

ZAMBRI'S

Completed Actions: Gold, 37 points

Verified on: November 25th, 2021

Verified by: Jarret Klim



BUILDING & OPERATIONS

- Windows are double paned or draft-proofed and entrances and exits have been draft-sealed
- Outdoor patios are unheated OR heated with electric fixtures
- All exit signs are LED and open/closed signs are either LED or non-energy using
- All thermostats set to 16°C 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 bulb lighting is LED and 100% of tube lighting is T5/T8 fluorescent or LED
- ≥ 75% of dishwashing appliances are ENERGY STAR® Certified
- High efficiency hot water tank or on-demand water heating system installed
- Building generates solar, wind, geothermal, micro hydro power and/or solar hot water
- Renovations and/or upgrades use ≥ 10% recycled, repurposed or used materials

WASTE

- Reusable dishware and cutlery provided for customers and staff when dining onsite
- Specials are listed on menu boards (chalk or white boards, screens, etc.) rather than printing daily/weekly specials
- Straws provided only on request; must be paper or reusable
- Fat, oil, and grease is collected for use as bio-fuel
- All food waste and soiled paper are composted AND electronics, batteries and lightbulbs are recycled
- No single use plastics used for portioning or covering deli tray inserts
- ≥ 1 other hard-to-recycle item is being recycled (e.g. foil-lined bags, appliances, batteries, etc.)

WATER

- Bottled (still) water is not purchased
- All toilets and urinals are ≤ 6.0 LpM
- Low-flow spray nozzles installed in dishwashing area are ≤ 6.0 LpM
- All refrigeration units are air cooled

TRANSPORTATION

- Designated bicycle parking provided for staff and customers
- ≥50% of staff commute to work by bike, transit, carpooling, EV or walking
- Deliveries/courier services from ≥ 1 supplier have been reduced by ≥ 50% in the last 12 months OR ≥ 50% of local couriating/deliveries made by low or zero emission transport

PURCHASING & PRODUCT

- Restaurant does not stock single-use plastic bags for staff or customers use
- For take-out items, fiber-based containers and paper wraps are used when possible, no Styrofoam containers are used
- ≥ 3 main ingredients are organically grown
- ≥ 5 main ingredients are grown on Vancouver Island
- ≥ 80% of seafood purchased is Ocean Wise™ Certified OR no seafood is served

CLIMATE ACTION

- Emissions are measured and reduction plans and targets are set, all are communicated to staff and public
- All emissions are offset (including air travel) with verified carbon credits

SOCIAL

- Annual donations made to local environmental or community related charities and non-profits, at an amount of ≥ \$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 online and on the premises
- Employee Health and Wellness Program in place
- Employee traditional benefits package in place

ADDITIONAL

- Additional Action - carbon neutral since 2013