

Green Acorn Food-Cart Certification Checklist



Name of Business: _____

Name of Business Contact: _____

Phone Number: _____

Email Address: _____

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All items in the *Food-Cart Standards* are requirements

If a requirement is not applicable to your business (ex. your business does not have a refrigerator, so the requirement for refrigerators does not apply to your business), please record this in the *Notes* section below. Also, record any creative efforts being pursued. These notes will be verified by an on-site consultant.

Notes (list non-applicable requirements, creative efforts, etc.):

Green Acorn Food-Cart Standards

Waste Management

Proper Waste Disposal

- Ensure that the practice of properly disposing all waste, both garbage and recyclables, is achieved and enforced*

Minimize Production of Waste

- Educate all employees about recycling, composting, waste reduction, and other related environmental topics*
- Eliminate purchasing/use of Styrofoam and plastic bags*
- Choose recycled materials for all paper products (menus, napkins, janitorial paper)*
- Minimize individually wrapped items. Use bulk straws, condiments, salt, pepper, sugar, etc.*

Maximize Reuse and Recycling

- Designate a recycling coordinator(s)*
- Recycle or reuse paper, including cardboard, paperboard, mixed paper, and office paper*
- Recycle metal containers, glass containers, plastic containers (code 1 and 2), aluminum, clean cartons*
- Collect items prohibited from the garbage (batteries, CFL's, electronics, cell phones, etc.) and ensure they are safely disposed of*

Pollution Prevention

Outdoor Air Quality

- Identify actual and potential sources of pollutions, and ways to prevent it*
- Establish a no-idling policy that requires fleet and personal vehicles to be turned off when loading and unloading*

Indoor Air Quality

- Use green cleaning products/safer alternatives to potentially harmful products (low toxic cleaning products, such as Green Seal certified cleaning products)*

Hazardous Materials

- Make safe disposal of hazardous substances part of business policy*

Resource Conservation

Water Conservation

- Use low flow pre-rinse nozzle or hand scrape for dish scraping/pre-cleaning (will lower heating and water costs)*
- Dishwashers: operate dishwashers only when fully loaded*
- Post signs to encourage water conservation*
- Soak dirty pots and pans versus cleaning with running water*
- Do not use constantly running water to melt ice or thaw food*
- Turn off food preparation faucets not in use*

Energy Conservation

- Institute a written policy for turning off electronic devices, lighting, etc. for conserving energy*
- Complete regularly scheduled maintenance on food-cart*
- Inspect and repair economizers on AC systems*
- Replace all incandescent bulbs with low-mercury compact fluorescents bulbs*
- Replace all T-12 fluorescent lamps with T8 or T5 lamps with electronic ballasts, or lighting with equivalent performance*
- Set refrigerator temperature between 38°F and 41°F and the freezer between 10°F and 20°F*

Environmental Awareness

- Inform customers about your business' environmental efforts (post Green Acorn logo and certificate in visible location, post policy, etc.)*
- Once adopted, keep employees informed and educated on Green Acorn practices and policies*
- Maintain business commitment to the Green Acorn program and this checklist upon signing contract*