



FOO ASIAN STREET FOOD

Completed Actions: 20

Verified: April 24th, 2017

Verified By: Elizabeth Maze,
Program Lead



BUILDING & OPERATIONS

- All non-emergency lights are turned off at closing
- All thermostats set lower when space is typically unoccupied (manual or automated)
- Motion sensors installed in less busy areas and/or "Lights Off" signage posted at light switches
- ≥ 75% of office equipment such as printers, computers, laptops and photocopiers are ENERGY STAR® Certified
- Boiler system is ENERGY STAR® Certified or is listed under FortisBC's Efficient Boiler program
- High efficiency hot water tank or on-demand water heating system installed

WASTE

- Specials are listed on menu boards (chalk or white boards, screens, etc.) rather than printing daily specials
- Straws only provided on request OR compostable straws used in place of plastic straws
- All food waste and soiled paper are composted
- Fat, oil, and grease is collected for use as bio-fuel

WATER

- All toilets are ≤ 6.0 LpF, urinals are ≤ 1.9 LpF
- All refrigeration units are air-cooled

TRANSPORTATION

- Bicycle parking provided for staff and customers
- ≥ 50% of staff commute to work by bike, transit, carpooling or walking

PURCHASING & PRODUCTS

- ≥ 80% of seafood purchased is Ocean Wise™ Certified
- At least three main ingredients are grown on Vancouver Island
- Purchases ≥ 20% of all beverages (alc. & non-alc.) produced in BC
- Business does not distribute single-use plastic bags to customers

SOCIAL

- ≥ 50% employees volunteer in a community event or charitable activity (at least one day per year)
- Annual donations made to local environmental or community-related charities of ≥ \$50 per full-time employee