



GREEN RESTAURANT ASSOCIATION

Greening Restaurants Since 1990

Dear ,

Congratulations! Dining Commons/Pioneer Kitchen at CSU East Bay is now a Level 1 Certified Green Restaurant®. You have met the Green Restaurant Association's certification requirements, and you and your team can be proud of operating this facility in a more environmentally sustainable manner.

The following report lists:

- All the Environmental steps you have implemented
- GreenPoints™ earned for each environmental steps

This report is a great educational tool for your team.

Our communications team will be sending you the certification marketing tools, so that you can begin to communicate your Certified Green Restaurant® status. Look out for that email.

Again, congratulations on your achievement. The GRA team is excited to continue our partnership with you in the years to come.

Sincerely,

Michael Oshman
Green Restaurant Association
CEO and Founder

www.dinegreen.com



Congratulations!

**Dining Commons/Pioneer Kitchen at CSU East Bay
is a Level 1 Certified Green Restaurant®**

Dining Commons/Pioneer Kitchen at CSU East Bay GreenPoints™ Summary	
Environmental Category	GreenPoints™
Energy	38.01
Water	8.50
Waste	64.50
Reusables & Disposables	44.50
Chemicals & Pollution	1.25
Food	38.50
Building & Furnishing	0.00
Education & Transparency	0.00
GreenPoints™ Total	195.26
Environmental Steps Total	37

You can be proud to be working at a Level 1 Certified Green Restaurant®. Dining Commons/Pioneer Kitchen at CSU East Bay has implemented 37 environmental steps and achieved 195.26 GreenPoints™. It has met the certification requirements, uses a Comprehensive Recycling system, and has no polystyrene foam (aka Styrofoam™).

Sincerely,

Michael Oshman
Green Restaurant Association
CEO and Founder

Dining Commons/Pioneer Kitchen at CSU East Bay's Environmental Initiatives:

Below, you will find a chart with steps and GreenPoints™ accomplished in each category and in total.

Energy

Steps	Points	Details
Energy Star qualified convection oven	1.00	Blodgett BDO-100G-ES - 2 of 2
Energy Star qualified dishwasher	4.75	CMA Dishmachines EST-66L - 1 of 1
High efficiency pre-rinse spray valves	7.00	T&S Brass B-0108 - 3 of 3
Induction cooktops	2.58	8 of 24
Insulated pipes	2.00	
Lighting timers - dining room	2.25	1 of 1
Lighting timers - office	2.25	1 of 1
Lighting timers - restrooms	2.25	4 of 4
Lighting timers - storage	2.25	1 of 1
Tankless water heater	10.25	Nortiz NCC199CW (GQ-C3260WZ-FF US) - 3 of 3
Wall mounted exhaust hood	1.43	4 of 7
Total: Energy	38.01	

Water

Steps	Points	Details
Energy Star qualified dishwasher	5.50	CMA Dishmachines EST-66L - 1 of 1
High efficiency pre-rinse spray valves	3.00	T&S Brass B-0108 - 3 of 3
Total: Water	8.50	

Waste

Steps	Points	Details
All non-water beverages served in a reusable cup	5.00	
All water served in a reusable cup	3.50	

BOH composting	17.50	Waste Management
Bottle filling station (must be connected to a water line, no disposable cups offered next to the machine)	2.25	
Bulk packaging for ≥ 80% of in-house condiments, pepper, salt, etc.	1.00	
Bulk packaging for 100% of milks & creamers for in-house coffee station	1.00	
Disposable napkins are only available in one-at-a-time dispensers	1.00	
Disposable straw free (disposable straws permitted upon request for people with disabilities)	3.00	
FOH composting	7.50	Waste Management
On-site vegetable oil filtration and reuse	1.75	RCI Restaurant Technologies
Paper & cardboard recycling	10.00	Greif
Plastic, glass & aluminum recycling	10.00	Greif
Waste bin signage	1.00	
Total: Waste	64.50	

Reusables & Disposables

Steps	Points	Details
100% reusables used for staff meals	3.50	
Containers to-go program	15.00	Deposit program
Reusable bowls	5.50	
Reusable cutlery	4.00	
Reusable glasses	5.50	
Reusable mugs	5.50	
Reusable plates	5.50	
Total: Reusables & Disposables	44.50	

Chemicals & Pollution

Steps	Points	Details
All outdoor lights > 50W must be covered or directional fixtures so light is not directly emitted into the night sky	0.75	
Building located ¼ mile from bus line	0.50	East Loop Rd & CSU East Bay Recreation & Wellness
Total: Chemicals & Pollution	1.25	

Food

Steps	Points	Details
Percent of entrees that are vegan	19.00	19% of main dishes
Percent of entrees that are vegetarian	19.50	26% of main dishes
Total: Food	38.50	