

Assessment Report for Florence Moore Dining Hall at Stanford University

Green Restaurant[®] 4.0

Dara,

Congratulations. Together, we have completed the Environmental Assessment. You have accomplished one of the most important steps in helping Florence Moore Dining Hall at Stanford University to improve its environmental practices and become a Certified Green Restaurant®.

This document contains:

- 1. Certification timeline
- 2. Status of Certification Requirements
- 3. Summary of Florence Moore Dining Hall at Stanford University's Points
- 4. Detailed Report on all of the points Florence Moore Dining Hall at Stanford University has accumulated to date as well as ideas for steps that will get you certified.

Next Steps:

Status of Certification Requirements	
Certification Requirement	Complete
Meets Total Certification Requirements	×

Summary of Florence Moore Dining Hall at Stanford University's Points	
	Points Earned
Water	19.50
Waste	54.00
Furnishings & Building Materials	0.00
Food	46.40
Energy	80.63
Pollution & Chemical Reduction	10.00
Disposables	11.38
TOTAL	221.91

Florence Moore Dining Hall at Stanford University's Environmental Initiatives: Below, you will find a chart with steps and points completed in each category as well as a list of suggested next steps.

Disposables	
Environmental Steps	Points
Florence Moore Dining Hall at Stanford University's Completed Steps:	
Bath Tissue - Georgia-Pacific 18280/01, 20% Post Consumer Waste	0.50
Biobased Cold Cups - Eco-Products EP-CC9S-GS, PLA (corn)	0.75
Biobased Cutlery - Eco-Products EP-S013, PLA (corn)	0.75
Dispenser Napkins - Georgia-Pacific 32015, 100% Recycled, 50% Post Consumer Waste, Processed Chlorine Free	1.75
Roll Towels - Georgia-Pacific 26301, 100% Recycled, 50% Post Consumer Waste, Processed Chlorine Free - 1 of 2 paper towels	0.88
Biobased Plates - Eco-Products EP-P005, Bagasse (sugarcane)	0.75
Reusables - Cafeteria - Mugs, glasses, cutlery, and plates	6.00
Total Completed Points: Disposables	11.38

Energy	
Environmental Steps	Points
Florence Moore Dining Hall at Stanford University's Completed Steps:	
0.5gpm Faucet Aerator - Handwashing Sinks - Kitchen sinks only	1.50
1.5gpm Faucet Aerator - Handwashing Sinks - Restroom sinks only - Delta 523LF-HDF	0.50
Energy Star Computer - Dell Optiplex 9020	0.75
Energy Star Qualified Copier, Fax, Scanner, and Printer - HP LaserJet Pro 500 M570dn	1.50
Energy Star Dishwasher - Hobart CL64e	7.50
Energy Star Fryer - Frymaster FPGL330CA	11.25
High Efficiency Hand Dryer - Dyson Airblade	7.50
Hood with Variable Volume Control - Gaylord Demand Control Ventilation Command Center	3.50
Hood with Wall Mounted Exhaust Canopy	2.50
CEE Tier 1 / Energy Star Ice Machine - Hoshizaki KM-2500SRH3	10.00
LED Lighting - 64% of all lighting	11.52
Occupancy Sensors - Storage Area	2.25
Energy Star Solid Door Reach-In Refrigerator - Traulsen RRI132LUT-FHS	6.00
< 1gpm Pre-rinse Spray Valve - Kwik Clean 3	6.75
T5 Lamps - 26% of all lighting	1.11
T8 Lamps - 10% of all lighting	0.25
Energy Star Television - Samsung ME55C	3.00

Total Completed Points: Energy	80.63
Suggestions to help achieve Certification:	
Annual Maintenance Program - Stanford Maintenance noted on assessment - Please provide detailed work orders of maintenance performed	4.50
Energy Management System, Water Heater - Noted on assessment - Please provide screenshot of system	3.00
Energy Management System, HVAC - Noted on assessment - Please provide screenshot of system	3.00
Heat Recovery System, HVAC - Noted on assessment - Please provide invoice or letter from installer detailing system	3.75
Heat Recovery System, Water Heater - Noted on assessment - Please provide invoice or letter from installer detailing system	9.00
Insulated Boiler and Pipes - Noted on assessment - Please provide work order or photo of pipes and tank	7.50
No Air Conditioning	10.50
Stacked Parking - Noted on assessment - Please provide photo of parking structure	3.75
Total Suggested Points: Energy	45.00

Food	
Environmental Steps	Points
Florence Moore Dining Hall at Stanford University's Completed Steps:	
Local Food, 100 miles or less - 11.56% of total monthly food purchases	4.62
> 30% of Main Dishes are Vegetarian	5.00
Regional Food, 300 miles or less - 2.12% of total monthly food purchases	0.42
Certified Organic Items - 4.55% of total monthly food purchases	1.82
Natural Meat, Free Range / Cage Free - 3.62% of total monthly food purchases	0.18
Natural Meat, No Hormones or Antibiotics - 3.62% of total monthly food purchases	0.18
Sustainable Seafood - 2.3% of total monthly food purchases	0.92
Vegan Purchases - 53.06% of total monthly food purchases	23.88
Vegetarian Purchases - 31.27% of total monthly food purchases	9.38
Total Completed Points: Food	46.40
Suggestions to help achieve Certification:	
On-site Food Production	1.00
Total Suggested Points: Food	1.00

Furnishings & Building Materials	
Environmental Steps	Points
Suggestions to help achieve Certification:	
Reused Chairs - Reused chairs from renovation noted on assessment - Please provide a signed statement on letterhead with a total count of all chairs	10.00
Reused Tables - Reused tables from renovation noted on assessment - Please provide a signed statement on letterhead with a total count of all tables	10.00
Total Suggested Points: Furnishings & Building Materials	20.00

nvironmental Steps	Points
rence Moore Dining Hall at Stanford University's Completed Steps:	
Covered Outdoor Lights (>50W)	0.75
Alternative Fuel Refueling Station - 240V charging via SAE J1772 connector and charging via standard 120V outlets	4.00
Building Located 1/4 Mile from Bus Line - Olmsted Rd @ Hulme Ct North	0.50
Directional Lighting (Parking Lots)	0.75
Incentive for Employee Carpools - Preferred parking and reduced parking permit fee	0.50
No Idling Policy and Signage	0.50
Offer 50% or more Subsidy for employee public transportation	0.50
Preferred Parking for Alternative Fuel or Hybrid Vehicles	0.50
Warewashing Products - Reduced Packaging - Ecolab Apex Power and Flatware Presoak - 2 of 3 warewashing products	2.00
otal Completed Points: Pollution & Chemical Reduction	10.00
ggestions to help achieve Certification:	
Zero VOC Paints and Coatings - Noted on assessment - Please provide invoices and a narrative of where the paint was used	1.25
Low VOC (GS-11 or GS-43) Paints and Coatings - Noted on assessment - Please provide invoices and a narrative of where the paint was used	1.00
Sustainable Uniforms - Hats noted on assessment - Please provide invoice or photo clearly showing product information on product tag	1.50
Warewashing Products - Reduced Packaging - Ecolab Apex Rinse Aid noted on	1.00
assessment - Please provide invoice or photo clearly showing manufacturer name and product number	

Waste	
Environmental Steps	Points
Florence Moore Dining Hall at Stanford University's Completed Steps:	
100% Reusables for Staff Meals	3.50
Composting: Pre Consumer Waste - Peninsula Sanitary Services, Inc.	17.50
Double Sided Printer - HP LaserJet Pro 500 M570dn	1.00
No Bottled Water Served On-Site - Chrysalli water dispenser	3.50
No Individual Condiments for In-House	1.00
Electronic, Paperless Submission GR4.0 Assessment materials	3.00
Recycle Ink Cartridges - Office Max	0.25
Recycling: Cardboard - Peninsula Sanitary Services, Inc.	8.00
Recycling: Comingled (Plastics, Glass, Aluminum) - Peninsula Sanitary Services, Inc.	10.00
Recycling: Electronics - Video Only (television recycling)	0.50
Recycling: Grease to Biodiesel or Energy - SF GreaseCycle	2.50
Recycling: Paper - Peninsula Sanitary Services, Inc.	2.00
Staple-less Staplers - Kokuyo Harinacs Japanese Staple-less Stapler	0.25
Reusable Trays	1.00
Total Completed Points: Waste	54.00
Suggestions to help achieve Certification:	
Junk Mail Reduction - Noted on assessment - Please provide the name of the service you are using	0.25
Total Suggested Points: Waste	0.25

Water	
Environmental Steps	Points
Florence Moore Dining Hall at Stanford University's Completed Steps:	
< 1gpm Pre-rinse Spray Valves - Kwik Clean 3	6.50
Energy Star Dishwasher - Hobart CL64e	3.00
1.5gpm Faucet Aerators - Handwashing Sinks - Restroom sinks only - Delta 523LF-HDF	0.75
0.5gpm Faucet Aerators - Handwashing Sinks - Kitchen sinks only	1.50
CEE Tier 1 / Energy Star Ice Machine - Hoshizaki KM-2500SRH3	3.75
On-Demand Sink Disposal - Salvajor S419 with HydroLogic	1.00
1/8gpf Urinals - Zurn	3.00
Total Completed Points: Water	19.50

Suggestions to help achieve Certification:

Serve Water Upon Request and Signage - Noted on assessment - Please provide photos of signage	3.00
Total Suggested Points: Water	3.00