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## Green Restaurant Award Winners Announcing the Greenest Restaurants in the World

**Boston, MA** – If all restaurants in the world followed the lead of the following Green Restaurant Award winners, we'd have a more sustainable and stable planet. Restaurants consume 1/3 of all electricity in the retail sector. Dining out accounts for over half of our food budget. With issues of climate change, ocean pollution, and sustainable food at the forefront of this year's headlines, we take this opportunity to highlight the restaurants that are true role models on how to operate sustainably.

"The restaurant has an enormous impact on our environment. We applaud all the sustainability accomplishments that Certified Green Restaurants® have implemented, and we are excited to celebrate some exceptional restaurants that are truly going the extra mile," says Michael Oshman, CEO and Founder of the Green Restaurant Association.

### GREEN RESTAURANT AWARD WINNERS



### ***Greenest Restaurant***

**MUSE Kitchen** is a 4 Star Certified Green Restaurant® in Calabasas, California and has earned 561.19 GreenPoints™, the most GreenPoints™ of any Certified Green Restaurant®. Located within MUSE School, a K-12 private school, MUSE Kitchen serves 100% vegan food and has on-site solar panels that offset 80% of their annual energy usage. Aside from those extraordinary steps, they are also near-zero waste, purchase organic food products, use reusable and recycled products, and much more.

### ***Most Innovative***

**Ancolie**, a small café located in New York City, is a 4 Star Certified Green Restaurant® and the first ever Certified Green Restaurant® to not use any disposable take-out containers. Instead, they use glass jars that you can reuse or bring back for \$1 off your next meal.

### ***Greenest Caterer***

**Big Delicious Planet** is a 4 Star Certified Green Caterer™ located in Chicago. They have an [urban farm with 50 raised beds](#), use onsite renewable energy, Energy Star equipment, and recycled and compostable disposables, among many other impressive steps.

### ***Greenest Airport Foodservice***

**John F. Kennedy Airport T4** recently certified all 32 of their concessions as Level 1 Certified Green Restaurants®. They implemented a comprehensive recycling and composting program, LED lighting, 90% of locations have vegan or vegetarian options, and much more.

### ***Greenest University Restaurant***

**Lair Marketplace at Loyola Marymount University** is a 4 Star Certified Green Restaurant®. It was the first and only higher education cafeteria to reach over 400 GreenPoints™. They offset 100% of their annual energy use with Renewable Energy Credits that support wind power production, 100% of their lights are LEDs, 70% of their coffee and tea offerings are USDA Certified Organic, and much more.

### ***Greenest Independent Restaurant***

**Kitchen Sync** is a 4 Star SustainaBuild™ Certified Green Restaurant® located in Greenville, SC. They've earned 437.30 GreenPoints™ and have implemented 72 environmental steps. They have on-site renewable energy, on-site food production, use reused/salvaged materials, do not offer any bottled water, serve straws upon request, and much more. They also received the Water Conservation Award.

### ***Greenest Corporate Café***

**Hertz Corporate Headquarters Café** is located at Hertz HQ in Estero, FL. They've taken over 80 environmental steps to become a 4 Star Certified Green Restaurant®. Some of their impressive steps include: on-site renewable energy, Energy Star appliances, Certified Organic and Humanely raised food products, high efficiency lighting, greywater reuse for plumbing, and much more.

### ***Green Leader***

**Stephen Moir** is a culinary instructor at MCVTS Perth Amboy Technical School. Their culinary kitchen is a 3 Star Certified Green Restaurant®. He included his high school students in the certification process, administers quizzes on restaurant sustainability, and teaches them to cook with local and sustainable ingredients. By incorporating his students into the certification

process and beyond, he is educating the next generation about important environmental issues in their future career.

You can see the rest of the award winners here: <http://www.dinegreen.com/green-restaurant-award-winners>. The Green Restaurant Association congratulates the 2018 Green Restaurant Award winners.

#### **About the Green Restaurant Association**

The Green Restaurant Association is a national non-profit organization that provides the only official Certified Green Restaurants® mark in the country. Since 1990, the GRA has pioneered the Green Restaurant® movement and has been the leading voice within the industry encouraging restaurants to listen to consumer demand and green their operations using transparent, science-based certification standards. With their turnkey certification system, the GRA has made it easy for thousands of restaurants to become more environmentally sustainable in a profitable manner. The GRA has been featured on CNN, NBC Nightly News, NPR, and in The New York Times, and The Washington Post. For more information visit [www.dinegreen.com](http://www.dinegreen.com).