

Green Requirements For Restaurants



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For a restaurant, “green” isn’t just about the building.

FOR OUR NATION’S 945,000 restaurants, “going green” has become a mantra. Ever since the release in 2006 of Al Gore’s movie *An Inconvenient Truth*, becoming environmentally conscious and “going green” have become more important in today’s culture, particularly with respect to retail and consumer-related businesses such as restaurants. A restaurant client searching for ways to tap into the ever-expanding green market needs to consider how it wishes to “go green” and if it can meet the standards established by various credible environmental organizations. Several different certification opportunities exist for restaurant clients seeking to become more environmentally conscious, and it depends on the restaurant’s unique situation and definition of “green” to determine the best course of action.

There are several ways for a restaurant to be certified as “green,” starting with the nationally recognized US Green Building Council (USGBC), through its Leadership in Energy and Environmental Design program (LEED). This program provides construction standards for buildings in commercial and residential sectors, as well as standards for promoting and maintaining environmentally friendly buildings, materials and practices. LEED has developed a point system for various building elements, and buildings are assessed based upon specific