion tanks and expansion tanks utilized at high points of use	0 – 4 points		
4. Miscellaneous energy efficiency/conservation measure(s) 1 point for any innovative practice. Please explain:	0 – 2 points		

Section Ia. Total

B. Electricity

	Points	Yes	Date Implemented
5. Sourced from renewables (on-site power, community solar, PPA). 1 point for every 10% renewable energy.	0 - 10 points		
6. Use electric powered delivery vehicles (electric forklift, floor scrubbers, lawn equipment, pressure washers, etc.). 1 point for each piece of electric warehouse equipment or company vehicle. 2 points if EV chargers are provided for customer & employee use (up to a maximum of 4 points).	0 - 4 points		

Section Ib. Total

C. Natural Gas

	Points	Yes	Date Implemented
7. Electric or Steam Brewing (more efficient for systems up to 10 barrels). 1 point if set goals 3 points for steam 5 points for electric brewing	0 - 5 points		
8. Use efficient hot water heating (on demand tankless, heat pump, solar). 3 points for any of these (no 1 or 2 points).	0 or 3 points		

Section Ic. Total

D. CO₂ Use and Emissions/Refrigeration

	Points	Yes	Date Implemented
9. Install a CO₂ Recovery System and reuse CO₂ (e.g. using spunding valves). 2 points for using spunding valves 2 points if balancing fermenter and brite by connecting during processing; 5 points if you have a CO ₂ recovery system and reuse CO ₂	0 - 5 points		
10. Track CO₂ use/ratio (more than 10,000 bbl brewery). 10.9:1 – 6.1:1 = 1 point 6:1 – 4.1:1 = 2 points 4:1 and below = 3 points	0 - 3 points		
11. Use nitrogen where possible in operations instead of CO₂. 1 point for each: pushing beer, purging tanks, maintaining head pressure, purging kegs	0 - 4 points		
12. Regularly check for refrigerant leaks/use refrigerant tracking technology 1 point for monthly check for refrigerant leaks 2 points for using refrigerant tracking technology	0 - 2 points		

Section Ic. Total

Comments: If you have any notable green practices not mentioned.

II. Water Use

*Required

	Points	Yes	Date Implemented
13. * Track water use at least quarterly through metering or utility bills 1 point for annual tracking 2 points for quarterly tracking 4 points for tracking & setting reduction goals	0 – 4 points		
14. Water to beer ratio – more than 10,000 bbl brewery (from BA benchmarking data) 3.8:1 = 1 point 3.7:1 – 3.6:1 = 2 points 3.5:1 – 3.4:1 = 4 points 3.3:1 - 3.2:1 = 6 points 3.1:1 and below = 8 points	0 – 8 points		
15. Reuse water (reuse final rinse or other initial rinses, etc.) 0 points if no reuse 2 points if reuse 4 points for recycle loop for rinsing	0 – 4 points		
16. Use and ionized air rinsing system instead of a water rinse 3 points if using ionized air rinsing (0 points if not using)	0 or 3 points		
17. Use SOPs and high-pressure low-flow spray hose nozzle, broom, or squeegee. If using any of these = 2 points (if none = 0 points)	0 or 2 points		
18. Miscellaneous water conservation or efficiency measure(s) 1 - 2 points for any innovative practice	0 – 4 points		

Section II. Total..... _____

(Max 25 points)

Comments: If you have any notable green practices not mentioned.

Section N/A If N/A, please explain.

III. Wastewater Reduction

	Points	Yes	Date Implemented
19. Aware of and in compliance with municipal wastewater regulations 2 points if you know your water source 4 points if aware and in compliance with municipal wastewater regulations	0 – 4 points		
20. Sidestream yeast, hops, and trub for off-site disposal 2 points land application or composting IF you have visited the operation to ensure they are acting responsibly with material 4 points for sending to anaerobic digester	0 – 4 points		
21. Innovative practices to prevent wastewater generation/discharge 1 - 6 points for any innovative practice (e.g., intentionally avoiding the use of phosphoric acid, turning brite tanks without using any chemicals)	0 – 6 points		
22. Neutralize pH of cleaning/sanitizing wastewater before discharging 2 points if neutralizing pH before discharging	0 or 2 points		
23. Miscellaneous wastewater side streaming/treatment measure(s) 4 points if installed wastewater pre-treatment on-site	0 – 4 points		

Section III. Total..... _____

(Max 20 points)

Comments: If you have any notable green practices not mentioned.

Section N/A If N/A, please explain.

IV. Solid Waste

*Required

	Points	Yes	Date Implemented
24. *Track solid waste generation ratio (lbs. per bbl packaged, more than 10,000 bbl brewery) 1 point for tracking solid waste generation/bbl 2 points for 0.5:1 – 0.26:1 3 points for 0.25:1 and below	0 – 3 points		
25. Spent grains: animal feed, upcycle, compost 0 points if sent to landfill 4 points for composting or anaerobic digestion 6 points for animal feed locally or upcycling	0, 4, or 6 points		
26. Separating waste for reuse and recycling; proper signage 0 points if only trash 1 point for each: trash, recycling, composting; 4 points if separate collection (e.g. returnable bottles, cans, can carriers)	0 – 4 points		
27. Reusable serve and drink ware in taproom, beer garden, events 1 point for each	0 – 3 points		
28. Reuse of any item(s) that would otherwise become single-use waste	0 – 1 point		
29. Electric hand dryers in bathroom(s) instead of paper towels	0 – 1 point		
30. Miscellaneous waste reduction measure 1 point for any innovative waste prevention measure	0 – 2 points		

Section IV. Total

(Max 20 points - actual 19)

Comments: If you have any notable green practices not mentioned.

Section N/A If N/A, please explain.

V. Cleaning and Sanitizing

	Points	Yes	Date Implemented
31. Develop SOPs for cleaning & sanitizing/properly store chemicals 1 point for each SOP - cleaning, sanitizing	0 – 2 points		
32. Use TURI recommended (or other less toxic) cleaning products 4 points if using 2 points if conducted TURI assessment	0 – 4 points		
33. Dilutions are standardized (they are automated, come ready to use, not diluted by workers) 1 point for regular titration 2 points if dilutions are standardized	0 or 2 points		
34. Cleaning is automatic & regularly verified (meters calibrated, manual titration) 2 points if cleaning is automatic	0 or 2 points		
35. Reuse cleaning solution and sanitizing rinse 2 points if reusing cleaning solutions & sanitizing rinse	0 or 2 points		
36. Ordering cleaners and sanitizers in refillable containers 1 point for each for cleaners and sanitizers in refillable containers	0 – 2 points		
37. Miscellaneous cleaning/sanitizing measure 1 - 2 points for any innovative cleaning/sanitizing practice 2 points for moving away from phosphorous	0 – 4 points		

Section V. Total _____

Comments: If you have any notable green practices not mentioned.

Section N/A If N/A, please explain.

VI. Raw Materials

	Points	Yes	Date Implemented
38. Use local (sourced from Hawai'i) grain/malt/other materials. 1 point for every 10% local grain/malt and 1 point for every 20% sourced regionally	0 – 10 points		
39. Grain/malt/other materials are organic or supporting regenerative agriculture. 1 point for every 20%	0 – 5 points		
40. Use locally sourced hops/other materials (from Hawai'i) 1 - 24% = 1 point 25 - 49% = 2 points 50 - 74% = 3 points 75 - 100% = 4 points	0 – 4 points		
41. Brew special release beers to highlight local ingredients (1 point each) 1 point per special release that highlights local ingredients (annually)	0 – 4 points		
42. Miscellaneous raw materials efficiency/conservation measure(s) 1-2 points for each innovative practice. Please explain:	0 – 4 points		

Section VI. Total

(Max 27 points)

Comments: If you have any notable green practices not mentioned.

Section N/A If N/A, please explain.

VII. Packaging Format and Materials

	Points	Yes	Date Implemented
43. Percentage of beer sold on-premises: as draft or in refillable kegs 1 point for every 10%	0 – 10 points		
44. On-premises beer served straight from brite tank(s) 1 point for every 25%	0 – 4 points		
45. Percentage of distribution beer sold in refillable kegs	0 – 4 points		
46. Percentage of distribution beer sold locally (from Hawai'i) 1 point for every 25%	0 – 4 points		
47. Use pre-printed cans instead of shrink-wrap or vinyl labels 1 point for less than 50% 2 points for more than 50%	0 – 2 points		
48. Use a centrifuge to increase wort yield 3 points if using a centrifuge	0 or 3 points		
49. Install a system to reduce beer waste (e.g. BarTrack) 3 points if using a system to track beer loss	0 or 3 points		
50. Retail to-go beer available in refillable bottle/growler format 2 points if to-go beer available in refillable bottles/growlers	0 or 2 points		
51. Can carriers: biodegradable, reuse take-back program, recycle take-back program 1 point for recycling 2 points for reusing or biodegradable	0 – 2 points		
52. Miscellaneous packaging and materials measure 1 point for any innovative measure (e.g. Green Team meeting monthly)	0 – 2 points		

Section VII. Total

(Max 36 points)

Comments: If you have any notable green practices not mentioned.

VIII. Environmental Culture

	Points	Yes	Date Implemented
53. Sustainability credentials such as B-Corp, 1% FTP, employee-owned, etc. 4 points for any of these	0 – 4 points		
54. Participation in Green Brewery Program and/or Benchmarking 2 points for participation 2 points for benchmarking	0 – 4 points		
55. Use sustainable suppliers: Safer Choice cleaners, FSI certified paper products, other. 1 point for each	0 – 2 points		
56. Partnership/collaboration with environmental/conservation group 1 point for each formal collaboration	0 – 2 points		
57. Policy, education/training, communication of measures with staff 1 point for practicing it 2 points if it's a formal policy or you engage employees in goal setting	0 – 2 points		
58. Efforts to reduce miles driven by trying to attract bikers, incentivize carpooling for employees 1 point for each - attracting bikers, incentivizing employees to carpool	0 – 2 points		
59. Promote verifiable sustainability efforts on website or social media (e.g., mission statement) 1 point for each - mission statement, social media posts to educate public	0 – 2 points		
60. Miscellaneous sustainability focused actions/measures 1 point for any innovative sustainability measure (e.g., educating customers about sustainable living, encouraging reuse and recycling)	0 – 2 points		

Section VIII. Total _____

(Max 20 points)

Comments: If you have any notable green practices not mentioned.

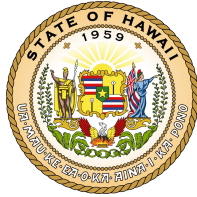
Section N/A **If N/A, please explain.**

Total..... _____

Do you have any other measures to add, questions or comments?



**HAWAI'I
STATE
ENERGY
OFFICE**



I ACKNOWLEDGE THAT:

1. OUR EVENT COMPLIES WITH ALL FEDERAL, STATE AND CITY PERMITS AND LAWS.
2. ALL THE MEASURES CHECK MARKED ON THIS CHECKLIST ARE IMPLEMENTED BY OUR EVENT.
3. ALL THE INFORMATION CONTAINED HEREIN AND INFORMATION ATTACHED TO THIS APPLICATION IS TRUE AND CORRECT.
4. ANY QUESTIONS REGARDING THE ABOVE PROVISIONS OR CHECKLIST MAY BE DIRECTED TO:
dbedt.hgbp@hawaii.gov.

NAME OF PROPERTY REPRESENTATIVE

PROPERTY NAME

PROPERTY ADDRESS

CONTACT'S PHONE/FAX

CONTACT'S EMAIL

POSITION OF PROPERTY REPRESENTATIVE

SIGNATURE OF PROPERTY REPRESENTATIVE

DATE



**HAWAII
GREEN BUSINESS
PROGRAM**

The HGBP logo may only be used by recognized businesses and by the State of Hawai'i.