



Congratulations!

**Eatery at Wallace Residence at University of Idaho
is a Level 1 Certified Green Restaurant®**

Eatery at Wallace Residence at University of Idaho GreenPoints™ Summary	
Environmental Category	GreenPoints™
Energy	19.54
Water	2.25
Waste	68.00
Reusables & Disposables	85.50
Chemicals & Pollution	6.20
Food	34.50
Building & Furnishing	0.00
Education & Transparency	0.00
GreenPoints™ Total	215.99
Environmental Steps Total	38

You can be proud to be working at a Level 1 Certified Green Restaurant®. Eatery at Wallace Residence at University of Idaho has implemented 38 environmental steps and achieved 215.99 GreenPoints™. It has met the certification requirements, uses a Comprehensive Recycling system, and has no polystyrene foam (aka Styrofoam™).

Sincerely,

Michael Oshman
Green Restaurant Association
CEO and Founder

Eatery at Wallace Residence at University of Idaho's Environmental Initiatives:

Below, you will find a chart with steps and GreenPoints™ accomplished in each category and in total.

Energy

Steps	Points	Details
Barrier between outside air and main entrance (air curtain, double doors, indoor curtain, outdoor structure, etc.)	1.50	Double doors
Cooking equipment, HVAC, refrigeration (including new gaskets)	7.04	Cooking equipment and refrigeration - University of Idaho Maintenance
Cool roof system that reflects solar light back into the atmosphere	3.75	White roof
High efficiency pre-rinse spray valves	3.50	T&S Brass B-0107 - 2 of 4
High efficiency pre-rinse spray valves	1.25	Krowne 21-129L - 2 of 4
Wall mounted exhaust hood	2.50	2 of 2
Total: Energy	19.54	

Water

Steps	Points	Details
High efficiency pre-rinse spray valves	1.50	T&S Brass B-0107 - 2 of 4
High efficiency pre-rinse spray valves	0.75	Krowne 21-129L - 2 of 4
Total: Water	2.25	

Waste

Steps	Points	Details
All water served in a reusable cup	3.50	
BOH composting	17.50	Green Mountain Technologies Earth Flow
Bulk packaging for ≥ 80% of in-house condiments, pepper, salt, etc.	1.00	
Disposable napkins are only available in one-at-a-time dispensers	1.00	

Disposable straw free (disposable straws permitted upon request for people with disabilities)	3.00	
FOH composting	7.50	Green Mountain Technologies Earth Flow
Grease recycling	2.50	
No trays (for all-you-care-to-eat restaurants only)	3.00	
On-site composting program BOH	2.00	Green Mountain Technologies Earth Flow
On-site composting program FOH	1.00	Green Mountain Technologies Earth Flow
Paper & cardboard recycling	10.00	Inland North Waste
Paperless payroll for ≥ 95% of all employees	3.00	
Paperless submission of GRA materials-electronically via email or online filesharing	3.00	
Plastic, glass & aluminum recycling	10.00	Inland North Waste
Total: Waste	68.00	

Reusables & Disposables

Steps	Points	Details
100% reusables used for staff meals	3.50	
Containers to-go program	50.00	Ozzi
Menus only available online	5.00	
Reusable bowls	5.00	
Reusable cutlery	4.00	
Reusable glasses	5.50	
Reusable plates	5.50	
Reusable serving utensils	7.00	
Total: Reusables & Disposables	85.50	

Chemicals & Pollution

Steps	Points	Details
Alternative fuel vehicles (biodiesel, electric, hybrid)	4.20	Electric golf carts - 60% of fleet
Building located ¼ mile from bus line	0.50	Wallace Complex
Provide secure bike rack or secure bicycle storage	1.00	Bike rack
Signage or campus policy requiring no smoking within 25 feet of building	0.50	Campus policy
Total: Chemicals & Pollution	6.20	

Food

Steps	Points	Details
Dry good (grains, oils, spices, etc.)*	1.00	Spices - Spiceology
Greens/herbs grown on-site	1.00	Hydroponic system - herbs and lettuces
Percent of entrees that are vegan	16.00	16% of main dishes
Percent of entrees that are vegetarian	16.50	22% of main dishes
Total: Food	34.50	