





BUILDING & OPERATIONS

1. Windows are double paned or draft-proofed and entrances and exits have been draft-sealed
2. Outdoor patios are unheated OR heated with electric fixtures
3. All exit signs are LED and open/closed signs are either LED or non-energy using
4. All thermostats set to 16°C when space is typically unoccupied (manual or automated)
5. Motion sensors installed in less busy areas and/or "Lights Off" signage posted at light switches
6. ≥ 75% of bulb lighting is LED and 100% of tube lighting is T5/T8 fluorescent or LED
7. ≥ 75% of sink stations in all public spaces have hand towels or efficient hand dryers in place of conventional dryers or paper towel
8. ≥ 75% of office equipment such as printers, computers, laptops and photocopiers are ENERGY STAR® Certified
9. ≥ 75% of cooking appliances are ENERGY STAR® Certified
10. ≥ 75% of refrigeration appliances are ENERGY STAR® Certified
11. All cooling equipment is well-insulated, and doors are kept tightly closed
12. ≥ 75% of dishwashing appliances are ENERGY STAR® Certified
13. **Renewable natural gas purchased to offset fossil fuel natural gas OR electrical burners used in place of natural gas**
14. High efficiency hot water tank or on-demand water heating system installed
15. All hot water pipes are insulated
16. Building generates solar, wind, geothermal, or solar hot water
17. Renovations or upgrades use ≥10% recycled, repurposed or used materials

WASTE

18. Reusable dishware and cutlery provided for customers and staff when dining onsite 
19. Reusable containers can be brought in and used by customers for take out and leftovers
20. Specials are listed on menu boards (chalk or white boards, screens, etc.) rather than printing daily/weekly specials
21. Straws provided on request only; must be paper or reusable 
22. Fat, oil and grease is collected for use as biofuel OR does not have a deep fryer
23. All food waste and soiled paper are composted AND electronics, batteries and lightbulbs are recycled
24. No single-use plastics used for portioning or covering deli tray inserts
25. Efforts made to reduce soft plastics AND all soft plastics (shrink wrap, plastic bags etc.) are recycled 
26. ≥ 1 other hard-to-recycle item is being recycled (e.g. foil-lined bags, appliances, batteries, etc.)
27. Conducted a waste audit in the past 12 months




WATER

28. Bottled (still) water is not purchased 
29. All faucets employ ≤ 6.0 LpM aerators
30. All toilets and urinals are ≤ 6.0 LpF
31. Low-flow spray nozzles installed in dishwashing area are ≤ 6.0 LpM
32. All refrigeration units are air cooled
33. Water catchment/reuse or greywater recycling system in place

TRANSPORTATION

34. Designated bicycle parking provided for staff and customers
35. ≥ 50% of staff commute to work by bike, transit, carpooling, EV or walking
36. Deliveries/courier services from ≥ 1 supplier have been reduced by ≥ 50% in the last 12 months OR ≥ 50% of local couriering/deliveries made by low or zero emission transport
37. ≥ 50% of company-owned vehicles are low or zero-emission models (e.g. bicycle, EV, hybrid, smart car) OR company uses a car share service (Evo, Modo, etc.)

PURCHASING & PRODUCTS

38. ≥ 3 major paper products have ≥ 50% post-consumer recycled content or 100% recycled content
39. ≥ 75% of cleaning products are eco-friendly (including cleaning products used by commercial cleaners)
40. Use hydrogen peroxide as an alternative to chlorine bleach
41. Restaurant does not stock single-use plastic bags for staff or customers use 
42. For take-out items, fiber-based containers and paper wraps are used when possible, no Styrofoam containers are used 
43. ≥ 3 main ingredients are organically grown
44. ≥ 5 ingredients are grown on Vancouver Island
45. ≥ 50% of menu is low-carbon protein options
46. ≥ 80% of seafood purchased is Ocean Wise™ Certified OR no seafood is served 
47. Purchases ≥ 30% of all beverages (alc. & non-alc.) produced in BC

CLIMATE ACTION

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

SOCIAL

50. ≥ 50% of employees volunteer in a community event or charitable activity on company time (≥ 1 day per year)
51. Annual donations made to local environmental or community-related charities and non-profits, at an amount of ≥ \$50 per full-time employee
52. Environmental sustainability is incorporated into the hiring process, employee orientations and training programs

RESTAURANT CHECKLIST

- 53. Company is committed to taking meaningful action towards Truth & Reconciliation with Indigenous Peoples OR is Indigenous owned
- 54. Environmental values and actions are posted publicly online and on the premises
- 55. Employee Health and Wellness Program in place
- 56. Employee traditional benefits package in place

ADDITIONAL ACTION

- 57. Additional action- based on comparability to the actions listed above

LED = Light Emitting Diode, high-efficiency lighting


T5/T8 = High-efficiency models of fluorescent or LED lighting

EV = Electric Vehicle

lpm = Litres per Minute

lPF = Litres per Flush

(Bold text) = (Point requires documentation)

 = "Ocean Friendly Business" points for plastic reduction. 18, 21, 25, 28, 41, 42 and 46 MUST be completed to become certified as an Ocean Friendly Business by Surfrider Vancouver Island

PROGRAM ELIGIBILITY

Eligible businesses must:

1. Have a maximum of 100 full-time equivalent employees
2. Be a registered not-for-profit, charity or business. If you are a franchise, brand, division or subsidiary, the local restaurant manager must submit the application
3. Be located on Vancouver Island. If your organization has multiple locations, each would have to undergo the certification process individually

Reasons for ineligibility may include:

1. If a business operates in any of the following industries: weapons, gas/oil/coal, or manufacturing of pesticides, synthetic fertilizers or plastics
2. If your business is known to have a poor record in any of the following areas: product integrity, worker/labour abuse, environmental responsibility
3. Home based business without significant separate business operations (mixed used facility with residential)

RESOURCES

For more information on rebates and incentive programs and how you can make your business more sustainable while improving your brand appeal, retaining staff, and reducing operating costs visit:

www.vigbc.ca

REQUIRED DOCUMENTATION

- 13. Proof of purchase for renewable natural gas
- 47. Provide documentation of publicly available emissions measurement, reduction plan, and actions
- 48. Provide receipts for purchase of verified carbon credits
- 51. Provide relevant materials from employee manual

Additional Action we understand every business is different. You are welcome to describe an additional action your business has

taken to reduce its environmental impact and/or positively impact its community. Your VIGBC Verifier may be able to award credit for one action, depending on its comparability to the actions listed in the VIGBC checklist.

DEFINITIONS

Certified Organic products are food and fibres that are certified to be grown and processed without using synthetic fertilizers or pesticides. Products that claim to be organic must be certified by a certification body that has been accredited by the Canadian Food Inspection Agency (CFIA).

Eco-friendly Cleaners cause less harm to human health and the environment when compared to other competing products and services. Look for products that are biodegradable, pH balanced, EcoLogo™ Certified, Green Seal™ Certified, etc.

EcoLogo™ is an environmental standard and certification for products and services based in North America. EcoLogo™ provides assurance that products and services bearing meet stringent environmental standards and are verified by a third-party auditor.

ENERGY STAR® is an international symbol that identifies products as the top efficiency performer in their category. ENERGY STAR® is a government/industry partnership that makes it easy for businesses and consumers to save money and protect the environment.

Green Seal™ is an independent non-profit organization dedicated to safeguarding the environment by promoting the manufacture, purchase, and use of environmentally responsible products and services. Green Seal™ ensures that products meet rigorous, science-based standards for human health and the environment.

Health and Wellness Programs recognize the importance of protecting and promoting employee health and wellness. Examples include point programs, yoga/meditation classes, physical activities, corporate lunch and learns, and wellness challenges.

High Efficiency Hand Dryers use less energy than conventional dryers. VIGBC will consider Green Seal™ Certified, ENERGY STAR® Certified or equivalent as a high efficiency hand dryer.

High Efficiency Hot Water Tank are those that perform ≥ 90% efficiency. VIGBC has a list of eligible high efficiency hot water tanks as provided by FortisBC.

Low-Carbon Proteins have less than ~3 kg CO₂e emissions associated with production of 1kg. These include poultry, seafood, legumes and insects. For red meat 90% of the emissions associated with raising and processing, while only 10% is attributed to transportation.

Low Emission Vehicle is a vehicle that has an average (city/highway) fuel efficiency rating of 35 miles per gallon (15 km per litre) or more.

Ocean Wise™ products recognize sustainable seafood sources. Sustainable seafood is defined by Ocean Wise™ as species that are caught or farmed in a way that ensures the long-term health and stability of that species and the greater marine ecosystem.

Office Equipment includes computers and laptops, printers, multi-functional devices, and televisions.

Renewable Energy Credits recognized energy companies that utilize environmentally friendly electricity generation (solar, wind, or bioenergy). Businesses can purchase these credits to reduce their environmental footprint and support green energy generation.

Verified Carbon Credits result from projects that have been verified for



17



28



39

www.vigbc.ca | Lead by Example

RESTAURANT CHECKLIST

their role in reducing, avoiding or sequestering carbon dioxide emissions or equivalent emissions such as methane gas. All carbon offset projects must meet certain standards and criteria and receive verification from a recognized independent third party.



17



28



39