



GREEN RESTAURANT™ 4.0 STANDARDS

Restaurants • Cafeterias • Bars • New Builds • Events • All Foodservice Operations

Green Restaurant™ 4.0 provides a comprehensive and user-friendly method of rewarding existing restaurants, new builds, and events with points in each of the GRA's Environmental Guideline categories, which include

1. Energy
2. Water
3. Waste
4. Disposables
5. Chemical & Pollution Reduction
6. Sustainable Food
7. Sustainable Furnishings & Building Materials

Certified Green Restaurants™ must fulfill the following:

1. Accumulate a total of 100 points
2. Meet minimum points in each category
3. Full-scale recycling program
4. Free of polystyrene foam (aka Styrofoam)
5. Annual education program

Under the Green Restaurant™ 4.0 standards, restaurants will have the ability to reach one of three Levels of Certified Green Restaurants™:

1. **Two-Star Certified Green Restaurants™** have a minimum of 100 points
2. **Three-Star Certified Green Restaurants™** have a minimum 175 points
3. **Four-Star Certified Green Restaurants™** are trailblazers that have tallied at least 470 points

	2 Stars	3 Stars	4 Stars
Water Efficiency	10 points	10 points	10 points
Waste Reduction & Recycling	10 points	10 points	10 points
Sustainable Furnishings & Building Materials	0	0	0
Sustainable Food	10 points	10 points	10 points
Energy	10 points	10 points	10 points
Disposables	10 points	10 points	10 points
Chemical & Pollution Reduction	10 points	10 points	10 points
Points drawn from any category	40 points	115 points	410 points
REQUIRED MINIMUM	100 Points	175 Points	470 Points

Continual Change

As the market changes and provides more plentiful and better environmental solutions, it is important that, over the years, restaurants continue to make improvements. So, part of Green Restaurant™ 4.0 is that element of continual improvement, described below:

To reach certification, a restaurant must meet a minimum of 100 points.

By the end of Year 1, restaurant must maintain 100 points.

By the end of Year 2, restaurant must have 110 points.

By the end of Year 3, restaurant must have 120 points.

By the end of Year 4, restaurant must have 130 points.

By the end of Year 5, restaurant must have 140 points.

By the end of Year 6, restaurant must have 150 points.

By the end of Year 7, restaurant must have 160 points.

By the end of Year 8, restaurant must have 170 points.

By the end of Year 9, restaurant must have 175 points.

By the end of Year 10, restaurant must have 180 points.

By the end of Year 11, restaurant must have 185 points.

Each year thereafter, restaurant must have additional five points per year.

New Builds

Certified Green Restaurant™ SustainaBuild™

This option is geared towards new builds and renovations. To receive this designation, a restaurant must

1. Accumulate a total of 205 Points
2. Accumulate minimum points, per Matrix Below
3. Full-scale recycling program, including construction recycling
4. Free of polystyrene foam (aka Styrofoam)
5. Annual education program

	SustainaBuild™
Water Efficiency	30 points
Waste Reduction & Recycling	12.5 points
Sustainable Furnishings & Building Materials	20 points
Sustainable Food	10 points
Energy	90 points
Disposables	10 points
Chemical & Pollution Reduction	30 points
Points drawn from any category	2.5 points
REQUIRED MINIMUM	205 Points

Events

Certified Green Restaurant™ Events

This option is geared towards the foodservice portion of an event.

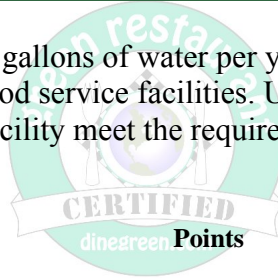
To receive this designation, an event must

1. Accumulate a total of 80 Points
2. Accumulate minimum points in each category, per Matrix Below
3. Full-scale recycling program
4. Free of polystyrene foam (aka Styrofoam)

	Event Level 1	Event Level 2
Water Efficiency	0 points	0 points
Waste Reduction & Recycling	15 points	20 points
Sustainable Furnishings & Building Materials	0 points	0 points
Sustainable Food	25 points	55 points
Energy	0 points	15 points
Disposables	15 points	50 points
Chemical & Pollution Reduction	5 points	20 points
Points drawn from any category	20 points	0 points
REQUIRED MINIMUM	80 points	160 points

WATER EFFICIENCY

An average restaurant can use 300,000 gallons of water per year. The goal of this section is to promote water efficiency and conservation in food service facilities. Unless otherwise noted, points will be rewarded if 100% of the items in the facility meet the requirements.



LANDSCAPING

Low water landscaping covers 50% of site area	3
Water catchment and reuse (i.e. rain barrel)	4.25

KITCHEN

Low flow faucet aerators - handwashing sinks (0.5 gpm)	1.5
Low flow faucet aerators - kitchen sinks (1.5 gpm)	3
Low flow spray valves (1.28 gpm)	5.75
EnergyStar qualified dish machine	3
Most efficient dish machine	4.25
Boilerless / Connectionless Steamer	4.25
Energy Star qualified ice machine	3
CEE Tier 3 ice machine	4.25

RESTROOMS

Ultra High-efficiency toilets (1.0 gpf)	3
High-efficiency toilets (1.28 gpf)	2
Dual flush handle toilet (1.6 gpf / 1.0 gpf)	1
Composting toilet	4.25
Waterless urinals	4.25
High-efficiency urinal (1/8 gpf)	3
Automatic faucets (no handles, water is on for a pre-set period of time)	0.75
Touchless sensor faucet	1.5
Solar or water-powered touchless sensor faucets	3
Low flow shower head (\leq 1.5 gpm)	1

OTHER

Linen Service	
External (Laundry ESP Member)	3
Internal (Energy Star qualified machine)	5.75

Serve water upon request	3
Greywater Reuse	
Irrigation	4.25
Plumbing	7.25
On-site Wastewater Treatment	25

WASTE

An average restaurant can produce 150,000 pounds of garbage each year. The goal of this section is to encourage foodservice facilities to move toward the goal of becoming zero-waste, through reducing waste output, increasing stock of reusable items, and recycling and composting what is left.

	Points
<u>WASTE DIVERSION</u>	
Co-mingled (plastics, glass, aluminum)	10
Cardboard, paper	8
Paper	2
Grease to biodiesel	2.5
Composting - preconsumer	17.5
Composting - post-consumer (food and packaging)	7.5
Construction waste diversion	
New construction	2.5
Renovation	1.25
Hazardous waste	
Fluorescent lamps	0.5
Batteries	0.5
Paints and chemicals	0.5
Electronics	0.5
 <u>WASTE REDUCTION</u>	
OFFICE SUITE: 1 point if document all four of these	1
Online, paperless fax	
Reusable ink cartridges	
Recycle ink cartridges	
Junk mail reduction	
 REDUCTION OF DISPOSABLE PRODUCTS	
Bulk Packaging (i.e no individual packets)	
Condiments for in-house use	1
Coffee station items	1
At least 2 vendors make deliveries with returnable packaging at least twice per month	1
More than 2 vendors make deliveries with returnable packaging at least twice per month	2.25
Reusable coffee filter	1
Reusable mug program: Signage + Monetary incentive to encourage customers to re-use mugs (i.e. Save 5 cents every time you use a reusable mug.)	2.25
Reusable bag program: Signage + Monetary incentive to encourage customers to re-use bags (i.e. Save 5 cents every time you use a reusable bag.)	2.25

Reusable container program: Signage + Monetary incentive to encourage customers to re-use containers (i.e. Save 5 cents every time you use a reusable container.) 2.25

No bottled water served on-site 3.5

No paper towels in restrooms 2

100% reusables used for staff meals 3.5

NOTE: The following two initiatives apply only to cafeteria-style restaurants

Reusable trays 1

No trays 3

NOTE: The following four initiatives only apply to fine dining restaurants

No table covering for tables in a fine dining restaurant 4.5

Reusable sustainable linens (organic cotton, hemp, etc.) 3.5

Reusable conventional linens 2.25

Recycled kraft paper table covering 1

FOOD WASTE REDUCTION

Weekly (at least) donations to food bank or material exchange 5

NOTE: For those restaurants that donate left-over food on a regular basis and compost post-consumer waste, the total points possible is 7.5.

Offer smaller portions, at least 25% smaller, for 50% of entrees at a reduced price 2.25

SUSTAINABLE FURNISHINGS & BUILDING MATERIALS

The goal of this section is to encourage foodservice facilities, especially those that are new-builds, to make environmentally responsible purchasing decisions when considering furnishings and building materials.

Points will be awarded as follows:

If the item contains Salvaged Material, Recycled Material, Rapidly Renewable Materials, FSC Certified Wood, or is Reused, you will receive 3 points.

If the item contains sustainable textiles (Organic or Recycled), you will receive an additional (1) point.

Full credit will only be awarded if 100% of the items in the restaurant contain those characteristics. Partial credit will be awarded based on the % of items that contain the above characteristics.

For example:

- If you purchase 10 chairs that contain recycled material, and have a total of 50 chairs in the restaurant, you will receive 20% of the 4-point allocation.

- If you use recycled carpet in the office, which makes up 25% of the total square footage of the restaurant, you will receive 25% of the 3-point allocation.

We will assess the following items:

	Total Possible Points
Chairs	4
Tables	3
Booths	3
Wall Covering & Panels	4
Window Treatments	4
Flooring	3
Carpet	3
Ceiling Panels	3
Countertops	3
Cabinetry	3
Bathroom Partitions	3
Lumber & Plywood (does not apply to flooring, cabinetry, etc.)	3
Insulation	3
Roofing	3

Drywall	3
Steel Framing	3
Concrete	3
Storefront (i.e. awning)	3
Doors & Frames	3
Other (i.e. mops, vacuum, door mats)	1

SUSTAINABLE FOOD

The foodservice industry is in a unique position to influence the food supply chain. As a result of your purchasing decisions, the industry can mitigate many of the detrimental effects of factory farming, meat production, pesticide use, fishery depletion, and transporting food, and move forward in supporting sustainable, organic and local family farms.

Unless otherwise noted, full credit will only be awarded if 100% of the restaurant's total food purchases meet the criteria listed below. Partial credit will be awarded based on the % of total food purchases that contain the characteristics.

For example, Restaurant A spends a total \$200,000 on food in one month. Of that \$200,000, they spent \$20,000 on produce from a farm less than 300 miles away, \$20,000 on organic food items, and \$100,000 on non-meat items. Restaurant A would receive the following points in this category:

$$(10\% * 20) + (10\% * 15) + (50\% * 30) = 32.5$$

CERTIFIED ORGANIC - NONMEAT ITEMS **Points**

Beverages	5
Food Stuffs	15

MEATS: includes poultry, beef, pork, and eggs

Vegetarian Feed - For beef, Grass Fed	5
No hormones or antibiotics	5
Cage Free (Poultry) / Free Range (Cows, Pigs, etc.)	5

Certified Organic	20
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*NOTE: Restaurant can only receive points for Organic Meats
OR the sum of the first 3 criteria listed*

SEAFOOD

If serve seafood, % of purchases not on BOI or Monterey Bay Seafood Guide's "red list"	12	http://www.blueocean.org/seafood/seafood-guide
All of seafood purchases on the "green list"	20	http://www.montereybayaquarium.org/cr/cr_seafoodwatch/download.aspx

MEAT-FREE

Vegetarian: No animal flesh, no consumption of animals, no chicken, pork, beef, game, fish	30
Vegan: No animal products	45
30% of main dishes are vegetarian	5

LOCAL: % purchases contain items produced within specific radius around the restaurant.

This section pertains only to whole, non-processed foods (i.e. produce, meats, cheeses...)

Regional: 300 miles 20

Local: 100 miles 40

** For those restaurants located in areas where local produce is not available year-round, these points will be cut in half

ENERGY

Restaurants are the largest consumer of electricity in the commercial sector. The goal of this section is to encourage foodservice facilities to move toward the goal of becoming carbon-neutral and using only sustainable sources of energy. This is achieved through using more energy-efficient equipment, offsetting energy usage, and generating on-site renewable clean sources of energy.

Points listed below are based on 100% of the items in the restaurant meeting the criteria. Points will be assigned based on the % of items in the restaurant that meet the criteria.

For lighting, points will be assigned based on the % of fixtures throughout the restaurant that meet the criteria.

	Points
HEATING, COOLING, VENTILATION	
Programmable thermostat	3
Energy Star furnace	3.75
Energy Star Exhaust Fan	3.75
CEE Tier I air conditioner	3.75
CEE Tier II air conditioner	4.5
CEE Tier III air conditioner	5.25
Energy Star ceiling fan	3.75
No air conditioner	10.5
Energy Star qualified windows	3.75
Underground parking	3.75
Open-grid pavement system for parking lot area	3.75
EnergyStar-compliant, high reflectance roofing material on roof surface (min emissivity of 0.9)	3.75
Windows covered in window film	3.75
Shading of nonroof impervious surfaces	3.75
Light-colored / reflective materials on nonroof impervious surfaces	3.75
Heat recovery system	3.75
Energy management system	3
Fresh air heat exchanger	3.75
<i>The following five items apply to StartUp or Renovation Clients only:</i>	
Insulation - meet recommended R-value for your zip code	3.75
Insulation - exceed recommended R-value for your zip code	5.25
Duct sealing	3.75
Radiant barrier insulation	3.75
Weatherstripping	3.75

WATER HEATING

Insulation - tanks and pipes	7.5
Tankless units	8.25
High efficiency water heater (90+ Efficiency)	9.75
Low flow spray valves	6
Low flow aerators	3
EnergyStar dishwasher	7.5
Boilerless / connectionless steamer	3
Energy management system	3
Heat recovery system	9

MISC.

High efficiency hand dryer	7.5
Energy Star qualified television	3
Equipment timers	3

LIGHTING :

LED (% of total fixtures)	18
CFLs (% of total fixtures)	7.5
Energy saving halogen lamps (% of total fixtures)	3.75
High efficiency T8s and T5s (% of total fixtures)	3.75
Night sensor for all lights used at night	2.25
Occupancy sensors - restrooms	2.25
Occupancy sensors - storage closets	2.25
Occupancy sensors - walk-in	2.25
Occupancy sensors - office	2.25
Photocell / daylight sensors - dining room	2.25
Photocell / daylight sensors - kitchen and office space	2.25

KITCHEN EQUIPMENT - COOKING

EnergyStar Qualified Dishwasher	7.5
Fully Insulated Food Warmer	2.25
EnergyStar Qualified Holding Cabinet	7.5
CEE Tier 2 Holding Cabinet	11.25
EnergyStar Qualified Steam Cooker	11.25
EnergyStar Qualified Fryer	11.25
Infrared Charbroiler	2.25
Grill Maintenance (clean grill grates)	2.25

The following five pieces of equipment must qualify for a utility rebate as determined by the Food Service Technology Center (FSTC)

Rebate Qualified Griddle	7.5
Rebate Qualified Convection Oven	11.25
Rebate Qualified Combination Oven	11.25
Rebate Qualified Conveyor Oven	11.25
Rebate Qualified Rack Oven	11.25

ANY ITEMS NOT LISTED HERE WILL BE ADDRESSED BY GRA CONSULTANTS ON A CASE-BY-CASE BASIS

KITCHEN EQUIPMENT - REFRIGERATION

EnergyStar Solid Door Reach-In Freezer	4.5
CEE Tier 2 Solid Door Reach-In Freezer	6
CEE Tier 2 Undercounter Freezer	2.25
EnergyStar Ice Machine	7.5
CEE Tier 2 Ice Machine	11.25
EnergyStar Solid Door Reach-In Refrigerator	4.5
CEE Tier 2 Solid Door Reach-In Refrigerator	6
CEE Tier 1 Glass Door Reach-In Refrigerator	4.5
CEE Tier 2 Glass Door Reach-In Refrigerator	6
CEE Tier 2 Undercounter Fridge	2.25
Walk-In Refrigerator with an Electronically Commutated Motor (ECM)	2.25
Walk-In Refrigerator with Strip Curtains	2.25
Replace Gaskets on Walk-In Refrigerator	2.25
Merchandiser with T8 Lights and Night Curtain	2.25

ANY ITEMS NOT LISTED HERE WILL BE ADDRESSED BY GRA CONSULTANTS ON A CASE-BY-CASE BASIS

OFFICE EQUIPMENT

Energy Star Qualified Cordless Phone	0.75
Energy Star Qualified Computer	0.75
Energy Star Qualified Monitors	0.75
Smart Strip Power Strip	0.75
Energy Star Qualified Copier, Fax, Scanner & Printer	1.5

GREEN ENERGY

Points for **on-site renewable energy** (solar panels, wind turbine, solar water heater, solar exhaust) will be assigned based on the % of total points possible in this category (energy), which is 315.75.

For example, if 3% of your total energy comes from on-site renewable sources, then you will receive $.03 * 315.75 = 9.5$ points.

Points for **purchasing renewable energy credits (RECs)** will be assigned based on the % of total points possible for renewable energy credits. (RECs), which is 20.

For example, if you purchase or offset 50% of your total energy from renewable energy credits (RECs), then you will receive $.5 * 20 = 10$ points

RECYCLED AND BIOBASED DISPOSABLES

The goal of this section is to encourage foodservice facilities to move toward using products that don't require extracting virgin resources, especially petroleum-based resources. Instead, restaurants should use products that are made from bio-based materials, or materials that have been previously recycled and made into these new products.

Required: No polystyrene foam

	Points
<u>1. NO DISPOSABLES</u>	
Reusable napkins	6.5
Reusable hand towels	6.5

NOTE: The following three items only apply to fast casual restaurants

Reusable utensils for dine-in customers	11.5
Reusable dishes for dine-in customers	11.5
Reusable glasses / mugs for dine-in customers	11.5

2. FOOD SERVICE DISPOSABLES

We will evaluate the following items:

- Take-out containers
- Cold cups
- Hot cups
- Plates
- Bowls
- Cutlery & straws
- Bags
- Cup sleeves
- Trash liners
- Pizza Boxes
- Pizza Circles

Points will be assigned based on one of the following attributes:

BioBased = 0.75 points
Pre-Consumer Recycled Paper = 1 point
Post-Consumer Recycled Plastic = 2 points
Post-Consumer Recycled Paper = 3.5 points

Points will be assigned based on the proportion of total products purchased.

For example, Restaurant A has two types of take-out containers - hinged containers and soup cups. If the hinged

containers contain post-consumer recycled paper (3.5 points) and the soup cups are bio-based (0.75 points), Restaurant A will receive:

$$(50\% * 3.5) + (50\% * 0.75) = 2 \text{ points}$$

3. TISSUE & OFFICE PAPER

Points will be assigned as follows:

Meet Bleaching Requirement = 0.5

Meet Total Recycled Content Requirement = 0.25

Contains 10-39% Post-Consumer Waste = 0.5

Contains 40-69% Post-Consumer Waste = 1

Contains 70-89% Post-Consumer Waste = 1.5

Contains 90-100% Post-Consumer Waste = 2.5

Similar to the Food Service Disposable, points will also be assigned based on the proportion of total products purchased:

For example, if 100% of your napkins are PCF (0.5 points), 100% recycled (0.25 points), and contain 90% PCW (2.5 points), you will receive:

$$0.5 + 0.25 + 2.5 = 3.25 \text{ points}$$

But, if 50% of your napkins are PCF (0.5 points), 100% recycled (0.25 points), and 90%PCW (2.5 points) and the rest are PCF (0.5 points), 100% recycled (0.25 points), and 30% PCW (0.5 points), your point total would be:

$$[50\% * (0.5+0.25+2.5)] + [50\% * (0.5+0.25+0.5)] = 2.25 \text{ points}$$

The table on the next page provides information on the bleaching and total recycled content requirements. The table also shows the range of post-consumer (PCW) content found in different types of paper products that are currently available to food service facilities. The symbols in the PCW Content section give you an idea of where different products fall with regards to post-consumer content.

- EPA Minimum
- GreenSeal Minimum
- Max PCW found in products currently on the market

	Bleaching	Total Recycled Content	PCW Content			
			0.5	1	1.5	2.5
Sanitary Paper			10-39%	40-69%	70-89%	90-100%
Napkins						
Dispenser napkins	PCF	100%		• •		•
Lunch and dinner napkins	PCF	100%		• • •		
Beverage napkins	PCF	100%		• • •		
Paper towels						
Multifold	PCF	100%		• •	•	
Roll	PCF	100%		• •	•	
Centerfold	PCF	100%		• •	•	
Seat covers	PCF	100%	•			
Facial tissue	PCF	100%	• •	•		
Toilet paper	PCF	100%	• •	•		
Other Paper						
Paper						
Office	PCF	100%	• •			•
Menu	PCF	100%	• •			•
Marketing & Educational Materials (i.e. brochures, table tents, invitations)	PCF	100%	• •			•
Receipt Paper						
1-ply Receipt paper	ECF	100%		•		
2-ply Receipt paper	ECF	60%	•			
Guest checks	n/a	50%	•			
Placemats	PCF	100%	•			
Tray liner	n/a	100%		•	•	

CHEMICAL & POLLUTION REDUCTION

Air and water pollution are major issues facing our society. In this section, we provide restaurants with tools to decrease their contribution to climate change, indoor air pollution, the polluting of our waterways, and soil degradation. In addition, these changes will also benefit human health.

Unless otherwise noted, points listed below are based on 100% of the items in the restaurant meeting the criteria. Points will be assigned based on the % of items in the restaurant that meet the criteria.

	Points
TRANSPORTATION	
Bldg located 1/2 mile from subway, light rail	0.5
Bldg located 1/4 mile from bus line	0.5
Provide secure bicycle storage w/ shower facilities	0.5
Alternative fuel refueling station for 3% of total vehicle parking capacity	0.5
Provide preferred parking for customers and employees with alternative fuel vehicles or hybrid vehicles	0.5
Preferred parking for employee carpools	0.5
No idling policy - Signs posted where delivery trucks and take-out customers would park	0.5
Offer 50% or more subsidy to each employee for public transportation	0.5
BROWNFIELD REDEVELOPMENT	25
STORMWATER MANAGEMENT	
Mitigate % of annual stormwater that falls on the site, using bioretention cells, permeable pavement, underground parking, rain barrels, etc.	7.75
TRANSPORTATION, PETROLEUM REDUCTION	
Alt Fuel Vehicles (hybrid, biodiesel, electric) - 100% of fleet	7
Waste Vegetable Oil fueled vehicles - 100% of fleet	10.5
All deliveries made by foot or bicycle	13
Electric powered lawn mower	2
Manual mower	2.5
CHEMICAL REDUCTION	
No HFC-based refrigerants	3

Warewashing chemical reduction system	3	
Unbleached Wax paper / parchment paper	1.25	
Unbleached Deli sheets	1.25	
Unbleached Pastry bags	1.25	
Low VOC flooring	2.5	
Low VOC wallcovering	2.5	
Paint and coatings meet GreenSeal standards (GS11 or GS43)	2	http://www.greenseal.org/certification/standards/paints_and_coatings.pdf http://www.greenseal.org/newsroom/GS-43_Recycled_Content_Latex_Paint.pdf
Zero VOC paints	2.5	
Natural paints	3	
Adhesives and sealants with VOC emissions < S. Coast Air Quality Mgmt District Rule 1168	2.5	www.aqmd.gov/rules/reg/reg11/r1168.pdf
Adhesives and sealants with NO VOC emissions	3	
Carpet and carpet cushion meets CRI Green Label requirements	2.5	http://www.carpet-rug.org/commercial-customers/green-building-and-the-environment/green-label-plus/index.cfm
Composite panels and agrifiber products contain no added urea-formaldehyde resins	2.5	
Mercury content of all linear fluorescent bulbs < 80 picograms per lumen hour	1.25	
Mercury content of all compact fluorescent bulbs < 80 picograms per lumen hour	1.25	
Sustainable Clothing - organic, hemp, recycled materials		
Chef Coats	3	
Staff Uniforms	3	
Merchandise	3	
Non-toxic warming gel	2.5	
Non-toxic candle alternative (such as LED, beeswax, soy)	2.5	
Non-toxic inks - paper printing	1.25	
Non-toxic inks - clothing	1.25	
PEST MANAGEMENT		
Use GreenShield certified exterminator	7.75	
LIGHT POLLUTION		
All outdoor lights > 50W must be covered fixtures so light is not directly emitted into the night sky	0.75	

Directional Lighting in Parking Areas 0.75

CHEMICALS

Cleaning products meet GreenSeal's standards 5.25 http://greenseal.org/certification/standards/GS-37_Industrial_Cleaner_Standard.pdf
Cleaning products meet GRA's Standards 7.75 GRA Standards for Cleaning Chemicals in the pages that follow.

GRA™ STANDARDS FOR NON-TOXIC CLEANING PRODUCTS

To achieve full points for chemicals, they must meet the GRA's standards, which are as follows:

- Non-irritating, mild, reddening (Health rating of 0 or 1)
- Contain natural, bio-based surfactants
- Does not result in any hazardous decomposition products
- Contains no ingredients on the GRA's list of excluded ingredients (below):

1,1,1-TCE
1,4-dioxane
2-(4-1,1,3,3-tetramethylbutyl)phenoxy) ethanol
2-butoxyethanol
4-Nonylphenoxy ethanol
Acetone
Alkylphenol Ethoxylates
Ammonia
Benzalkonium chloride
Benzyl Alcohol
Bisphenol A
C8 Branched alkylphenol ethoxylate
C9 Branched alkylphenol ethoxylate
Chlorine
Coconut oil diethanolamine
Dibutyl phthalate
Diethanolamine
Diethylene glycol monobutyl ether
Dodecylphenol ethoxylates
Ethanolamine
Ethylene diaminetetracetic acid (EDTA)
Ethylene glycol
Fragrances (specifically synthetic fragrances including musks)
Glycol Ethers
HCFC 141
Heavy metals (lead, selenium, mercury, zinc)
Hydrochloric Acid
Hydroxyacetic Acid

Isopropanol
Lauric Acid Diethanolamine
Methyl Ethyl Ketone
Monoethanolamine
Naphthalene
Nitrilotriacetic acid (NTA)
Nonoxynol-9
Nonylphenol monoethoxylate
Nonylphenol polyethylene oxide
Octylphenoxypoly (ethoxyethanol)
Optical brighteners
Para dichloro benzene
Perchloroethylene (PERC)
Phenolic compounds
Phosphoric Acid
Phthalates
p-Octylphenol diethoxylate
p-Octylphenol ethoxylate
Potassium Hydroxide
p-tert-octylphenoxypolyethoxyethanol
Quaternary ammonium chloride (concentrate)
Sodium Hydroxide
Sodium Hypochlorite
Sodium Metasilicate
Tetrachloroethylene
Toluene
Tributyl tin
Triclocarban
Triclosan
Triethanolamine
Xylene

- Meet performance requirements*
- Undiluted product shall have the following characteristics: *
 - o Not toxic to humans
 - o Not corrosive to skin or cause serious eye damage (pH between 2 and 11.5)
 - o Not contain carcinogens
 - o Not contain asthmagens
 - o Not a skin sensitizer
 - o Not easily absorbed by the skin
 - o Prohibited ingredients:
 - Heavy metals
 - 2-butoxyethanol
 - Alkylphenol ethoxylates

- Phthalates
 - Zero ozone depleting potential (ODP) *
 - Not combustible (flashpoint greater than 150 degrees F) *
 - Not contain ingredients that are optical brighteners*
- The product as used shall have the following characteristics: *
 - VOC levels less than 0.1% for dilutable carpet cleaner and less than 1% for general-purpose, restroom, glass, and ready-to use carpet cleaners
 - Not contain ingredients that cause chronic inhalation toxicity
 - Not toxic to aquatic life
 - Not contain ingredients or degradation products that bioaccumulate
 - Individual organic ingredients are readily biodegradable
 - Contain less than 0.5% phosphorus
 - Color components are FDA certified or natural
- Other requirements: *
 - Fragrances follow the Code of Practice of the International Fragrance Association
 - Concentrated to 1:32 for general purpose cleaners and 1:16 for glass, restroom, and carpet cleaners
 - Discourage animal testing
 - Meet closed dilution-control concentrate labeling requirements
- Packaging requirements: *
 - Plastic packaging must be recyclable, refillable, or contain 25% post-consumer recycled content
 - Primary packaging shall contain 25% post-consumer recycled content
 - Prohibited packaging:
 - Ready-to-use packaging for concentrated products
 - Aerosol cans
 - Heavy metals, phthalates, and chlorinated packaging materials can not be intentionally introduced
- Training & Labeling Requirements: *
 - Training or training materials must be available
 - Labels shall be in English and also include other languages or visual representations to aid non-English speaking or illiterate users
 - Label to include:
 - Dilution instructions
 - Use and disposal instructions
 - Whether or not a fragrance has been added
 - Product's pH

* The items with an asterisk mark are derived from Green Seal's Standards