

THE POINTE RESTAURANT

Completed Actions: 38

Verified: April 9, 2018

Verified By: Jen Fraser

VIGBC Verifier



BUILDING & OPERATIONS

- All exit signs are LED and open/closed signs are either LED or non-energy using
- All hot water tanks and pipes are insulated
- ≥ 75% of bulb lighting is LED and 100% of tube lighting is T5/T8 fluorescent or LED
- Motion sensors installed in less busy areas and/or "Lights Off" signage posted at light switches
- ≥ 75% of sink stations have hand towels or *efficient hand dryers* in place of conventional dryers or paper towel
- ≥ 75% of dishwashing appliances are high-efficiency (listed on FortisBC or BCHydro suggested appliances)
- Patio heaters are infrared or electric models OR blankets are provided as an alternative to outside heaters
- Windows are double paned or draft-proofed and entrances and exits have been draft-sealed
- All cooling equipment is well-insulated and doors are kept tightly closed
- 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
- All printers set to double-sided and/or both sides of paper is used before being recycled
- Paper, compostable or reusable straws used in place of plastic straws
- All food waste and soiled paper are composted
- At least one other harder-to-recycle item is being recycled (e.g. Styrofoam™, foil-lined bags, light bulbs, batteries, electronics, appliances)
- Fat, oil, and grease is collected for use as bio-fuel

WATER

- Bottled (still) water is not purchased
- All faucets employ ≤ 6.0 LpM aerators
- Low-flow spray nozzles (≤ 6.0 LpM) installed in dishwashing area
- All toilets are ≤ 6.0 LpF, urinals are ≤ 1.9 LpF

TRANSPORTATION

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

PURCHASING & PRODUCTS

- At least three major paper products have ≥ 50% post-consumer recycled content
- ≥ 75% of cleaning products are *eco-friendly*
- Use hydrogen peroxide bleach as an alternative to chlorine bleach
- Take-away items purchased are 100% compostable
- ≥ 3 main ingredients are *organically grown*
- ≥ 30% of menu is low-carbon protein options
- ≥ 80% of seafood purchased is *Ocean Wise™* Certified
- ≥ 3 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

RESTAURANT CHECKLIST

SOCIAL

- Annual donations made to local environmental or community-related charities of \geq \$50 per full-time employee
- Environmental sustainability is incorporated into the hiring process, employee orientations, and training programs
- Environmental values and actions are posted publicly (either online or on premises)
- Employee Health and Wellness Program in place
- Employee traditional benefits package in place that contains one or more benefits (health/dental insurance, RRSP plan, short-term disability coverage, etc.)

ADDITIONAL ACTION

- Additional action- works closely with Surfrider Pacific Rim