

EXHIBIT “B-1”

Green Cleaning and LEED Standards

Exhibit “B-1”, Part 1, Green Housekeeping Manual with MSDS List and Powered Inventory and Equipment Log

Exhibit “B-1”, Part 2, LEED Standards – Sustainable Food Service

Exhibit “B-1”, Part 3, LEED Standards – Calendar of Bon Appetit Educational Events

Exhibit “B-1”, Part 4, LEED Standards – Farm-to-Fork Vendor List

Exhibit “B-1”, Part 5, LEED Standards – SEI Survey Dining Answers

Exhibit “B-1”, Part 6, LEED Standards – Compostable/Recyclables/Landfill Items

Attached.

Bon Appétit Sustainable Food Service

Bon Appétit was the first food service company to address the issues related to where our food comes from and how it is grown. We are still the largest restaurant company with such a high level of commitment to socially responsible practices. Bon Appétit is unique in that all of our promises apply to all cafés, not just specific "green" locations. This means that the impact of our programs has been far reaching and meaningful. Our programs have been recognized both inside and outside the food service world as being groundbreaking.

Some of our practices and initiatives include:

- Farm to Fork
 - A groundbreaking company-wide initiative to buy locally
- Responsible Disposables
 - Using innovation to reduce, reuse and recycle
- Seafood Watch
 - All of our seafood is purchased in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability
- rBGH in Dairy
 - We serve milk from cows not treated with artificial bovine growth hormones
- Antibiotic Reduction
 - Our turkey breast and chicken is raised without antibiotics as a routine feed additive and our hamburgers are made from natural beef
- Circle of Responsibility
 - Educating our guests about how their food choices impact the environment, community and personal well being
- Cage-Free Shell Eggs
 - Our shell eggs are Certified Humane and cage-free
- Eat Local Challenge
 - On this day/meal, everything used in the preparation of the food must come from within a 150-mile radius of the café, with the only exception of salt
- Low Carbon Diet / Low Carbon Diet Day
 - Reducing climate change through food choices *and* educating guests about food's impact on climate change
- Food Waste Reduction
 - Reducing greenhouse gas emissions from food waste
- Coalition of Immokalee Workers (CIW) Agreement
 - Establishing game-changing fair labor requirements for Florida tomato growers

Bon Appétit Kitchen Principles

- Menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices
- Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
- Hamburgers are made with fresh ground chuck from beef raised on vegetarian feed without antibiotics or hormones
- Other meats are raised without antibiotics as a first preference
- Milk is free of antibiotics and artificial Bovine Growth Hormone
- Shell eggs are produced cage-free and Certified Humane
- Vegetarian options are plentiful at every meal
- Healthy menu items are a mainstream offering throughout our cafés
- Salsas, pizza, marinara and other sauces are made from scratch
- Stocks are made from scratch
- Turkey and beef are roasted in-house daily for deli meat
- Tuna is dolphin-safe, packed in water
- Seafood should be purchased fresh when available locally. Salmon is wild caught. We support the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Olive and canola oils are used for everyday salad dressings, specialty oils for other purposes (i.e. walnut oil or chili oil)
- Trans fats are not used in our kitchens
- All salad dressings are made from scratch except nonfat and low-calorie dressings which may be purchased as necessary
- Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches
- MSG and peanut oil are never used in the preparation of our food
- Mashed potatoes are made from fresh potatoes
- Fresh squeezed lemon juice is used for cooking and sauces
- Cookies, muffins and breads (where possible) are baked fresh daily