ECOCHEF

KITCHEN RATING SYSTEM

SUMMARY

EcoChef stands as a pioneering electric kitchen rating system meticulously crafted by leading experts at Forward Dining Solutions. It is designed to revolutionize the landscape of commercial kitchens by standardizing the conception, construction, and operation of sustainable culinary spaces. At its core, EcoChef is driven by a dual mission: decarbonizing the hospitality industry and elevating the well-being of hospitality professionals.

This groundbreaking system introduces a comprehensive framework that sets new industry standards. By prioritizing electric kitchen technology, EcoChef encourages the adoption of energy-efficient appliances and practices. From kitchen layout design to equipment selection, every facet of EcoChef is geared towards enabling establishments to minimize their environmental impact while maintaining the highest levels of culinary excellence. By championing electrification, EcoChef not only reshapes the future of commercial kitchens but also redefines the work environment for chefs and staff, promoting a safer, healthier, and more sustainable industry.

As businesses strive to attain EcoChef certification, they embark on a transformative journey towards sustainability, innovation, and exceptional dining experiences. By embracing the principles of EcoChef, establishments drive positive change within the hospitality sector and contribute to a more environmentally conscious future. Through its rigorous standards and visionary approach, EcoChef not only transforms the way kitchens operate but also lays the foundation for a greener, more vibrant planet.

INTRODUCTING ECOCHEF

WORLD'S FIRST

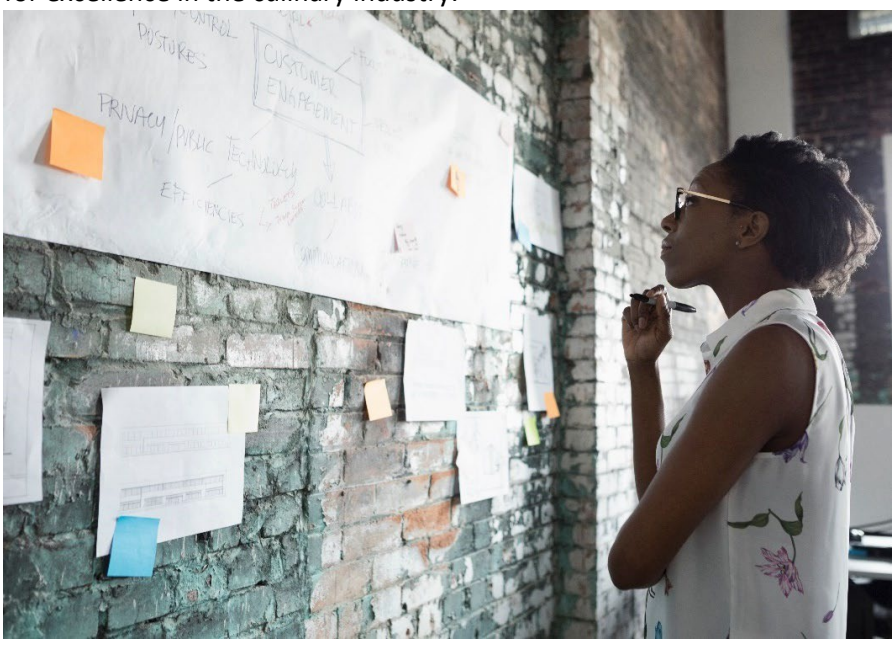
EcoChef, the world's first electric kitchen rating system, was meticulously curated by the experts in commercial kitchen electrification at Forward Dining Solutions. This pioneering initiative aims to standardize the conception, construction, and operation of commercial kitchens, driven by a steadfast commitment to combat carbon emissions and improve hospitality professionals' livelihoods. EcoChef leads the charge in decarbonizing the hospitality industry.

THE NEED FOR CHANGE

Hospitality industry workplaces often grapple with subpar conditions, ranging from outdated equipment to inadequate ventilation, compromising the well-being of staff. This, combined with the prevalent use of conventional energy sources, contributes to a substantial carbon footprint, exacerbating environmental concerns. Addressing these issues is imperative to create healthier work environments and forge a more sustainable path forward.

ADVANTAGES OF CERTIFICATION

EcoChef certification promises streamlined operations, fostering energy-efficient practices that significantly improve the environmental impact of the hospitality industry. Businesses can enhance their reputation by showcasing their commitment to sustainability, attracting eco-conscious patrons and dedicated professionals alike. Achieving EcoChef certification fosters a greener future, contributing to a healthier planet while setting new standards for excellence in the culinary industry.



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ECOCHEF ™ STANDARDS:

BUSINESS PRIORITIES

- Enhanced Reputation
- Cost Savings
- Market Advantage

ENVIRONMENTAL PRIORITIES

- Reduced Carbon Footprint
- Waste Reduction
- Preservation of Resources

EMPLOYEE OPPORTUNITIES

- Healthier Working Environment
- Skill Enhancement
- Positive Workplace Culture

FORGING A SUSTAINABLE CULINARY ERA

At the forefront of culinary progress, EcoChef introduces an innovative framework poised to reshape the landscape of commercial kitchens. This pioneering certification program stands as a testament to our dedication in uplifting industry practices and steering the hospitality sector towards a decarbonized future.

With a foundation grounded in four essential pillars — Energy Efficiency, Health & Comfort, Performance, and Waste — EcoChef redefines culinary spaces, harmonizing excellence with ecological responsibility. Moreover, the program's commitment to fostering innovation underscores its role as a catalyst for sustainability beyond conventional bounds. As we embark on this transformative gastronomic journey, EcoChef empowers establishments to flourish while collectively forging a greener, more prosperous future.

ENERGY EFFICIENCY: PIONEERING SUSTAINABILITY THROUGH EFFICIENCY

The Energy Efficiency pillar underscores the imperative of minimizing energy consumption within commercial kitchens. By embracing advanced technologies and practices that curtail wastage, establishments can substantially reduce their ecological footprint. Beyond economic benefits, prioritizing energy efficiency aligns with global efforts to mitigate climate change, paving the way for a more sustainable culinary landscape.

HEALTH & COMFORT: NURTURING WELL BEING WITH OPTIMAL DESIGN

Prioritizing Health & Comfort places paramount importance on fostering the well-being of culinary professionals within the kitchen environment. Thoughtful layout, ergonomic design, and temperature control not only enhance staff productivity but also contribute to their physical/mental health and job satisfaction. By ensuring a comfortable workspace, EcoChef cultivates a safer, more enjoyable atmosphere that empowers chefs and staff to excel in their culinary pursuits.

EcoChef is committed to fostering innovation beyond conventional bounds

PERFORMANCE: ELEVATING CULINARY MASTERY & EFFICIENCY

The Energy Efficiency pillar underscores the imperative of minimizing energy consumption within commercial kitchens. By embracing advanced technologies and practices that curtail energy waste, establishments can substantially reduce their ecological footprint. Beyond economic benefits, prioritizing energy efficiency aligns with global efforts to mitigate climate change, paving the way for a more sustainable culinary landscape.

WASTE: CURBING EXCESS & CHAMPIONING RESOURCEFULNESS

The Waste pillar champions the reduction, recycling, and responsible disposal of culinary waste. Minimizing food waste and adopting sustainable waste management practices not only conserves resources but also contributes to broader sustainability goals. EcoChef challenges kitchens to reimagine their relationship with waste, catalyzing a culture of resourcefulness that resonates with both ecological and economic sensibilities.

INNOVATION: ENVISIONING A FUTURE BEYOND STANDARDS

EcoChef goes beyond the expected by championing Innovation. This fifth pillar acknowledges and rewards ingenious endeavors that transcend existing standards, setting new benchmarks for sustainability. Innovation propels the culinary sector towards uncharted territories, catalyzing a revolution that redefines what is possible within the realms of ecological stewardship and culinary artistry.

ENERGY EFFICIENCY

Standards For Empowering Sustainable Culinary Spaces

Introduction

The Energy Efficiency Standards embedded within the EcoChef certification program underscore an unyielding dedication to enhancing the efficiency and sustainability of commercial kitchen operations. EcoChef introduces a robust and comprehensive framework designed to optimize energy consumption and reduce environmental impact. By adhering to a set of meticulously crafted energy-related criteria, we strive to forge culinary spaces that transcend conventional norms, emerging as beacons of resource efficiency and responsible stewardship. These standards exemplify our resolute commitment, forming the bedrock upon which a thriving and eco-conscious culinary community is established.

E1 & E2-Commercial Kitchen Cooking Equipment Electrification – 25pts

The EcoChef certification standard for Commercial Kitchen Cooking Equipment Electrification outlines the requirements for three (3) phases of kitchen electrification, as well as a fourth optional phase that may be required for some projects. The phases are as follows:

1) Minimum (Prerequisite) - 50% Electrified –
    a. To participate in the EcoChef certification, the prerequisite requires a minimum of 50% of the commercial kitchen cooking equipment to be fully electrified.
2) Incremental
    a. 65% Electrified
    b. 75% Electrified
    c. 85% Electrified
3) Complete - 100% Electrified
4) Electrical Infrastructure Upgrade
    a. Optional/Only if necessary

Aside from Phase 1: Minimum, which is the prerequisite for participating in the EcoChef certification, the completion of each Phase and Subphase results in the award of five (5) points. The end goal is to achieve Complete commercial kitchen cooking equipment electrification with a total of twenty (20) points. If an upgrade of the kitchen's electrical infrastructure is required to achieve any of the Incremental phases or of Complete electrification, completing that upgrade will result in an additional five (5) points, for a total of 25 points.

The percentage (%) of commercial kitchen cooking equipment that is electrified is determined by dividing the Combined Rated Power (in amps) of all the electric EcoChef and/or Energy Star certified equipment (see standards below) by the Total Rated Power (in amps) of all the commercial kitchen cooking equipment, both electric and gas, present in the commercial kitchen and multiplying the resulting decimal by 100. See equation below for reference:

$$\frac{\left(Combined\ Rated\ Power\ of\ all\ certified\ electric\ kitchen\ equipment\ (amps)\right)}{\left(Total\ Rated\ Power\ of\ all\ kitchen\ equipment\ (amps)\right)} \times 100 = \%Electrified$$

In order to receive points for completion of each phase of commercial kitchen cooking equipment electrification, comprehensive documentation will need to be submitted and approved by EcoChef. The required documentation will need to be submitted at two (2) phases of the project: (1) the design phase, and (2) post equipment installation.

The standards laid out below should be followed during the design and construction phases of both Retrofit and New Construction projects, as well as during the ongoing operation of the commercial kitchen.

Major Pieces of Commercial Kitchen Cooking Equipment

1. Cooktops & Ranges
2. Convection Oven
3. Combination Oven
4. Griddles
5. Steam Cookers
6. Fryers
7. Woks

Retrofit Commercial Kitchen Electrification Project Standards

Minimum Commercial Kitchen Cooking Equipment Electrification Requirement
(Prerequisite, 0 points):

- The minimum kitchen cooking equipment electrification requirement described here is a prerequisite of the EcoChef certification.
- The prerequisite, minimum kitchen cooking equipment electrification requirement is to have at minimum:
    - 50% by Rated Power of the commercial kitchen cooking equipment be fully electrified.
        - For retrofit projects, the 50% minimum can include existing electric kitchen cooking equipment that was installed before the current retrofit.
- Each piece of equipment in the fully electrified 50% of commercial kitchen cooking equipment must meet the following requirements:
    - Be EcoChef certified, and
    - Meet or exceed the specified Idle Rate and Efficiency Rate for that piece of equipment.
        - See Appendix A for Idle & Efficiency Rates
    - If there is no EcoChef certification for a piece of equipment, then the equipment must meet the following requirements:
        - Be Energy Star certified.

Incremental Commercial Kitchen Cooking Equipment Electrification Requirements
(5, 10, 15 points):

- Five (5) points will be awarded for achieving 65% by Rated Power of the commercial kitchen cooking equipment be fully electrified.
- Five (5) points will be awarded for achieving 75% by Rated Power of the commercial kitchen cooking equipment be fully electrified.
- Five (5) points will be awarded for achieving 85% by Rated Power of the commercial kitchen cooking equipment be fully electrified.
- Each piece of commercial kitchen cooking equipment that is electrified through the Incremental Electrification phase must meet the following requirements:
    - Be EcoChef certified, and
    - Meet or exceed the specified Idle Rate and Efficiency Rate for that piece of equipment.
        - See Appendix A for Idle & Efficiency Rates
    - If there is no EcoChef certification for a piece of equipment, then the equipment must meet the following requirements:
        - Be Energy Star certified.

Complete Commercial Kitchen Cooking Equipment Electrification Requirement
(5 points)

- Five (5) points will be awarded for the complete (100% by Rated Power) electrification of commercial kitchen cooking equipment.
- Each piece of commercial kitchen cooking equipment that is electrified through the Complete Electrification phase must:
    - Be EcoChef certified, and
    - Meet or exceed the specified Idle Rate and Efficiency Rate for that piece of equipment.
        - See Appendix A for Idle & Efficiency Rates
    - If there is no EcoChef certification for a piece of equipment, then the equipment must meet the following requirements:
- Be Energy Star Certified

Electrical Infrastructure Upgrade – Optional/Only if necessary
(5 points)

- Five (5) points will be awarded for the upgrade of commercial kitchen electrical infrastructure, whether optional or necessary.
- Electrical Infrastructure refers to the electrical panels, subpanels, wiring, outlets, and fuses serving the commercial kitchen.
- At some point in the Incremental or Complete Electrification phases, an upgrade to the existing commercial kitchen electrical infrastructure may be required.
- Such an upgrade will be necessary to increase the amperage and voltage capacity of the electrical infrastructure to serve the additional demand of newly electrified commercial kitchen cooking equipment.

Compliance Validation: To begin the EcoChef certification process and meet the prerequisite Minimum commercial kitchen cooking equipment electrification, an initial set of deliverables must be submitted to EcoChef for approval.

The prerequisite minimum phase submission documents must include the following information:

- One (1) page narrative including:
    - Primary Contact information (name, phone number, email address)
    - Property information (property owner name/entity, address, property type)
    - Kitchen information (size, number of staff, operating hours)
    - Brief narrative describing the motivation to electrify commercial kitchen cooking equipment and participate in the EcoChef certification program.
- Complete commercial kitchen cooking equipment list
    - Both electric and gas equipment
- Model numbers for each piece of equipment
- Idle Rate and Energy Efficiency performance specifications
- Current percent (%) commercial kitchen equipment electrified by Rated Power using the equation provided above.

To receive points for the completion of each phase of commercial kitchen equipment electrification, two (2) sets of deliverables will need to be submitted to EcoChef for approval. The first set of deliverables will be submitted during the design phase of the electrification project, to ensure that EcoChef certified equipment is included in the project design. The second set of deliverables will be submitted after the certified electric commercial kitchen cooking equipment installation to confirm that EcoChef certified equipment was installed. In the event of a project is all-electric at its onset then only 1 set of deliverables will need to be submitted to EcoChef for approval.

The design phase submission document must include the following information:

- One (1) page narrative including:
    - Primary Contact information (name, phone number, email address)
    - Property information (property owner name/entity, address, property type)
    - Kitchen information (size, number of staff, operating hours)
    - Brief narrative describing the motivation to electrify commercial kitchen cooking equipment and participate in the EcoChef certification program.
        - Specify the Electrification Phase and Subphase of the project.
- Complete commercial kitchen cooking equipment list
    - Both electric and gas

- Model numbers for each piece of equipment
- Idle Rate and Energy Efficiency performance specifications
- Pre-installation percent (%) commercial kitchen equipment electrified by Rated Power using the equation provided above.

The post-installation submission document must include the following information:

- Complete electric commercial kitchen cooking equipment list
- Model numbers for each piece of equipment
- Idle Rate and Energy Efficiency performance specifications
- Post-installation percent (%) commercial kitchen equipment electrified by Rated Power using the equation provided above.
- Proof of Purchase
- Date of equipment installation

E3-Basic Submetering (Prerequisite)

Standard: Provide project level energy submetering and commit to sharing use information with EcoChef on an annual basis.
Compliance Validation: Provide design drawings, photos and/or Letter of Assurance/LOA from design engineer describing compliance methods for standards above. Provide LOA agreeing to benchmark using EPA Portfolio Manager as well as to share information with EcoChef on an annual basis.

E4-Demand Control Ventilation – 3pts

Standard: Provide demand control ventilation per ASHRAE 62.1-2016
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design mechanical engineer describing compliance details.

E5-Utilize Variable Frequency Drives in HVAC Equipment and Fans – 2pt

Standard: Provide Variable Frequency Drives per requirements of Advanced Energy Design Guides (AEDGs) for 50% savings over ASHRAE 90.1-2004.
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design mechanical engineer describing compliance details.

E6-Water Heating Electrification – 1pt

Standard: Utilize all electric Domestic Hot Water systems.
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design engineer indicating that domestic hot water systems are all electric and use no form of combustible fuels (e.g., natural gas, propane, etc.)

E7-Lighting Controls – 1pt

Standard: Utilize occupancy sensors in storage rooms, offices, restrooms, locker rooms and other occasionally occupied spaces. In addition, provide timers or daylight sensor controls for general interior, exterior and signage for unoccupied hours of operation.
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design electrical engineer describing compliance methods for standards above.

E8-LED Lighting-General – 1pt

Standard: Provide 100% LED lighting in general lighting fixtures and built-in casework.
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design electrical engineer describing compliance methods for standards above.

E9-LED Lighting-Equipment – 1pt

Standard: Provide 100% LED lighting in kitchen equipment.
Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design electrical engineer describing compliance methods for standards above.

E10-Kitchen Equipment Refrigerant Performance – 2pt

Standard: Use only non-ozone-depleting refrigerants; Select equipment with an average HFC charge of no more than 1.75 points of refrigerant per 1,000 Btu/h (2.73 kg of refrigerant per kW) total evaporator cooling load; Demonstrate a predicted annual refrigerant emissions rate of no more than 15%. Conduct leak testing using the procedures in GreenChill's best practices guideline for leak tightness at installation/Alternatively provide proof of attainment of EPA Greenchill's silver level store certification for newly constructed projects.

Compliance Validation: Provide equipment cutsheets and completed calculation template or proof of Greenchill's silver level store certification.

E11-HVAC Electrification – 1pt

Standard: Utilize all electric HVAC systems.

Compliance Validation: Provide design drawings and/or Letter of Assurance/LOA from design mechanical engineer indicating that HVAC units are all electric and use no form of natural gas, propane, etc.

E12-Advanced Submetering – 5pts

Standard: Provide energy submetering for all categories that use 10% or more of total project usage (HVAC, Refrigeration, Domestic Hot Water, Lighting, etc.) and commit to sharing use information with EcoChef on an annual basis.

Compliance Validation: Provide design drawings, photos and/or Letter of Assurance/LOA from design engineer describing compliance methods for standards above. Provide LOA agreeing to sharing use information with EcoChef on an annual basis.

E13-Onsite Renewable Energy – 1-3pts

Standard: Provide onsite renewable energy to offset the overall energy use of the project.

- 2% for 1 point
- 5% for 2 points
- 10% for 3 points

Compliance Validation: Provide design drawings, and/or Letter of Assurance/LOA from design engineer describing compliance methods for standards above.

E14-Green Power and Carbon Offsets – 1pt

Standard: Provide Green e Certified EACs and Carbon offsets for 100% of the energy used for the project.

Compliance Validation: Provide copies of certificates and energy use justification methodology in the form of a Letter of Assurance (LOA).

E15-Decarbonization Commitment/Reporting/Carbon Neutral Performance – up to 3pts

Standard: Establish a decarbonization Commitment. Report against decarbonization commitment. Achieve carbon neutral performance and reporting.

- Decarbonization Commitment for 1 point
- Decarbonization Reporting for 2 points
- Achieve Carbon Neutral performance for 3 points

Compliance Validation: Provide Letter of Assurance and associated reporting data as necessary to satisfy the categories above that are being pursued.

HEALTH & COMFORT

Prioritizing & Nurturing Well-being in Kitchen Environments

Introduction

The Health & Comfort Standards within EcoChef certification place an unwavering focus on cultivating a robust and nurturing culinary environment that places the well-being and vitality of culinary professionals at the forefront. EcoChef introduces an all-encompassing framework dedicated to ensuring the health and welfare of both staff and patrons. By upholding a diverse array of criteria, this section strives to create sanctuaries characterized by safety, cleanliness, and comprehensive care. The ensuing standards embody our unwavering commitment, serving as pillars upon which a thriving culinary community is built.

H1-Execute minimum standards to ensure Indoor Air Quality (Prerequisite)

Standard: Meet requirements of ASHRAE Standard 62.1-2016 Sections 4, 5, 6.2, 6.5 and 7 OR a more stringent local requirement.
Compliance Validation: Requirement compliance may be validated through a Letter of Assurance (LOA) provided by a qualified engineer or similar professional OR through a complying calculation methodology.

H2-Provide a smoke free working environment (Prerequisite)

Standard: Do not allow smoking inside any space and withing 25' (7.5 meters) of all doors, windows, and air intakes. Utilize signage to clearly describe intent of standard.
Compliance Validation: Photographs of signage indicating context of placement and detail of instructions.

H3-Provide Health Data on all Cleaning Products (Prerequisite)

Standard: Collect all Safety Data Sheets (SDS) for all cleaning products utilized in the project. Compile these materials in a binder or electronic format available for all employees.
Compliance Validation: Provide list of all cleaning products and copies of associated MSDS documents.

H4-Provide First Aid Kits (Prerequisite)

Standard: In compliance with OSHA minimum standards provide First Aid Kits in prominent locations in the project space. The following list sets forth the minimally acceptable number and type of first-aid supplies for first-aid kits for compliance of this standard. The contents of the first-aid kit listed should be adequate for small worksites, consisting of approximately two to three employees. When larger operations or multiple operations are being conducted at the same location, additional first-aid kits should be provided at the work site or additional quantities of supplies should be included in the first-aid kits:

1. Gauze pads (at least 4 x 4 inches).
2. Two large gauze pads (at least 8 x 10 inches).
3. Box adhesive bandages (band-aids).
4. One package gauze roller bandage at least 2 inches wide.
5. Two triangular bandages.
6. Wound cleaning agents such as sealed moistened towelettes.
7. Scissors.
8. At least one blanket.
9. Tweezers.
10. Adhesive tape.
11. Latex gloves.
12. Resuscitation equipment such as resuscitation bag, airway, or pocket mask.
13. Two elastic wraps.
14. Splint.
15. Directions for requesting emergency assistance.

Compliance Validation: Provide a "marked up" floor plan with Kit locations and photos of installed Kits.

H5-Maximum Kitchen Temperature– Prerequisite

Standard: Conditions under which an indoor work area is subject to subsection (e):
(A) The temperature equals or exceeds 87 degrees Fahrenheit. when employees are present
(B) The heat index equals or exceeds 87 degrees Fahrenheit when employees are present; or
(C) Employees wear clothing that restricts heat removal, and the temperature equals or exceeds 82 degrees Fahrenheit; or
(D) Employees work in a high radiant heat work area and the temperature equals or exceeds 82 degrees Fahrenheit.

Control measures outlined in **Appendix B** must be employed as specified to eliminate radiant sources of heat to minimize risk factors for heat illness.

Compliance Validation: Requirement compliance may be validated through a Letter of Assurance (LOA) by the business owner or dining operator.

H6: Measure & Record Temperature – Prerequisite

Standard: Measure and record the temperature or heat index, whichever is greater, and maintain accurate records of those measurements.

- The records will include the **date, time, and specific location** of all measurements.
- The measurements will be taken where employees work and at times during the work shift when employee exposures are expected to be the highest.
- Measurements will be taken again when they are reasonably expected to be 10 degrees or more above the previous measurements.
- Instruments used to measure the temperature or heat index shall be used and maintained according to the manufacturers' recommendations. Instruments used to measure the heat index shall utilize the National Weather Service heat index tables.

Compliance Validation: Requirement compliance may be validated through a Letter of Assurance (LOA) by the business owner or dining operator. Temperature or heat index records will be retained for 12 months and will be made available upon request. Records will be required for recertification.

H7-Provide Access to Cool Down Areas – Prerequisite

Standard: The employer will have and maintain one or more cool-down areas at all times.

1. The cool-down area shall be at least large enough to accommodate the number of employees on recovery or rest periods, so that they can sit in a normal posture fully in the cool-down areas without having to be in physical contact with each other. The cool-down area shall be located as close as practicable to the areas where employees are working.
2. Subject to the same specifications, the size of the cool-down area during meal periods shall be at least enough to accommodate the number of employees on the meal period who remain onsite if applicable. The temperature in the cool-down areas shall be maintained at less than 82 degrees Fahrenheit.
3. Employees shall be allowed and encouraged to take a preventative cool-down rest in a cool-down area when they feel the need to do so to protect themselves from overheating. Such access to cool-down areas shall be permitted at all times. An individual employee who takes a preventative cool-down rest (A) shall be monitored and asked if he or she is experiencing symptoms of heat illness; (B) shall be encouraged to remain in the cool-down area; and (C) shall not be ordered back to work until any signs or symptoms of heat illness have abated, but in no event less than 5 minutes in addition to the time needed to access the cool-down area.
4. Employees must have access to potable drinking water that is fresh, pure, suitably cool, and provided to employees free of charge. The water shall be located as close as practicable to the areas where employees are working and in indoor cool-down areas. The frequent drinking of water shall be encouraged by the employer.
5. If an employee exhibits signs or reports symptoms of heat illness while taking a preventative cool-down rest or during a preventative cool-down rest period, the employer shall provide appropriate first aid or emergency response according to subsection (f) of this section.

Compliance Validation: Provide outlined design drawings showing compliance and/or Letter of Assurance/LOA from design architect

H8-Provide Health Care Benefits – 1pt

Standard: Provide Health Care Insurance Coverage to Full-Time Employees and designated Dependents, at no cost or subsidized, for Medical, Dental and Vision.

Compliance Validation: Provide summaries of provided coverage from employee benefits manuals and/or insurance provider plan information.

H9-Provide Sick Leave -1pt

Standard: 1) Provide granted (up front) or accrued paid time off for sick leave of 10 days per year with a minimum benefit of 50% of salary/wages. 2) Establish policy statement discouraging employees from coming to work sick. 3) Comply with FMLA standards for unpaid time off for illness or provide short term disability insurance.

Compliance Validation: Provide summaries of policies from employee benefits manuals.

H10-Provide Tobacco Cessation Support – 1pt

Standard: Provide tobacco cessation support for all employees at no cost or subsidized through vendors or health car providers that includes counseling and prescription and/or over the counter nicotine replacement products.

Compliance Validation: Provide summaries of provided coverage from employee benefits manuals and/or vendor/insurance provider plan information.

H11-Provide Substance Abuse Support – 1pt

Standard: 1) Establish a drug and alcohol use policy available to all employees. 2) Offer training on substance abuse either through a vendor or health care provider available to all employees. 3) Either through a vendor or health care provider, offer at no cost or subsidized support for substance abuse treatment.

Compliance Validation: Provide summaries of provided coverage from employee benefits manuals and/or vendor/insurance provider plan information.

H12-Provide Mental Health Support – 1pt

Standard: Provide either at no cost or subsidized mental health care screening and services for all employees.

Compliance Validation: Provide summaries of provided coverage from employee benefits manuals and/or vendor/insurance provider plan information.

H13-Temperature Performance Access – 1pt

Standard: Temperature or heat index records will be retained for 12 months and will be made available at the worksite to employees and to representatives of the division upon request.

Compliance Validation: Requirement compliance may be validated through a Letter of Assurance (LOA) by the business owner or dining operator.

PERFORMANCE

Optimizing Culinary Excellence

Introduction

The Performance Standards within the EcoChef kitchen rating system encapsulate a commitment to elevating operational excellence and culinary innovation. Through a meticulous and holistic approach, EcoChef introduces a comprehensive framework designed to enhance the efficiency, effectiveness, and overall performance of commercial kitchens. By adhering to a series of performance-related criteria, kitchens embark on a journey toward achieving unparalleled levels of proficiency and success.

P1-Kitchen Equipment Operational Manuals - Prerequisite

Standard: Operational manuals for all kitchen equipment used within the certified establishment must be accessible upon request. These manuals serve as essential resources to ensure the efficient and safe operation of equipment, contributing to a seamless culinary workflow.
Compliance Validation: Provide Letter of Assurance (LOA) indicating that operational manuals will be accessible. Demonstrate accessibility by showcasing the location of printed manuals within the kitchen and the availability of digital copies on a shared network or platform.

P2-Provide Basic Kitchen Equipment Training – Prerequisite

Standard: Basic training for kitchen staff on the operation and maintenance of essential kitchen equipment must be provided and completed as a condition of employment. An example of a training program will be provided in **Appendix C**.
Compliance Validation: Provide Letter of Assurance (LOA) that basic kitchen equipment training will be conducted as a condition of employment. Provide evidence of training materials, such as presentation slides, handouts, or manuals used during the training sessions, documents signed by employees that training has occurred. Signed documents must be kept in the employee's permanent file.

P3-Provide Enhanced Kitchen Equipment Training – 2pt

Standard: Engage experts on equipment specialized and enhanced training for kitchen staff to optimize the operation, energy efficiency, and maintenance of advanced kitchen equipment.
Compliance Validation: Provide documentation of training session(s) such as contracts and attendance records (including participant names, dates, and signatures).

P4-Equipment Maintenance/Replacement Plan – 1pt

Standard: Create a comprehensive Equipment Maintenance/Replacement Plan to ensure the longevity, energy efficiency, and optimal performance of kitchen equipment. An example of a plan will be outlined in **Appendix D**.
Compliance Validation: Provide a copy of the Equipment Maintenance/Replacement Plan, detailing the schedule, tasks, and guidelines for equipment maintenance, repair, and replacement. Present a strategy for equipment replacement that demonstrates consideration of energy efficiency and alignment with EcoChef sustainability standards.

P5-Utilize High Performance Kitchen Equipment – 1pt

Standard: Equipment used to operate the commercial kitchen must be designed to optimize energy, reduce resource consumption, and enhance operational excellence. Each piece of commercial kitchen equipment must:

- Be EcoChef certified, and
- Meet or exceed the specified metrics in **Appendix A**.
- If there is no EcoChef certification for a piece of equipment, then the equipment must meet the following requirements:
    - Be Energy Star certified.

Compliance Validation: Provide a list of high-performance kitchen equipment utilized within the establishment, indicating the specific equipment models and their corresponding energy-saving features. Submit documentation showcasing the integration of

innovative technologies within the equipment, highlighting their contribution to energy efficiency and sustainability. Present energy consumption and resource usage data for both high performance and conventional equipment to demonstrate the achieved savings.

P6-Chemical Purchasing Standards – 1pt

Standard: Any chemical used in the establishment must adhere to one or more of the following certifications designed to ensure minimal impact on the environment and human health while effectively performing their intended functions.

- EPA Safer Choice
- EPA-DFE Certified
- Green Seal
- Certified Biodegradable
- Ecologo

Compliance Validation: Provide Letter of Assurance (LOA) that any chemical not meeting these standards are to be blacklisted by the vendors and only the chemicals meeting the above standards are to be purchased and used.

P7-Pest Control – 1pt

Standard: The kitchen must be serviced by a **Green Shield or GreenPro Certified** pest control company.
Compliance Validation: Proof must be kept on file and presented upon request.

P8-Commercial Kitchen Cleaning Service – 1pt

Standard: Any kitchen cleaning service contracted must be **Green Seal GS-42 or ISSA CIMS-GB Certified**.
Compliance Validation: Proof must be kept on file and presented upon request.

P9-Dishwasher Sanitizer – 1pt

Standard: No chemical sanitizer will be used in the dishwasher or ware-washing machines on site. The kitchen should employ alternative solutions to sanitizing dishes and kitchenware such as high temperature washing or non-chemical sanitizing solutions.
Compliance Validation: Provide equipment specification sheets outlining how the equipment accomplishes the sanitation of the dishes and kitchenware.

WASTE

Minimize, Maximize, Transform

Introduction

The Waste Standards within the EcoChef kitchen rating system encapsulate a commitment to sustainable waste management practices that minimize environmental impact and foster responsible stewardship. EcoChef introduces a comprehensive framework designed to address waste generation, reduction, and disposal within culinary operations. By adhering to a range of waste-related criteria, culinary establishments embark on a journey toward achieving efficient resource utilization, reducing landfill contributions, and embracing a circular approach to waste management.

W1-Operational Recycling - Prerequisite

Standard: Provide bins/designated spaces for the recycling of cardboard/paper, metals, glass, and plastics. Engage with public or private providers to recycle each of the waste streams indicate. Where services are not available, designate space for future collection when services do become available.
Compliance Validation: Drawing or floor plan indicating location of recycling bins/spaces and/or photographs of bins/spaces and a Letter of Assurance (LOA) indicating details of provider Engagement and/or explanation of waste streams without available service.

W2-Operational Composting – Prerequisite

Standard: Provide bins for collection of compostable organic waste. Engage with public or private providers to compost organic waste. Where services are not available, designate space for future collection when services do become available.
Compliance Validation: Drawing or floor plan indicating location of composting bins and/or photographs of bins and a Letter of Assurance (LOA) indicating details of provider Engagement or explanation of unavailable service.

W3-Cooking Grease/Oil Recycling/Disposal - Prerequisite

Standard: Provide containers for collection of cooking oil/grease. Engage with public or private providers to recycle for reuse or biofuel. Where services are not available, indicate details of proper disposal service.
Compliance Validation: Drawing or floor plan indicating location of containers and/or photographs of containers and a Letter of Assurance (LOA) indicating details of provider engagement or explanation of unavailable service.

W4-Do not use Styrofoam - Prerequisite

Standard: Do not use Styrofoam containers for take away food or drink.
Compliance Validation: Provide Letter of Assurance (LOA) indicating that Styrofoam containers will not be used.

W5-Hazardous Waste Management – 1pt

Standard: Commit to proper disposal of hazardous waste including Batteries, mercury containing lights, paints, miscellaneous chemicals, and electronic waste (computer equipment, monitors, ink cartridges, etc.).
Compliance Validation: Provide Letter of Assurance (LOA) indicating committing to proper disposal of items listed above.

W6-Food Waste Diversion – 2pt

Standard: Develop a comprehensive food waste diversion plan to minimize food waste generation. (Template available upon request)
Compliance Validation: Provide documentation of food waste diversion plan.

W7-Food Waste Reduction Plan – 2pt

Standard: Develop a food waste reduction plan that addresses waste prevention & reduction throughout kitchen operations.
Compliance Validation: Provide documentation of food waste reduction plan.

W8-Waste Tracking Strategies – 1pt

Standard: Create and implement a waste tracking system to monitor quantity and type of waste generated.

Compliance: Provide Letter of Assurance (LOA) committing to creating and implementing a waste tracking system or provide documentation of waste tracking system and data collected from it's implementation.

INNOVATION

Pioneering Culinary Advancement

Introduction:

The Innovation Standards within the EcoChef kitchen rating system exemplify a forward-thinking commitment to revolutionizing culinary practices and advancing sustainability. This category celebrates ingenious solutions and groundbreaking initiatives that go beyond conventional boundaries to reshape the culinary landscape. EcoChef introduces a dynamic framework designed to inspire creativity, foster cutting-edge technologies, and drive continuous improvement in all aspects of culinary operations. By adhering to a spectrum of innovation-driven criteria, culinary establishments embark on a transformative journey, pushing the boundaries of culinary excellence, ecological responsibility, and holistic well-being.

I1-Achieving Green Building Certification – 3pt

Standard: Attain a recognized green building certification, such as LEED, WELL, BREEAM, Passive House, or Living Building Challenge for the establishment's physical infrastructure.
Compliance Validation: Submit official documentation of the green building certification achieved, including certification level and date of attainment.

I2-EcoChef Rated Equipment Integration – 2pt

Standard: Equip the kitchen with EcoChef rated equipment, showcasing a commitment to energy efficiency and sustainable practices.
Compliance Validation: Provide a list of EcoChef rated equipment incorporated into the kitchen, indicating models and corresponding EcoChef ratings.

I3-EcoChef Certified Employee – 2pt

Standard: Have at least one employee on site certified as an EcoChef professional, demonstrating a dedication to sustainable culinary practices.
Compliance Validation: Submit proof of the employee's EcoChef certification, including certification type and date of achievement.

I4-TBD – 1pt

Standard: If a kitchen transcends existing standards, setting new benchmarks for sustainability, the kitchen will be rewarded with 1 point for each unique instance.

I5-TBD – 1pt

Standard: If a kitchen transcends existing standards, setting new benchmarks for sustainability, the kitchen will be rewarded with 1 point for each unique instance.

I6-TBD – 1pt

Standard: If a kitchen transcends existing standards, setting new benchmarks for sustainability, the kitchen will be rewarded with 1 point for each unique instance.

I7-TBD – 1pt

Standard: If a kitchen transcends existing standards, setting new benchmarks for sustainability, the kitchen will be rewarded with 1 point for each unique instance.

APPENDIX

Comprehensive Resources

Introduction:
The Appendix Section provides a valuable repository of supplementary materials, guidelines, and references to enhance the understanding and implementation of the certification standards. As an integral component of the EcoChef framework, the appendix serves as a comprehensive resource hub, offering detailed insights, calculation methodologies, and additional context to support culinary establishments in their journey toward sustainable excellence. This section underscores the commitment of EcoChef to transparency, accessibility, and continuous improvement, empowering stakeholders with the tools and knowledge needed to embrace environmentally conscious practices and foster a greener, more prosperous culinary community.

Appendix A - Kitchen Equipment Energy Compliance Details

Equipment	Idle Rate	Requirement	Energy Efficiency
Cooktops			
Electric Induction Range - Individual Hob		Cooking (Boil) Energy Efficiency	≥ 80%
Convection Ovens			
Electric			
Half-Size (18 x 13 x 1)	≤ 1.00 kW	Cooking Energy Efficiency	≥ 71%
Full-Size ≥ 5 Pans (18 x 26 x 1)	≤ 1.40 kW	Cooking Energy Efficiency	≥ 76%
Full-Size < 5 Pans (18 x 26 x 1)	≤ 1.00 kW	Cooking Energy Efficiency	≥ 76%
Combination Ovens			
Electric: 5-40 Pan Capacity			
Steam Mode	≤ 0.133P+0.6400 kW	Cooking Energy Efficiency	≥ 55%
Convection Mode	≤ 0.083P+0.35 kW	Cooking Energy Efficiency	≥ 78%
Electric: 3-4 Pan Capacity and 2/3-size with 3-5 Pan Capacity			
Steam Mode	≤ 0.60P kW	Cooking Energy Efficiency	≥ 51%
Convection Mode	≤ 0.05P+0.55 kW	Cooking Energy Efficiency	≥ 70%
Griddles	Normalized Idle Energy Rate		
Single and Double-Sided Commercial Electric Griddles	< 320 watts/ft2	Cooking Energy Efficiency	≥ 80%

Steam Cookers			
Electric			
3-pan	400 watts	Heavy Load Cooking Energy Efficiency	50%
4-pan	530 watts	Heavy Load Cooking Energy Efficiency	50%
5-pan	670 watts	Heavy Load Cooking Energy Efficiency	50%
6-pan and larger	800 watts	Heavy Load Cooking Energy Efficiency	50%
Fryers			
Electric			
Standard Open Deep-Fat Electric Fryers	< 800 watts	Heavy Load Cooking Energy Efficiency	> 83%
Large Vat Open Deep-Fat Electric Fryers	< 1,100 watts	Heavy Load Cooking Energy Efficiency	> 80%

Appendix B - Compliance Details & Definitions

The building owner or dining operator (collectively known as "the employer") will use control measures as specified below as well as employ measures to eliminate radiant sources of heat to minimize the risk factors for heat illness.

(A) **Engineering controls -** Engineering controls shall be used to reduce and maintain both the temperature and heat index to below 87 degrees Fahrenheit when employees are present or the temperature to below 82 degrees Fahrenheit where employees wear clothing that restricts heat removal or work in high radiant heat work areas, except to the extent that the employer demonstrates such controls are infeasible. Where feasible engineering controls are not sufficient to reduce and maintain the temperature and heat index to below 87 degrees Fahrenheit or the temperature to below 82 degrees Fahrenheit where employees wear clothing that restricts heat removal or work in high radiant heat work areas:

1. The employer shall use engineering controls to reduce the temperature, heat index, or both, whichever applies, to the lowest feasible level, except to the extent that the employer demonstrates such controls are infeasible; and

2. The employer shall use engineering controls to minimize the risk of heat illness, except to the extent that the employer demonstrates such controls are infeasible.

EXCEPTION: The employer may use administrative controls in lieu of engineering controls if the employer demonstrates that the administrative controls can minimize the risk of heat illness more effectively than engineering controls.

(B) **Administrative controls** - Where feasible engineering controls are not sufficient to reduce and maintain the temperature and heat index to below 87 degrees Fahrenheit when employees are present or the temperature to below 82 degrees Fahrenheit where employees wear clothing that restricts heat removal or work in high radiant heat work areas, administrative controls shall be used to minimize the risk of heat illness, except to the extent that the employer demonstrates such controls are infeasible.

(C) **Personal heat-protective equipment** - Where feasible engineering controls are not sufficient to reduce and maintain the temperature and heat index to below 87 degrees Fahrenheit when employees are present or the temperature to below 82 degrees Fahrenheit where employees wear clothing that restricts heat removal or work in high radiant heat work areas, personal heat-protective equipment shall be used to minimize the risk of heat illness, except to the extent that the employer demonstrates that use of such equipment is infeasible.

(D) **Emergency Response Procedures -** The employer shall implement effective emergency response procedures including:

1 Ensuring that effective communication by voice, observation, or electronic means is maintained so that employees at the work site can contact a supervisor or emergency medical services when necessary. An electronic device, such as a cell phone or text messaging device, may be used for this purpose only if reception in the area is reliable. If an electronic device does not furnish reliable communication in the work area, the employer will ensure a means of summoning emergency medical services.

2 Responding to signs and symptoms of possible heat illness, including but not limited to first aid measures and how emergency medical services will be provided.

(A) If a supervisor observes, or any employee reports, any signs, or symptoms of heat illness in any employee, the supervisor shall take immediate action commensurate with the severity of the illness.

(B) If the signs or symptoms are indicators of severe heat illness (such as, but not limited to, decreased level of consciousness, staggering, vomiting, disorientation, irrational behavior, or convulsions), the employer must implement emergency response procedures.

(C) An employee exhibiting signs or symptoms of heat illness shall be monitored and shall not be left alone or sent home without being offered onsite first aid and/or being provided with emergency medical services in accordance with the employer's procedures.

3 Contacting emergency medical services and, if necessary, transporting employees to a place where they can be reached by an emergency medical provider. Ensuring that, in the event of an emergency, clear and precise directions to the work site can and will be provided as needed to emergency responders.

4 Where no effective engineering controls are in use to control the effect of outdoor heat or indoor temperature, all employees shall be closely observed by a supervisor or designer during a heat wave. For purposes of this section only, “heat wave” means any day in which the predicted high outdoor temperature for the day will be at least 80 degrees Fahrenheit and at least ten degrees Fahrenheit higher than the average high daily outdoor temperature in the preceding five days.

5 An employee who has been newly assigned to any of the following shall be closely observed by a supervisor or designee for the first 14 days of the employee's employment:

(A) To a work area where the temperature or heat index, whichever is greater, equals or exceeds 87 degrees Fahrenheit; or

(B) To work involving the use of clothing that restricts heat removal where the temperature equals or exceeds 82 degrees Fahrenheit; or

(C) To a high radiant heat work area where the temperature equals or exceeds 82 degrees Fahrenheit.

6 Employee training. Effective training in the following topics shall be provided to each supervisory and non-supervisory employee before the employee begins work that should reasonably be anticipated to result in exposure to the risk of heat illness:

(D) The environmental and personal risk factors for heat illness, as well as the added burden of heat load on the body caused by exertion, clothing, and personal protective equipment.

(E) The employer's procedures for complying with the requirements of this standard, including, but not limited to, the employer's responsibility to provide water, cool-down rests, and access to first aid as well as the employees' right to exercise their rights under this standard without retaliation.

(F) The importance of frequent consumption of small quantities of water, up to 4 cups per hour, when the work environment is hot, and employees are likely to be sweating more than usual in the performance of their duties.

(G) The concept, importance, and methods of acclimatization and of close observation during acclimatization pursuant to the employer's procedures.

(H) The different types of heat illness, the common signs, and symptoms of heat illness, and appropriate first aid and/or emergency responses to the different types of heat illness, and in addition, that heat illness may progress quickly from mild symptoms and signs to serious and life-threatening illness.

(I) The importance to employees of immediately reporting to the employer, directly or through the employee's supervisor, symptoms, or signs of heat illness in themselves, or in co-workers.

(J) The employer's procedures for responding to signs or symptoms of possible heat illness, including how emergency medical services will be provided should they become necessary.

(K) The employer's procedures for contacting emergency medical services, and if necessary, for transporting employees to a point where they can be reached by an emergency medical service provider.

(L) The employer's procedures for ensuring that, in the event of an emergency, clear and precise directions to the work site can and will be provided as needed to emergency responders. These procedures shall include designating a person to be available to ensure that emergency procedures are invoked when appropriate.

7 Supervisor training. Prior to supervising employees performing work that should reasonably be anticipated to result in exposure to the risk of heat illness, effective training on the following topics shall be provided to the supervisor:

(M) The information required to be provided by section (h)(1) above.

(N) The procedures the supervisor is to follow to implement the applicable provisions in this section.

(O) The procedures the supervisor is to follow when an employee exhibits signs or reports symptoms consistent with possible heat illness, including emergency response procedures.

(P) Where the work area is affected by outdoor temperatures, how to monitor weather reports and how to respond to hot weather advisories.

(d) Heat Illness Prevention Plan - The employer shall establish, implement, and maintain an effective heat illness prevention plan. The plan shall be in writing in both English and the language understood by the majority of the employees and shall be made available at the worksite to employees and to representatives of the Division upon request. The Heat Illness Prevention Plan may be included as part of the employer's Illness and Injury Prevention Program and shall, at a minimum, contain:

1 Procedures for the provision of water in accordance with subsection.

2 Procedures for access to cool-down areas

3 Procedures to measure and record the temperature or heat index, whichever is greater; identify and evaluate all other environmental risk factors for heat illness; and implement control measures.

4 Emergency response procedures.

5 Procedures for close observation during acclimatization.

Definitions:

"Acclimatization" means temporary adaptation of the body to work in the heat that occurs gradually when a person is exposed to it. Acclimatization peaks in most people within four to fourteen days of regular work for at least two hours per day in the heat.
"Administrative control" means a procedure that limits exposure to a hazard by adjusent of work procedures or work schedules. Examples of administrative controls that may be effective at minimizing the risk of heat illness in a particular work area include, but are not limited to, acclimatizing employees, rotating employees, scheduling work earlier or later in the day, using work-rest schedules, reducing work intensity or speed, changing required work clothing, and using relief workers.

"Clothing that restricts heat removal" means full-body clothing covering the arms, legs, and torso that is any of the following: (1) Waterproof; or

(2) Designed to protect the wearer from a chemical, biological, radiological, or fire hazard; or

(3) Designed to protect the wearer or the work process from contamination.
EXCEPTION: "Clothing that restricts heat removal" does not include clothing with flame or arc-flash resistant properties demonstrated by the employer to be all of the following: 1) Constructed only of knit or woven fibers; and (2) Worn in lieu of the employee's street clothing; and (3) Worn without a full-body thermal or moisture barrier.

(2) Worn in lieu of the employee's street clothing; and

(3) Worn without a full-body thermal or moisture barrier.

"Cool-down area" means an indoor or outdoor area that is shielded from direct sunlight and other high radiant heat sources and is either open to the air or provided with ventilation or cooling. A cool-down area does not include a location where: (1) Environmental risk factors defeat the purpose of allowing the body to cool; or

(2) Employees are exposed to unsafe or unhealthy conditions; or
(3) Employees are deterred or discouraged from accessing or using the cool-down area.

"Engineering control" means an aspect of the work area or a device that removes or reduces hazardous conditions or creates a barrier between the employee and the hazard. Examples of engineering controls that may be effective at minimizing the risk of heat illness in a particular work area include, but are not limited to, isolation of hot processes, isolation of employees from sources of heat, air conditioning, cooling fans, cooling mist fans, evaporative coolers (also called swamp coolers), natural ventilation where the outdoor temperature or heat index is lower than the indoor temperature or heat index, local exhaust ventilation, shielding from a radiant heat source, and insulation of hot surfaces.

“Environmental risk factors for heat illness” means working conditions that create the possibility that heat illness could occur, including air temperature, relative humidity, radiant heat from the sun and other sources, conductive heat sources such as the ground, air movement, workload severity and duration, protective clothing and personal protective equipment worn by employees.

“Globe temperature” means the temperature measured by a globe thermometer, which consists of a thermometer sensor in the center of a 6-inch diameter hollow copper sphere painted on the outside with a matte black finish or equivalent. The globe thermometer may not be shielded from direct exposure to radiant heat while the globe temperature is being measured.

“Heat Illness” means a serious medical condition resulting from the body's inability to cope with a particular heat load, and includes heat cramps, heat exhaustion, heat syncope and heat stroke.

“Heat index” means a measure of heat stress used by the National Weather Service for outdoor environments that considers the dry bulb temperature and the relative humidity. For purposes of this standard, heat index refers to conditions in indoor work areas. Radiant heat is not included in the heat index.

“High radiant heat work area” means a work area where the globe temperature is at least 5 degrees Fahrenheit greater than the “temperature,” as defined in this subsection.

“Indoor” refers to a space that is under a ceiling or overhead covering that restricts airflow; and is enclosed along its entire perimeter by walls, doors, windows, dividers, or other physical barriers that restrict air flow, whether open or closed. All work areas that are not indoor are considered outdoor and covered by section 3395.

EXCEPTION: “Indoor” does not refer to a shaded area that meets the requirements of section 3395 and is used exclusively as a source of shade for employees covered by section 3395.

“Personal heat-protective equipment” means equipment worn to protect the user against heat illness. Examples of personal heat-protective equipment that may be effective at minimizing the risk of heat illness in a particular work area include, but are not limited to, water-cooled garments, air-cooled garments, cooling vests, wetted over-garments, heat- reflective clothing, and supplied-air personal cooling systems.

“Personal risk factors for heat illness” means factors such as an individual's age, degree of acclimatization, health, water consumption, alcohol consumption, caffeine consumption, and use of prescription medications that affect the body's water retention or other physiological responses to heat.

“Preventative cool-down rest” means a rest taken in a cool-down area to prevent overheating.

“Radiant heat” means heat transmitted by electromagnetic waves and not transmitted by conduction or convection. Sources of radiant heat include the sun, hot objects, hot liquids, hot surfaces, and fire.

“Relative humidity” means the amount of moisture in the air relative to the amount that would be present if the air were saturated.

“Shielding” means a physical barrier between radiant heat sources and employees that reduces the transmission of radiant heat.

“Temperature” means the dry bulb temperature in degrees Fahrenheit obtainable by using a thermometer freely exposed to the air without considering humidity or radiant heat, to measure the temperature in the immediate area where employees are located.

“Union representative” means a recognized or certified collective bargaining agent representing the employees.

Appendix C - Example Training Program

1: Develop Training Program
- Develop a structured training program that covers the operation, setup, maintenance, and safety protocols of key kitchen equipment.
- Ensure that the training program is tailored to the specific needs of the establishment and the types of equipment used.

2: Inclusion of Key Topics
- Training sessions must cover equipment functions, proper usage, energy-efficient practices, cleaning procedures, and emergency procedures.
- Highlight the importance of following EcoChef guidelines for equipment usage to promote sustainability.

3: Regular Training Sessions
- Conduct regular training sessions for new kitchen staff during their onboarding process.
- Schedule refresher training sessions periodically to ensure that all staff remain knowledgeable and up to date.

Appendix D - Example Maintenance/Replacement Plan

This example plan outlines proactive measures to maintain, repair, and replace equipment, minimizing downtime and contributing to sustainable kitchen operations.

1: Develop Maintenance/Replacement Plan

- Create a detailed plan that outlines a systematic approach to equipment maintenance, repair, and eventual replacement.
- Include a schedule for routine maintenance tasks, inspections, and assessments of equipment condition.

2: Energy-Efficient Maintenance Practices

- Incorporate energy-efficient maintenance practices to ensure that equipment operates at peak efficiency, minimizing energy consumption and reducing environmental impact.
- Emphasize the alignment of maintenance activities with EcoChef energy efficiency guidelines.

3: Performance Assessment Criteria

- Define criteria for assessing the performance and condition of kitchen equipment, including energy consumption, efficiency levels, and overall functionality.
- Determine threshold points for replacement based on equipment age, efficiency degradation, and repair costs.

4: Replacement Strategy

- Develop a strategy for equipment replacement that factors in energy efficiency, technological advancements, and budget considerations.
- Outline a process for evaluating new equipment options, considering their compatibility with EcoChef sustainability standards.

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Project Checklist

Project Name:

Date:

Y	?	N			
0	**0**	**0**	**Energy Efficiency**		**49**
Y			Prereq	Commercial Kitchen Cooking Equipment Electrification - 50%	Required
			Credit	Commercial Kitchen Cooking Equipment Electrification - 65%	5
			Credit	Commercial Kitchen Cooking Equipment Electrification - 75%	5
			Credit	Commercial Kitchen Cooking Equipment Electrification - 85%	5
			Credit	Commercial Kitchen Cooking Equipment Electrification - 100%	5
			Credit	Electrical Infrastructure Upgrade	5
Y			Prereq	Basic Submetering	Required
			Credit	Demand Control Ventilation	3
			Credit	Utilize Variable Frequency Drives in HVAC Equipment & Fans	2
			Credit	Water Heating Electrification	1
			Credit	Lighting Controls	1
			Credit	LED Lighting - General	1
			Credit	LED Lighting Equipment	1
			Credit	Kitchen Equipment Refrigerant Performance	2
			Credit	HVAC Electrification	1
			Credit	Advanced Submetering	5
			Credit	Onsite Renewable Energy - 2%	1
			Credit	Onsite Renewable Energy - 5%	1
			Credit	Onsite Renewable Energy - 10%	1
			Credit	Green Power & Carbon Offsets	1
			Credit	Decarbonization Commitment	1
			Credit	Decarbonization Reporting	1
			Credit	Decarbonization Carbon Neutral Performance	1

0	**0**	**0**	**Waste**		**6**
Y			Prereq	Operational Recycling	Required
Y			Prereq	Operational Composting	Required
Y			Prereq	Cooking Grease/Oil - Recycling/Disposal	Required
Y			Prereq	Do Not Use Styrofoam	Required
			Credit	Hazardous Waste Management	1
			Credit	Food Waste Diversion	2
			Credit	Food Waste Reduction Plan	2
			Credit	Waste Tracking Strategies	1

0	**0**	**0**	**Health & Comfort**		**6**
Y			Prereq	Execute Minimum IAQ	Required
Y			Prereq	Smoke Free Working Environment	Required
Y			Prereq	Health Data On All Cleaning Products	Required
Y			Prereq	Provide First-Aid Kits	Required
Y			Prereq	Maximum Kitchen Temperature	Required
Y			Prereq	Measure & Record Temperature	Required
Y			Prereq	Provide Access to Cool Down Areas	Required
			Credit	Provide Health Care Benefits	1
			Credit	Provide Sick Leave	1
			Credit	Provide Tobacco Cessation Support	1
			Credit	Provide Substance Abuse Support	1
			Credit	Provide Mental Health Support	1
			Credit	Temperature Performance Access	1

0	**0**	**0**	**Performance**		**8**
Y			Prereq	Kitchen Equipment Operational Manuals	Required
Y			Prereq	Provide Basic Kitchen Equipment Training	Required
			Credit	Provide Enhanced Kitchen Equipment Training	2
			Credit	Equipment Maintenance/Replacement Plan	1
			Credit	Utilize High Performance Kitchen Equpiment	1
			Credit	Chemical Purchasing Standards	1
			Credit	Pest Control	1
			Credit	Commercial Kitchen Cleaning Service	1
			Credit	Dishwasher Sanitizer	1

			Innovation		**11**
			Credit	Achieving Green Building Certification	3
			Credit	EcoChef® Rated Equipment Integration	2
			Credit	EcoChef® Certified Employee	2
			Credit	Innovation	1
			Credit	Innovation	1
			Credit	Innovation	1
			Credit	Innovation	1
0	**0**	**0**	**TOTALS**	Possible Points:	**80**

Bronze: 30 to 39 points, **Silver:** 40 to 49 points, **Gold:** 50 to 59 points, **Platinum:** 60 to 80