



Green Business Certification Program

Application and Checklist for Restaurants & Grocers

Business Name: _____

Contact Name: _____ Phone: _____

Address: _____

Email: _____ Fax: _____

A green business is a smart business, and smart businesses run successful operations while protecting the environment which sustains our economy. By assuming a leadership and stewardship role, green businesses:

- Reduce solid waste disposal and promote recycling
- Become energy and water efficient
- Purchase products that are less harmful to human health and the environment
- Minimize pollution contributions to the Santa Monica Bay
- Help improve indoor air quality and reduce smog formation
- Educate their customers, employees and other businesses about green business practices.

In an effort to recognize and certify the outstanding green businesses in our community and promote their services, the City of Santa Monica, the Santa Monica Chamber of Commerce, Sustainable Works and the Santa Monica Convention and Visitors Bureau have teamed up to create the Green Business Certification Program. By participating in this program and becoming certified, your business will enjoy the unique benefits of this select group.



How to Get Started Certification Process

1. Print or download the appropriate Green Business Certification (GBC) Program checklist for your business. Then, simply review the program checklist to determine if this program is a good fit for your business.
2. If you decide you want to pursue certification, contact the Green Business Certification Program Coordinator, Sustainable Works, to register for the GBC Program: 310.458.8716 x2.
3. Schedule the required assessments by contacting a City expert in the following programs:
 - o Energy efficiency: 310.458.2238
 - o Water efficiency and urban runoff 310.458.8972 x1
4. Perform the self-guided waste assessment using the attached GBC Waste Assessment Form.
5. Read through the checklist options and check all boxes that apply. These can be existing or newly adopted measures implemented in order to meet the GBC program requirements.

Submit or email 2 copies of your completed checklist with payment to Sustainable Works:

Green Business Certification Program
1744 Pearl Street
Santa Monica, CA 90405
sustainableworks@smc.edu

Please make check payable to: Community Partners, F.B.O. Sustainable Works.

Please Note: Payment is non-refundable. If you do not pass on-site verification, you will be granted 90 days to complete corrective measures.

Charter member fee schedule below:

GREEN BUSINESS CERTIFICATION FEE SCHEDULE			
Type of Business	Capacity		
	Small	Medium	Large
Restaurant	<1,000 sq ft \$275.00	1,000 – 4,999 sq ft \$375.00	>5,000 sq ft \$500.00
Grocer	< 5,000 sq ft \$350.00	5,000-19,999 sq ft \$450.00	> 20,000 sq ft \$500.00

6. Sustainable Works will call to schedule on-site verification.
7. Congratulations! Assuming your on-site verification is a success, you are now ready to be certified and recognized for your green practices. You will receive a Santa Monica Certified Green Business window decal to market your achievement and an electronic version of the logo to use in promotional materials. Then you'll join a growing number of prominent green businesses in the community.

* GBC is valid for two years. If recertification is desired, payment is required for subsequent 2 year period.



Frequently Asked Questions

- **My business is not green. Where can I get assistance?**

Sustainable Works offers a FREE Business Greening Program for businesses in Santa Monica. This program is independent from the GBC, but can put your business on the path to becoming certified and receiving recognition for your efforts. To learn more visit their website at www.sustainableworks.org or contact the Business Greening Program at 310.458.8716 x2

- **Do I get credit for good things I'm already doing?**

Yes! In fact, your company may already qualify. Your business will get credit for existing green practices, as well as newly adopted ones implemented to meet the GBC program requirements.

- **Do I have to do everything on the checklist to become certified as a Green Business?**

No! Although you must complete the "Required Measures" in each category to receive certification, the additional "Optional Measures" in the checklist are intended to give businesses flexibility in their approach to becoming green. Many certified Green Businesses have taken their program to the next level using the additional measures as motivation and guidance.

- **Does it cost to become a Certified Green Business?**

Yes. A minimal fee is applied to cover costs to administer certification by Sustainable Works staff. See the fee schedule listed in the How to Get Started Section.

- **How long does my certification last?**

The Santa Monica Green Business Certification is valid for two years. If recertification is desired, payment is required for subsequent 2 year period.

- **What if I don't pass the required on-site verification?**

If the measures you selected in the checklist are not verified during the on-site visit, you will not obtain green business certification. However, you will be granted 90 days to complete the corrective measures to obtain certification. One additional verification visit will be scheduled at no charge.

- **Can a home business be certified?**

No. The Santa Monica Green Business Certification program does not currently certify home offices or residential based businesses.



Checklist for Restaurants & Grocers

General

Choose 3 New or Existing Measures:

- Designate time at staff meetings or other employee gatherings to cover existing and new environmental efforts.
- Track and post utility bills.
- Provide three ongoing incentives or training opportunities to encourage management and employee participation in the Green Business Certification Program. For example:
 - Performance appraisals, training programs, job descriptions, employee orientations
 - Staff meeting discussion or presentations
 - Employee reference materials
 - Company newsletters or bulletins
- Inform your customers regarding your businesses environmental efforts and what you are doing to meet the GBC standards in Santa Monica. For example:
 - Post examples of steps you have taken to become certified as a green business.
 - Offer customers green service or amenities options
 - Offer tours that highlight your green business successes
 - Post your GBC efforts and/or certification on your website
 - Upon completion hang the GBC decal in a visible location
- Upon completion of the Green Business Certification Program, encourage another business to participate in the Program and provide their contact information to Sustainable Works.

Name of Business: _____

Contact Name: _____

Phone Number: _____

Email Address: _____



Checklist for Restaurants & Grocers

Purchasing

Purchasing products made from recycled materials conserves resources and is essential for supporting markets for recycled materials. Close the loop!

Complete **REQUIRED** measure below:

Discontinue use of Styrofoam and non-recyclable plastic food service containers. For additional information, refer to the Santa Monica Non-Recyclable Plastic Disposable Food Service Container Ordinance.

Choose 5 new or existing recycled content products regularly stocked in your business:

- Office paper – minimum 30% post-consumer recycled content
- Letterhead and business cards
- Envelopes
- Post-it notes
- Paper towels
- Napkins
- Menus
- Toilet paper
- Refurbished or remanufactured furniture and equipment
- Construction materials when building or remodeling: paint, insulation, concrete, lumber/wood, flooring, tile, etc.
- Other: _____

Choose 5 New or Existing Measures:

- Purchase used equipment or contact CalMAX, (California Materials Exchange) or other materials exchange programs before purchasing equipment. www.ciwmb.ca.gov/CalMAX
- Inform main supplier's sales representatives that you prefer eco-friendly products—request them to start carrying products if they do not currently do so or switch to a supplier that does.
- Replace chlorine bleached white paper napkins and towels with one of the following alternatives:
 - Recycled content, non-chlorine bleached paper towels.
 - Reusable cloth towels & dispenser suitable for washrooms.
 - Use a linen service.
 - Energy efficient air dryers.
- Rotate menu items based on seasonal availability.
- If wood products are needed for remodeling or maintenance work, purchase sustainable wood products certified by the Forest Stewardship Council.
- Purchase produce at the local Farmers Market.
- Purchase supplies (toilet paper, hand soap, etc.) in bulk.
- Purchase condiments (sugar, salt, pepper, etc.) in bulk. Refill dispensers.
- Use biodegradable or compostable “to-go” food containers such as paper or biobased plastics.

Continued on next page...



Checklist for Restaurants & Grocers

Purchasing Cont.

- Purchase organic, shade-grown or fair-trade coffee.
- Incorporate organic foods as a regularly stocked item, menu option or daily specials.
- Eliminate endangered seafood and fish farmed in ways that harm the environment from your regularly stocked items, menu options or daily specials. Visit www.montereybayaquarium.org.
- Other: _____



Checklist for Restaurants & Grocers

Solid Waste

Complete all REQUIRED measure listed below:

- Perform a self-assessment of your waste using the Waste Assessment Form attached. Identify the types and percentages of waste that are currently being generated and recycled. Use the assessment information and checklist to create or improve on-site reuse and recycling programs.

Reduce: Choose 5 New or Existing Measures

- Design marketing materials that require no envelope.
- Reduce junk mail by removing your business' name from national databases at: www.stopjunkmail.org
- Eliminate duplicate mailings of subscriptions by contacting the subscriptions department to request that all but one be removed.
- Update your mailing list annually to avoid duplicate mailing or outdated information being sent to your customers.
- When faxing, stick fax label on first page instead of full-page cover letter.
- Reduce junk faxes by contacting number listed on bottom of fax and requesting permanent deletion of your number.
- Purchase or lease copiers and printers that have a duplexing function or retrofit existing printers with a duplexer where applicable.
- Make two-sided copying standard practice in your business (set printer to default to duplexing mode).
- Post staff memos and schedules instead of printing individual copies for each staff member.
- Use old newspaper or other environmentally friendly packaging materials or reuse packaging peanuts, boxes, and other materials received in your own incoming orders.
- Other: _____

Restaurant Dining Area

- Post daily specials on wipe or chalk boards instead of providing paper copies.
- Institute an "Only upon request policy" for all to go orders. Require staff to ask customers if they need napkins, bag, condiments, and/or utensils for "to-go" orders.
- Use linen service for uniforms, dishcloths, or napkins.
- Other: _____



Checklist for Restaurants & Grocers

Solid Waste Cont.

Reuse: Choose 5 New or Existing Measures

- Donate or exchange unwanted furniture, supplies, electronics, scrap materials, linens, etc. to schools, churches, hospitals, libraries, nonprofit organizations, museums, teacher resource organizations, etc.
- Enroll in waste exchange program where your waste can become another company's resource: <http://ladpw.org/EPD/lacomax/index.cfm>
<http://www.lashares.org/>
- Reuse envelopes and file folders.
- Keep a stack of previously used paper for scratch pads, fax machines and/or draft printing. Use the back sides for notes, drafts, internal memos, etc.
- Green your supply chain: request that suppliers package food in reusable and/or returnable containers/ boxes or use packaging that contains recycled material.
- Reuse packaging (bubble wrap, cardboard boxes, polystyrene peanuts) or donate to a local shipping company.

Dining and Kitchen Area:

- Encourage servers to use scrap office paper for order taking.
- Provide reusable dishware for staff use instead of disposable plates or coffee cups.
- Promote environmental incentives to customers, including discounts offered for bringing in your own mug or reusable shopping bag.
- Use reusable mesh or non-chlorine bleached coffee filters.
- Rinse and recycle or reuse containers, including all glass and plastic juice and spice containers. Make this a standard operating procedure and post signage to remind staff.
- Laminate food prep schedule/ regularly used documents & use erasable grease pencil to write.
- Other: _____

Recycle: Choose 3 New or Existing Measures.

Implement restaurant or grocery-wide recycling programs for:

- Office paper-mixed paper: copy, letterhead, color, glossy, newspaper, junk mail, telephone directories, paper board, magazines, and cardboard
- Cans, plastic, glass
- Green waste: use green waste bin or make composting part of the contract with your landscape service
- Recycle toner and inkjet cartridges
- Carpet – many of the leading carpet manufacturers will recycle your old carpet.
- Food waste: collect and compost your kitchen food waste
- Recycle fryer oil used in food preparation. Consider recruiting neighboring restaurants to participate so the quantity of oil is enough for the program, or donating to a bio-diesel program.
- Other: _____



Checklist for Restaurants & Grocers

Water Efficiency & Urban Runoff

Complete all measures listed in the following section. The measures listed in this section are required as part of Santa Monica's Urban Runoff Mitigation and No Water Waste ordinances. Check www.smepd.org or www.bewaterwise.com for more information and rebates!

Complete all REQUIRED measures listed below:

- Obtain an assessment of your facility's water use from the City of Santa Monica and provide you with specific suggestions to improve water efficiency. Review annually to identify additional opportunities to improve water savings. The City of Santa Monica provides free assessments for Santa Monica water customers; call 310.458.8972 x1.
- Understand your water bill and review it for indications of leaks or other problems.
- Regularly check for and repair leaks.
- Replace pre-1992 toilets which use 3 or more gallons per flush (gpf) with more efficient alternatives that use 1.6 gpf or less.
- Replace pre-1992 urinals with more efficient alternative such as 1.0 gpf or water free urinals.
- Clean all outdoor areas, with a broom and damp mop instead of a hose. This includes parking lots, sidewalks, alleys or patios. NEVER hose off outdoor hardscapes or use soap outside. For more alternatives, call the City's Water Protection Office at 310.458.8235.
- Do not hose off or wash cars, equipment, floor mats or other items where runoff water flows into the storm drain; if possible direct water to landscaped areas.
- Keep receiving areas and dumpsters clear of litter. Ensure tight fitting lids.
- Adjust sprinkler times according to seasons. Sprinkler irrigation runoff is prohibited. No watering between 10am and 4pm.
- Install standard faucet aerators or flow restrictors facility-wide. (2.5 gallons/minute is standard)

Equipment & Facilities

Choose 3 New or Existing Measures

Check www.smepd.org or www.bewaterwise.com for more information and rebates!

- Install water efficient pre-rinse spray nozzle in kitchen for dishes. (1.6 -2.2. gallons/minute)
Recommended model: Fisher 2949.
- Replace water-cooled equipment with energy efficient air-cooled alternative.
- Install an advanced pH conductivity controller on the cooling tower and set cycles of concentration at no less than 3 times.
- Post signs in restrooms encouraging water conservation.
- Install water efficient clothes washers.
- Provide an outdoor receptacle for cigarette butt disposal.
- Install high efficiency faucet aerators. (1.5 gallons/minute or less)
- Install high efficiency toilets (1.28 gpf or less)
- Other: _____



Checklist for Restaurants & Grocers

Water Efficiency & Urban Runoff Cont.

Complete all REQUIRED measures listed below:

- In restaurants and bars, serve water only upon request. This is a Santa Monica ordinance. The City will provide you FREE signage to educate your customers. Call 310.458.8972.
- Instruct landscapers and staff that hosing off hard surfaces wastes water, pollutes the Bay and is against Santa Monica City ordinance. Simply dry sweep the area or call 310.458.8235 for alternatives.

Employee Practices

Choose 3 New or Existing Measures

- Place "use water wisely" stickers near faucets. Educate staff on the need for water efficiency. These are available from the GBC Coordinator upon request.
- Educate staff regarding the hazards caused by urban run-off and how to prevent them. Post information from SM Baykeeper or Heal the Bay or have a Heal the Bay volunteer speaker present at staff meeting.
- Regularly clean litter and debris in front of your business. Attempt to minimize the amount of litter entering the storm drain.
- Other: _____

Green Notes

- *Only 1% of water on earth is drinkable.*
- *A faucet with a slow leak can waste more than 10 gallons of water a day! A single leaky toilet can waste as much as 100 gallons per day!*
- *Rebates for qualified water-efficient fixtures are available. Save a Buck (877) 728-2282 www.bewaterwise.com.*
- *If your business is located in Santa Monica, water-efficient Landscape Grants are available for a limited time. Grantees may receive as much as 50% of the projected costs up to \$20,000.*
- *Water conservation information available at www.smepd.org/saveabuck or by calling the City of Santa Monica Water Efficiency Office: (310) 458-8972.*



Checklist for Restaurants & Grocers

Landscape

If you do not have or do not manage your landscape, or if you have participated in the City of Santa Monica's landscape grant program and have renovated your entire landscape for water efficiency, you are exempt from these measures.

- Check box if exempt; if not:**

Complete REQUIRED measure listed below:

- Test irrigation system to ensure proper operation and watering schedule. Ensure all spray heads are functioning and not over spraying onto hardscape.

Choose 3 New or Existing Measures.

- In place of turf, install water efficient shrubs or ground cover.
- Remove hardscape and install permeable paving, such as porous concrete, decomposed granite, or pavers.
- Install drip irrigation.
- Install a smart irrigation controller that uses weather data to irrigate appropriately.
- Plant California-friendly and native plants.
- Annually apply mulch to all exposed landscape to increase moisture retention, reduce weeds, and prevent soil erosion.
- Redirect downspouts towards landscaped areas where possible.
- Install a cistern or Rain Barrel to catch rainwater.
- Install a gray water system. City permit required.
- Other: _____



Checklist for Restaurants & Grocers

Energy Efficiency

Complete all REQUIRED measures listed below:

- Obtain a free assessment of your facility's energy use from the City of Santa Monica Energy Efficiency Engineer: 310.458.2238. Review suggestions annually to identify additional opportunities to improve energy savings.
- Perform regular maintenance on your HVAC (heating, ventilation and air conditioning) system. If leasing your facility, ask the building owner or property manager to do the following:
 - Clean or change filters every 2-4 months.
 - Check entire system for coolant and air leaks, clogs and obstructions of air intake.
 - Provide a copy of HVAC service records or Property Management contract to the GBC coordinator during on-site verification visit.

Equipment and Facilities

Choose 5 New or Existing Measures

Check for rebates at www.sce.com or with you local energy provider for any energy conservation Rebates are available for many of the energy efficient measures listed below.

- Install occupancy (motion) sensors or timers in low traffic areas such as storage, bathrooms and offices.
- Use energy efficient light bulbs, such as compact fluorescent lights (CFL), which are suitable for offices, restrooms, stocks rooms, kitchens, etc.
- Upgrade existing fluorescent tube lighting with T-8 or T-5 lamps with electronic ballasts.
- Replace all exit signs with LED or high-efficiency alternatives.
- When replacing equipment and appliances ensure that they are Energy Star rated and/or equipped with energy saving features. www.energystar.gov
- Enroll in a green certificates program and support renewable energy facilities, which generate clean electricity via renewable resources.
- Insulate water heaters, storage tanks and hot water pipes.
- Perform regular maintenance on refrigerators to increase efficiency. Ask maintenance person to clean coils and replace seals or damaged strip curtains when necessary.
- Install plastic strip curtains on walk-in refrigerator entrances.
- Use a thermos or pump pot instead of electric burners to maintain hot liquids (coffee and/ or tea).
- Install solar panels. Contractor may facilitate available state and federal rebates. Visit www.smepd.org for Solar Santa Monica program information.
- Other: _____



Checklist for Restaurants & Grocers

Energy Efficiency Cont.

Heating, Ventilation & Air Conditioning (HVAC) Units

Choose 2 New or Existing Measures

- Use natural ventilation instead of mechanical air conditioning. Open windows at opposite ends of room to facilitate cross breezes.
- Install ceiling fans.
- Install programmable thermostat and set to 68 degrees in winter and 78 degrees in summer with a nighttime set back of 55 degrees.
- Replace leaky, inefficient or broken windows with double pane, low-E, energy-efficient windows.
- Apply window film to reduce solar heat gain.
- Shade sun-exposed windows and walls during the warm season: use awnings, sunscreens, shade trees or shrubbery.
- Use caulk and/or weather-stripping around windows and doors.
- Other: _____

Employee Practices

Choose 3 New or Existing Measures

- Implement a facility wide policy that encourages employees to turn off equipment and lights when not in use. Turn off hoods and exhaust fans when appliances are not in use.
- Place "turn off light" labels on appropriate switches facility wide.
- Clean light fixtures and diffusers regularly for optimal light output.
- Clean skylights annually in late spring to maximize incoming light.
- Use only natural lighting during daytime hours in front dining and other areas. Make this a standard procedure via signage and employee education.
- Use dishwasher only when full. Post signage to remind employees.
- Other: _____

Green Notes

- *A simple tune-up can increase the energy efficiency of your furnace by 5% . You can save up to 10% by insulating and tightenting up ventilation ducts.*
- *Ceiling fans use 98% less energy than central A/C units. Heating with natural gas instead of electricity can be 40-56% more cost-effective.*



Checklist for Restaurants & Grocers

Chemical Use & Pollution Prevention

Complete all REQUIRED measures listed in the following section:

- Store all chemical products in their original containers or properly labeled secondary containers with tight fitting lids. Chemical products should be stored in secure, controlled areas, away from ignition sources and food storage areas.
- Utilize the City's Household Hazardous Waste Drop-off facility at 2500 Michigan Ave. The following are some of the materials that are accepted at this drop off site. These materials should never be thrown in the trash or poured down a drain:
 - Batteries—rechargeable and alkaline
 - Paint
 - Grease and oil
 - Used toner and ink-jet cartridges
 - Cleaning and maintenance chemicals
 - Compact fluorescent lamps and fluorescent tubes
 - Electronics
 - Aerosol cans that are not completely empty of contents

Equipment and Facilities

Complete REQUIRED measure listed in the following section:

Stock one non-toxic, biodegradable cleaner for daily use. For example multipurpose cleaner, glass cleaner, etc.

Choose 5 New or Existing Measures

- Install filtered water tap at your sink for drinking water, instead of purchasing bottled water.
- Use recycled content or low VOC paint products available from local paint suppliers.
- Use low mercury fluorescent lamps - most lighting suppliers carry a line of low-mercury, energy efficient, long lasting lamps.
- When remodeling, use low-emitting/low-polluting building materials, carpets, furniture, and other materials to improve indoor air quality and reduce down time. Look for products certified by Green Guard or the Carpet and Rug Institute.
- Educate and inform cleaning staff of your eco-friendly preferences.
- Use less-toxic graffiti removers.
- Use products that are packaged in a refillable spray bottle rather than an aerosol can.
- Use less-toxic cleaning products that are safer for the user, guests and the environment. Consider Green Seal certified products available from most cleaning product suppliers. You may list up to THREE products, for a total of THREE credits or measures:

- _____
- _____
- _____

Continued next page...



Checklist for Restaurants & Grocers

Chemical Use & Pollution Prevention Cont.

- Use unbleached and/or chlorine free paper products (e.g., copy paper, paper towels, coffee filters, etc.).
- Use rechargeable batteries, instead of disposable alkalines.
- Have materials printed using soy or vegetable based ink.
- Other: _____

Integrated Pest Management

Complete **REQUIRED** measure listed in the following section:

Request that your pest control or landscape contractor reduce use of pesticides and/or use less-toxic pesticides. Get their commitment in writing. *GBC coordinator provides standard letter.*

Choose 2 New or Existing Measures

- Use less-toxic insecticides, such as soaps, horticultural oils, and micro organisms.
- Pick weeds by hand rather than using herbicides (weed killers), which can contaminate the Santa Monica Bay.
- Correct situations that attract and harbor pests, such as improperly stored foods, open trash bins, and dense foliage around your building.
- Use traps, containerized baits, gels and/or barriers for ants and cockroaches.
- Request pest control company or property manager apply pesticides on an "as-needed" basis instead of on a set schedule.
- When chemical pesticides are necessary, use those labeled "caution" rather than "warning" or "danger".
- Other: _____



Checklist for Restaurants & Grocers

Transportation

All businesses, regardless of the number of employees, are **REQUIRED** to complete 5 or more of the “Employee Practices and Facilities” measures listed below.

Businesses with more than 10 employees are required to submit for review a Worksite Transportation Plan or Emissions Reduction Plan. These plans are required as part of Santa Monica’s Transportation Management Ordinance (TMO). For more information, contact the Transportation Management Office at 310.458.8956.

REQUIRED Measures. Check the appropriate selection below:

- Employers with 9 or less employees: Exempt
- Employers with 10 to 49 employees: Submit your Worksite Transportation Plan
- Employers with 50 or more employees: Submit your Emissions Reduction Plan

Employee Practices and Facilities: Choose 5 New or Existing Measures

- Provide a secure location for staff to store bicycles or install a bike rack in or near facility.
- Provide ridesharing information on carpooling, vanpooling, bicycling, walking and public/mass transportation on a bulletin board. Distribute rideshare information monthly.
- Cover rideshare programs at new employee orientations.
- Provide Big Blue Bus and Metro maps and information.
- Encourage alternative modes of transportation via incentives. For example, bus pass or small bonus.
- Offer a parking cash-out program.
- Offer telecommuting opportunities and/or flexible schedules so workers can avoid heavy traffic.
- Incorporate a “How to get here via alternative transportation” page into your employee manual and provide information to employee upon hiring.
- Perform local errands on bike or foot.
- Shop at local businesses within close proximity.
- Maintain fleet to optimize miles per gallon, including adjusting tire pressure, filter, oil, etc.
- Use low emission, biodiesel or alternative fuel vehicles for business errands.
- Provide company commuter van.
- Provide shower facilities for employees who walk, jog, or bike to work. Consider contracting with a nearby health facility for the use of their showers.
- Provide preferential parking for alternative modes of transit such as carpools, electric, hybrid or biodiesel vehicles.
- Other: _____

Green Notes

- An improperly tuned car produces 10-15 times more pollution than a tuned one.
- Each person driving alone to work creates more than 2 tons of auto exhaust each year.

Solid Waste Assessment Form



Company: _____

Contact Name: _____ Contact Phone: _____

Waste Hauler: _____ Contact Phone: _____

Solid Waste Assessment Instructions

This process will help you identify and quantify the items in your company's waste stream.

1. If applicable, obtain your waste hauling invoice. If you lease your space and/ or share your dumpsters with other businesses, go to #2. Write down your trash bin/s size (measured in 'yards. '), number of bins, and how many times trash is picked up per week in spaces provided.
2. Perform two waste assessments:
 - Choose two different days to assess your company's trash and write in the dates.
 - **NOTE: Pick days/times where bin is more than half full (e.g., end of day before trash collection).** If your company does not have its own dumpster (e.g. you share with other businesses), write N/A and use trash bins around your office to obtain the following info.
 - Look in your trash. What items do you see?
 - Estimate, then write down percentages of the items listed that you see in the trash (e.g. if you do not see any glass items, write '0%').
 - If you have a lot of one particular item in your trash (e.g., 30% mixed paper) consider setting up recycling programs specific to these items.

Bin Size:	#Bins:	Assessment Day #1	Assessment Day #2	Recycling Program Available?
# Pick-ups per week:		Date:	Date:	*If you have more than 25% of any item below ask your Waste Hauler if recycling programs are available.
List % of the following items found in trash:		How full is trash bin? _____ %	How full is trash bin? _____ %	
Mixed paper				
Cardboard				
Cans				
Plastic				
Glass				
Compost vegetable/ fruit trimmings				
Other:				