



Partners for a Greener Davis

Partners for a Greener Davis

Certification Checklist for

Restaurants, Cafes, and other Food Service Establishments

Business _____ Contact _____

Phone _____ Address _____

Email _____

Website _____

This section to be completed by City staff only.

Signature _____

Date _____

General Requirements

The following general measures are required for all businesses.

___ 1. Track water and energy usage (using billing statements) and hazardous waste generation and disposal (this is required by law).

___ 2. Provide on-going incentives or training opportunities to encourage management and employee participation in the Partner for a Greener Davis Program. For example, incorporate the idea of a Green Business into:

- Performance appraisals, job descriptions, training programs, employee orientations
- Staff meeting discussions
- Your employee reference materials
- Your company newsletter or bulletins
- Your company suggestion and reward programs
- Other _____

___ 3. Inform your customers about your business' environmental efforts and what you are doing to meet the green business standards. For example:

- Post the Partner for a Greener Davis logo and certification in a visible location.
- Post reminders listing steps you are taking to be a Partner for a Greener Davis.
- Offer tours that highlight your Green Business successes.
- Offer customers "green" service or amenities options.

- Highlight your Green Business efforts and/or certification on your website, and link it to the Partner for a Greener Davis home page (www.cityofdavis.org/pw/greenpartners).
- Other _____

___ 4. Assist at least one other business in learning about becoming a Partner for a Greener Davis. Once you are certified, fill out the postcard in your certification packet and return the postcard to the Partners for a Greener Davis Program.

Using the menus on the following pages, check off all the practices currently in place at your business. You may be surprised at how green you already are!

Questions about filling out the Checklist? Contact the City of Davis Public Works Department at 757-5686.

Completed checklists can be hand delivered, mailed or emailed to:

**Partners for a Greener Davis Program
City of Davis Public Works Department
1717 5th Street Davis, CA 95616
pwweb@cityofdavis.org**

In the interest of waste reduction, please do not fax your checklist.

Solid Waste Reduction & Recycling Menu

Minimum number of checked items required for certification: **Bronze** - 12 items **Silver** - 26 items **Gold** - 39 items

1. Required Measures

Place a check by all practices in place at your business. All these measures are required to qualify as a Green Business Partner.

- Conduct a waste assessment of garbage and recyclables. Review it annually for new measures to implement. See www.davisrecycling.org for a sample waste audit. The City Recycling Program (757-5686) offers free waste assessments to Davis businesses.
- Establish a recycling program for all of the following:
 - Cardboard.
 - Newspapers, office paper, mixed paper, junk mail.
 - Glass and metal containers.
 - Plastics #1 and #2 (beverage bottles, condiment containers, packaging materials and non-CRV containers).
 - Compost landscape trimmings. (Can be part of the contract with your landscape service or can be placed in the street for pick-up by Davis Waste Removal).

2. Waste Reduction measures

Place a check by all practices in place at your business, you must check at least three practices to qualify as a Partner.

- Buy products shipped with less packaging.
- Buy products in returnable, reusable or recyclable containers. These must be approved for commercial use in food establishments.
- Require chemical suppliers to take back empty buckets and drums.
- Eliminate inner-pack dividers in shipping containers for miscellaneous supplies.
- Require corrugated cardboard boxes instead of waxed cardboard for produce unless you are composting food waste. Waxed cardboard can also be chopped up to use as mulch on site.
- Buy ingredients (e.g., flour, salt) in bulk, packaged in unlined paper bags, which can be recycled.
- Buy eggs shelled in bulk.
- Replace individual condiment packets with approved, refillable containers. Refill from bulk.
- Check food deliveries for spoiled or damaged products before accepting.
- Store and rotate supplies to minimize loss through spoilage and damage.

- Replace disposable beverage containers with washable, reusable ones (contact Environmental Health to ensure proper sanitizing).
- Replace disposable flatware and tableware with reusable items.
- Replace paper napkins and tablecloths with cloth ones. (Contact Environmental Health to ensure proper sanitizing).
- Replace single-use paper hats for kitchen staff with reusable ones.
- Use Environmental Health-approved straw dispensers instead pre-wrapped ones (for self-service areas only).
- Eliminate paper coasters or switch to reusable ones.
- Replace Styrofoam with paper, recyclable plastic (#1 or #2), or biodegradable containers for take-out orders.
- Use air hand dryers in restrooms instead of paper towels.
- List specials on chalkboard or use less toxic, water-based white board markers.
- Use rechargeable batteries and appliances whenever possible, such as hand-held vacuum cleaners and flashlights.
- Other: _____

3. Measures to recycle or reuse materials

Place a check by all practices in place at your business, you must check at least one practice to qualify as a Partner.

- Collect food waste for off-site or on-site composting.
- Donate excess food (bread/produce OK; not meat or cooked food) to food banks or shelters (covered under Good Samaritan law) OR have an "employee use" policy for leftovers.
- Donate old uniforms and linens to shelters or non-profits or otherwise recycle them.
- Recycle wood (pallets, wood from remodeling)
- Recycle scrap metal (from remodeling and replacing equipment).
- Leave grass clipping on mowed turf ("grass-cycling") rather than disposing.
- Reuse old tablecloths, cloth napkins and washcloths as rags.
- Require laundry service to use reusable bags to transport dirty and clean linen.
- Other: _____

4. Reduce office paper wastes

Place a check by all practices in place at your business, you must check at least three practices to qualify as a Partner.

- Keep a stack of previously used paper near printers; use it for drafts or internal memos, or designate a draft tray on printers with multiple trays.
- Use computer fax modems that allow faxing directly from computers without printing.
- Buy/lease copiers and printers with double sided copying capability.
- Use double sided copying for multi-page documents.
- Set word processing defaults for smaller fonts and margins that minimize paper use without sacrificing legibility.
- Reuse office paper as scratch paper.
- Set up a bulletin board or develop routing lists for bulletins, memos, and trade journals to minimize the number of employees receiving individual copies.
- Replace memos with e-mail messages and discourage the printing of messages.
- Reuse envelopes: Cover up old addresses and postage, affix new.
- Design marketing materials that require no envelope – simply fold and mail.
- Eliminate all unwanted mailings:
 - For duplicate mailings and magazine subscriptions, return labels requesting all but one be removed.
 - Visit <http://stopjunkmail.org> for guidance and downloadable PDF kit.
 - Purge your own mailing lists to eliminate duplication.
- Other: _____

5. Purchasing recycled-content or used products

Place a check by all practices in place at your business, you must check at least three practices to qualify as a Partner.

- Recycling bins and containers.
- Refuse pails and bags.
- Toilet seat covers.
- Toilet tissue, facial tissue.
- Paper towels.
- Office paper.
- Pencils/rulers and other desk accessories.
- Recycled or remanufactured laser and copier toner cartridges.
- Business cards.
- Paper table covers.
- Placemats.
- Napkins.
- Menus.
- Guest checks.
- Take-out containers – paperboard and plastics (#1 and #2, not #6 and #7).
- Floor mats.
- Mulch, soil amendments and compost made of plant trimmings or green waste.
- Construction materials when building/remodeling (such as plastic lumber for decking, benches and railings; carpet, carpet padding, etc).
- Paint.
- Other: _____
- List items purchased used rather than new:
 - _____
 - _____

Energy Conservation Menu

Minimum number of checked items required for certification: **Bronze - 17 items** **Silver - 23 items** **Gold - 28 items**

1. Required Measures

Place a check by all practices in place at your business. All these measures are required to qualify as a Partner.

- Have a PG&E energy audit of your restaurant. Energy audits are free and can be made by calling the PG&E business customer service center at 1-800-468-4743. Review it annually for new measures to implement.
- Complete regularly scheduled maintenance on your HVAC (heating, ventilation and air conditioning) and refrigeration systems.
 - Clean permanent filters with mild detergents every two months (change replaceable filters every 2 months).

- Check entire system each year for coolant and air leaks, clogs, and obstructions of air intake and vents.
- Keep condenser coils free of dust and lint.
- Keep evaporator coils free of excessive frost.

2. Energy efficient equipment and facility features: Place a check by all practices in place at your business, you must check at least eight practices to qualify as a Partner.

General

- Use electrical equipment with energy saving features (e.g. Energy Star®) and ensure Energy Star settings are enabled.

- Use computer hardware programs that save energy by automatically turning off idle monitors and printers.
- Use a time switch to automatically turn off office equipment after working hours.
- Use timers on hood, exhaust systems and hood lights.
- Use weather stripping (weatherizing and caulking) to seal air gaps around doors and windows.
- Other: _____

Lighting

- Reduce number of fixtures.
- Replace incandescent bulbs with more efficient compact fluorescents.
- Replace older T-12 fluorescent lighting with energy-efficient T-8 or T-5 fixtures with electronic ballasts.
- Increase lighting efficiency by installing optical reflectors and/or diffusers.
- Improve exit sign efficiency by using energy efficient compact fluorescent bulbs, LED or other signs using energy efficient technologies.
- Use lighting controls such as occupancy sensors, bypass/delay timers, photocells, or time clocks, especially in low occupancy areas such as walk-in refrigerator/freezers, closets and restrooms.
- Use dimmable ballasts to dim lights to take advantage of daylight.
- Use daylight dimmers that turn off automatically when light is sufficient.
- Other: _____

Heating, Ventilation & Cooling

- Use building design features for improved or more efficient ventilation or heat conservation. Describe: _____

-
- Use a programmable thermostat to control heating and air conditioning.
 - Use bypass timers and/or time clocks.
 - Use ceiling fans for air circulation.
 - Replace or supplement an A/C system with an evaporative cooler.
 - Use economizers on A/C to increase air circulation.
 - Replace single or package A/C unit with one with a greater Energy Efficient Rating (EER). Be sure that the new system is appropriately sized and sealed when installing a new EER unit.
 - Provide shade for HVAC condenser, especially roof-top fixtures.
 - Shade sun-exposed windows and walls: use awnings, sunscreens, shade trees or shrubbery.
 - Replace an electric heating system with a natural gas system.
 - Apply window film to reduce solar heat gain, if applicable.

- Use energy-efficient double paned windows.

• Other: _____

Water Heating

- Insulate all hot water pipes, hot water heaters and storage tanks.
- Use a booster heater for hot water use.
- Use a solar water heater or preheater.
- Replace electric hot water heaters with natural gas ones.
- Other: _____

Refrigeration

- Replace refrigerators older than 10 years with new Energy Star® ones.
- Insulate refrigeration cold suction lines.
- Use plastic strip curtains on walk-in refrigerator/freezer doors.
- Use open-door buzzers on walk-in refrigerators.
- Other: _____

Dishwashing

- Use a low-flow pre-rinse nozzle for dish scraping/pre-cleaning (saves both heating and water costs).
- Use a water-conserving dishwasher to save both heating and water costs. Reduce dishwasher temperature to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system you are using (a door-type dishwasher should use 1.2 gallons/rack or less).
- Other: _____

3. Energy conserving practices

Place a check by all practices in place at your business, you must check at least seven practices to qualify as a Green Partner.

General

- Turn off exhaust hoods and hood lights when appliances below are off (these must be on when appliances are on).
- Institute a formal policy that all electronic devices and lighting be turned off when not in use.
- Use the standby mode on equipment (e.g., energy saver buttons on copiers).
- Other: _____

Lighting

- Disconnect unused ballasts in delamped fixtures AND replace burned out lamps quickly to avoid ballast damage. Dispose of the fluorescent lamps and ballasts properly—they are considered hazardous waste. THIS IS REQUIRED BY LAW.
- Clean lighting fixtures, diffusers and lamps so that they are lighting as effectively as possible (dirt can reduce lighting efficiency by up to 50%).
- Check and adjust lighting control devices such as time clocks and photocells.

- Use light switch reminders to remind customers and staff to turn off lights when not in use.
- Use task lighting instead of lighting the entire area.
- During slower periods, group customers so that lights and heating/cooling can be turned off in unoccupied areas.
- Other: _____

Heating, Ventilation and Cooling

- Set thermostat to 78° F for cooling, 68° F for heating, and use the thermostat's night setback.
- Close blinds and curtains to keep room cooler.
- Seal off unused areas. Block and insulate unneeded windows and other openings.
- When repainting building exterior and roofs, choose light colors to reflect more sunlight.
- Other: _____

Hot Water Use

- Drain and flush hot water tanks to the sanitary sewer every 6 months to prevent scale build-up and deposits (this can reduce heating efficiency).
- Set hot water heaters to standard 140°–150° F.
- Check pilot lights for proper adjustment (gas /hot water).
- Other: _____

Refrigeration

- Ensure freezer defrost time clock is set properly to avoid peak energy use periods (noon to 6 p.m.).
- Maintain refrigerator doors by replacing worn gaskets, aligning doors, enabling automatic door closers, and replacing worn or damaged strip curtains.
- Other: _____

Water Conservation Menu

Minimum required for certification (with landscape): Bronze - 27 items Silver - 31 items Gold - 35 items

Minimum required for certification (without landscape): Bronze - 21 items Silver - 25 items Gold - 29 items

1. Required Measures

**Place a check by all practices in place at your business.
All these measures are required to qualify as a Partner.**

- Learn how to read your water meter.
- Assign a person to monitor each water bill for early indicators of problems.
- Use signs in restrooms to encourage water conservation and to report leaks.
- Regularly check for and repair all leaks in your facility. Leaks in toilet tanks can be detected with leak detecting tablets, which are available from the Public Works Department.
- When toilet replacement is necessary, replace with water efficient 1.6 gallon or less per flush models. **THIS IS REQUIRED BY LAW.**
- When replacement of shower heads or sink aerators is necessary, replace with low-flow components:
 - 0.5 gpm to 2.5 gpm for lavatory sinks
 - 2.0 gpm or less for kitchen sinks
 - 2.0 gpm or less for shower heads
- Use only dry methods to clean sidewalks, driveways, walkways or parking lots. Consult with the Public Works Department to learn when and how water may be used to clean outdoor surfaces, and post instructions for maintenance staff.
- Operate dishwashers only when full.
- Hand scrape dishes before loading into dishwasher.
- Soak dirty pots and pans instead of cleaning with running water.
- Do not use running water to melt ice in bar sinks.

- Turn off food preparation faucets not in use.
- Serve guests drinking water only upon request.
- Thaw frozen food in the refrigerator or on the counter top rather than under running water.
- Shut off water-cooled air conditioning units when not needed.

If you have landscaping/irrigation:

- Mulch all non-turf areas in landscaping.
- Install matched precipitation rate sprinkler heads in turf areas.
- Test irrigation sprinklers 4 times per irrigation season to ensure proper operation and coverage and repair all broken or defective sprinkler heads/nozzles, lines and valves.
- Adjust sprinklers for proper coverage—optimize spacing, avoid runoff onto paved surfaces.
- Use repeat cycles when watering turf or shrubs to encourage percolation and deep root growth.
- Adjust the irrigation schedule monthly during irrigation season, or as needed.

2. Conservation Measures.

Place a check by all practices in place at your business, you must check at least six practices to qualify as a Partner. Consider areas of greatest water use (facility or landscaping) in choosing new measures. Public Works (757-5686) may have rebate programs that can help.

Facility:

- Set up an annual program to educate staff about the benefits of efficient water use.

- Go beyond 1.6 gallon per flush toilets! When replacing 3.5 gallon per flush or higher toilets, install High Efficiency Toilets that use 1.3 gallons or less per flush.
- Provide additional urinals in men's restroom and reduce number of toilets (urinals use less water than toilets).
- Replace flush mechanism in urinals with ones that flush at 1.0 gallon or less (as low as 0.125 gallon per flush) or install new waterless varieties.
- Install self-closing faucets (0.5 gpm and 0.25 gallon/cycle).
- Contact the Public Works Department to schedule a presentation to employees to encourage water conservation at home.
- Indoors, use dry floor cleaning methods, followed by damp mopping, rather than spraying or hosing with water.
- Change window cleaning schedule from "periodic" to "as required."
- Reduce water pressure to no higher than 50 psi by installing pressure reducing valves.
- Adjust boiler and cooling tower blowdown rate to maintain TDS (total dissolved solids) at levels recommended by manufactures' specifications.
- Retrofit cooling tower to use a cooling tower conductivity controller.
- Install a high efficiency washing machine
- Replace water-cooled equipment, such as air conditioning units, or ice machines with air-cooled.
- Other: _____
- Renovate existing landscape to include drought tolerant plants (water efficient landscape guidelines are available from your local water provider).
- Hydrozone: Group plants with similar water requirements together on the same irrigation line and separate plants with different water requirements on separate irrigation lines.
- Install irrigation controllers that have at a minimum the following features: precise 1-minute runtime capability; a minimum of 3 separate programs; and 3 cycle start time features.
- Reduce irrigation system water pressure to no higher than 50 psi by installing pressure-reducing valves.
- Install a self-adjusting weather-based irrigation controller that automatically tailors watering schedules to match local weather, plant types, and other site-specific conditions. Controller must be certified under the Irrigation Association's SWAT protocol.
- Other: _____

Kitchen:

- Retrofit once-through water-cooled refrigeration units, air conditioners, and ice machines by using temperature controls and a recirculating chilled water loop system.
- If you must rinse dishes, use 1.6 gpm or less pre-rinse spray valves.
- Use water conserving batch dishwasher systems (rebates available in some areas).
- In conveyor type washer, ensure water flow stops when no dishes are in the washer. Install a sensing arm or ware gate to detect the presence of dishes.
- Minimize or eliminate use of garbage disposal by using a strainer or trap device to collect food waste.
- Evaluate the wash formula and machine cycles for efficiency. It may be appropriate to reprogram machines to eliminate a cycle.
- Install and use foot triggers at kitchen sinks.
- Other: _____

Landscaping:

- Modify your existing irrigation system to include drip irrigation, where feasible.
- Install water efficient shrubs, ground cover, cobblestones, brick, or mulch in place of turf.
- If installing new turf, limit area and use drought tolerant species, space sprinkler heads such that the water from one sprinkler head reaches the adjacent sprinkler heads.
- Install rain shut-off devices so that the irrigation controllers do not water plants when it is raining.

Pollution Prevention Menu

Minimum number of checked items required for certification: Bronze - 11 items Silver - 19 items Gold - 26 items

1. Required Measures

Place a check by all practices in place at your business.

All these measures are required to qualify as a Partner.

- Assess your facility to identify ways to prevent pollution. Review the plan annually for new measures to implement.
- Check Material Safety Data Sheets (MSDS) and labels for all cleaning products, building maintenance materials, pesticides, fertilizers, and laundry products you use.

Contact the City Integrated Pest Management Coordinator (757-5656) for help with identifying less toxic alternatives.

- Evaluate each area of your restaurant to identify actual and potential sources of pollution, and ways to prevent it.
- Properly dispose of all hazardous waste (including fluorescent bulbs/tubes, batteries, paint, pesticides etc.). THIS IS REQUIRED BY LAW.

2. Practice good housekeeping

Place a check by all practices in place at your business, you must check at least two practices to qualify as a Green Partner.

All Areas:

- Locate all potential pollutants away from food preparation, service and storage areas as well as sewer and storm drains.
- Provide secondary containment for large amounts of liquid supplies.

Indoors:

- Place baskets in drains to catch solids which then can be placed in the garbage.
- Scrape fats, oils and grease from cookware and dishes into the trash or grease bin instead of down the drain.
- Do not place leftover beverages or other liquids in the dumpster.
- Use dry surface cleaning methods rather than hosing down. Finish clean-up with damp mop or wipe.
- Check for leaks regularly on all refrigeration and air conditioning equipment.
- Do not "top off" refrigerant on refrigeration and air conditioning equipment.
- Use U.S. Environmental Protection Agency certified technicians to conduct repairs on all refrigeration and air conditioning equipment.
- Other: _____

Outdoors:

- Maintain recycling and refuse containment areas to prevent leaks or spills to storm drain.
- Maintain receiving/loading docks, dumpster, and parking areas free of debris, grease and oil. For proper outdoor surface cleaning practices, contact Public Works (757-5686).
- Place instructional postings at trouble spots (e.g., loading docks, dumpster areas, outside hoses) describing proper practices to prevent pollutants from reaching storm drains.
- Label all storm water drains with "No dumping, drains to wetlands" message (free from the Public Works Department).
- Clean private catch basins annually before the first rain, and as needed thereafter.
- Use shut-off valves at storm drains or keep temporary storm drain plugs at loading docks or outdoor areas for quick spill response.
- Use landscaping to prevent erosion problems, especially during construction or remodeling.
- Have an outdoor ashtray or cigarette "butt" can for smokers.
- Form an employee volunteer work party to participate in a local Storm Water Detention Pond/Channel Clean Up

Day. Contact the Public Works Department (757-5686) for details.

- Other: _____

3. Reduce chemical use

Place a check by all practices in place at your business, you must check at least three practices to qualify as a Green Partner.

- Restrict use of hazardous products by:
 - Buying them in small quantities.
 - Limiting access to authorized staff.
 - Use one or a few multipurpose cleaners, rather than many special-purpose cleaners.
- Replace harmful products with safer alternatives. List specific replacements below.
 - Cleaners: _____
 - Disinfectants: _____
 - Sanitizers: _____
 - Paints: _____
 - Other: _____
- Eliminate aerosol cleaners and room fresheners.
- Buy organically/sustainably grown foods or beverages for the kitchen. List specific product replacements below:
 - _____
 - _____
- Replace burned out standard fluorescent lights with low or no mercury energy efficient lights.
- Use unbleached and/or chlorine-free paper products (copy paper, paper towels, napkins, coffee filters, etc.).
- Print promotional materials with soy or other low-VOC inks.
- Use natural or low emissions building materials, carpets or furniture.
- Use electric (not gasoline) powered tools.
- Use wet scraping, tenting or HEPA-vac instruments to reduce dust and debris when removing paint; avoid chemical paint stripping.
- Use high-efficiency paint spray equipment.
- Do business with other "green" vendors or services.
- Other: _____

5. Eliminate or reduce use of chemical pesticides by implementing an Integrated Pest Management (IPM) program.

Place a check by all practices in place at your business, you must check at least one practice to qualify as a Green Partner.

- Use traps, barriers and less toxic pesticides (such as soaps, oils, microbials and baits). Apply on an as-needed (vs. set) schedule.

- Encourage patrons to not feed wildlife food scraps.
- Specify in pest control contracts that pest management methods include exclusion and non-chemical pest prevention.
- Set up storage and sanitation procedures and planting, irrigation and cultivation (e.g., pest-resistant plants) to minimize pest attractants and harborage.
- Inspect and repair any exterior holes or gaps to prevent pests from accessing your business.
- Participate in a local "Adopt-a-Park" program to control weeds using alternatives to pesticides. Contact Parks and General Services (757-5656) for more information.
- Quickly clean up outdoor dining tables of any uneaten food items. Dispose of crumbs in the trash or compost bin.
- Sponsor the installation of artificial nesting boxes for natural predators (ex. barn owl) in near-by trees or structures. Contact Public Works (757-5686) for more information.
- Other: _____
- Offer electric vehicle recharge ports for visitors and staff using electric vehicles.
- Offer secure bicycle storage for staff and customers.
- Make transit schedules, commuter ride sign-ups, etc., available to staff. Get help from www.sacregion511.org using their "Ridematch Tool."
- Join the Yolo/Solano Air Quality Management District's "Spare the Air" program to notify staff of "Spare the Air" days. See www.sparetheair.org for more information.
- Offer lockers and showers for staff who walk, jog or bicycle to work.
- Offer employee incentives for carpooling or using mass transit (e.g. guaranteed ride home or subsidized transit passes).
- Convert or replace company vehicles with low-emission cars (electric, hybrid, natural gas or alternative fuels).
- Keep company vehicles well-maintained to prevent leaks and minimize emissions; encourage employees to do the same.
- Link trips to run all errands in one outing.
- Hire locally.
- Assist staff in finding local housing.
- Business is located within a business park or a business core (downtown Davis).
- Other: _____

4. Reduce vehicle emissions

Place a check by all practices in place at your business, you must check at least one practice to qualify as a Green Partner.

- Set aside car/van pool parking spaces.

Pledge of Commitment

This Agreement is between _____
 (business name)
 represented here by _____
 (the business representative)

and the City of Davis Partners for a Greener Davis Program.
 By signing this form:

- A. You acknowledge that your business is within Davis city limits.
- B. You acknowledge that you are in possession of a valid business license to operate within the City of Davis.
- C. You acknowledge that you are in compliance with all City, State and Federal regulations that affect your businesses, including, but not limited to, environmental and health regulations.
- D. You acknowledge that you are committed to making environmentally responsible choices as a business.
- E. You acknowledge that you are committed to operate your business in the most environmentally friendly way possible in order to reduce waste, save resources, prevent pollution and reduce greenhouse gas emissions.
- F. You agree to participate in site visits with program staff to show off your efforts and to identify additional opportunities to

- 'green' your business.
- G. You acknowledge that this checklist has been approved by the management of your business.
- H. You acknowledge that to the best of your knowledge, everything marked on this checklist is accurate and truthful.
- I. You acknowledge that whenever possible, you will make environmentally friendly choices.
- J. You acknowledge that upon certification as a Partner for a Greener Davis, your business name and logo may be used by the City of Davis in various outreach media (brochures, newspaper, website, newsletters, etc.) to promote your business as a Partner and to promote the Partners for a Greener Davis Program.

I have read and agree to the terms and condition listed above.

 Name (print)

 Signature

 Date