

# BEAM Plus

# Food & Beverage

Version 1.0 (Beta 0)

12.2025



**Disclaimers of BEAM Plus Food & Beverage v1.0 (Beta 0)**

The BEAM Plus Food & Beverage v1.0 (Beta 0) is released as a beta version for pilot use. This must not be taken as an official launch of the final version which is subject to changes in due course.

In no circumstances shall a reader rely on this version for any purpose other than treating this as a beta version for pilot use.

BEAM Society Limited, its commissioned consultants, participants of Steering Committee and all individuals involved in the development of BEAM Plus Food & Beverage accept no liability for any loss or damage arising any use or misuse of or reliance on any information in this draft manual.

Beta 0

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## 1. Introduction

### 1.1 Overview

#### BEAM Plus

Building Environmental Assessment Method (BEAM) Plus is a comprehensive environmental assessment tool for buildings which is carried out on a voluntary basis. It defines the best practice criteria for a range of sustainability issues across the whole life cycle of buildings and projects, such as how buildings shall be designed, constructed and operated, etc. Recognised as one of the world's leading green building assessment tools, it provides a comprehensive set of performance standards that can be pursued by developers and owners.

BEAM Plus Food & Beverage Version 1.0 (F&B v1.0), owned and operated by the BEAM Society Limited (BSL), is a rating tool that falls under the BEAM Plus framework. It specifically focuses on the management, operation, maintenance, and environmental performance of food & beverage (F&B) premises.

It aims to reduce the environmental impacts of F&B operations whilst improving quality and user satisfaction by the adoption of the best techniques available. It also drives the society to achieve carbon neutrality.

#### BEAM Plus F&B Version 1.0

Hong Kong is renowned as a food paradise and boasts its comprehensive range of exquisite cuisines. However, the associated problem in the form of used cooking oil, fume, noise, plastic and food waste is staggering. Thousands of tons of food waste are thrown away each day. According to Government statistics, such food waste accounts for more than 30% of Hong Kong's municipal solid waste- one of the largest percentages in the world. Over the course of the COVID 19, the number of restaurant takeaway orders has increased tremendously. As a result, enormous amount of single-use plastic containers, disposable cutlery, plastic carrier bags etc. end up in our landfills.

BEAM Plus F&B v1.0 aims to monitor, incentivise, and standardise green practices across the F&B sector from energy efficiency and waste reduction to ethical sourcing and circular economy innovations. By addressing the dual imperatives of economic growth and ecological preservation, BEAM Plus F&B seeks to transform Hong Kong's culinary landscape into a model of sustainable excellence, ensuring its legacy as a food paradise while pioneering solutions for a greener future.

BEAM Plus F&B v1.0 is unique in the way with the following features:

- i. adapts to the diverse operational models, space constraints, and high-turnover nature of the F&B industry to ease adoption and long-term sustainability management;
- ii. is pioneering in its focused approach on kitchen operations and holistic themed certifications, setting a precedent for sector-specific sustainability worldwide;
- iii. incorporates new initiatives to improve efficiency and performance in critical areas such as food waste, water usage, energy consumption, and waste management;
- iv. aligns with global environmental targets by prioritising measurable reductions in carbon emissions, air pollution, waste, and water use;
- v. shapes operational practices and promotes staff wellness through sustainable commitments and demand-side management within the F&B environment;
- vi. encourages environmental enhancement for all F&B establishments, regardless of size or age, including fast-food outlets and virtual kitchens;

- vii. embraces the entire F&B sector, from restaurants, cafes, and bars to canteens, ghost kitchens, and catering services;
- viii. contains various levels of achievement within its credit system to accommodate the specific needs of different types and sizes of establishments;
- ix. provides flexible implementation through prescriptive and performance approaches, plus a streamlined assessment pathway, to encourage widespread participation.

**BEAM Society  
Limited  
(BSL)**

BEAM is owned and operated by BSL, an independent non-profit public body whose membership is drawn from many professional and interest groups in Hong Kong's building construction and real estate sectors. BSL is committed to developing and implementing the BEAM Plus assessment tools, assessing green buildings and training professionals.

**Hong Kong Green  
Building Council  
(HKGBC)**

HKGBC was established in 2009 as Hong Kong's industry body that coordinates efforts towards green building. HKGBC certifies BEAM Plus projects, accredits BEAM Professional (BEAM Pro), BEAM Affiliate (BA) and BEAM Assessor (BAS).

**Development of  
BEAM Plus  
F&B Version 1.0**

The development of F&B v1.0 was led by the BSL Steering Committee, comprising industry practitioners and experts. Industry stakeholders have been consulted through engagement workshops to gather feedback and opinions on various aspects, including but not limited to, the overall framework, performance categories and their relative emphasis, assessment criteria, submission requirements and rating methodology. The Steering Committee comprises:

Convener – Mr Calvin CL KWAN

Members – Ir Timmy KWAN, Ir KS KWAN, Ir Colin CHUNG, Sr Kenny WONG, Ir Wing HO, Ir Fredrick LEONG, Mr Jack TSANG, Mr Steven TSE, Ms Catherine CHEUNG, Mr Winston YEUNG, Mr Sammy KONG, Ir WONG Kwok On, Ms Li Hiu Yan, Mr Peter FUNG, Mr Marcus TANG

**Disclaimer**

BEAM Plus has been prepared with the assistance and participation of many individuals and representatives from various organisations. The outcome represents a general consensus, but unanimous support from each and every organisation and individual consulted is not implied. The BEAM Plus documentation shall be reviewed on a regular basis and as frequently as necessary. BSL reserves the right to amend, update and change this Manual from time to time without prior notice. Where changes in regulations necessitate changes to the assessment criteria, they will be issued to all parties involved in an assessment and will be announced in the BSL's website. An appropriate transitional period shall be allowed for projects undergoing assessment process.

It shall be noted that none of the parties involved in the funding of BEAM, including BSL and its members, provide any warranties or assume any liability or responsibility to the users of BEAM, or any third parties for the accuracy, completeness or use of, or reliance on, any information contained in BEAM, or from any injuries, losses, or damages arising out of such use or reliance.

As a condition of use, users covenant not to sue and agree to waive and release BSL and its members from any and all claims, demands and causes of actions for any injuries, losses and damages that users may now or hereafter have a right to assert against such parties as a result of the use of, or reliance of BEAM.

**Limitations**

BSL does not endorse any self-assessed rating awarded by the use of BEAM Plus F&B Version 1.0.

HKGBC offers a formal certification process of rating. Any users or parties without a formal certification are not entitled to issue any rating certification of BEAM Plus F&B Version 1.0.

**Application and Eligibility**

BEAM Plus F&B v1.0 is designed to cover the environmental assessment of all types and scales of food and beverage operations, from small independent cafes to large chain restaurants, including but not limited to restaurants, cafes, bars, fast-food outlets, canteens, food courts, ghost kitchens, virtual kitchens, food factories, and catering services.

F&B establishments that have not been certified by BEAM Plus or other green building or sustainability certificates are strongly encouraged to participate in this Scheme. For assessment criteria that reference specific local or national policies, guidelines, or targets, the Applicants may substitute these with equivalent policies, regulations, or targets applicable in their own local or national context. The Applicants are required to provide appropriate documentation or evidence to demonstrate the equivalency and relevance of any substituted requirements. If there are no applicable local or national policies, guidelines, or targets, the Applicant is required to adopt the requirement as stipulated in this Manual.

BEAM Plus does not assess any F&B operations or portions of any operations that are unauthorised by local ordinances and regulations of their respective region. In case any non-compliance works or unauthorised portions in an operation are reported, both HKGBC and BSL reserve the right to deprive the awarded rating from the Applicant.

**Assessment Boundaries**

BEAM Plus F&B v1.0 concerns the interactions between the assessed F&B establishment, its neighbouring properties, and the neighbourhood in general. The assessment seeks to reduce negative impacts on neighbours, such as those from emissions, waste, noise, and odour, and rewards efforts to improve the quality of the immediate surroundings to the benefit of the neighbourhood: the concept of a 'good neighbour' establishment.

Under normal circumstances, BEAM Plus F&B v1.0 assesses the entire F&B operation, which typically includes the Front of House, Back of House, and Kitchen areas under the control of the Applicant. It is understood that the involvement of staff, suppliers, and customers also plays an important role in improving the establishment's environmental performance. Therefore, credit points can be awarded when the Applicant demonstrates the adoption of sustainable practices that engage these parties and extend influence into the supply chain. Details shall be referred to the assessment criteria of the individual credit head.

## 1.2 Framework

### Certification Framework

The BEAM Plus F&B v1.0 certification framework is designed to support the continuous improvement of food and beverage establishments through a flexible and accessible assessment process. It enables applicants to align their sustainability efforts with operational priorities, budget constraints, and technical capabilities.

The framework consists of a One-stage Assessment process, which provides a comprehensive evaluation of all performance categories in a single submission, leading directly to a full certification rating.

It culminates in one of two certification types: a Holistic Certification, which awards an overall rating of Platinum, Gold, Silver, or Bronze; or a Themed Certification, which recognises excellence in a specific area, i.e. Operation.

### Certification Process

Independent BEAM Assessors (BAS) or BSL in-house BAS would be assigned to each project to undertake the assessment works. The Assessment Sub-committee (ASC) of BSL will review the assessment reports done by the BAS, endorse the assessment results, and HKGBC to subsequently issue the certification. Detail assessment procedures can be found in the BEAM Plus Procedures Manual (Assessment) which is available in the HKGBC and BSL websites.

### Documentation

The Applicant has the obligation to provide evidence demonstrating credit compliance. In BEAM Plus F&B v1.0, only sufficient amount of material (by way of example) is required for submission. However, the Applicant must make sure all supporting information is timely collected and properly documented. If the BEAM assessor deems it necessary to request additional materials of the same sort for clarification, the Applicant is obligated to produce such materials upon request.

### Certification Fees

BEAM Plus F&B v1.0 certification fee comprises 2 parts, namely Registration Fee and Assessment Fee which are payable to HKGBC and BSL respectively. Optional processes like Credit Interpretation Request (CIR) and Appeals are subject to separate published charges. Details on the fee structure can be found in the HKGBC and BSL websites.

### Certificate Validity

The validity of the BEAM Plus F&B v1.0 Certificate can be referenced on the HKGBC's website.

If the Applicant fails to submit the required ongoing data report on an annual basis, the certificate will become invalid until the necessary data is submitted. This does not impact the grading, as the submission of ongoing data is solely required to maintain the certificate's validity.

### On-going Data Report

The ongoing data report, which contains key sustainability data of the building, must be submitted annually by the Applicant following the issuance of the BEAM Plus F&B v1.0 Certificate. This report demonstrates the ongoing tracking and monitoring of building performance. Notably, only those credits submitted for assessment will require annual submission of ongoing data. Details can be found in the submittal criteria for individual credits. Submittals that require ongoing data reports are denoted with the symbol "A".

### Buffer Period for Record- Related Submittals

All record-related submissions such as building records, certificates, and measurement reports, are granted a 6-month buffer period unless otherwise specified.

For instance, MAN-03-01 on Staff Training and Resources requires the staff

training records for the past 12 months. Suppose the Applicant is making an initial submission on 1 January 2025. In that case, the Applicant may opt to provide a continuous 12-month record from either 1 July 2023 to 30 June 2024 or from 1 January 2024 to 31 December 2024 to fulfill the credit requirement. Initial submission refers to the first submission

To maintain uniformity throughout the assessment process, the assessment period selected for record-related submissions must remain consistent across all credits and aspects. For example, if an Applicant opts to provide a continuous 12-month record from 1 July 2023 to 30 June 2024 for one credit, the same assessment period should be applied to all other credits requiring similar documentation.

**Compliance Standards for Existing Provisions**

BEAM Plus F&B v1.0 assesses current building conditions. Pre-existing provisions that meet the stipulated requirements are acceptable for credit compliance. New installations for assessment are not mandatory.

**Performance Categories**

In BEAM Plus F&B v1.0, credit heads are grouped into the following categories:

- i. Integrated Design & Construction Management (IDCM);
- ii. Management (MAN);
- iii. Materials and Waste (MW);
- iv. Energy Use (EU);
- v. Water Use (WU);
- vi. Health and Wellbeing (HWB);
- vii. Innovations and Additions (IA).

While BEAM Plus F&B v1.0 adopts similar categories as in other BEAM Plus tools, the number and nature of credit heads within each category are specific to the context of operation, maintenance and management of existing buildings in different locations.

**Integrated Design and Construction Management (IDCM)**

IDCM focuses on the integration between design and operation, integrated design between design team members and the client, and integration throughout the development process from design to construction. The core objectives of IDCM are as follows:

- i. Integrated Design Process; and
- ii. Green Construction Practices.

**Management (MAN)**

MAN focuses on the sustainable management of the F&B establishment during operation. The main objectives of MAN are as follows:

- i. Green Building Environment;
- ii. Environmental Management & Disclosure;
- iii. Operation and Maintenance; and
- iv. Green and Healthy Management.

**Materials and Waste (MW)**

MW focuses on the green procurement practice and minimisation of waste generation. The main objectives of MW are as follows:

- i. Selection of Materials;
- ii. Recycling & Waste Reduction; and
- iii. Best Practice on Material Usage.

**Energy Use (EU)**

EU focuses on the evaluation of energy performance and reduction of energy consumption during operation. The main objectives of EU are as follows:

- i. Energy Use Reduction and Control;
- ii. Energy Efficient Equipment;
- iii. Renewable and Alternative Energy Generation; and
- iv. Energy Management and Analysis.

**Water Use (WU)**

WU focuses on the reduction of water consumption and discharge management during operation. The main objectives of WU are as follows:

- i. Water Conservation;
- ii. Effluent; and
- iii. Water Management.

**Health and Wellbeing (HWB)**

HWB focuses on human development and indoor environmental quality. It is designed to expand the scope of previous indoor environmental quality (IEQ) category and adopt human-centric design elements. The main objectives of HWB are as follows:

- i. Green & Healthy Living;
- ii. Human Scaled Living;
- iii. Indoor Environmental Quality; and
- iv. Good Hygiene Practices.

**Innovations and Additions (IA)**

IA focuses on promoting and rewarding true innovations. The main objective of IA is as follows:

- i. Innovation Techniques.

**Credit Point Allocation**

Credits points have been broadly allocated to each assessment criterion by taking into account other internationally recognised green building assessment tools as well as the sensitivity analysis and the comments received during the stakeholder engagement workshops.

**Credit Code**

All BEAM Plus tools will adopt the same nomenclature. The classification of each credit is divided into three levels which includes: i) Performance category, ii) Performance sub-category and iii) Credit head.

**IDCM – 01 – 01**

Abbreviation of the performance category

Order of the corresponding performance sub-category

Order of the credit head of the corresponding performance sub-category

The coding system of each credit consists of English letters and Arabic numbers. The first level of the coding system is the performance category which adopts the abbreviation. The second level is coded by Arabic numbers to present the corresponding performance sub-category. The third level represents the order of credit head.

**Absolute Point-Based Scoring**

Having reviewed the local and international assessment schemes as well as echoing the design principle of “Simple”, the assessment result is calculated based on the total credit points achieved across the performance categories without category weighting or averaging scores.

**IA Credit Point**

The IA credit points in BEAM Plus F&B v1.0 contribute to the total credit points earned across various performance categories. Each successful IA

credit adds one (1) point to the total, with a maximum of ten (10) IA credit points available in the IA performance category for achieving a higher overall score in the assessment.

**Determination of Overall Rating**

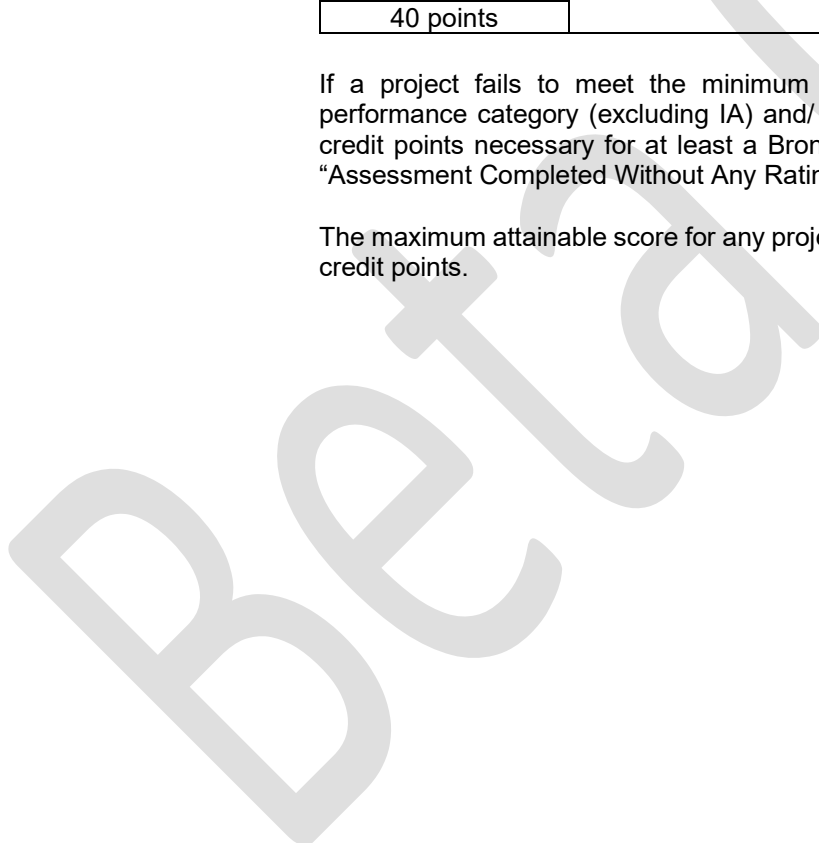
The rating for projects certified under BEAM Plus F&B v1.0 is calculated with the absolute point-based scoring system and subject to the following conditions:

- i. Achieving the overall credit points required;
- ii. Obtaining the minimum credit points in each performance category listed below.

F&B v1.0 Certification		
Overall Credit Points Achieved	Minimum credit points required in each performance category (excluding IA)	Rating
75 points	MAN, MW, EU, WU, HWB: 4	Platinum
65 points		Gold
55 points		Silver
40 points		Bronze

If a project fails to meet the minimum credit points required in each performance category (excluding IA) and/ or does not achieve the overall credit points necessary for at least a Bronze rating, it will be regarded as “Assessment Completed Without Any Rating.”

The maximum attainable score for any project is 100 credit points plus 10 IA credit points.



1.3 Summary of Credits

	Credit Head	Credit Requirement	Credit Point(s)										
<b>1</b>	<b>Integrated Design and Construction Management (IDCM)</b>		<b>9</b>										
IDCM-00-01	Sustainability Champions – Project	<p>1 credit point for demonstrating that an accredited BEAM Professional (BEAM Pro) with a valid credential for F&amp;B v1.0 is engaged as the Project BEAM Pro.</p> <p><b>Alternatively,</b></p> <ul style="list-style-type: none"> <li>1 credit point for involving at least two (2) members from the project team who have accredited with BEAM Affiliate (BA) qualification.</li> </ul>	1										
IDCM-01-03	Integrated Design Process	<p>1 credit point for considering an integrated design process to explore the interrelationships among different green interior design strategies and systems in the conceptual design stage, by comparing preliminary sustainable design benefits for at least one (1) issue for each consideration in the following table with a baseline scenario.</p> <table border="1" data-bbox="555 824 1279 1182"> <thead> <tr> <th>Considerations</th> <th>Issues</th> </tr> </thead> <tbody> <tr> <td>Indoor environmental quality</td> <td>Air ventilation/ thermal comfort Daylighting access</td> </tr> <tr> <td>Energy use/ saving</td> <td>Energy efficient design Smart energy controls</td> </tr> <tr> <td>Biophilic design options</td> <td>Visual connection with outdoor nature Presence of water Interior green wall Ecological value</td> </tr> <tr> <td>Material selection</td> <td>Recycled materials Reuse of materials Sustainable sourced furniture</td> </tr> </tbody> </table> <p>1 credit point for organising at least one (1) multi-disciplinary design charrette to formulate passive and active design strategies in the conceptual/ schematic design stage, involving at least three (3) participants from diverse disciplines as follows:</p> <ol style="list-style-type: none"> <li>1. Architect / Interior designer;</li> <li>2. Engineer;</li> <li>3. Kitchen consultant;</li> <li>4. Licensing consultant;</li> <li>5. Contractor;</li> <li>6. Operator;</li> <li>7. Other related professional.</li> </ol>	Considerations	Issues	Indoor environmental quality	Air ventilation/ thermal comfort Daylighting access	Energy use/ saving	Energy efficient design Smart energy controls	Biophilic design options	Visual connection with outdoor nature Presence of water Interior green wall Ecological value	Material selection	Recycled materials Reuse of materials Sustainable sourced furniture	2
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IDCM-02-02 Measure to Reduce Site Emissions

**(a) Minimisation of Air Pollution**

3

1 credit point for implementing mitigation measures to minimise air pollution during the entire fit-out period, by adopting at least six (6) measures below:

Minimisation of Air Pollution	
i	Erect containment barriers and seal all openings with plastic sheeting to enclose work areas and prevent the escape of dust and odours.
ii	Select and store low-VOC, water-based products in air-tight containers to minimise the release of hazardous fumes.
iii	Apply wet methods and dampen stored materials to suppress dust at the source during cutting, grinding, or storage.
iv	Utilise engineered controls by attaching vacuum extraction systems to power tools and using filtered ventilation to capture dust at the point of generation.
v	Manage ventilation to exhaust contaminated air directly outside, away from neighbouring premises, and never through common areas.
vi	Implement rigorous housekeeping by increasing cleaning frequency with wet methods or vacuums and covering all external debris piles.
vii	Employ source extraction for all high-risk tasks like grinding and sanding, ensuring equipment is fitted with vacuum cleaners.
viii	Schedule disruptive activities in coordination with neighbours and advise them on how to seal their premises for protection.
ix	Minimise waste generation and cover all materials to reduce potential secondary dust sources.

**(b) Minimisation of Noise Pollution**

1 credit point for implementing mitigation measures to minimise noise pollution during the entire fit-out period, by adopting at least six (6) measures below:

Minimisation of Noise Pollution	
i	Schedule and restrict all noisy work to permitted daytime hours (e.g., 9 am to 7 pm), strictly prohibiting operations on Sundays, public holidays, and outside legal times.
ii	Select, maintain, and equip machinery with low-noise specifications, proper mufflers, and regular servicing to prevent excess noise from wear and tear.
iii	Implement engineering controls using anti-vibration mounts, rubber mats, and damping materials on equipment to reduce vibration and structure-borne noise at the source.
iv	Erect physical barriers such as movable acoustic screens or full enclosures around noisy equipment to block and absorb sound waves from spreading.
v	Utilize sound-absorptive materials like acoustic blankets to line work areas and barriers, reducing reverberation and overall noise levels within the site.
vi	Maximize distance by positioning noisy activities far from sensitive receivers and using on-site structures or terrain as natural sound buffers.
vii	Liaise and communicate proactively with neighbouring residents to inform them of schedules and agree on timing for the most disruptive activities.
viii	Plan and sequence work to minimize the duration and intensity of noise, grouping loud operations together to create extended periods of quiet.
ix	Establish a managed work zone by creating a dedicated, shielded area for noisy activities and training all workers on noise management protocols.

Credit Head	Credit Requirement	Credit Point(s)																				
	<p><b>(c) Minimisation of Chemical Waste</b></p> <p>1 credit point for implementing mitigation measures to minimise pollution from chemical waste during the entire fit-out period, by adopting at least six (6) measures below:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="background-color: #cccccc;">Minimisation of Chemical Waste</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">i</td> <td>Plan material quantities carefully to minimize over-purchasing and prioritize the reuse of leftover paints and solvents.</td> </tr> <tr> <td style="text-align: center;">ii</td> <td>Select low-VOC or water-based paints, adhesives, and solvents to generate less hazardous chemical waste.</td> </tr> <tr> <td style="text-align: center;">iii</td> <td>Store all chemicals in airtight, labelled containers to prevent evaporation, degradation, and spills.</td> </tr> <tr> <td style="text-align: center;">iv</td> <td>Segregate chemical waste from general construction debris and correctly identify non-hazardous waste, like fully dried paint, to reduce disposal volume.</td> </tr> <tr> <td style="text-align: center;">v</td> <td>Dispose of all chemical waste strictly through licensed collectors, ensuring full compliance with legal protocols and avoiding any illegal drain discharge.</td> </tr> <tr> <td style="text-align: center;">vi</td> <td>Fulfil regulatory duties by registering as a chemical waste producer with the relevant authority if required and maintaining all necessary documentation.</td> </tr> <tr> <td style="text-align: center;">vii</td> <td>Implement a centralized collection point for small-quantity chemical waste to ensure proper disposal from all tenants or subcontractors.</td> </tr> <tr> <td style="text-align: center;">viii</td> <td>Train all site workers on correct procedures to identify, handle, segregate, and store chemical waste safely.</td> </tr> <tr> <td style="text-align: center;">ix</td> <td>Maintain detailed records, including waste transfer notes, to track all chemical waste and demonstrate legal compliance.</td> </tr> </tbody> </table>	Minimisation of Chemical Waste		i	Plan material quantities carefully to minimize over-purchasing and prioritize the reuse of leftover paints and solvents.	ii	Select low-VOC or water-based paints, adhesives, and solvents to generate less hazardous chemical waste.	iii	Store all chemicals in airtight, labelled containers to prevent evaporation, degradation, and spills.	iv	Segregate chemical waste from general construction debris and correctly identify non-hazardous waste, like fully dried paint, to reduce disposal volume.	v	Dispose of all chemical waste strictly through licensed collectors, ensuring full compliance with legal protocols and avoiding any illegal drain discharge.	vi	Fulfil regulatory duties by registering as a chemical waste producer with the relevant authority if required and maintaining all necessary documentation.	vii	Implement a centralized collection point for small-quantity chemical waste to ensure proper disposal from all tenants or subcontractors.	viii	Train all site workers on correct procedures to identify, handle, segregate, and store chemical waste safely.	ix	Maintain detailed records, including waste transfer notes, to track all chemical waste and demonstrate legal compliance.	
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IDCM-02-03	<p><b>(a) Waste Management Plan</b></p> <p>Construction and Demolition Waste Recycling</p> <p>1 credit point for implementing the Waste Management Plan (WMP) with at least six (6) measures below:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="background-color: #cccccc;">Waste Management Plan</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">i</td> <td>Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.</td> </tr> <tr> <td style="text-align: center;">ii</td> <td>Prioritize waste prevention by reusing materials like off-cuts and packaging within the project.</td> </tr> <tr> <td style="text-align: center;">iii</td> <td>Store waste in covered, designated containers to prevent odour, litter, and contamination.</td> </tr> <tr> <td style="text-align: center;">iv</td> <td>Conduct regular waste sorting to maximize recovery of recyclable materials before disposal.</td> </tr> <tr> <td style="text-align: center;">v</td> <td>Hire licensed waste collectors and maintain records (waste transfer notes) for all waste disposal.</td> </tr> <tr> <td style="text-align: center;">vi</td> <td>Implement frequent cleaning of work and waste storage areas to prevent debris accumulation and pests.</td> </tr> <tr> <td style="text-align: center;">vii</td> <td>Train all personnel on waste segregation, storage procedures, and recycling protocols.</td> </tr> <tr> <td style="text-align: center;">viii</td> <td>Prevent pollution during handling by covering waste vehicles and prohibiting burning of any waste.</td> </tr> <tr> <td style="text-align: center;">ix</td> <td>Assign a responsible person to monitor practices, audit storage areas, and maintain waste logs.</td> </tr> </tbody> </table>	Waste Management Plan		i	Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.	ii	Prioritize waste prevention by reusing materials like off-cuts and packaging within the project.	iii	Store waste in covered, designated containers to prevent odour, litter, and contamination.	iv	Conduct regular waste sorting to maximize recovery of recyclable materials before disposal.	v	Hire licensed waste collectors and maintain records (waste transfer notes) for all waste disposal.	vi	Implement frequent cleaning of work and waste storage areas to prevent debris accumulation and pests.	vii	Train all personnel on waste segregation, storage procedures, and recycling protocols.	viii	Prevent pollution during handling by covering waste vehicles and prohibiting burning of any waste.	ix	Assign a responsible person to monitor practices, audit storage areas, and maintain waste logs.	3
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	<p><b>(b) Construction Waste Recycling</b></p> <p>1 to 2 credit points for recycling at least 10%/ 30% of waste arising from fit-out activities.</p>																					

Credit Head	Credit Requirement	Credit Point(s)
<b>2</b>	<b>Management (MAN)</b>	<b>33</b>

MAN-01-02	Building Environmental Excellence	<b>(a) Complimentary Certification</b>	5
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1 to 2 credit point(s) for the building being certified with a final certification rating by any of the following BEAM Plus Assessment Tools:

BEAM Plus Assessment Tools	Bronze or Silver Rating	Gold or Platinum Rating
New Buildings (NB)	1	2
Existing Buildings (EB)		
Interiors (BI)		
The certification shall remain valid within 6 months prior to the date of the first assessment submission.		
If the Applicant is making an initial submission on 1 January 2026, they shall ensure that the certificate is still valid on 1 July 2025 to fulfill the credit requirement.		

**(b) Environmental Excellence Certificate**

Maximum 3 credit points can be achieved, with 1 credit point awarded for each environmental recognition obtained. The certificate shall cover all Applicant-controlled areas within the assessment boundary.

1. Wastewi\$e Certificate under The Hong Kong Green Organisation Certification (HKGOC);
2. Energywi\$e Certificate under HKGOC;
3. IAQwi\$e Certificate under HKGOC;
4. Carbon Reduction Certificate;
5. ISO 14001 Certificate;
6. ISO 50001 Certificate;
7. Other green building related awards/ certification schemes/ campaigns which are not listed above.

MAN-01-03	Sustainable Leadership and Recognition	<b>(a) Environmental / ESG Policy</b>	10
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1 credit point for providing an endorsed environmental policy.

1 credit point for providing an endorsed environmental, social and governance (ESG) policy.

1 credit point for publicising the environmental/ ESG policy, initiatives and accomplishments from time to time.

**(b) Environmental Targets**

1 credit point for setting up at least three (3) environmental objectives and targets below for F&B operation.

Environmental Objectives		
Energy saving	Water saving	Carbon reduction
Waste reduction	Sustainable sourcing	

Credit Head	Credit Requirement	Credit Point(s)
<b>(c) Environmental Management Plan</b>	1 credit point for providing an endorsed environmental management plan for F&B operation.	
<b>(d) Green Restaurant Leader</b>	1 credit point for appointing a responsible person for coordinating the environmental programme.	
	1 credit point for either establishing an Environmental Task Force to steer and facilitate the environmental programme, or	
	demonstrating active participation in a group-level environmental or sustainability task force, committee, or programme.	
<b>(e) Green Restaurant Recognition</b>	Maximum 3 credit points, with 1 credit point awarded for each green restaurant recognition obtained.	
	<ol style="list-style-type: none"> <li>1. Hong Kong Awards for Environmental Excellence (HKAEE) – Restaurant Sector Award (3 credit points for Gold; 2 credit points for Silver; 1 credit point for Bronze or Merit);</li> <li>2. Environment and Conservation Fund - Food and Beverage Industry Carbon Neutral Programme;</li> <li>3. Food Wise Eateries;</li> <li>4. EatSmart Restaurant Star+;</li> <li>5. Sustainable Restaurant Award;</li> <li>6. FHKI Q-Mark Low Carbon Restaurant Award;</li> <li>7. Michelin Green Star;</li> <li>8. Food Made Good;</li> <li>9. Hong Kong Smart Catering - Sustainable Restaurant &amp; Retailer Awards;</li> <li>10. Other local/ global green restaurant related awards/ certification schemes/ campaigns which are not listed above.</li> </ol>	

	<b>Credit Head</b>	<b>Credit Requirement</b>	<b>Credit Point(s)</b>
MAN-02-03	Resilience Strategy	<p><b>(a) Resilience to Adverse Weather</b></p> <p>1 credit point for maintaining operations during adverse weather conditions (e.g., typhoons, rainstorms), supported by a documented policy that explicitly safeguards staff safety.</p> <p>1 credit point for implementing a flood resilience plan. For F&amp;B establishments with street-level access or facing outdoor spaces, this must include the maintenance of effective protective measures to minimize water ingress and damage.</p> <p><b>(b) Climate-related Physical Risks and Opportunities</b></p> <p>1 credit point for detailing the climate related physical risks and opportunities identified, the methodology used for the assessment and the key metrics where applicable.</p> <p><b>Alternatively,</b></p> <ul style="list-style-type: none"> <li>1 credit point for implementing at least six (6) strategies below:</li> </ul>	5

<b>Climate-related Physical Risks and Opportunities</b>	
i	Conduct a simplified climate risk assessment by holding a team meeting to identify top risks from sudden weather and long-term shifts, with manager endorsement.
ii	Prepare for sudden disruptions by installing surge protectors on critical equipment and creating a basic emergency kit for power outages or storms.
iii	Build a resilient supply chain by communicating with key suppliers on their climate plans and identifying backup suppliers for essential ingredients.
iv	Adapt to long-term climate shifts by diversifying menu offerings to incorporate alternative, more readily available, or sustainably sourced ingredients.
v	Increase resource efficiency through installing water-saving devices and switching to LED lighting to reduce costs and conserve resources.
vi	Implement energy conservation measures by maintaining refrigeration and AC units and ensuring proper door seals to reduce energy use.
vii	Review and update plans annually to ensure climate risk lists and adaptation actions remain relevant and effective.
viii	Communicate actions to customers by promoting seasonal menus and efficiency measures on menus or chalkboards.
ix	Train staff on new protocols for extreme weather procedures and the reasons behind menu and efficiency changes.

**(c) Transition Risks and Opportunities**

1 credit point for detailing the transition risks and opportunities identified for the F&B operation, the methodology used for the assessment, and the key metrics where applicable (Metrics shall include energy, water, waste, and sustainable sourcing where relevant).

**Alternatively,**

- 1 credit point for implementing at least six (6) strategies below:

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MAN-03-01	<p><b>Staff Training and Resources</b></p> <p><b>(a) BEAM Accredited Personnel</b></p> <p>1 credit point for the staff has accredited with BEAM Affiliate qualification for F&amp;B v1.0, or 2 credit points with BEAM Pro qualification for F&amp;B v1.0.</p> <p><b>(b) Staff Training</b></p> <p>1 credit point for providing annual (i) waste reduction, handling and recycling training, (ii) energy saving training, and/ or (iii) water saving training for existing</p>	4																																						

Credit Head	Credit Requirement	Credit Point(s)																																						
	<p>staff responsible for the operation.</p> <p>1 credit point for providing orientation training on waste reduction, handling and recycling, energy saving and/ or water saving for new staff.</p>																																							
MAN-04-04	<p>Occupational Health and Safety (OHS)</p> <p>1 to 3 credit points for scoring at least four (4), eight (8) or twelve (12) of the applicable OSH measures and facilities within the assessment boundary.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">OHS Measures</th> <th style="text-align: left;">Percentage of Provision</th> </tr> </thead> <tbody> <tr> <td colspan="2"><b>Ergonomics</b></td> </tr> <tr> <td>Anti-fatigue mats at cooking, dishwashing, and cashier workstations</td> <td>50% of kitchen/ service workstations</td> </tr> <tr> <td>Worktables, counters, and bar tops with rounded corners (no sharp edges)</td> <td>100% of prep and service stations</td> </tr> <tr> <td>Slip-resistant flooring finishes in kitchen, storage, and service areas</td> <td>100% of back-of-house circulation areas</td> </tr> <tr> <td>Heat/ fume resistant protective partitions or shields near fryers/grills</td> <td>100% of applicable hot cooking stations</td> </tr> <tr> <td>Adequate lighting (≥500 lux in prep/ cooking areas)</td> <td>100% of food prep and cooking zones</td> </tr> <tr> <td colspan="2"><b>Fire &amp; Gas Safety</b></td> </tr> <tr> <td>Wet Chemical Fire Suppression System</td> <td>100% of applicable cooking equipment</td> </tr> <tr> <td>Fixed Gas Detection System</td> <td>100% coverage of kitchen and gas storage</td> </tr> <tr> <td colspan="2"><b>Storage</b></td> </tr> <tr> <td>Closed-lid bins for segregated food, recyclables, and general waste</td> <td>N/A</td> </tr> <tr> <td>≥1.2 m clearance in front of refrigeration, cold rooms, and dry storage shelving</td> <td>N/A</td> </tr> <tr> <td>Safe access tools (step ladders/anti-slip stools) for storage above 2m</td> <td>N/A</td> </tr> <tr> <td colspan="2"><b>Interior Layout</b></td> </tr> <tr> <td>No exposed/loose electrical extension cords crossing kitchen passageways</td> <td>N/A</td> </tr> <tr> <td>No combustible materials stored near fryers, stoves, or oven exhausts</td> <td>N/A</td> </tr> <tr> <td colspan="2"><b>Others</b></td> </tr> <tr> <td>Others as proposed by the Applicant</td> <td>N/A</td> </tr> </tbody> </table> <p><b>Alternatively,</b></p> <ul style="list-style-type: none"> <li>• 3 credit points will be awarded if the assessment boundary has been certified with ISO 45001 certification.</li> </ul> <p>1 credit point for providing OHS training at least twice per year.</p>	OHS Measures	Percentage of Provision	<b>Ergonomics</b>		Anti-fatigue mats at cooking, dishwashing, and cashier workstations	50% of kitchen/ service workstations	Worktables, counters, and bar tops with rounded corners (no sharp edges)	100% of prep and service stations	Slip-resistant flooring finishes in kitchen, storage, and service areas	100% of back-of-house circulation areas	Heat/ fume resistant protective partitions or shields near fryers/grills	100% of applicable hot cooking stations	Adequate lighting (≥500 lux in prep/ cooking areas)	100% of food prep and cooking zones	<b>Fire &amp; Gas Safety</b>		Wet Chemical Fire Suppression System	100% of applicable cooking equipment	Fixed Gas Detection System	100% coverage of kitchen and gas storage	<b>Storage</b>		Closed-lid bins for segregated food, recyclables, and general waste	N/A	≥1.2 m clearance in front of refrigeration, cold rooms, and dry storage shelving	N/A	Safe access tools (step ladders/anti-slip stools) for storage above 2m	N/A	<b>Interior Layout</b>		No exposed/loose electrical extension cords crossing kitchen passageways	N/A	No combustible materials stored near fryers, stoves, or oven exhausts	N/A	<b>Others</b>		Others as proposed by the Applicant	N/A	4
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MAN-04-05	<p>Tenant Engagement Programme(s)</p> <p>1 to 2 credit points for demonstrating active collaboration with landlord in at least 2 or 4 tenant engagement programme(s) focused on environmental sustainability.</p> <ol style="list-style-type: none"> <li>1. Full compliance of green lease requirement.</li> <li>2. Recognition of sustainability excellence such as certificate or award issued by the landlord.</li> <li>3. Engage with landlord to implement green fit-out practices such as reuse existing building elements and furniture.</li> <li>4. Participation in environmental programme(s)</li> </ol>	2																																						

Credit Head	Credit Requirement	Credit Point(s)
MAN-04-06	Staff and Customer Engagement Programme	3
	<p>organised by landlord.</p> <ol style="list-style-type: none"> <li>5. Collaborate with landlord to share environmental performance data (e.g. energy, water, waste) for joint sustainability reporting or benchmarking.</li> <li>6. Co-organise educational sessions, webinars, or workshops on green practices in collaboration with the landlord.</li> <li>7. Other tenant engagement programmes for environmental sustainability, which are not listed above.</li> </ol> <p>1 to 3 credit points for adopting at least three (3), six (6) or nine (9) of the applicable staff and customer engagement practices and programmes during operation.</p> <ol style="list-style-type: none"> <li>1. Promote sustainable dining choices, such as organic, plant-based, and low-carbon footprint menu items.</li> <li>2. Educate customers on proper waste disposal (e.g., clear signage to prevent contaminating recyclables or food waste streams).</li> <li>3. Implement a discount incentive for customers who bring their own reusable containers (BYO).</li> <li>4. Launch zero-waste campaigns and track customer participation rates.</li> <li>5. Charge for single-use takeaway utensils and containers to discourage waste.</li> <li>6. Optimise logistics by maintaining a low-emission vehicle fleet and planning efficient delivery routes.</li> <li>7. Serve and refill water only upon customers' request.</li> <li>8. Replace bone plates and dining utensils only upon customers' request.</li> <li>9. Display water saving notices to raise customers' awareness on water conservation.</li> <li>10. Incentivise staff-generated green ideas.</li> <li>11. Offer a discount incentive to customers who opt for reduced portion of rice or noodles.</li> <li>12. Other staff and customer engagement practices or campaigns for environmental sustainability, which are not listed above.</li> </ol>	

Credit Head	Credit Requirement	Credit Point(s)
<b>3</b>	<b>Materials and Waste (MW)</b>	<b>42</b>

MW-01-01 Building Re-use 1 to 9 credit point(s) for demonstrating the percentage of the reuse from salvaged or existing furniture/ components and/ or electrical appliances are over the settings shown below:

Category	Unit	Credit Point(s)		
		1	2	3
(a) Interior Furniture	Mass/ Cost/ Volume/ Number of Pieces	20%	40%	60%
(b) Interior Components	Surface Area/ Volume			
(c) Electrical Appliances	Number of Pieces	50%	80%	100%

MW-02-05 Use of Green Products (a) **Green Building Components** 6

1 to 3 credit point(s) shall be awarded when renovations use certified green building components equivalent to 10%, 20% or 30% of the total building components cost. The products shall be certified under CIC Green Product Certification or other internationally recognised standards.

Types of building components are shown below:

Building Components			
Panel Board	Ceramic Tile	Adhesive & Sealant	Stone
Paint & Coating	Pavement Block	Thermal Insulation	Ready-mixed Concrete
Glazing	Plant-based Fibre Composite	Block for Internal Partition	Other products proposed by the Applicant

**(b) Green Building Services Systems**

1 to 3 credit point(s) shall be awarded when major retrofitting works use certified green building services systems equivalent to 10%, 20% or 30% of the total building services systems cost. The products shall be certified under CIC Green Product Certification or other internationally recognised standards.

Types of building services systems are shown below:

Building Services Systems			
Thermal Insulations	VRF Split Type System	Cooling Tower	Air-handling Unit
Fan Coil Unit	Chiller	Water Pump	Cable & Wire
Lighting (LED lighting, Compact Fluorescent Lamp Bulb, Electronic Ballast)		Other products proposed by the Applicant	

MW-02-07 Elimination of Single-Use Plastic 1 credit point for prohibiting the provision of all single-use plastic takeaway packaging and tableware, specifically cups, cup lids, food containers, and food container covers. 2

Credit Head	Credit Requirement	Credit Point(s)																		
	1 credit point for prohibiting the sale and provision of all single-use plastic beverage bottles (including water, soda, and juice) to both customers and staff.																			
MW-02-08	Circular Packaging Systems	2																		
	1 credit point for providing only reusable takeaway packaging systems or providing only certified commercially compostable packaging for all takeaway items, with verified commercial composting access.																			
	1 credit point for installing and promoting specific, high-quality facilities to actively support a reuse-based model.																			
MW-02-09	Menu Paper Usage	1																		
	1 credit point for using FSC-certified/ recycled paper for menus, or electronic menus.																			
MW-03-02	Enhanced Waste Handling Facilities	6																		
	<p><b>(a) Recyclables Collection</b></p> <p>1 to 3 credit point(s) for demonstrating the provisions of collection services or on-site recycling facilities/ designated storage area of any three (3), five (5) or seven (7) of the following waste streams:</p> <table border="1" data-bbox="608 954 1278 1312"> <thead> <tr> <th colspan="3">Waste Streams</th> </tr> </thead> <tbody> <tr> <td>Rechargeable Batteries</td> <td>Regulated Electrical Equipment (REE)</td> <td>Beverage Cartons</td> </tr> <tr> <td>Fluorescent Lamps and Tubes</td> <td>Restaurant Waste (Used Cooking Oils, Grease Trap Waste)</td> <td>Small Electrical Appliances (cookers, toasters, ovens, etc.)</td> </tr> <tr> <td>Dried/ Canned Food</td> <td>Food Waste</td> <td>Paper/ Carboard, Metal and Plastics</td> </tr> <tr> <td>Glass</td> <td colspan="2">Seasonal items (e.g. mooncake box)</td> </tr> <tr> <td colspan="3">Other recyclables may be proposed at the discretion of the Applicant</td> </tr> </tbody> </table> <p><b>Alternatively,</b></p> <ul style="list-style-type: none"> <li>1 to 3 credit point(s) for utilizing off-site recycling facilities of any three (3), five (5) or seven (7) of the above waste streams, such as those within a host building, at Green@Community stations, or other designated locations. The Applicant must provide sample recycling records to demonstrate that recycling activities have been conducted.</li> </ul> <p><b>(b) Recycling Performance</b></p> <p>1 to 3 credit point(s) for demonstrating the annual recycling percentage by weight over the past 12 months meeting 5%, 10% or 15% annual recycling percentage.</p>	Waste Streams			Rechargeable Batteries	Regulated Electrical Equipment (REE)	Beverage Cartons	Fluorescent Lamps and Tubes	Restaurant Waste (Used Cooking Oils, Grease Trap Waste)	Small Electrical Appliances (cookers, toasters, ovens, etc.)	Dried/ Canned Food	Food Waste	Paper/ Carboard, Metal and Plastics	Glass	Seasonal items (e.g. mooncake box)		Other recyclables may be proposed at the discretion of the Applicant			
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Fluorescent Lamps and Tubes	Restaurant Waste (Used Cooking Oils, Grease Trap Waste)	Small Electrical Appliances (cookers, toasters, ovens, etc.)																		
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Glass	Seasonal items (e.g. mooncake box)																			
Other recyclables may be proposed at the discretion of the Applicant																				
MW-03-04	Action to Waste Reduction	4																		
	<p><b>(a) Waste Management Plan</b></p> <p>1 credit point for developing and implementing Waste Management Plan (WMP) for F&amp;B operations.</p> <p><b>(b) Waste Stream Audit</b></p>																			

Credit Head	Credit Requirement	Credit Point(s)												
	1 credit point for conducting waste stream audit.													
	<b>(c) Food Waste Reduction</b>													
	1 credit point for demonstrating processes that reduce food waste at source, such as utilizing food by-products for other purposes.													
	1 credit point for demonstrating that unsold, edible food is donated to charities.													
MW-03-05	Waste Reduction Performance	6												
	<b>(a) Reduction at Source</b>													
	1 to 5 credit point(s) for demonstrating a waste reduction by weight for the past 6 months meeting the prescribed requirements. Baseline year can be any year in the past 36 months.													
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Credit Point(s)</th> <th style="text-align: center;">Waste Reduction Percentage</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">2%</td> </tr> <tr> <td style="text-align: center;">2</td> <td style="text-align: center;">4%</td> </tr> <tr> <td style="text-align: center;">3</td> <td style="text-align: center;">6%</td> </tr> <tr> <td style="text-align: center;">4</td> <td style="text-align: center;">8%</td> </tr> <tr> <td style="text-align: center;">5</td> <td style="text-align: center;">10% or above</td> </tr> </tbody> </table>	Credit Point(s)	Waste Reduction Percentage	1	2%	2	4%	3	6%	4	8%	5	10% or above	
Credit Point(s)	Waste Reduction Percentage													
1	2%													
2	4%													
3	6%													
4	8%													
5	10% or above													
	<b>(b) Continuous Improvement</b>													
	1 credit point for demonstrating a continuous reduction trend of waste generation over the past 18 months.													
MW-04-02	Bulk Purchasing & Green Procurement	2												
	1 to 2 credit point(s) for adopting at least three (3) or six (6) of the applicable sustainable purchasing practices during operation.													
	<ol style="list-style-type: none"> <li>1. Source ingredients from local or regional suppliers to reduce transport emissions.</li> <li>2. Prioritize bulk purchasing to minimize packaging waste.</li> <li>3. Negotiate with suppliers to use returnable/ refillable containers for deliveries (e.g., cooking oil, sauces).</li> <li>4. Select products with recognized eco-labels or environmental certifications.</li> <li>5. Choose suppliers that demonstrate corporate sustainability (e.g., ESG policies).</li> <li>6. Purchase from certified organic farms.</li> <li>7. Implement a "take-back" program for specific packaging or products (e.g., beverage cartons, used cooking oil).</li> <li>8. Favor products with minimal, reusable, or compostable packaging.</li> <li>9. Other sustainable purchasing practices not listed above.</li> </ol>													
MW-04-03	Sustainable Seafood Sourcing	2												
	1 to 2 credit point(s) for adopting at least three (3) or six (6) of the sustainable seafood sourcing and practices.													

Credit Head	Credit Requirement	Credit Point(s)
MW-04-04	Menu Optimisation	2
	<b>(a) Portioning Control</b>	
	1 credit point for demonstrating smaller portion sizes is offered to the customer.	
	<b>(b) Whole-ingredient Utilisation</b>	
	1 credit point for demonstrating at least 3 menu items are designed for in accordance with "nose to tail" or "root to stem" cooking principles.	

	Credit Head	Credit Requirement	Credit Point(s)
<b>4</b>	<b>Energy Use (EU)</b>		<b>38</b>

EU-01-02	Reduction of CO <sub>2</sub> Emissions	<b>(A) Pathway 1 – Prescriptive Approaches (max. 15 credit points)</b>	18
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(a) Maximum 2 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by general systems.

	Item	Credit Point(s)
<b>General</b>		
i	Apply energy saving reminders at common spaces/ near switches of all building services systems/ appliances	1
ii	Arrange routine cleaning schedule for equipment/ systems to ensure operational efficiency of equipment/ systems	1
iii	Install at least 30% or 50% of total window areas with direct access to daylight with solar window films (windows that are heavily shaded or do not have a direct sky view are excluded)	1 or 2
iv	Provide a smart power strip or smart socket, which is capable of pre-setting a schedule or creating countdown timer lists for connected electrical appliances to automatically manage devices for at least 50% of power socket outlet (irrespective of number of gang) within the assessment boundary	2

(b) Maximum 4 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by kitchen systems.

	Item	Credit Point(s)
<b>Kitchen</b>		
v	Install heat recovery system	2
vi	Provide scheduled timer control for kitchen exhaust fans	1
vii	Provide variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control	2
viii	Provide automatic demand-controlled ventilation (DCV) for kitchen exhaust	2
ix	Install heat pump solution for hot water supply	2
x	Implement automatic control for kitchen equipment	1

(c) Maximum 5 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by mechanical ventilation and air conditioning (MVAC) systems.

	Item	Credit Point(s)
<b>MVAC</b>		
xi	Provide a reduction of Coefficient of Performance (COP) by: 2%, 4%, 6% or 8% respectively (compared to the latest Building Energy Code in the same category) for split-type and window-type air conditioners	1 to 4
xii	Provide an appropriate zoning and thermostat distribution	1
xiii	Provide occupancy sensors and/ or programmable timers for controlling HVACR operation	2
xiv	Provide at least one (1) ceiling or wall mounted fan for normally occupied spaces within the assessment boundary to increase air circulation hence reducing demand for air conditioning	1

Credit Head	Credit Requirement	Credit Point(s)
xv	Provide variable speed drive fan coil units (FCU) or high efficiency motors or variable air volume (VAV) box for normally occupied spaces within the assessment boundary	3
xvi	Provide openable windows for mixed mode/ natural ventilation	1
xvii	Install air curtain at the main entrance of the premises	1

(d) Maximum 4 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by lighting systems.

Item	Credit Point(s)	
<b>Lighting</b>		
xviii	Provide a reduction of Lighting Power Density (LPD) by: 2%, 4% or 6% respectively (compared to the latest Building Energy Code in the same category). Decorative lighting is excluded	1 to 3
xix	Provide appropriate zoning and manual control distribution. Switches are clearly labelled and easily accessible by the occupants	1
xx	Provide daylight dimming/ separate lighting controls of all areas accessible to daylight	2
xxi	Provide occupancy sensors/ timer controls of all public areas such as corridors, toilets, etc.	2
xxii	Provide master switch (main switch) within the assessment boundary for the occupants to switch off all the lighting systems before leaving (room for single user could be exempted from master switch requirement with substantiation)	1
xxiii	Apply dual circuit with a timer at shop front/ signboards and non-essential lighting in order to have a separate control for switching off these lighting after operating hours, or no later than 23:00 hours	1

**(B) Pathway 2 – Performance-based Approaches (max. 18 credit points)**

**(a) Benchmarking**

1 credit point for conducting benchmarking by EMSD Benchmarking Tool “Energy Consumption Indicators and Benchmark” or Energy Star Portfolio Manager for the energy performance of the F&B establishment.

**(b) Benchmarking Ranking**

1 to 4 credit point(s) when the energy performance of the F&B establishment achieves the below percentile under EMSD Benchmarking Tool “Energy Consumption Indicators and Benchmark”.

Credit Point(s)	Percentile under EMSD Benchmarking Tool
1	40 <sup>th</sup>
2	30 <sup>th</sup>
3	20 <sup>th</sup>
4	10 <sup>th</sup>

**Alternatively,**

1 to 4 credit point(s) when the energy performance of the F&B establishment achieves the benchmarking



Credit Head	Credit Requirement	Credit Point(s)																												
	10	≥ 15%																												
	11	≥ 17%																												
	12	≥ 20%																												
	13	≥ 23%																												
	<p>For (1) Benchmarking result of 10<sup>th</sup> Percentile under EMSD Benchmarking / (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager &gt; 50%:</p> <table border="1"> <thead> <tr> <th style="text-align: center;">Credit Point(s)</th> <th style="text-align: center;">Percentage of reduction in Annual EUI</th> </tr> </thead> <tbody> <tr><td style="text-align: center;">1</td><td style="text-align: right;">≥ 0.5%</td></tr> <tr><td style="text-align: center;">2</td><td style="text-align: right;">≥ 1%</td></tr> <tr><td style="text-align: center;">3</td><td style="text-align: right;">≥ 2%</td></tr> <tr><td style="text-align: center;">4</td><td style="text-align: right;">≥ 3%</td></tr> <tr><td style="text-align: center;">5</td><td style="text-align: right;">≥ 4%</td></tr> <tr><td style="text-align: center;">6</td><td style="text-align: right;">≥ 5%</td></tr> <tr><td style="text-align: center;">7</td><td style="text-align: right;">≥ 6%</td></tr> <tr><td style="text-align: center;">8</td><td style="text-align: right;">≥ 7%</td></tr> <tr><td style="text-align: center;">9</td><td style="text-align: right;">≥ 8%</td></tr> <tr><td style="text-align: center;">10</td><td style="text-align: right;">≥ 9%</td></tr> <tr><td style="text-align: center;">11</td><td style="text-align: right;">≥ 10%</td></tr> <tr><td style="text-align: center;">12</td><td style="text-align: right;">≥ 11%</td></tr> <tr><td style="text-align: center;">13</td><td style="text-align: right;">≥ 12%</td></tr> </tbody> </table>		Credit Point(s)	Percentage of reduction in Annual EUI	1	≥ 0.5%	2	≥ 1%	3	≥ 2%	4	≥ 3%	5	≥ 4%	6	≥ 5%	7	≥ 6%	8	≥ 7%	9	≥ 8%	10	≥ 9%	11	≥ 10%	12	≥ 11%	13	≥ 12%
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EU-01-04      Metering and Monitoring      **(a) Real-time Monitoring System**      5

1 credit point for installing separate electrical meters for Front-of-House (FOH) and Back-of-House (BOH) areas.

1 to 2 credit point(s) for installing electrical meters to monitor energy and town gas (if applicable) consumption for one (1) or two (2) of the following specific systems:

- i) Mechanical ventilation and air-conditioning (MVAC)
- ii) Lighting
- iii) Small power
- iv) Kitchen equipment
- v) Other systems proposed by the Applicant

**(b) Data Collection Record**

1 credit point for demonstrating that energy meters (and town gas meters, if applicable) can record and store consumption data at hourly intervals for a minimum of one year.

**(c) Local Display Unit or Tablet**

1 credit point for installing a local display unit (or tablet) to review collected data and facilitate continuous monitoring and improvement.

	<b>Credit Head</b>	<b>Credit Requirement</b>	<b>Credit Point(s)</b>								
EU-02-01	Renewable and Alternative Energy Systems	<p><b>(a) On-site Renewable Energy Application</b></p> <p>1 credit point for using on-site renewable energy systems to offset annual energy consumption.</p> <p><b>(b) Off-site Green Power</b></p> <p>1 credit point purchasing Local Renewable Energy Certificate, Energy Attribute Certificate (EAC) and/ or establishing Power Purchase Agreement (PPA) to offset annual energy consumption.</p>	2								
EU-03-03	Kitchen Equipment Efficiency	<p>Maximum 10 credit points for installation of each of the energy efficient kitchen equipment and/ or control that reduce carbon emissions from energy use by kitchen equipment.</p> <ol style="list-style-type: none"> <li>1. Dish washing machines;</li> <li>2. Ice makers;</li> <li>3. Refrigeration units;</li> <li>4. Walk-in cold-room and blast chillers;</li> <li>5. Western cooking ranges;</li> <li>6. Chinese cooking ranges;</li> <li>7. Food processing machines;</li> <li>8. Food and beverage dispensers;</li> <li>9. Steamers;</li> <li>10. Exhaust hoods;</li> <li>11. Others proposed by the Applicant.</li> </ol>	10								
EU-04-02	Smart Devices	<p>2 credit points for adopting network of smart devices with at least two (2) of the following sensors, which are capable of connecting to the internet, gathering information from their environments and exchanging data with other smart devices for analysis to maximise energy efficiency, optimise comfort and productivity of the F&amp;B operation.</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">Sensors for Smart Control</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Air quality sensor for MVAC control</td> <td style="text-align: center;">Temperature and humidity sensor for AC control</td> </tr> <tr> <td style="text-align: center;">Sensor for exhaust hood control</td> <td style="text-align: center;">Sensor for cooking equipment</td> </tr> <tr> <td colspan="2" style="text-align: center;">Others proposed by the Applicant</td> </tr> </tbody> </table>	Sensors for Smart Control		Air quality sensor for MVAC control	Temperature and humidity sensor for AC control	Sensor for exhaust hood control	Sensor for cooking equipment	Others proposed by the Applicant		2
Sensors for Smart Control											
Air quality sensor for MVAC control	Temperature and humidity sensor for AC control										
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Others proposed by the Applicant											
EU-04-03	Energy Management	<p>1 credit point for implementing energy management plan within the assessment boundary.</p>	1								

	Credit Head	Credit Requirement	Credit Point(s)
<b>5</b>	<b>Water Use (WU)</b>		<b>31</b>
WU-01-01	Use of Water Efficient Flow Devices	<p>1 to 2 credit point(s) when 80% or 100% of all installed water taps for hand washing and shower heads (if any) in customer and staff washrooms are certified with the Water Efficiency Labelling Scheme (WELS) Grade 1 or are equipped with WELS Grade 1 flow controllers.</p> <p>1 to 2 credit point(s) when 80% or 100% of all installed water taps in kitchen and food preparation areas are equipped with hands-free operation (e.g., foot pedal control valves, infrared sensors).</p>	4
WU-01-03	Efficient Kitchen Water Use	<p><b>(a) Kitchen Operation</b></p> <p>1 to 3 credit points for adopting at least 50%, 70% or 100% of the applicable kitchen operation practices below.</p> <ol style="list-style-type: none"> <li>1. Wash vegetables in a basin of water instead of under a running tap.</li> <li>2. Soak utensils and dishes in a basin of water before cleaning for easy removal of food residues.</li> <li>3. Use pressure sprays to wash dishes effectively and reduce water consumption.</li> <li>4. Adopt suitable detergent and avoid excessive use of detergent.</li> <li>5. Turn off dishwashers when not in use. Run dishwashers with a full load.</li> <li>6. Recycle rinse water from dishwashers to wash away food residues on dishes.</li> <li>7. For manual dishwashing, install 3-compartment washing basins for handling cleaning processes with different levels of water consumption including soaking, washing and rinsing separately to reduce water use and to recycle rinse water more easily.</li> <li>8. Use condensed water from steam cabinets for general cleaning purpose.</li> <li>9. Turn off steam cabinets if not in use during off-peak hours.</li> <li>10. Install an air pump to assist in defrosting to reduce water consumption.</li> </ol> <p><b>(b) Water Saving Kitchen Appliances</b></p> <p>1 credit point for the water consumption of dishwasher is 2.6L/rack or less or installing of 3 compartment washing basins or pressure spray system for manual dishwashing.</p> <p><b>Alternatively,</b>                      1 credit point is awarded when the project utilizes commercial flight-type dishwashers that are certified to ENERGY STAR with a maximum water consumption of:</p> <ul style="list-style-type: none"> <li>• ≤ 29.3 Gallons per Hour (GPH) for high-temperature sanitizing models, or</li> <li>• ≤ 36.4 Gallons per Hour (GPH) for low-temperature sanitizing models.</li> </ul>	8

Credit Head	Credit Requirement	Credit Point(s)	
	<p>1 credit point for the water consumption of pre-rinse spray valve is 6 L/min or less.</p> <p>1 credit point for the water consumption of steam cabinet is 7.5 L/hr or less.</p> <p>1 credit point for the water consumption of ice maker is 1.1 L/lb.</p> <p>1 credit point for installing air-cooled wok stove.</p>		
WU-02-01	Effluent Discharge to Foul Sewers	<b>(a) Water Closets</b>	2
	<p>1 credit point for demonstrating all installed water closets are dual flush with Water Efficiency Labelling Scheme (WELS) Grade 1.</p> <p><b>(b) Urinals</b></p> <p>1 credit point for demonstrating all urinals are sensor types with Water Efficiency Labelling Scheme (WELS) Grade 1.</p>		
WU-02-02	Grease Trap Management	1 credit point for implementing a documented grease trap maintenance program that exceeds the basic recommendations of the EPD guideline, including regular servicing by a licensed contractor and the use of preventative measures (e.g., enzyme treatments, staff best-practice training).	1
WU-04-01	Smart Water Metering	<b>(a) Smart Water Metering – Feasibility</b>	2
	<p>1 credit point for conducting feasibility study of installing smart water meter(s) to monitor the total fresh water consumption for kitchen operation.</p> <p><b>(b) Smart Water Metering – Implementation</b></p> <p>1 credit point for demonstrating the provision of smart water meter(s) to monitor the total fresh water consumption for kitchen operation.</p>		

	Credit Head	Credit Requirement	Credit Point(s)								
WU-04-02	Fresh Water Consumption Monitoring and Reduction	<p><b>(a) Basic Monitoring and WEI Calculation</b></p> <p>1 credit point for providing disclosure of annual freshwater consumption (data from water bills) and declaration of total number of seats. For establishments without seating, such as fast-food outlets, virtual/ghost kitchens, catering services, or similar F&amp;B operations, the number of covers/meals produced or annual revenue may be used as an alternative metric.</p> <p>1 credit point for calculating an annual WEI (m<sup>3</sup> per seat) by using disclosed data.</p> <p><b>(b) Performance Benchmarking against Industry Distribution</b></p> <p>2, 4 or 6 credit point(s) for demonstrating WEI position within sector-specific percentile bands for the F&amp;B in operation over the past 12 months.</p> <table border="1" data-bbox="619 846 1283 1025"> <thead> <tr> <th data-bbox="619 846 807 913">Credit Point(s)</th> <th data-bbox="807 846 1283 913">Sector-specific Percentile Bands</th> </tr> </thead> <tbody> <tr> <td data-bbox="619 913 807 947">2</td> <td data-bbox="807 913 1283 947">Below 80th percentile</td> </tr> <tr> <td data-bbox="619 947 807 981">4</td> <td data-bbox="807 947 1283 981">Below 75th percentile</td> </tr> <tr> <td data-bbox="619 981 807 1025">6</td> <td data-bbox="807 981 1283 1025">Below the median (i.e., 50th percentile):</td> </tr> </tbody> </table> <p><b>(c) Longitudinal and Peer Comparison</b></p> <p>1 credit point for comparing the current WEI against the site's own historical WEI.</p> <p>1 credit point for chain operators to demonstrate comparison of WEI across multiple branch sites to identify outliers and recognize internal best practices.</p> <p><b>(d) Application of WEI in Water Management and Improvement</b></p> <p>2 credit points for providing a Water Conservation Plan that is informed by WEI analysis (identifying major end-uses, priority areas, and action plans).</p> <p>2 credit points for demonstrating improvement in WEI compared to previous year's position (no fixed percentage required).</p>	Credit Point(s)	Sector-specific Percentile Bands	2	Below 80th percentile	4	Below 75th percentile	6	Below the median (i.e., 50th percentile):	14
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<b>6</b>	<b>Health and Wellbeing (HWB)</b>		<b>35</b>												
HWB-01-02	Biophilic Design	1 credit point for providing at least three (3) of the following biophilic design features/ strategies.	1												
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HWB-01-03	Physical Activity and Mental Health Programme	1 credit point for organising at least three (3) of the physical activities and/ or mental health programmes below. <ol style="list-style-type: none"> <li>1. Organize group exercise programmes for staff.</li> <li>2. Offer subsidies for gym memberships or fitness classes.</li> <li>3. Arrange team sports activities (e.g., ball games, hiking, sports competitions).</li> <li>4. Provide access to professional counselling services.</li> <li>5. Conduct workshops on mental health awareness and stress management.</li> <li>6. Other proposed initiatives that promote physical or mental well-being.</li> </ol>	1												
HWB-01-04	Food Hygiene & Safety Practices	1 credit point for adopting at least three (3) of the food hygiene & safety practices below. <ol style="list-style-type: none"> <li>1. Clean and sanitise all work surfaces, equipment, utensils, and storage areas regularly.</li> <li>2. Prevent any accumulation of dirt, grease, or food debris in kitchen, storage, and dining areas.</li> <li>3. Provide clean uniforms or aprons for all food handlers.</li> <li>4. Require the use of gloves, masks, or hairnets as needed.</li> <li>5. Prohibit jewellery, painted nails, or other accessories for staff handling food.</li> <li>6. Separate raw and cooked foods clearly to prevent cross-contamination.</li> <li>7. Maintain proper storage temperatures for all perishable food.</li> <li>8. Implement a regular pest control programme.</li> <li>9. Others to be proposed by the Applicant.</li> </ol>	1												
HWB-01-05	Nutrition and Menu	1 credit point for adopting at least three (3) of the nutrition and menu below. <ol style="list-style-type: none"> <li>1. Include a variety of nutritious choices, such as fruits, vegetables, whole grains, lean proteins, and low-fat dairy.</li> <li>2. Offer balanced meal options with appropriate portion</li> </ol>	1												

Credit Head	Credit Requirement	Credit Point(s)								
	<p>sizes and variety to support dietary guidelines.</p> <ol style="list-style-type: none"> <li>3. Display nutritional information clearly for all menu items (e.g., calories, macronutrients, allergens).</li> <li>4. Provide easy access to ingredient details and allergen warnings to help customers make informed choices.</li> <li>5. Use menu design or labelling to highlight healthier items (e.g., chef's recommendations for nutritious choices).</li> <li>6. Utilise cooking techniques that minimise added fats, salt, and sugars.</li> <li>7. Others to be proposed by the Applicant.</li> </ol>									
HWB-02-01	<p><b>Inclusive Design</b></p> <p><b>(a) Universal Accessibility</b></p> <p>1 to 2 credit point(s) for adopting 50% or 70% of the applicable items, respectively, from the Accessibility Checklist in "How to Support Persons with Disabilities: Practical Guide on Universal Design for Catering Services," issued by the Equal Opportunities Commission.</p> <p><b>(b) Family Friendly Facilities</b></p> <p>1 credit point for providing at least three (3) family friendly facilities in the communal areas of the building.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: left;">List of family friendly features</th> </tr> </thead> <tbody> <tr> <td style="width: 50%; padding: 5px;">Dedicated play areas for children with shaded seating areas for care-takers</td> <td style="width: 50%; padding: 5px;">At least one washroom (excluding accessible toilets) is equipped with a child protection seat with a safety belt</td> </tr> <tr> <td style="padding: 5px;">At least one standalone family washroom</td> <td style="padding: 5px;">At least one baby care room for the staffs and customers</td> </tr> <tr> <td style="padding: 5px;">At least one lactation room for staff</td> <td style="padding: 5px;">Others to be proposed by the Applicant</td> </tr> </tbody> </table>	List of family friendly features		Dedicated play areas for children with shaded seating areas for care-takers	At least one washroom (excluding accessible toilets) is equipped with a child protection seat with a safety belt	At least one standalone family washroom	At least one baby care room for the staffs and customers	At least one lactation room for staff	Others to be proposed by the Applicant	3
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At least one standalone family washroom	At least one baby care room for the staffs and customers									
At least one lactation room for staff	Others to be proposed by the Applicant									
HWB-03-01	<p><b>Ventilation Performance</b></p> <p><b>(a) Minimum Ventilation (Calculation)</b></p> <p>1 credit point for demonstrating that the design outdoor airflow rate for all front-of-house (FOH) dining and general occupied spaces meets or exceeds the minimum requirements of ANSI/ASHRAE Standard 62.1-2022 (Ventilation Rate Procedure).</p> <p>1 credit point for demonstrating that the design outdoor airflow rate (makeup air) for BOH kitchen areas is calculated to meet or exceed the requirements of ASHRAE 62.1-2022, Section 6.5.7, and that kitchen exhaust hoods are selected in accordance with ANSI/ASHRAE Standard 154-2022 for effective source capture.</p> <p><b>(b) Minimum Ventilation (Measurement)</b></p> <p>1 credit point for conducting measurement to verify that the actual outdoor airflow rates delivered to FOH spaces are equal to or greater than the calculated design rates.</p>	4								

Credit Head	Credit Requirement	Credit Point(s)
HWB-03-02	Pollution Control	2
<p>1 credit point for conducting measurement to verify that the actual outdoor airflow rates (makeup air) delivered to BOH kitchen areas are equal to or greater than the calculated design rates required by ASHRAE 62.1-2022, Section 6.5.7.</p>		
<p>1 or 2 credit points for adopting at least three (3) or six (6) of the pollution control measures below.</p>		
<ol style="list-style-type: none"> <li>1. Use cooking equipment (e.g., closed-design fryers, induction woks) designed to avoid the direct contact of cooking oil or animal fat with an open flame or excessively hot surfaces.</li> <li>2. Install an appropriate number of cooking appliances based on business volume to avoid significant over-capacity and idle energy use.</li> <li>3. Install grease removal equipment (e.g., high-performance baffle filters, electrostatic precipitators) with a minimum documented efficiency of 90% per ASHRAE guidelines, sized for the connected exhaust capacity.</li> <li>4. Install separate exhaust systems with dedicated pollution control for high fume-generating (e.g., frying) and odorous (e.g., grilling) procedures. Systems must have individual controls to reduce energy use.</li> <li>5. Position exhaust outlets a minimum of 7.5 meters from property lines, fresh air intakes, or operable windows to ensure dispersion and prevent re-entrainment.</li> <li>6. Demonstrate compliance with exhaust emission limits (Oil &amp; Grease <math>\leq 2.0 \text{ mg/m}^3</math>) via testing per GB 18483-2001 by a qualified third-party.</li> <li>7. Implement and adhere to a strict maintenance plan for all pollution control equipment, with logs records kept on-site for a minimum of 12 months.</li> <li>8. Stock adequate spare parts (e.g., filter sets, ultraviolet lamps, electrostatic precipitator cells) for critical pollution control equipment to ensure continuous operation.</li> <li>9. Others to be proposed by the Applicant.</li> </ol>		
HWB-03-03	Indoor Acoustic Environment	5
<p><b>(a) Quiet Kitchen Equipment</b></p>		
<p>1 credit point for installing at least two (2) primary cooking appliances (e.g., wok ranges, high-speed ovens, dishwashers, blast chillers) with models that incorporate verifiable noise-reduction features.</p>		
<p><b>(b) Background Noise Level</b></p>		
<p>2 credit point for demonstrating background noise levels within the prescribed criteria for occupied spaces, with specific allowances for high-ventilation areas like kitchens.</p>		

Credit Head	Credit Requirement	Credit Point(s)
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Types of Space	Required NR/NC
Fine Dining / Private Dining Room	35
Main Dining Area / Casual Restaurant	40
Bar Area / Lively Restaurant	45
Kitchen (staff areas / transition zones)	50

**(c) Reverberation Time**

1 credit point for adopting acoustic materials

1 credit point for demonstrating that the reverberation time in the applicable areas meets the prescribed criteria of given types of space.

Types of Space	RT (second)
Fine Dining / Private Dining Room	0.6
Main Dining Area / Bar Area	0.8
Restaurant	1.0

Credit Head	Credit Requirement	Credit Point(s)
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HWB-03-05 Indoor Air Quality

**(a) Design for Good IAQ**

7

1 credit point for providing air treatment methods, i.e. sizable standalone air purifier or exhaust system, to indoor pollution source areas, such as kitchen/ washrooms/ locations, where significant indoor pollution is generated.

1 credit point for demonstrating that the fresh air louvre is at least 15m from exhaust air louvre and that kitchen exhaust outlets are at least 7.5m from fresh air intakes, operable windows, or property lines.

1 credit point if all air handling units serving the assessment boundary are equipped with UV-C lighting for air-stream disinfection.

**(b) IAQ Measurement**

2 credit points for submitting an IAQ Certification Scheme (Good Class) report of the assessment boundary endorsed by an accredited IAQ CIB.

OR

3 credit point for submitting an IAQ Certification Scheme (Excellent Class) report of the assessment boundary endorsed by an accredited IAQ CIB.

1 credit point if the IAQ testing protocol explicitly includes sampling within commercial kitchens during operational hours and demonstrates compliance with health-based targets for key pollutants (e.g., CO ≤ 9 ppm, PM2.5 ≤ 25 µg/m³).

	Credit Head	Credit Requirement	Credit Point(s)																																		
HWB-03-06	Thermal Comfort Monitoring	<p><b>(a) Temperature and Humidity Control</b></p> <p>1 credit point for demonstrating the temperature and the relative humidity meet the prescribed criteria in the dining and kitchen areas with air conditioning.</p> <p><b>(b) Continuous Monitoring</b></p> <p>1 credit point for installing sensors for continuous monitoring.</p>	2																																		
HWB-03-07	Acceptable Lighting Performance	<p><b>(a) Lighting Performance in Dining Areas</b></p> <p>1 credit point for demonstrating the illuminance level, unified glare rating limit and uniformity in dining areas meet the prescribed criteria.</p> <p><b>(b) Lighting Performance in Kitchen Areas</b></p> <p>1 credit point for demonstrating the illuminance level and unified glare rating limit in kitchen and back of house areas meet the prescribed criteria.</p>	2																																		
HWB-03-10	Water Quality Survey and Access to Drinking Water	<p><b>(a) Water Quality Survey</b></p> <p>1 credit point for demonstrating that the quality of water for drinking purpose meets WSD's latest guideline [1].</p> <table border="1" data-bbox="614 1120 1276 1792"> <thead> <tr> <th>Parameter(s)</th> <th>Criteria</th> </tr> </thead> <tbody> <tr> <td colspan="2"><b>Chemical and Physical</b></td> </tr> <tr> <td>Turbidity</td> <td>≤ 3.0 NTU</td> </tr> <tr> <td>Colour</td> <td>≤ 5 Hazen Unit</td> </tr> <tr> <td>pH at 25°C</td> <td>≥ 6.5 and ≤ 9.5</td> </tr> <tr> <td>Free Residual Chlorine</td> <td>&gt; 0 mg/L and ≤ 1.5 mg/L</td> </tr> <tr> <td>Conductivity at 25°C</td> <td>≤ 500 µS/cm</td> </tr> <tr> <td colspan="2"><b>Metals</b></td> </tr> <tr> <td>Lead</td> <td>≤ 10 µg/L</td> </tr> <tr> <td>Chromium</td> <td>≤ 50 µg/L</td> </tr> <tr> <td>Nickel</td> <td>≤ 70 µg/L</td> </tr> <tr> <td>Cadmium</td> <td>≤ 3 µg/L</td> </tr> <tr> <td>Copper</td> <td>≤ 2000 µg/L</td> </tr> <tr> <td>Antimony</td> <td>≤ 20 µg/L</td> </tr> <tr> <td colspan="2"><b>Bacteriological</b></td> </tr> <tr> <td>Heterotrophic Plate Count</td> <td>≤ 20 cfu/mL</td> </tr> <tr> <td>E. Coli</td> <td>0 cfu/100 mL</td> </tr> </tbody> </table> <p>The water quality survey shall be conducted by a HOKLAS accredited laboratory and water sampling shall follow the latest WSD's water sampling protocol. Drinking purpose means that the potable water serving the F&amp;B, kitchen, and pantry areas is intended solely for drinking purposes, excluding the potable water for</p>	Parameter(s)	Criteria	<b>Chemical and Physical</b>		Turbidity	≤ 3.0 NTU	Colour	≤ 5 Hazen Unit	pH at 25°C	≥ 6.5 and ≤ 9.5	Free Residual Chlorine	> 0 mg/L and ≤ 1.5 mg/L	Conductivity at 25°C	≤ 500 µS/cm	<b>Metals</b>		Lead	≤ 10 µg/L	Chromium	≤ 50 µg/L	Nickel	≤ 70 µg/L	Cadmium	≤ 3 µg/L	Copper	≤ 2000 µg/L	Antimony	≤ 20 µg/L	<b>Bacteriological</b>		Heterotrophic Plate Count	≤ 20 cfu/mL	E. Coli	0 cfu/100 mL	2
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Credit Head	Credit Requirement	Credit Point(s)															
	lavatories.																
	<p><b>(b) Access to Drinking Water</b></p> <p>1 credit point for providing at least one water dispenser within assessment boundary which is accessible to the customers and staff.</p>																
HWB-03-11	<p><b>(a) Particle Filtration</b></p> <p>1 credit point for installing air filters with MERV rating of 12 in all landlord’s controlled fresh air intake system serving normally occupied spaces as defined under Section 9.2 of the Appendices.</p> <p><b>(b) Air Purification Treatment</b></p> <p>1 credit point for providing an air purification technique in the centralised mechanical ventilation system (i.e. ventilation fan/ air handling unit with air ducting serving multiple spaces) or a standalone air purification device for the localised mechanical ventilation system (i.e. ventilation fan serving a single space) in all normally occupied spaces as defined under Section 9.2 of the Appendices.</p>	2															
HWB-04-02	<p>1 to 2 credit point(s) for providing at least three (3) or six (6) of the following health protection measures/ features.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="3" style="text-align: center;">List of health protection measures/ features</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Blood pressure meter</td> <td style="text-align: center;">Oximeter</td> <td style="text-align: center;">Face mask</td> </tr> <tr> <td style="text-align: center;">Hand-held thermometer</td> <td style="text-align: center;">Automated External Defibrillator (AED)</td> <td style="text-align: center;">Automatic hand sanitizer or disinfection stations at key locations (entrance, exit).</td> </tr> <tr> <td style="text-align: center;">Hand washing stations (other than those in washroom)</td> <td style="text-align: center;">Comprehensive First Aid Kit, including enhanced supplies for burns and cuts</td> <td style="text-align: center;">Contactless door release button for at least 50% of the main doors of entrances/ exits</td> </tr> <tr> <td colspan="3" style="text-align: center;">Others to be proposed by the Applicant</td> </tr> </tbody> </table>	List of health protection measures/ features			Blood pressure meter	Oximeter	Face mask	Hand-held thermometer	Automated External Defibrillator (AED)	Automatic hand sanitizer or disinfection stations at key locations (entrance, exit).	Hand washing stations (other than those in washroom)	Comprehensive First Aid Kit, including enhanced supplies for burns and cuts	Contactless door release button for at least 50% of the main doors of entrances/ exits	Others to be proposed by the Applicant			2
List of health protection measures/ features																	
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	<b>Credit Head</b>	<b>Credit Requirement</b>	<b>Credit Point(s)</b>
<b>7</b>	<b>Innovations and Additions (IA)</b>		<b>10</b>
IA-01-01	Innovations and Additions	Maximum 10 credit points for IA.	10

Beta 0

## 2. Integrated Design and Construction Management

This section outlines the fundamental role of integrated design and construction management in championing sustainable practices for F&B establishments. It focuses on establishing expert sustainability leadership, fostering a collaborative multi-disciplinary design process, and implementing stringent measures to minimise site emissions and enhance construction waste recycling, thereby ensuring significant environmental and occupant wellbeing benefits.

The following Credit Heads are not applicable under F&B v1.0:

Credit Code	Credit Head
IDCM-00-02	Environmental Management Plan
IDCM-00-03	Timber Used for Temporary Works
IDCM-01-01	Sustainability Champions - Design
IDCM-01-02	Complimentary Certification
IDCM-01-04	Life Cycle Costing
IDCM-01-05	Commissioning
IDCM-02-01	Sustainability Champion - Constructions
IDCM-02-04	Construction Indoor Air Quality (IAQ) Management
IDCM-02-05	Construction Safety/ Considerate Construction
IDCM-02-06	Building Management Manuals
IDCM-02-07	Operator Training plus Chemical Storage and Mixing Room
IDCM-03-01	Digital Facility Management Interface
IDCM-03-02	Occupant Engagement Platform
IDCM-03-03	Document Management System
IDCM-03-04	BIM Integration
IDCM-04-01	Design for Engagement and Education on Green Buildings

**2 Integrated Design and Construction Management**

**IDCM-00 Basic Requirement**

**IDCM-00-01 Sustainability Champions - Project**

**Objective** Facilitate the application of the F&B v1.0 certification process and ensure the compliance of relevant requirements of the F&B v1.0 Manual.

**Credit point(s) Attainable** 1

**Credit Requirement** 1 credit point for demonstrating that an accredited BEAM Professional (BEAM Pro) with a valid credential for F&B v1.0 is engaged as the Project BEAM Pro.

**Alternatively,**

- 1 credit point for involving at least two (2) members from the project team who have accredited with BEAM Affiliate (BA) qualification.

**Assessment** 1. Provide a copy of the meeting minutes (date and content of the minutes will be reviewed for compliance) highlighting the attendance of the Project BEAM Pro/ BAs in the following meetings:

- a. Introductory workshop/ multi-disciplinary design charrette;
- b. Kick-off meeting with fit-out contractor; and
- c. Review meeting with fit-out contractor.

Confidential/ sensitive project information on the minutes is not required and could be excluded.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-00-01_00	F&B submission form for IDCM-00-01
IDCM-00-01_01	Project BEAM Pro/ BAs qualification details
IDCM-00-01_02	A copy of the meeting minutes of introductory workshop/ multi-disciplinary design charrette
IDCM-00-01_03	A copy of the meeting minutes of kick-off meeting
IDCM-00-01_04	A copy of the meeting minutes of review meeting

**Remarks**

**(a) Additional Information**

Hong Kong Green Building Council publishes the latest registers of BEAM Professionals and BEAM Affiliates on its website. [ONLINE] Available at:

<https://www.practitioner.hkgbc.org.hk/beam-professional>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

IDCM-01-03 Integrated Design Process

**2 Integrated Design and Construction Management**

**IDCM-01 Integrated Design Process**

**IDCM-01-03 Integrated Design Process**

**Objective** Encourage early consideration of an integrated interior design process and operational issues to support holistic and cost-effective outcomes of interior design performance, human health and environmental benefits.

**Credit point(s) Attainable** 2

**Credit Requirement** 1 credit point for considering an integrated design process to explore the interrelationships among different green interior design strategies and systems in the conceptual design stage, by comparing preliminary sustainable design benefits for at least one (1) issue for each consideration in the following table with a baseline scenario.

Considerations	Issues
Indoor environmental quality	Air ventilation/ thermal comfort Daylighting access
Energy use/ saving	Energy efficient design Smart energy controls
Biophilic design options	Visual connection with outdoor nature Presence of water Interior green wall Ecological value
Material selection	Recycled materials Reuse of materials Sustainable sourced furniture

1 credit point for organising at least one (1) multi-disciplinary design charrette to formulate passive and active design strategies in the conceptual/ schematic design stage, involving at least three (3) participants from diverse disciplines as follows:

8. Architect / Interior designer;
9. Engineer;
10. Kitchen consultant;
11. Licensing consultant;
12. Contractor;
13. Operator;
14. Other related professional.

**Assessment**

1. Provide a design review report in comparing preliminary sustainable design benefits with a baseline scenario.
  - 1.1 The report should include the following contents as minimum. Strategies addressing multiple considerations and issues are acceptable.
    - 1.2.1. Executive Summary;
    - 1.2.2. Project Program;
    - 1.2.3. Workshop for integrated design process (with date of workshop, record of attendance);

- 1.2.4. Comparison between a baseline scenario and one (1)/ multiple design options with graphical support at conceptual level and calculation in supporting the argument; and
- 1.2.5. Conclusion.

Note: Materials reused from other sites are acceptable to demonstrate as the strategy for reuse of materials.

- 2. Provide a copy of the meeting minutes (date and content of the minutes will be reviewed for compliance) highlighting the attendance of project team members in least one (1) multi-disciplinary design charrette to formulate passive and active design strategies in the conceptual/ schematic design stage.

The charrette with minutes provided shall, at minimum, address the following issues:

- a. Introduce fundamentals of an integrated design process [1]; and
- b. Review and agree on the principal design strategies for each of the considerations and issues as stated above.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-03_00	F&B submission form for IDCM-01-03
IDCM-01-03_01	Design review report on preliminary sustainable design benefits
IDCM-01-03_02	A copy of the meeting minutes of introductory workshop/ multi-disciplinary design charrette

**Remarks**

**(a) Additional Information**

[1] Essentials of integrated design, Greenspace, NCR, Inc. [ONLINE]. Available at: [https://www.greenspacencr.org/building/pros/how\\_b/plan\\_b/integrate.html](https://www.greenspacencr.org/building/pros/how_b/plan_b/integrate.html) [Accessed XXX 2025].

**(b) Related Credit Head(s)**

IDCM-00-01 Sustainability Champions – Project

**2 Integrated Design and Construction Management**

**IDCM-02 Green Construction Practices**

**IDCM-02-02 Measures to Reduce Site Emissions**

**Objective** Minimise nuisance to the immediate neighbourhood caused by air, noise and chemical usage during fit-out activities.

**Credit point(s) Attainable** 3

**Credit Requirement (a) Minimisation of Air Pollution**

1 credit point for implementing mitigation measures to minimise air pollution during the entire fit-out period, by adopting at least six (6) measures below:

<b>Minimisation of Air Pollution</b>	
i	Erect containment barriers and seal all openings with plastic sheeting to enclose work areas and prevent the escape of dust and odours.
ii	Select and store low-VOC, water-based products in air-tight containers to minimise the release of hazardous fumes.
iii	Apply wet methods and dampen stored materials to suppress dust at the source during cutting, grinding, or storage.
iv	Utilise engineered controls by attaching vacuum extraction systems to power tools and using filtered ventilation to capture dust at the point of generation.
v	Manage ventilation to exhaust contaminated air directly outside, away from neighbouring premises, and never through common areas.
vi	Implement rigorous housekeeping by increasing cleaning frequency with wet methods or vacuums and covering all external debris piles.
vii	Employ source extraction for all high-risk tasks like grinding and sanding, ensuring equipment is fitted with vacuum cleaners.
viii	Schedule disruptive activities in coordination with neighbours and advise them on how to seal their premises for protection.
ix	Minimise waste generation and cover all materials to reduce potential secondary dust sources.

**(b) Minimisation of Noise Pollution**

1 credit point for implementing mitigation measures to minimise noise pollution during the entire fit-out period, by adopting at least six (6) measures below:

<b>Minimisation of Noise Pollution</b>	
i	Schedule and restrict all noisy work to permitted daytime hours (e.g., 9 am to 7 pm), strictly prohibiting operations on Sundays, public holidays, and outside legal times.
ii	Select, maintain, and equip machinery with low-noise specifications, proper mufflers, and regular servicing to prevent excess noise from wear and tear.
iii	Implement engineering controls using anti-vibration mounts, rubber mats, and damping materials on equipment to reduce vibration and structure-borne noise at the source.

iv	Erect physical barriers such as movable acoustic screens or full enclosures around noisy equipment to block and absorb sound waves from spreading.
v	Utilize sound-absorptive materials like acoustic blankets to line work areas and barriers, reducing reverberation and overall noise levels within the site.
vi	Maximize distance by positioning noisy activities far from sensitive receivers and using on-site structures or terrain as natural sound buffers.
vii	Liaise and communicate proactively with neighbouring residents to inform them of schedules and agree on timing for the most disruptive activities.
viii	Plan and sequence work to minimize the duration and intensity of noise, grouping loud operations together to create extended periods of quiet.
ix	Establish a managed work zone by creating a dedicated, shielded area for noisy activities and training all workers on noise management protocols.

**(c) Minimisation of Chemical Waste**

1 credit point for implementing mitigation measures to minimise pollution from chemical waste during the entire fit-out period, by adopting at least six (6) measures below:

<b>Minimisation of Chemical Waste</b>	
i	Plan material quantities carefully to minimize over-purchasing and prioritize the reuse of leftover paints and solvents.
ii	Select low-VOC or water-based paints, adhesives, and solvents to generate less hazardous chemical waste.
iii	Store all chemicals in airtight, labelled containers to prevent evaporation, degradation, and spills.
iv	Segregate chemical waste from general construction debris and correctly identify non-hazardous waste, like fully dried paint, to reduce disposal volume.
v	Dispose of all chemical waste strictly through licensed collectors, ensuring full compliance with legal protocols and avoiding any illegal drain discharge.
vi	Fulfil regulatory duties by registering as a chemical waste producer with the relevant authority if required and maintaining all necessary documentation.
vii	Implement a centralized collection point for small-quantity chemical waste to ensure proper disposal from all tenants or subcontractors.
viii	Train all site workers on correct procedures to identify, handle, segregate, and store chemical waste safely.
ix	Maintain detailed records, including waste transfer notes, to track all chemical waste and demonstrate legal compliance.

**Assessment**

1. Provide a summary report that includes the following content as minimum:
  - a. Implementation of mitigation measures [1], [2], [3] to minimise air, noise and chemical waste pollution throughout the entire fit-out period; and
  - b. There are no convictions/ complaints about air emissions from the site that have been upheld by the Environmental Protection Department/ police leading to an issue of a fine/ prosecution.

The report(s) shall be endorsed by BEAM Pro/ BAs.

2. Provide a declaration letter, signed by the fit-out contractor, stating that no written complaints have been received during the entire fit-out period.

**Submittals**

**(a) Minimisation of Air Pollution**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-02-02a_00	F&B submission form for IDCM-02-02a
IDCM-01-02-02a_01	Endorsed summary report demonstrating the monthly implementation of air minimisation
IDCM-01-02-02a_02	Declaration letter stating that no written complaints have been received during the fit-out period

**(b) Minimisation of Noise Pollution**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-02-02b_00	F&B submission form for IDCM-02-02b
IDCM-01-02-02b_01	Endorsed summary report demonstrating the monthly implementation of noise minimisation
IDCM-01-02-02b_02	Declaration letter stating that no written complaints have been received during the fit-out period

**(c) Minimisation of Chemical Waste**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-02-02c_00	F&B submission form for IDCM-02-02c
IDCM-01-02-02c_01	Endorsed summary report demonstrating the monthly implementation of chemical waste minimisation
IDCM-01-02-02c_02	Declaration letter stating that no written complaints have been received during the fit-out period

**Remarks**

**(a) Additional Information**

[1] Environmental Protection Department, Pollution Problems & Practical Solutions: Air [ONLINE] Available at:  
[https://www.epd.gov.hk/epd/english/greenproperty/poll\\_pro/popup\\_ren\\_air.html](https://www.epd.gov.hk/epd/english/greenproperty/poll_pro/popup_ren_air.html)  
[Accessed XXX 2025].

[2] Environmental Protection Department, Pollution Problems & Practical Solutions: Noise [ONLINE] Available at:  
[https://www.epd.gov.hk/epd/english/greenproperty/poll\\_pro/popup\\_ren\\_noise.html](https://www.epd.gov.hk/epd/english/greenproperty/poll_pro/popup_ren_noise.html)

[Accessed XXX 2025].

[3] Environmental Protection Department, Pollution Problems & Practical Solutions: Waste and Water [ONLINE] Available at: [https://www.epd.gov.hk/epd/english/greenproperty/poll\\_pro/popup\\_ren\\_paint.html](https://www.epd.gov.hk/epd/english/greenproperty/poll_pro/popup_ren_paint.html)  
[Accessed XXX 2025].

Hong Kong Construction Association. Best Practice Guide for Environmental Protection on Construction Sites. [ONLINE] Available at: <https://www.hkca.com.hk/publications>  
[Accessed XXX 2025].

**(b) Related Credit(s)**

IDCM-02-03 Construction and Demolition Waste Recycling

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**2 Integrated Design and Construction Management**

**IDCM-02 Green Construction Practices**

**IDCM-02-03 Construction and Demolition Waste Recycling**

**Objective** Minimise nuisance to the immediate neighbourhood caused by air, noise and chemical usage during fit-out activities.

**Credit point(s) Attainable** 3

**Credit Requirement (a) Waste Management Plan**

1 credit point for implementing the Waste Management Plan (WMP) with at least six (6) measures below:

<b>Waste Management Plan</b>	
i	Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.
ii	Prioritize waste prevention by reusing materials like off-cuts and packaging within the project.
iii	Store waste in covered, designated containers to prevent odour, litter, and contamination.
iv	Conduct regular waste sorting to maximize recovery of recyclable materials before disposal.
v	Hire licensed waste collectors and maintain records (waste transfer notes) for all waste disposal.
vi	Implement frequent cleaning of work and waste storage areas to prevent debris accumulation and pests.
vii	Train all personnel on waste segregation, storage procedures, and recycling protocols.
viii	Prevent pollution during handling by covering waste vehicles and prohibiting burning of any waste.
ix	Assign a responsible person to monitor practices, audit storage areas, and maintain waste logs.

**(b) Construction Waste Recycling**

1 to 2 credit points for recycling at least 10%/ 30% of waste arising from fit-out activities.

**Assessment (a) Waste Management Plan**

1. Implement a WMP demonstrating waste management and recycling works have been considered within the assessment boundary during the entire fit-out period. Proactive waste management provisions shall refer to the Good Housekeeping Checklist in Appendix 8.2 of Hong Kong Construction Association’s Best Practice Guide for Environmental Protection on Construction Sites [1].
2. The WMP shall be endorsed by the fit-out contractor.

**(b) Construction Waste Recycling**

1. Provide an endorsed summary report demonstrating the implementation as stipulated in the WMP that includes the following content as minimum:

- a. Waste flow table showing the quantity of waste generated and the percentage of recycled construction waste (either by weight/ by volume), prepared and declared by the contractor; and
- b. All waste and recycling records.

**Submittals**

**(a) Waste Management Plan**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-02-03a_00	F&B submission form for IDCM-02-03a
IDCM-01-02-03a_01	Endorsed WMP

**(b) Construction Waste Recycling**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-02-03b_00	F&B submission form for IDCM-02-03b
IDCM-01-02-03b_01	Endorsed summary report on the implementation of waste management and recycling

**Remarks**

**(a) Additional Information**

[1] Hong Kong Construction Association (HKCA), Best Practice Guide for Environmental Protection on Construction Sites. [ONLINE]. Available at: <https://www.epd.gov.hk/epd/english/greenconstruction/links/links.html> [Accessed XXX 2025].

**(b) Related Credit(s)**

None

### 3. Management

The 'Management' section establishes the strategic framework and operational protocols essential for the ongoing environmental excellence of F&B establishments. It assesses the overarching management system, including the pursuit of recognised certifications, the formulation of endorsed environmental and ESG policies, the appointment of green leadership, and the implementation of comprehensive staff and customer engagement programmes. This ensures a holistic approach to sustainable operations, resilience planning, and continuous improvement in health, safety, and environmental performance.

The following Credit Heads are not applicable under F&B v1.0:

Credit Code	Credit Head
MAN-00-01	Green Purchasing Plan
MAN-01-01	EHS and Energy Management System
MAN-02-01	Environmental, Social and Governance (ESG) Disclosure
MAN-02-02	Net-zero Transition Plan
MAN-03-02	Building and Site Operation and Maintenance
MAN-03-03	Building Services Operation and Maintenance
MAN-03-05	BIM Integration
MAN-04-01	Green Lease
MAN-04-02	Green Cleaning
MAN-04-03	User Guidance

- 3 Management**                      **MAN-01**                      **Green Building Environment**
- MAN-01-02**                      **Building Environmental Excellence**

**Objective**                                      Recognise the effort of achieving previous BEAM Plus certifications and/ or similar awards organised by other organisations.

**Credit point(s) Attainable**    5

**Credit Requirement**                      **(a) Complimentary Certification**

1 to 2 credit point(s) for the building being certified with a final certification rating by any of the following BEAM Plus Assessment Tools:

BEAM Plus Assessment Tools	Bronze or Silver Rating	Gold or Platinum Rating
New Buildings (NB)	1	2
Existing Buildings (EB)		
Interiors (BI)		
The certification shall remain valid within 6 months prior to the date of the first assessment submission.  If the Applicant is making an initial submission on 1 January 2026, they shall ensure that the certificate is still valid on 1 July 2025 to fulfill the credit requirement.		

**(b) Environmental Excellence Certificate**

Maximum 3 credit points can be achieved, with 1 credit point awarded for each environmental recognition obtained. The certificate shall cover all Applicant-controlled areas within the assessment boundary.

1. Wastewi\$e Certificate under The Hong Kong Green Organisation Certification (HKGOC);
2. Energywi\$e Certificate under HKGOC;
3. IAQwi\$e Certificate under HKGOC;
4. Carbon Reduction Certificate;
5. ISO 14001 Certificate;
6. ISO 50001 Certificate;
7. Other green building related awards/ certification schemes/ campaigns which are not listed above.

**Assessment**                                      **(a) Complimentary Certification**

1. Provide supporting documentation showing the attainment of BEAM Plus NB/ EB/ BI certification.
2. The certification shall remain valid within 6 months prior to the date of the first assessment submission.

**(b) Environmental Excellence Certificate**

1. Provide supporting documentation showing the attainment of the certificate(s).
2. The certification(s) shall remain valid within 6 months prior to the date of the first assessment submission.
3. The document shall clearly indicate the following certification information for validity verification:

- a. Expiry date; or
- b. Issuance date; or
- c. List of certification participants.
- 4. The certification(s) shall be issued by a recognised association.
- 5. Any submitted certificate must fully encompass the entire assessment boundary.
- 6. The Applicant may propose other green building related awards/ certification schemes/ campaigns which are not listed in part (b) of Credit Requirement, and each will be considered by its own merits. However, awards/ certification schemes/ campaigns incorporated in other credits e.g. Compliance Method 2 by certificate under Quality Water Supply Scheme for Buildings – Fresh Water (Management System) in WU-04-04a and alternative path by certificate of participation for the building being awarded with a Diamond/ Platinum Award under “Charter on External Lighting in SS-02-01 will not be accepted to avoid double counting.
- 7. The other green building-related awards, certification schemes, or campaigns not listed above may also be considered, provided they are obtained through demonstrable efforts by the Applicant toward environmental or sustainability initiatives. Certificates or awards that are merely achieved by registration and payment, without substantive actions or contributions, will not be accepted.

**Submittals**

**(a) Complimentary Certification**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-02a_00	F&B submission form for MAN-01-02a
MAN-01-02a_01	Supporting documentation showing: i) The attainment of BEAM Plus NB/ EB certification.

**(b) Environmental Excellence Certificate**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-02b_00	F&B submission form for MAN-01-02b
MAN-01-02b_01	Supporting documentation showing: i) The attainment of the certificate(s). ii) The expiration date or issuance date or list of certification participants of the certificate. iii) The certificate(s) to be issued by a recognised association

**Remarks**

**(a) Additional Information**

BEAM Plus Project Directory & Statistics. Hong Kong Green Building Council [ONLINE] <https://www.hkgbc.org.hk/eng/beam-plus/beam-plus-dirstat/index.jsp> [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



6. FHKI Q-Mark Low Carbon Restaurant Award;
7. Michelin Green Star;
8. Food Made Good;
9. Hong Kong Smart Catering - Sustainable Restaurant & Retailer Awards;
10. Other local/ global green restaurant related awards/ certification schemes/ campaigns which are not listed above.

**Assessment****(a) Environmental / ESG Policy**

To claim the credit point for an environmental policy, provide a copy of the endorsed policy document.

To claim the credit point for an ESG policy, provide a copy of the endorsed policy document that covers environmental, social, and governance aspects.

Policies on ESG Issues:

1. Provide at least five (5) different policies on ESG issues. At least one (1) policy shall be covered for each aspect.

Environmental

- a. Emissions
- b. Use of Resources
- c. The Environment and Natural Resources
- d. Climate Change

Social

- a. Employment
- b. Health and Safety
- c. Development and Training
- d. Labour Standards
- e. Supply Chain Management
- f. Product Responsibility
- g. Anti-corruption
- h. Community Investment

Governance

- a. Board Diversity
- b. Whistleblowing

To claim the credit point for publicising the policy:

1. Provide evidence of communication, such as screenshots of the policy published on the official website, within the restaurant, or in annual/sustainability reports.
2. Provide at least two (2) different examples from the last 12 months that demonstrate how initiatives and accomplishments related to the policy have been publicised (e.g., social media posts, press releases, customer newsletters, posters displayed on-site).

The policies shall be endorsed by the F&B outlet manager or the top management of the parent company.

**(b) Environmental Targets**

Provide a documented set of environmental objectives and targets specific to the F&B operation.

The documentation shall include, as a minimum:

1. The environmental aspects addressed (e.g., energy, water, waste, carbon, sustainable sourcing).
2. Measurable targets (e.g., "reduce electricity consumption by 5% per cover in the next year").
3. The timeframe for achieving the targets.

The objectives and targets shall be endorsed by the F&B outlet manager or the top management of the parent company.

**(c) Environmental Management Plan**

Provide a copy of the endorsed environmental management plan (EMP) specific to the F&B operation.

The EMP shall include, as a minimum:

1. The defined environmental objectives and targets.
2. Specific action plans and initiatives to achieve the targets.
3. Responsibilities for implementing the actions.
4. A resource allocation plan (e.g., budget, personnel).
5. A monitoring and review mechanism.

**(d) Green Restaurant Leader**

To claim the credit point for a responsible person:

1. Provide the name and position of the appointed individual.
2. Provide a copy of a document (e.g., job description, organisational chart) outlining their role and responsibilities in coordinating the environmental programme.

To claim the credit point for an Environmental Task Force:

1. Provide a list of the task force members indicating their names and positions.
2. Provide the Terms of Reference or a similar document for the task force, which shall include at a minimum its purpose, membership, meeting frequency, and duties.

**(e) Green Restaurant Recognition**

1. Provide a valid certificate, award notification letter, or official website listing as proof of obtaining the recognition.
2. The recognition must be current and valid at the time of assessment.
3. A maximum of 3 credit points can be awarded, with 1 point for each distinct recognition from the provided list or other substantiated local/global schemes. Recognitions for the same award in different years count as distinct recognitions.

**Submittals**

**(a) Environmental / ESG Policy**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03a_00	F&B submission form for MAN-01-03a
MAN-01-03a_01	Supporting documentation showing: i) The endorsed environmental policy and/or environmental, social and governance (ESG) policy.

	ii) Evidence of public dissemination, such as website screenshots, social media posts, newsletter clippings, or published report excerpts showcasing the policy and related initiatives from the last 12 months.
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**(b) Environmental Targets**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03b_00	F&B submission form for MAN-01-03b
MAN-01-03b_01	Supporting documentation showing: i) The documented environmental objectives and targets specific to the F&B operation. ii) Proof of endorsement by the F&B outlet manager or top management.

**(c) Environmental Management Plan**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03c_00	F&B submission form for MAN-01-03c
MAN-01-03c_01	Supporting documentation showing: i) The full endorsed environmental management plan for the F&B operation.

**(d) Green Manager / Environmental Task Force**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03d_00	F&B submission form for MAN-01-03d
MAN-01-03d_01	Supporting documentation showing: i) For the Green Manager: a job description and an organisational chart identifying the appointed individual and their responsibilities. ii) For the Environmental Task Force: a member list and the Terms of Reference.

**(e) Green Restaurant Recognition**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03e_00	F&B submission form for MAN-01-03e
MAN-01-03e_01	Supporting documentation showing: i) A valid certificate, award notification letter, or official website listing for each recognition claimed. ii) The validity period or issuance date of each certificate/award.

	iii) Confirmation of the issuing body as a recognised association.
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**Remarks**

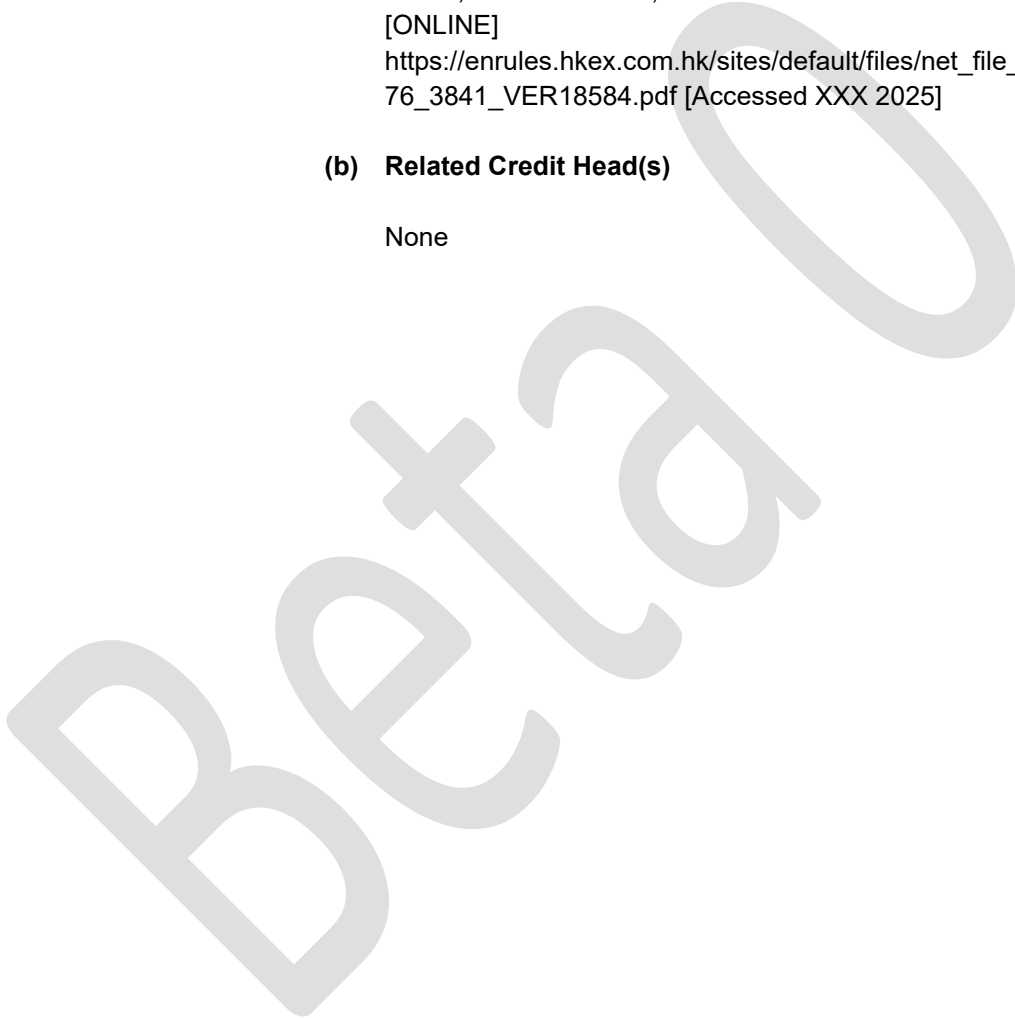
**(a) Additional Information**

GRESB, 2023 Real Estate Standard and Reference Guide. [ONLINE]  
[https://documents.gresb.com/generated\\_files/real\\_estate/2023/real\\_estate/reference\\_guide/complete.html#management-policies](https://documents.gresb.com/generated_files/real_estate/2023/real_estate/reference_guide/complete.html#management-policies)  
 [Accessed XXX 2025]

HKEX, Environmental, Social and Governance Reporting Guide. [ONLINE]  
[https://enrules.hkex.com.hk/sites/default/files/net\\_file\\_store/HKEX4476\\_3841\\_VER18584.pdf](https://enrules.hkex.com.hk/sites/default/files/net_file_store/HKEX4476_3841_VER18584.pdf) [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



**3 Management**                      **MAN-02**                      **Environmental Management & Disclosure**

**MAN-02-03**                      **Resilience Strategy**

**Objective**

Encourages consideration of the F&B operation’s exposure to a range of climate-related risks, such as identifying supply chain disruptions and extreme weather impacts, and implementing mitigation measures to ensure operational continuity.

**Credit point(s) Attainable**    5

**Credit Requirement**

**(a) Resilience to Adverse Weather**

1 credit point for maintaining operations during adverse weather conditions (e.g., typhoons, rainstorms), supported by a documented policy that explicitly safeguards staff safety.

1 credit point for implementing a flood resilience plan. For F&B establishments with street-level access or facing outdoor spaces, this must include the maintenance of effective protective measures to minimize water ingress and damage.

**(b) Climate-related Physical Risks and Opportunities**

1 credit point for detailing the climate-related physical risks and opportunities identified for the F&B operation, the methodology used for the assessment, and the key metrics where applicable.

**Alternatively,**

- 1 credit point for implementing all strategies below:

<b>Climate-related Physical Risks and Opportunities</b>	
i	Conduct a simplified climate risk assessment by holding a team meeting to identify top risks from sudden weather and long-term shifts, with manager endorsement.
ii	Prepare for sudden disruptions by installing surge protectors on critical equipment and creating a basic emergency kit for power outages or storms.
iii	Build a resilient supply chain by communicating with key suppliers on their climate plans and identifying backup suppliers for essential ingredients.
iv	Adapt to long-term climate shifts by diversifying menu offerings to incorporate alternative, more readily available, or sustainably sourced ingredients.
v	Increase resource efficiency through installing water-saving devices and switching to LED lighting to reduce costs and conserve resources.
vi	Implement energy conservation measures by maintaining refrigeration and AC units and ensuring proper door seals to reduce energy use.
vii	Review and update plans annually to ensure climate risk lists and adaptation actions remain relevant and effective.
viii	Communicate actions to customers by promoting seasonal menus and efficiency measures on menus or chalkboards.
ix	Train staff on new protocols for extreme weather procedures and the reasons behind menu and efficiency changes.

**(c) Transition Risks and Opportunities**

1 credit point for detailing the transition risks and opportunities identified for the F&B operation, the methodology used for the assessment, and the key metrics where applicable (Metrics shall include energy, water, waste, and sustainable sourcing where relevant).

**Alternatively,**

- 1 credit point for implementing all strategies below:

Transition Risks and Opportunities	
i	Conduct a simplified transition assessment by holding a team meeting to identify risks from regulations and consumer trends, with manager endorsement.
ii	Plan for regulatory changes by auditing and reducing single-use plastics and exploring sustainable alternatives.
iii	Audit resource efficiency by identifying and fixing sources of waste like leaks and inefficient lighting.
iv	Explore sustainable sourcing by identifying one key ingredient from a certified or local sustainable provider.
v	Adapt to market preferences by developing and featuring plant-based or climate-friendly menu options.
vi	Invest in technology upgrades by prioritizing cost-effective green tech like LED lighting and water aerators.
vii	Train staff on sustainability to explain sourcing and waste reduction efforts to customers.
viii	Improve waste segregation by implementing a simple, labelled system for recyclables and organic waste.
ix	Review and communicate annually by reassessing risks and opportunities and sharing progress with customers.

**(d) Evaluation of Climate Resilience**

1 credit point for conducting climate-related scenario analysis to evaluate their climate resilience in the face of extreme weather events.

**Alternatively,**

- 1 credit point for implementing all strategies below:

Evaluation of Climate Resilience	
i	Define a simple climate scenario such as "+2°C Warming" or "Increased Extreme Weather" to focus the evaluation.
ii	Assess supply chain impact by evaluating cost, availability, and quality changes for top 3 critical ingredients.
iii	Evaluate operational disruptions by estimating potential closure days per year due to extreme weather events.
iv	Review physical asset vulnerabilities and propose one low-cost mitigation action for the most critical risk.
v	Analyse shifts in customer demand under the scenario and identify one menu adaptation to address it.
vi	Summarize financial implications including increased ingredient costs, lost revenue, and potential savings.
vii	Document conclusions in a one-page summary with key risks, opportunities, and financial implications, endorsed by manager.
viii	Integrate findings into action plans for updating both physical and transition risk strategies.

ix	Schedule an annual resilience review to update assumptions and ensure plans remain effective.
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**Assessment****(a) Resilience to Adverse Weather**

1. Provide a documented policy that maintains operations during adverse weather conditions (e.g., typhoons, rainstorms) and explicitly safeguards staff safety.
2. Provide a flood resilience plan that includes the effective protective measures to minimize water ingress and damage.
3. The documents shall be endorsed by the F&B outlet manager or the top management of the parent company.

**(b) Climate Related Physical Risks and Opportunities**

1. Conduct an F&B operation-specific climate change risk and adaptation assessment, aligned to the principles outlined by the International Sustainability Standards Board (ISSB) IFRS S2.
2. The assessment shall distinguish climate-related physical risks as either event-driven (acute) risks or longer-term shifts (chronic) risks relevant to F&B.
3. Event-driven (acute) risks shall refer to storms, floods, droughts, or heatwaves that could disrupt supply chains, damage property, force temporary closures, or compromise food safety (e.g., cold chain failure).
4. Longer-term shifts (chronic) risks shall refer to changes in precipitation and temperature affecting agricultural yield, ingredient availability, quality, and cost, as well as long-term water scarcity impacting operations.
5. The assessment report shall be endorsed by the F&B outlet manager or the top management of the parent company.

**(c) Transition Risks and Opportunities**

1. Conduct an F&B operation-specific assessment for transition risks and opportunities, aligned to the principles of ISSB IFRS S2.
2. The assessment shall focus on risks associated with moving to a lower-carbon economy.
3. Transition Risks shall refer to policy risks (e.g., carbon taxes, single-use plastic bans), legal risks, technological risks (e.g., adoption of green tech), market risks (e.g., changing consumer preferences towards sustainable products), and reputational risks.
4. Opportunities shall include assessment of resource efficiency (energy, water, waste), sustainable sourcing, development of climate-resilient menus, and access to new markets or green financing.
5. The assessment report shall be endorsed by the F&B outlet

manager or the top management of the parent company.

**(d) Evaluation of Climate Resilience**

1. Conduct a project-specific climate-related scenario analysis for the F&B operation, aligned to ISSB IFRS S2 and TCFD guidance.
2. The analysis shall evaluate resilience against at least one plausible climate scenario (e.g., a +1.5°C or +2°C world) and its impact on the operation.
3. Scenarios must be applied to assess impacts on key areas such as supply chain viability, ingredient cost and availability, operational continuity (e.g., closure days due to extreme heat/flooding), physical asset integrity, and changes in customer demand.
4. The analysis can be quantitative, partially quantitative, or qualitative, but must outline the potential financial and operational implications.
5. The scenario analysis report shall be endorsed by the F&B outlet manager or the top management of the parent company.

**Submittals**

**(a) Resilience to Adverse Weather**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MAN-02-03a_00	F&B submission form for MAN-02-03a
MAN-02-03a_01	A documented policy (with endorsement if applicable)
MAN-02-03a_02	A flood resilience plan (with endorsement if applicable)

**(b) Climate Related Physical Risks and Opportunities**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MAN-02-03b_00	F&B submission form for MAN-02-03a
MAN-02-03b_01	An assessment report for climate related physical risks and opportunities (with endorsement if applicable)

**(c) Transition Risks and Opportunities**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MAN-02-03c_00	F&B submission form for MAN-02-03b
MAN-02-03c_01	An assessment report for transition risks and opportunities (with endorsement if applicable)

**(d) Evaluation of Climate Resilience**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MAN-02-03d_00	F&B submission form for MAN-02-03c
MAN-02-03d_01	An assessment report for climate resilience (with endorsement if applicable)

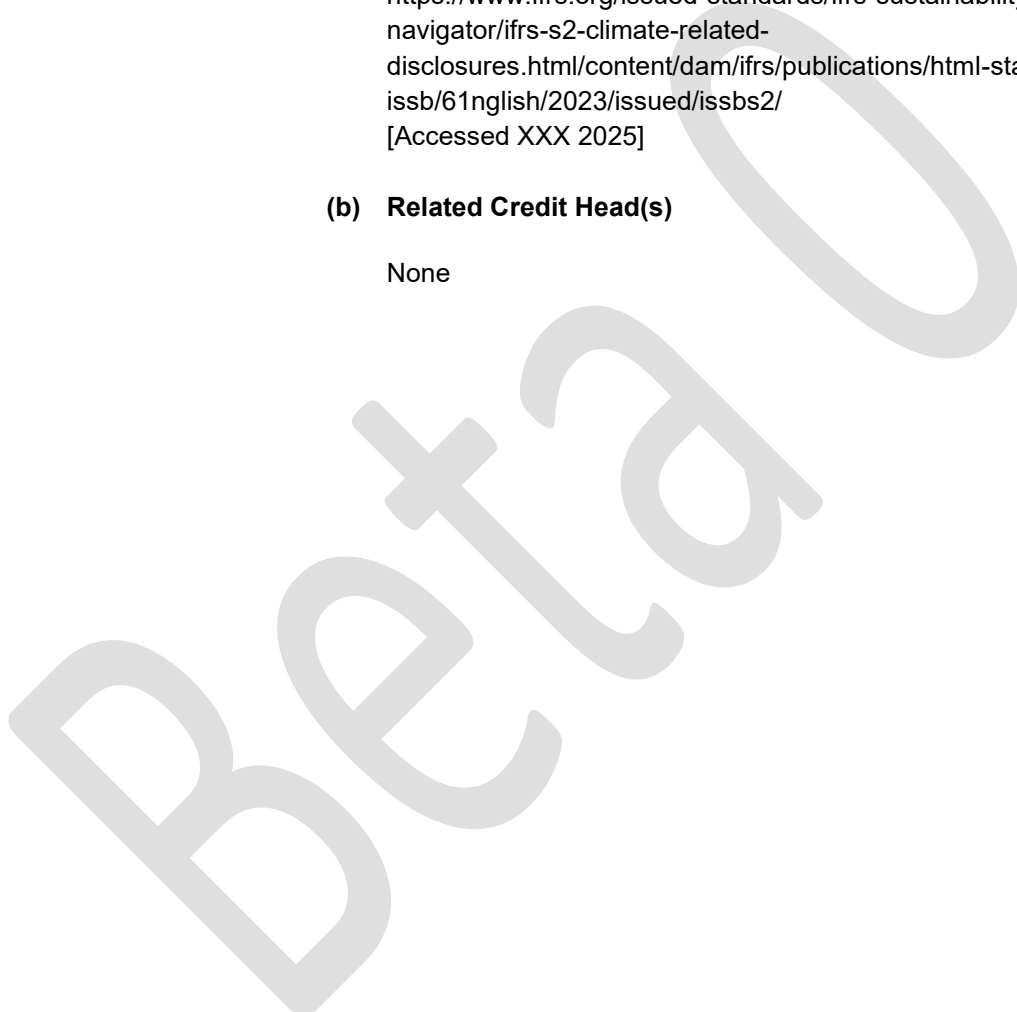
**Remarks**

**(a) Additional Information**

The IFRS Foundation, IFRS S2 Climate-related Disclosures. [ONLINE]  
<https://www.ifrs.org/issued-standards/ifrs-sustainability-standards-navigator/ifrs-s2-climate-related-disclosures.html/content/dam/ifrs/publications/html-standards-issb/61nglish/2023/issued/issbs2/>  
 [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



**3 Management****MAN-03 Operation and Maintenance****MAN-03-01 Staff Training and Resources****Objective**

Encourage the F&B operator to invest in professional accreditation and comprehensive training programmes to enhance staff competency in implementing and maintaining sustainability practices.

**Credit point(s) Attainable** 4**Credit Requirement****(a) BEAM Accredited Personnel**

1 credit point for the staff has accredited with BEAM Affiliate qualification for F&B v1.0, or 2 credit point with BEAM Pro qualification for F&B v1.0.

**(b) Staff Training**

1 credit point for providing annual (i) waste reduction, handling and recycling training, (ii) energy saving training, and/ or (iii) water saving training for existing staff responsible for the operation.

1 credit point for providing orientation training on waste reduction, handling and recycling, energy saving and/ or water saving for new staff.

**Assessment****(a) BEAM Accredited Personnel**

1. Provide BEAM Professional certificate to show that staff responsible for the operation is a BEAM Professional with F&B v1.0 credential at the time of first assessment submission.
2. Organisation chart to demonstrate the line of authority of the staff responsible for the operation.

**(b) Staff Training**

1. Provide a summary table of training courses conducted within 6 months prior to the assessment submission. The table shall include, for each session: course title, topic (specifying waste, energy, or water conservation), date, duration, name of the trainer/provider, and a list of attending staff members.
2. Provide corresponding training records (e.g., certificates, attendance sheets, internal training logs) for the staff members responsible for the F&B operation.
3. The training shall be at least once a year, demonstrating regular refreshers or updates on the topics.
4. An organisation chart shall be provided showing the names and positions of the F&B outlet manager and all operational staff (e.g., chefs, kitchen assistants, servers) who are direct employees, including part-time staffs. Only these direct employees shall be included in the assessment; staff from sub-contractors are excluded.
5. Provide a summary table demonstrating orientation training on waste reduction, handling and recycling, energy saving and/ or

water saving for new staff.

6. Provide a copy of the documented program designed to incentivize employee-generated green ideas.

**Submittals**

**(a) BEAM Accredited Personnel**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-03-01a_00	F&B submission form for MAN-03-01a
MAN-03-01a_01	Undertaking letter from the F&B outlet manager or the top management of the parent company
MAN-03-01a_02	BEAM Professional certificate
MAN-03-01a_03	Organisation chart

**(b) Staff Training**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-03-01b_00	F&B submission form for MAN-03-01b
MAN-03-01b_01	Summary table and corresponding training records
MAN-03-01b_02	Organisation chart

**Remarks**

**(a) Additional Information**

Property Management Services Authority, register of licensees (online version). [ONLINE]  
<https://eapplication.pmsa.org.hk/registers/#m-practitioners>  
 [Accessed XXX 2025]

Hong Kong Green Building Council publishes the latest registers of BEAM Professionals and BEAM Affiliates on its website. [ONLINE]  
<https://app.powerbi.com/view?r=eyJrIjoieUxMDUwMWMtNWl3OS00YmQxLTgxYTltMDZkMjc2NDE1N2ZlIiwidCI6ImQwMTUyOGY5LTQ3NDItNGJjYS05MDVmLUU3ZjlxZTJhNmM5MmI5MmMiOjEwJmVwQ%3D%3D>  
 [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**3 Management**                      **MAN-04**                      **Green and Healthy Management**

**MAN-04-04**                      **Occupational Health and Safety (OHS)**

**Objective**                                      F&B establishments and operations that embrace healthiness and safety.

**Credit point(s) Attainable**              4

**Credit Requirement**                      1 to 3 credit points for scoring at least four (4), eight (8) or twelve (12) of the applicable OSH measures and facilities within the assessment boundary.

**Alternatively,**

- 3 credit points will be awarded if the assessment boundary has been certified with ISO 45001 certification.

1 credit point for providing OHS training at least twice per year.

**Assessment**                                      1. Provide a summary of the percentage of OHS measures and facilities that are provided within the assessment boundary.

OHS Measures	Percentage of Provision
<b>Ergonomics</b>	
Anti-fatigue mats at cooking, dishwashing, and cashier workstations	50% of kitchen/ service workstations
Worktables, counters, and bar tops with rounded corners (no sharp edges)	100% of prep and service stations
Slip-resistant flooring finishes in kitchen, storage, and service areas	100% of back-of-house circulation areas
Heat/ fume resistant protective partitions or shields near fryers/grills	100% of applicable hot cooking stations
Adequate lighting (≥500 lux in prep/ cooking areas)	100% of food prep and cooking zones
<b>Fire &amp; Gas Safety</b>	
Wet Chemical Fire Suppression System	100% of applicable cooking equipment
Fixed Gas Detection System	100% coverage of kitchen and gas storage
<b>Storage</b>	
Closed-lid bins for segregated food, recyclables, and general waste	N/A
≥1.2 m clearance in front of refrigeration, cold rooms, and dry storage shelving	N/A
Safe access tools (step ladders/anti-slip stools) for storage above 2m	N/A
<b>Interior Layout</b>	
No exposed/loose electrical extension cords crossing kitchen passageways	N/A
No combustible materials stored near fryers, stoves, or oven exhausts	N/A
<b>Others</b>	
Others as proposed by the Applicant	N/A

Note:

1. Applicant should provide justification for any not applicable sub-items

- above. Not applicable sub-items would not be counted towards the total number of applicable items.
2. For the sub-item “Others as proposed by the Applicant”, only successfully claimed items would be counted towards the total number of applicable items.

**Alternatively,**

- Provide a copy of ISO 45001 Certificate and the certification should be valid at the time of project registration for F&B v1.0.
2. Provide corresponding OHS training records (e.g., certificates, attendance sheets, internal training logs) for the staff members responsible for the F&B operation.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-04-04_00	F&B submission form for MAN-04-04
MAN-04-04_01	Summary on OHS measures and facilities
MAN-04-04_02	Photo record(s)
MAN-04-04_03	ISO 45001 certificate
MAN-04-04_04	Summary on OHS training records

**Remarks**

**(a) Additional Information**

International Organization for Standardization. ISO 45001:2018 Occupational health and safety management systems — Requirements with guidance for use. [ONLINE]. Available at: <https://www.iso.org/standard/63787.html> [Accessed XXX 2025].

**(b) Related Credit Head(s)**

None

**Management**                      **MAN-04**                      **Green and Healthy Management**

**MAN-04-05**                      **Tenant Engagement Programme**

**Objective**                                      Encourage the F&B operator to proactively cooperate with landlord to improve sustainability performance

**Credit point(s) Attainable**              2

**Credit Requirement**                      1 to 2 credit points for demonstrating active collaboration with landlord in at least 2 or 4 tenant engagement programme(s) focused on environmental sustainability.

1. Full compliance of green lease requirement.
2. Recognition of sustainability excellence such as certificate or award issued by the landlord.
3. Engage with landlord to implement green fit-out practices such as reuse existing building elements and furniture.
4. Participation in environmental programme(s) organised by landlord.
5. Collaborate with landlord to share environmental performance data (e.g. energy, water, waste) for joint sustainability reporting or benchmarking.
6. Co-organise educational sessions, webinars, or workshops on green practices in collaboration with the landlord.
7. Other tenant engagement programmes for environmental sustainability, which are not listed above.

**Assessment**                                      1. Provide a summary report detailing the applicable tenant engagement programmes participated from the provided list.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-04-05_00	F&B submission form for MAN-04-05
MAN-04-05_01	Summary on tenant engagement programmes
MAN-04-05_02	Evidence of organising or participating the tenant engagement programme(s) such as photo record, attendance record, relevant certificate etc.

**Remarks**                                      **(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**3 Management****MAN-04 Green and Healthy Management****MAN-04-06 Staff and Customer Engagement Programme****Objective**

Encourage the F&B operator to proactively implement and promote structured engagement practices that educate and incentivize both staff and customers, fostering a shared culture of environmental responsibility.

**Credit point(s) Attainable 3****Credit Requirement**

1 to 3 credit points for adopting at least three (3), six (6) or nine (9) of the applicable staff and customer engagement practices and programmes during operation.

1. Promote sustainable dining choices, such as organic, plant-based, and low-carbon footprint menu items.
2. Educate customers on proper waste disposal (e.g., clear signage to prevent contaminating recyclables or food waste streams).
3. Implement a discount incentive for customers who bring their own reusable containers (BYO).
4. Launch zero-waste campaigns and track customer participation rates.
5. Charge for single-use takeaway utensils and containers to discourage waste.
6. Optimise logistics by maintaining a low-emission vehicle fleet and planning efficient delivery routes.
7. Serve and refill water only upon customers' request.
8. Replace bone plates and dining utensils only upon customers' request.
9. Display water saving notices to raise customers' awareness on water conservation.
10. Incentivise staff-generated green ideas.
11. Offer a discount incentive to customers who opt for reduced portion of rice or noodles.
12. Other staff and customer engagement practices or campaigns for environmental sustainability, which are not listed above.

**Assessment**

1. Provide a summary report detailing the applicable staff and customer engagement practices and programmes adopted from the provided list. The engagement practices and programmes must have been actively implemented and promoted during the operational period under assessment.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-04-06_00	F&B submission form for MAN-04-06
MAN-04-06_01	Summary on customer engagement practices and programmes
MAN-04-06_02	Photo record(s)

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**4. Materials and Waste**

The procurement of materials and the generation of waste within the food and beverage sector represent a significant environmental burden, from resource extraction to landfill contributions. Opportunities exist to substantially reduce these impacts through mindful material selection, sustainable operational practices, and a comprehensive approach to waste management. Enhancing the circularity of F&B operations not only minimises waste but also promotes the reuse and recycling of resources, contributing to a more sustainable lifecycle. This section addresses these impacts by encouraging the use of green products, responsible refrigerant management, the elimination of single-use plastics, and robust waste handling facilities. It is crucial for stakeholders to recognise the importance of integrating these practices to improve the environmental performance of existing F&B premises.

The following Credit Heads are not applicable under F&B v1.0:

<b>Credit Code</b>	<b>Credit Head</b>
MW-00-01	Minimum Waste Handling Facilities
MW-01-02	Modular and Standardised Design
MW-01-03	Prefabrication
MW-01-04	Design for Durability and Resilience
MW-01-05	Design for Maintainability
MW-01-06	Germ-resistance Management
MW-02-01	Sustainable Forest Products
MW-02-02	Recycled Materials
MW-02-03	Ozone Depleting Substances
MW-02-04	Regional Materials
MW-02-06	Life Cycle Costing
MW-03-01	Adaptability and Deconstruction
MW-03-03	No Bottled Water
MW-04-01	Best Practice on Material Usage

**4 Materials and Waste**      **MW-01**      **Use of Materials**  
**MW-01-01**      **Building Re-use**

**Objective**      Encourage the reuse of major elements of the existing interior spaces to conserve resources and reduce waste and environmental impacts during fit-out activities.

**Credit point(s) Attainable**      9

**Credit Requirement**      1 to 9 credit point(s) for demonstrating the percentage of the reuse from salvaged or existing furniture/ components and/ or electrical appliances are over the settings shown below:

Category	Unit	Credit Point(s)		
		1	2	3
(a) Interior Furniture	Mass/ Cost/ Volume/ Number of Pieces	20%	40%	60%
(b) Interior Components	Surface Area/ Volume			
(c) Electrical Appliances	Number of Pieces	50%	80%	100%

Percentage of the reuse of the above existing elements(%) should be calculated by the below equation:

**Reuse of Existing Elements (%)**  

$$= (\sum \text{Existing Elements Reused} / \sum \text{Existing Elements}) \times 100\%$$

**Assessment**

1. Provide a narrative outlining the extent of reused major elements from the existing interior spaces.
2. Provide calculation with details of pre and post fit-out activities, drawings, and supporting documentation. Elements which are not allowed to be removed under covenants, conditions and provisions of the tenancy agreement between the landlord and project owner, (e.g. wall in between the assessment boundary and interior space of other tenants), should not be included in the calculation.
3. Demonstrate the percentage calculation (a) interior furniture, (b) interior components and/ or (c) electrical appliances of the retained and reused portions of the existing major elements being used in the new interior spaces (equation as outlined above). The interior components include non-structural wall, non-structural glazing, ceilings, doors, flooring and existing wall panel.
4. The unit should be consistent throughout the assessment of each part of this credit. For surface area, only the exposed surface area should be considered in the calculation and the inner area should be excluded.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-01-01_00	F&B submission form for MW-01-01

MW-01-01_01	Pre and post construction details, structural drawings that demonstrate the re-use of interior components
MW-01-01_02	Pre and post schedule of interior furniture and electrical appliances that demonstrate the re-use of the interior furniture and electrical appliances
MW-01-01_03	Calculation showing the percentage of interior furniture, interior components and electrical appliances being reused

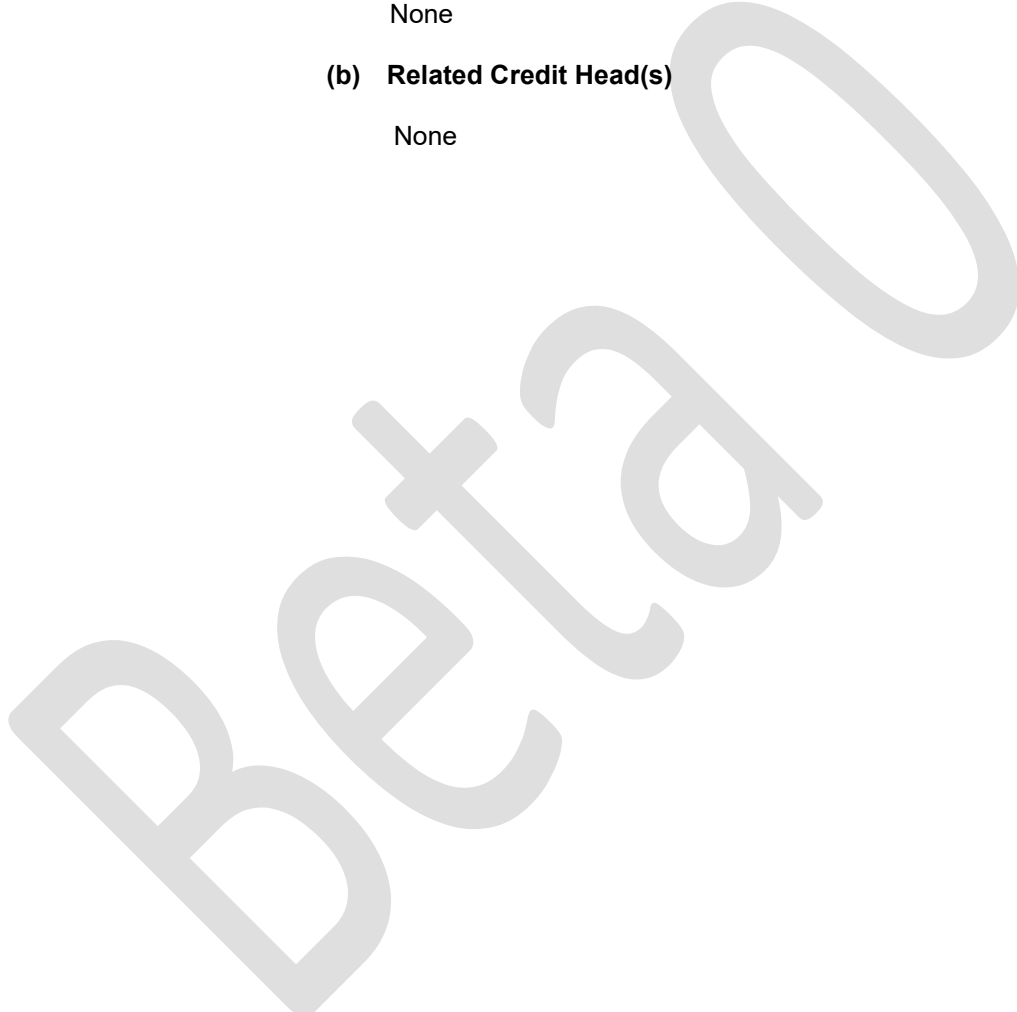
**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None



**4 Materials and Waste MW-02 Selection of Materials**

**MW-02-05 Use of Green Products**

**Objective** Encourage the use of certified green products during renovation/ major retrofitting works that have low environmental impacts.

**Credit point(s) Attainable** 6

**Credit Requirement (a) Green Building Components**

1 to 3 credit point(s) shall be awarded when renovations use certified green building components equivalent to 10%, 20% or 30% of the total building components cost. The products shall be certified under CIC Green Product Certification or other internationally recognised standards.

Types of building components are shown below:

Building Components			
Panel Board	Ceramic Tile	Adhesive & Sealant	Stone
Paint & Coating	Pavement Block	Thermal Insulation	Ready-mixed Concrete
Glazing	Plant-based Fibre Composite	Block for Internal Partition	Other products proposed by the Applicant

**(b) Green Building Services Systems**

1 to 3 credit point(s) shall be awarded when major retrofitting works use certified green building services systems equivalent to 10%, 20% or 30% of the total building services systems cost. The products shall be certified under CIC Green Product Certification or other internationally recognised standards.

Types of building services systems are shown below:

Building Services Systems			
Thermal Insulations	VRF Split Type System	Cooling Tower	Air-handling Unit
Fan Coil Unit	Chiller	Water Pump	Cable & Wire
Lighting (LED lighting, Compact Fluorescent Lamp Bulb, Electronic Ballast)		Other products proposed by the Applicant	

**Assessment (a) Green Building Components**

1. Only renovated building components that are completed within the past 12 months at the time of first submission shall be assessed.
2. Provide the percentage calculation of all the items including certified green building products.

3. Include a summary table listing the types of renovated building components, product name/ model, manufacturer, certification body, calculation and reference source. The summary table shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.
4. Provide layout with demarcation of the renovated area and highlighting all renovated building components.
5. Provide supporting document (e.g. catalogues, technical data sheets) and/ or certificates of the green building products.
6. Provide photo records showing each of the green building products.
7. For any green products, which have been certified under other internationally recognised schemes, the Applicant shall refer to the list of worldwide recognised Green Building Product Certifications and Standards under HKGBC's Eco-Product Directory (<https://epdir.hkgbc.org.hk/isubpagex.php?serial=31>) or provide the product's technical information with justification for BSL's consideration.

**(b) Green Building Services Systems**

1. Only additional/ replaced building services systems in major retrofitting works completed within the past 12 months at the time of first submission shall be assessed. The Applicant shall make reference to Buildings Energy Efficiency Ordinance (Cap. 610) for the definition of major retrofitting works.
2. Provide the percentage calculation of all items including certified green building services systems.
3. Include a summary table listing the type of retrofitted building services systems, product name/ model, manufacturer, certification body, calculation and reference source. The summary table shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.
4. Provide layout plan with demarcation of the retrofitted area and highlighting all retrofitted building services system(s).
5. Provide supporting document (e.g. catalogue, technical data sheet) and/ or certificate(s) of the green building services systems.
6. Provide photo record(s) showing the provision(s).
7. For any green products, which have been certified under other internationally recognised schemes, the Applicant shall refer to the list of worldwide recognised Green Building Product Certifications and Standards under HKGBC's Eco-Product Directory (<https://epdir.hkgbc.org.hk/isubpagex.php?serial=31>) or provide the product's technical information with justification for BSL's consideration.

**Submittals**

**(a) Green Building Components**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-05a_00	F&B submission form for MW-02-05a
MW-02-05a_01	Endorsed summary table listing the type of renovated building components, product name/ model, manufacturer, certification body, percentage calculation and reference source
MW-02-05a_02	Layout drawing(s) showing the provision(s)
MW-02-05a_03	Photo record(s) showing the provision(s)
MW-02-05a_04	Supporting document and/ or certificate(s) of the green building product(s)

**(b) Green Building Services Systems**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-05b_00	F&B submission form for MW-02-05b
MW-02-05b_01	Endorsed summary table listing the type of retrofitted building services systems, product name/ model, manufacturer, certification body, percentage calculation and reference source
MW-02-05b_02	Layout drawing(s) showing the provision(s)
MW-02-05b_03	Photo record(s) showing the provision(s)
MW-02-05b_04	Supporting document and/ or certificate(s) of the green building services product(s)

**Remarks**

**(c) Additional Information**

CIC Green Product Certification  
[ONLINE] <http://cicgpc.hkgbc.org.hk>  
[Accessed XXX 2025]

HKGBC's Eco-Product Directory  
[ONLINE] <https://epdir.hkgbc.org.hk/isubpagex.php?serial=31>  
[Accessed XXX 2025]

Environment and Ecology Bureau – Green Specifications [ONLINE]  
[https://www.eeb.gov.hk/en/susdev/green\\_procure/green\\_spec.html](https://www.eeb.gov.hk/en/susdev/green_procure/green_spec.html)  
[Accessed XXX 2025]

**(d) Related Credit Head(s)**

None

**4 Materials and Waste MW-02 Selection of Materials**

**MW-02-07 Elimination of Single-Use Plastics**

**Objective** Eliminate single-use plastics in food service operations by transitioning to reusable systems and sustainable material alternatives.

**Credit point(s) Attainable** 2

**Credit Requirement** 1 credit point for prohibiting the provision of all single-use plastic takeaway packaging and tableware, specifically cups, cup lids, food containers, and food container covers.

1 credit point for prohibiting the sale and provision of all single-use plastic beverage bottles (including water, soda, and juice) to both customers and staff.

- Assessment**
1. Declare compliance with the prohibition of all specified single-use plastic takeaway items and beverage bottles.
  2. List all alternative takeaway packaging and beverage solutions provided, stating the material type for each.
  3. Provide photographs of the alternative packaging in use and the water dispensers or other alternatives available.
  4. Submit product specification sheets or certification labels for any compostable materials used.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-07_00	F&B submission form for MW-02-07
MW-02-07_01	Endorsed summary table listing all tableware with product name/ model, manufacturer, certification body, percentage calculation and reference source
MW-02-07_02	Photo record(s)
MW-02-07_03	Supporting document and/ or certificate(s)

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**4 Materials and Waste MW-02 Selection of Materials**

**MW-02-08 Circular Packaging Systems**

**Objective** Reduce environmental impact by transitioning to sustainable packaging solutions for takeaway items.

**Credit point(s) Attainable** 2

**Credit Requirement** 1 credit point for providing only reusable takeaway packaging systems (e.g., deposit-return schemes, partner programs with pooling services) or providing only certified commercially compostable packaging (e.g., meets ASTM D6400/EN 13432 standards) for all takeaway items, with verified commercial composting access.

1 credit point for installing and promoting specific, high-quality facilities to actively support a reuse-based model. This includes:

- i) On-site commercial dishwashing equipment for reusable dine-in tableware.
- ii) Publicly accessible water refill stations.
- iii) Dedicated storage and handling protocols for customer-owned containers.
- iv) A visible and promoted discount for customers who use reusable cups or containers.

- Assessment**
1. List all takeaway packaging items and state the material type for each.
  2. Submit product specification sheets or certification labels for all packaging claims.
  3. Describe the reusable packaging program and any supporting facilities.
  4. Provide photographs of all installed facilities.
  5. Submit evidence of the commercial composting agreement for compostable items.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-08_00	F&B submission form for MW-02-08
MW-02-08_01	Endorsed summary table listing all packaging items with product name/ model, manufacturer, certification body, percentage calculation and reference source
MW-02-08_02	Layout drawing(s) showing the facilities
MW-02-08_03	Photo record(s)
MW-02-08_04	Supporting document and/ or certificate(s)

**Remarks (a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**4 Materials and Waste MW-02 Selection of Materials**

**MW-02-09 Menu Paper Usage**

**Objective** Minimize environmental impact by reducing paper consumption and promoting sustainable sourcing for all menu materials.

**Credit point(s) Attainable** 1

**Credit Requirement** 1 credit point for using FSC-certified/ recycled paper for menus, or electronic menus.

- Assessment**
1. For paper menus: Submit a copy of all menu versions and a supplier invoice or declaration confirming the paper is either FSC-certified or contains 100% recycled content.
  2. Provide photographs of the physical menus and a close-up of the FSC or recycled content certification logo printed on them.
  3. For electronic menus: Submit a description of the paperless system (e.g., digital QR code menus, tablets).
  4. Provide photographs showing the implementation (e.g., table placards with QR codes, available tablets).

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-09_00	F&B submission form for MW-02-09
MW-02-09_01	Photo record(s)
MW-02-09_02	Supporting document and/ or certificate(s)

- Remarks**
- (a) **Additional Information**  
None
- (b) **Related Credit Head(s)**  
None

**4 Materials and Waste MW-03 Recycling & Waste Reduction**

**MW-03-02 Enhanced Waste Segregation**

**Objective** Reduce pressure on landfill sites by promoting recycling of waste materials, fostering sustainable recycling habits, and raising public awareness through convenient and reliable recycling facilities.

**Credit point(s) Attainable** 6

**Credit Requirement (a) Recyclables Collection**

1 to 3 credit point(s) for demonstrating the provisions of collection services or on-site recycling facilities/ designated storage area of any three (3)/ five (5) or seven (7) of the following waste streams:

Waste Streams		
Rechargeable Batteries	Regulated Electrical Equipment (REE)	Beverage Cartons
Fluorescent Lamps and Tubes	Restaurant Waste (Used Cooking Oils, Grease Trap Waste)	Small Electrical Appliances (cookers, toasters, ovens, etc.)
Dried/ Canned Food	Food Waste	Paper/ Carboard, Metal and Plastics
Glass	Seasonal items (e.g. mooncake box)	
Other recyclables may be proposed at the discretion of the Applicant		

**Alternatively,**

- 1 to 3 credit point(s) for utilizing off-site recycling facilities of any three (3), five (5) or seven (7) of the above waste streams, such as those within a host building, at Green@Community stations, or other designated locations. The Applicant must provide sample monthly recycling records to demonstrate that recycling activities have been conducted.

**(b) Recycling Performance**

1 to 3 credit point(s) for demonstrating the annual recycling percentage by weight over the past 12 months meeting 5%, 10% or 15% annual recycling percentage.

**Assessment (a) Recyclables Collection**

1. Provide on request recycling services or at least one recycling facility/ designated storage area for each recyclable stream.
2. If recycling facility/ designated storage area for each recyclable stream is provided, same type of recycling facilities in multiple locations can only be counted once. The size of the recycling facilities, collection frequency are not regulated.
3. If on-request recycling services are proposed by the Applicant, at least one public signage or notice shall be provided to notify the building users about the provision of services. If a recycling facility/ designated storage area is provided, the recycling

facilities shall be placed in a location that is accessible to all building users.

4. Provide sample receipts from recyclers/ photos showing collection of recyclables by recyclers of each applicable waste stream.
5. On-site food waste processing can be treated as recyclable collection, provided that the by-products from the processes can be used for other usage.

**Alternatively,**

6. Provide sample recycling records from Green@Community stations or other designated locations to demonstrate that recycling activities have been conducted.

**(b) Recycling Performance**

1. Provide waste flow table detailing the monthly waste generation and recycling for each waste stream for the past 12 months. The waste flow table shall be endorsed by the F&B outlet manager or the top management of the parent company.
2. Calculate the annual recycling percentage:

**Submittals**

**(a) Recyclables Collection**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-02b_00	F&B submission form for MW-03-02b
MW-03-02b_01	Drawings showing the locations of the recycling facility/ designated storage area
MW-03-02b_02	Photo records showing the provision of recycling facility/ designated storage area and/ or evidence of on request recycling services
MW-03-02b_03	Sample receipts from recyclers/ photos showing collection of recyclables by recyclers of each applicable waste stream/ photos showing application of on-site food waste processing and the use of by-products from the processes
MW-03-02b_04	Justifications for by-products from food waste processing can be used for other usage and accessible by all building users (if applicable)
MW-03-02a_05	Provide sample recycling records from Green@Community stations or other designated locations

**(b) Recycling Performance**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-02c_00	F&B submission form for MW-03-02c
MW-03-02c_01^	Endorsed waste flow table

MW-03-02c_02	Calculation on annual recycling percentage
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**(c) Recycling Transparency and Disclosure**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-02d_00	F&B submission form for MW-03-02d
MW-03-02d_01	Photos or screenshots of digital links demonstrating the public disclosure

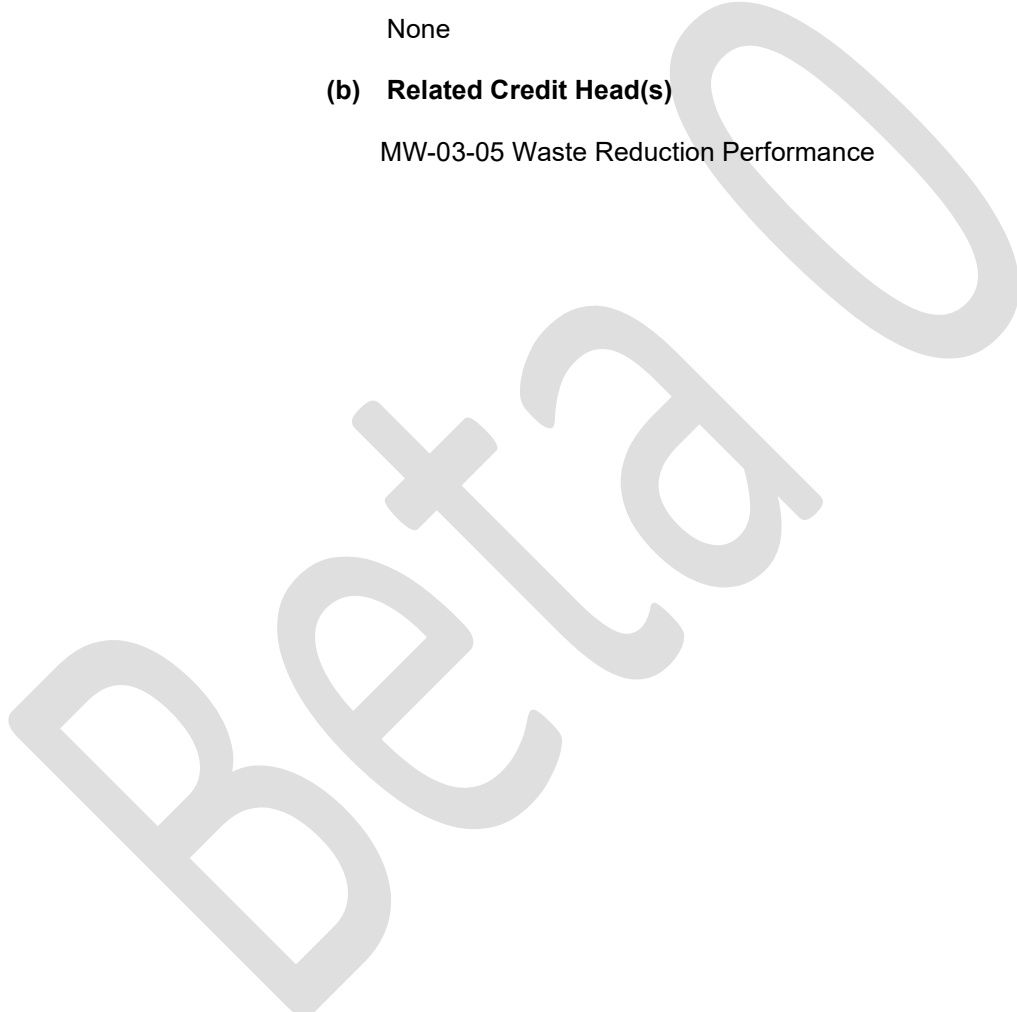
**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

MW-03-05 Waste Reduction Performance



**4 Materials and Waste MW-03 Recycling & Waste Reduction****MW-03-04 Action to Waste Reduction**

<b>Objective</b>	Encourage best practices for the management of waste, including minimising, sorting, recycling and disposal of waste.
<b>Credit point(s) Attainable</b>	4
<b>Credit Requirement</b>	<p><b>(a) Waste Management Plan</b></p> <p>1 credit point for developing and implementing Waste Management Plan (WMP) for building operations.</p> <p><b>(b) Waste Stream Audit</b></p> <p>1 credit point for conducting waste stream audit.</p> <p><b>(c) Food Waste Reduction</b></p> <p>1 credit point for demonstrating processes that reduce food waste at source, such as utilizing food by-products for other purposes.</p> <p>1 credit point for demonstrating that unsold, edible food is donated to charities.</p>
<b>Assessment</b>	<p><b>(a) Waste Management Plan</b></p> <ol style="list-style-type: none"> <li>1. Provide a WMP endorsed by the F&amp;B outlet manager or the top management of the parent company, including the following content as minimum:             <ol style="list-style-type: none"> <li>1.1. Objectives;</li> <li>1.2. Responsibility;</li> <li>1.3. Waste minimisation programme;</li> <li>1.4. Waste recycle/ reuse programme;</li> <li>1.5. Waste data collection system;</li> <li>1.6. Influence on building users (e.g. training/ workshop/ campaign);</li> <li>1.7. Resource allocation;</li> <li>1.8. Training for staff;</li> <li>1.9. Reporting to top management.</li> </ol> </li> <li>2. Provide records such as monthly reports or photo records showing the WMP was properly implemented.</li> </ol> <p><b>(b) Waste Stream Audit</b></p> <ol style="list-style-type: none"> <li>1. Provide a waste audit report that identifies the types and quantities of waste that are expected regularly (from day to day use) etc. The audit shall determine the amounts of materials that have potential for reducing or recycling. Site survey and recommendations are required.</li> <li>2. The waste stream audit shall be conducted within the past 6 months at the time of first submission.</li> </ol>

3. The waste audit report shall be endorsed by a professional member of a recognised institution specialising in waste management.

**(c) Food Waste Reduction**

1. Provide a formal agreement or memorandum of understanding with a registered charity or food rescue organisation that outlines the terms for the regular donation of surplus food.
2. Submit a log or record of all food donations for a minimum period of three (3) consecutive months. The log shall include for each donation:
  - 2.1 Date of donation
  - 2.2 Type and description of donated food items
  - 2.3 Quantity
  - 2.4 Name of the receiving charity and a signature from their representative
3. Provide photographs showing the condition of the food at the time of packaging for donation and the handover process to the charity representative.

**Submittals**

**(a) Waste Management Plan**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-04a_00	F&B submission form for MW-03-04a
MW-03-04a_01	Endorsed WMP
MW-03-04a_02	Implementation records of WMP

**(b) Waste Stream Audit**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-04b_00	F&B submission form for MW-03-04b
MW-03-04b_01	Endorsed Waste Audit Report
MW-03-04b_01	Professional Membership Certificate of the waste audit report endorser

**(c) Food Waste Reduction**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-04c_00	F&B submission form for MW-03-04c
MW-03-04c_01	Action plan/ implementation records for food donation
MW-03-04c_02	Photo record(s)

**Remarks**

**(a) Additional Information**

Environmental Protection Department – Green Office and Property Management – Waste Reduction and Recycling Information Booklet [ONLINE]

[https://www.wastereduction.gov.hk/sites/default/files/resources\\_centre/Green\\_Office\\_and\\_Property\\_Management-Waste\\_Reduction\\_and\\_Recycling\\_Information\\_Booklet.pdf](https://www.wastereduction.gov.hk/sites/default/files/resources_centre/Green_Office_and_Property_Management-Waste_Reduction_and_Recycling_Information_Booklet.pdf)  
[Accessed XXX 2025]

Environmental Protection Department – Waste Reduction Programme – Waste Reduction and Recycling Charter [ONLINE]  
<https://www.wastereduction.gov.hk/en-hk/waste-reduction-programme/waste-reduction-and-recycling-charter>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

Beta 0

**4 Materials and Waste MW-03 Recycling & Waste Reduction**

**MW-03-05 Waste Reduction Performance**

**Objective** Promote waste reduction and advocate the continual improvement for waste management.

**Credit point(s) Attainable** 6

**Credit Requirement (a) Reduction at Source**

1 to 5 credit point(s) for demonstrating a waste reduction by weight for the past 6 months meeting the prescribed requirements. Baseline year can be any year in the past 36 months.

Credit Point(s)	Waste Reduction Percentage
1	2%
2	4%
3	6%
4	8%
5	10% or above

**(b) Continuous Improvement**

1 credit point for demonstrating a continuous reduction trend of waste generation over the past 18 months.

**Assessment (a) Reduction at Source**

1. Provide waste flow table detailing the monthly waste disposed to landfill for the past 6 months and the baseline year. The waste flow table shall be endorsed by building-in-charge/ team lead of building management team or the top management of building owner/ building management company.
2. Calculate the annual waste reduction percentage.

**(b) Continuous Improvement**

1. Provide waste flow table detailing the monthly waste disposed to landfill for the past 18 months. The waste flow table shall be endorsed by the F&B outlet manager or the top management of the parent company.
2. Calculate the annual waste disposed to landfill for the past 18 months and demonstrate there are continuous waste reduction for each year, i.e.
  - i) Waste disposed to landfill for past 1<sup>st</sup> to 6<sup>th</sup> month
  - ii) < Past 7<sup>th</sup> to 12<sup>th</sup> month
  - iii) < Past 13<sup>th</sup> to 18<sup>th</sup> month

**Submittals (a) Reduction at Source**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-05a_00	F&B submission form for MW-03-05a

MW-03-05a_01^	Endorsed waste flow table
MW-03-05a_02	Calculation on annual waste reduction percentage

**(b) Continuous Improvement**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-05b_00	F&B submission form for MW-03-05b
MW-03-05b_01	Endorsed waste flow table
MW-03-05b_02	Calculation on annual waste reduction for the past 18 months

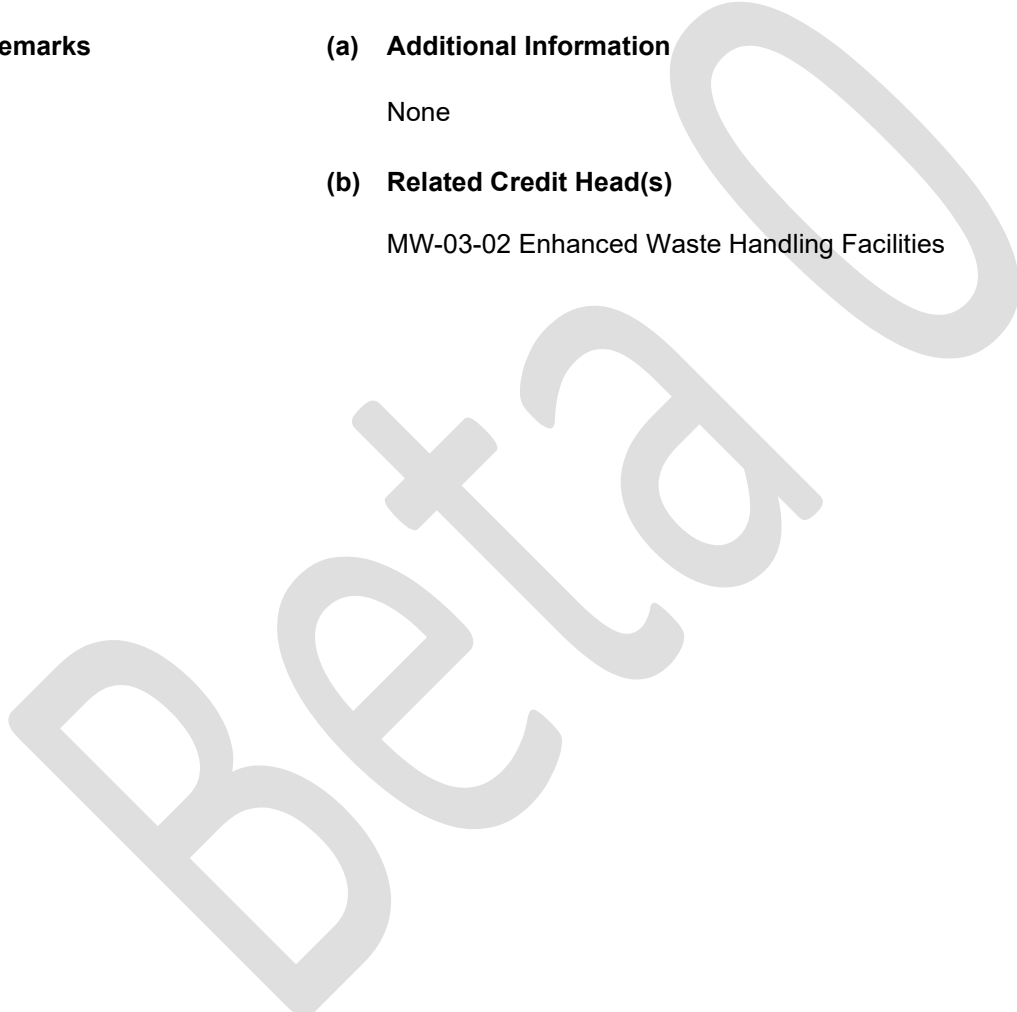
**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

MW-03-02 Enhanced Waste Handling Facilities



**4 Materials and Waste MW-04 Best Practice on Material Usage**

**MW-04-02 Bulk Purchasing & Green Procurement**

**Objective** Reduce environmental impact by implementing sustainable procurement policies and prioritising bulk purchasing to minimize packaging waste.

**Credit point(s) Attainable** 2

**Credit Requirement** 1 to 2 credit point(s) for adopting at least three (3) or six (6) of the applicable sustainable purchasing practices during operation.

1. Source ingredients from local or regional suppliers to reduce transport emissions.
2. Prioritize bulk purchasing to minimize packaging waste.
3. Negotiate with suppliers to use returnable/ refillable containers for deliveries (e.g., cooking oil, sauces).
4. Select products with recognized eco-labels or environmental certifications.
5. Choose suppliers that demonstrate corporate sustainability (e.g., ESG policies).
6. Purchase from certified organic farms.
7. Implement a "take-back" program for specific packaging or products (e.g., beverage cartons, used cooking oil).
8. Favor products with minimal, reusable, or compostable packaging.
9. Other sustainable purchasing practices not listed above.

**Assessment**

1. Submit a Sustainable Procurement Policy or official statement endorsed by management that outlines the commitment to the selected practices.
2. Provide a completed table listing the four (4) and/ or six (6) sustainable purchasing practices adopted. For each practice, include:
  - 2.1 A brief description of its implementation.
  - 2.2 A list of specific products or suppliers affected.
  - 2.3 Corresponding supporting evidence (e.g., supplier contracts highlighting take-back clauses, invoices showing bulk purchases, copies of eco-label certifications for purchased products).

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-04-02a_00	F&B submission form for MW-04-02a
MW-04-02a_01^	Endorsed summary of the selected practices

MW-04-02a_02	Supporting documents showing the environmental attributes
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**Remarks****(a) Additional Information**

[1] Environment and Ecology Bureau – Green Specifications  
[ONLINE]  
[https://www.eeb.gov.hk/en/susdev/green\\_procure/green\\_spec.html](https://www.eeb.gov.hk/en/susdev/green_procure/green_spec.html)  
[Accessed XXX 2025]

[2] Swedish Competition Authority – Find Sustainability Criteria  
[ONLINE]  
<https://www.upphandlingsmyndigheten.se/en/criteria/>  
[Accessed XXX 2025]

[3] GPN Japan – Green Purchasing Guidelines  
[ONLINE]  
<https://www.gpn.jp/english/index.html>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**4 Materials and Waste      MW-04      Best Practice on Material Usage****MW-04-03      Sustainable Seafood Sourcing****Objective**

Promote marine conservation and responsible resource management by prioritising sustainably sourced seafood throughout procurement and customer offerings.

**Credit point(s) Attainable    2****Credit Requirement**

1 to 2 credit point(s) for adopting at least three (3) or six (6) of the sustainable seafood sourcing and practices.

1. Formalize a sustainable seafood commitment in a company policy.
2. Provide regular staff training on sustainable seafood guidelines.
3. Prioritize seafood bearing recognized eco-labels (e.g., MSC, ASC).
4. Give preference to suppliers with Chain of Custody (CoC) certification.
5. Remove ecologically unsustainable species (e.g., shark fin, bluefin tuna) from all menus.
6. Feature and promote sustainable seafood options to customers.
7. Participate in the "Eat Local" restaurant members list.
8. Publicly disclose sustainable seafood efforts (e.g., on menus, website).
9. Other verifiable sustainable seafood actions not listed above.

**Assessment**

1. Submit a completed summary table listing all applicable sustainable practices for this credit. For each practice adopted, provide:
  - 1.1 A brief description of its implementation.
  - 1.2 A clear reference to the corresponding supporting evidence.
2. Provide any overarching policy documents or official statements endorsed by management that are relevant to the credit's objective.
3. For each practice claimed, provide appropriate verification. This may include, but is not limited to:
  - 3.1 Copies of certifications, eco-labels, or policy documents.
  - 3.2 Supplier agreements, invoices, or tender documents.
  - 3.3 Photographs of facilities, signage, menu items, or implemented practices.
  - 3.4 Training records, promotional materials, or public disclosures (e.g., website screenshots).
  - 3.5 Data logs, tracking reports, or receipts from third parties (e.g., recyclers, charities).

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-04-03_00	F&B submission form for MW-04-03
MW-04-03_01	Summary report of justifications
MW-04-03_02	Photo record(s)
MW-04-03_03	Supporting document(s)

**Remarks**

**(a) Additional Information**

[1] MSC, ASC, AFFS, WWF Sustainable Seafood Guide

[2] "Eat Local" restaurant members list

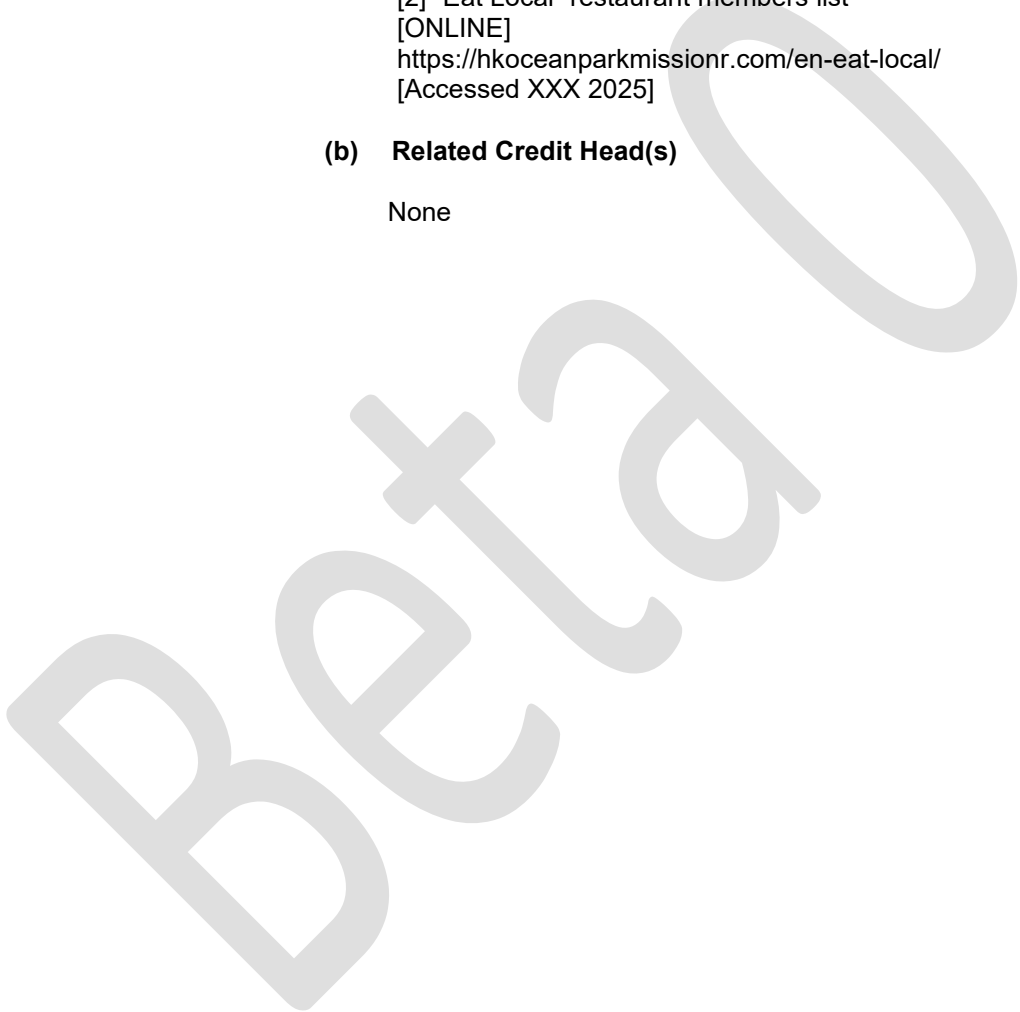
[ONLINE]

<https://hkoceanparkmissionr.com/en-eat-local/>

[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



**4 Materials and Waste MW-04 Best Practice on Material Usage**

**MW-04-04 Menu Optimisation**

**Objective** Minimise food waste and environmental impact by implementing portion control strategies and maximizing the utilisation of whole ingredients.

**Credit point(s) Attainable** 2

**Credit Requirement (a) Portioning Control**

1 credit point for demonstrating smaller portion sizes is offered to the customer.

**(b) Whole-ingredient Utilisation**

1 credit point for demonstrating at least 3 menu items are designed for in accordance with "nose to tail" or "root to stem" cooking principles.

**Assessment (a) Portioning Control**

1. Provide a written description of the portion control program, including its objectives and implementation guidelines.
2. Submit copies of menus or menu sections that clearly indicate the availability of smaller portion options, including their pricing.
3. Provide photographs comparing the standard portion size and the smaller portion size for at least three (3) different menu items.
4. Submit sales data or reports from the past 3 months demonstrating customer uptake of the smaller portion options.

**(b) Whole-ingredient Utilisation**

1. Provide a list of at least three (3) menu items designed under "root to stem" (plant-based) or "nose to tail" (animal-based) principles.
2. For each menu item, submit a detailed description and recipe that explicitly lists the specific parts of the ingredients that are utilized (e.g., carrot tops used in pesto, broccoli stems used in slaw, fish bones used for stock).
3. Provide photographs of each of the three (3) menu items.

**Submittals (a) Portioning Control**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-04-04a_00	F&B submission form for MW-04-04a
MW-04-04a_01	Photo record(s)
MW-04-04a_02	Supporting document(s)

**(b) Whole-ingredient Utilisation**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-04-04b_00	F&B submission form for MW-04-04b
MW-04-04b_01	Photo record(s)
MW-04-04b_02	Supporting document(s)

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**5. Energy Use**

BEAM Plus F&B v1.0 aims to reduce the significant energy consumption and associated emissions of food and beverage premises by promoting greater investment in high-efficiency equipment, smart controls, and optimised operations. The assessment encourages a thorough evaluation of energy performance, awarding credits for quantifiable reductions in carbon emissions, the specification of efficient kitchen appliances and HVAC&R systems, and effective metering. Furthermore, credits are granted for the adoption of robust energy management practices to achieve continual improvements in environmental performance.

The following Credit Heads are not applicable under F&B v1.0:

<b>Credit Code</b>	<b>Credit Head</b>
EU-00-01	Minimum Energy Performance
EU-01-01	Low Carbon Passive Design
EU-01-03	Peak Electricity Demand Reduction
EU-01-05	Energy Performance Certificate
EU-03-01	Air-Conditioning Units
EU-03-02	Clothes Drying Facilities
EU-03-04	Cooling System Efficiency
EU-03-05	Air Management System
EU-04-01	Best Practice on Energy Use
EU-04-04	Retro-commissioning (RCx)
EU-05-01	Energy Benchmarking and System Improvement
EU-05-02	Enhancements

**5 Energy Use**                      **EU-01**                      **Energy Use Reduction and Control**

**EU-01-02**                      **Reduction of CO<sub>2</sub> Emissions**

**Objective**                      Reduce the consumption of non-renewable energy and the associated carbon dioxide (CO<sub>2</sub>) emissions to the atmosphere.

**Credit point(s) Attainable**    18

**Credit Requirement**                      **(A) Pathway 1 – Prescriptive Approaches (max. 15 credit points)**

Maximum 14 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by HVAC&R and/ or lighting systems.

(a) Maximum 2 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by general systems.

	Item	Credit Point(s)
<b>General</b>		
i	Apply energy saving reminders at common spaces/ near switches of all building services systems/ appliances	1
ii	Arrange routine cleaning schedule for equipment/ systems to ensure operational efficiency of equipment/ systems	1
iii	Install at least 30% or 50% of total window areas with direct access to daylight with solar window films (windows that are heavily shaded or do not have a direct sky view are excluded)	1 or 2
iv	Provide a smart power strip or smart socket, which is capable of pre-setting a schedule or creating countdown timer lists for connected electrical appliances to automatically manage devices for at least 50% of power socket outlet (irrespective of number of gang) within the assessment boundary	2

(b) Maximum 4 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by kitchen systems.

	Item	Credit Point(s)
<b>Kitchen</b>		
v	Install heat recovery system	2
vi	Provide scheduled timer control for kitchen exhaust fans	1
vii	Provide variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control	2
viii	Provide automatic demand-controlled ventilation (DCV) for kitchen exhaust	2
ix	Install heat pump solution for hot water supply	2
x	Implement automatic control for kitchen equipment	1

(c) Maximum 5 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by mechanical

ventilation and air conditioning (MVAC) systems.

	Item	Credit Point(s)
<b>MVAC</b>		
xi	Provide a reduction of Coefficient of Performance (COP) by: 2%, 4%, 6% or 8% respectively (compared to the latest Building Energy Code in the same category) for split-type and window-type air conditioners	1 to 4
xii	Provide an appropriate zoning and thermostat distribution	1
xiii	Provide occupancy sensors and/ or programmable timers for controlling HVACR operation	2
xiv	Provide at least one (1) ceiling or wall mounted fan for normally occupied spaces within the assessment boundary to increase air circulation hence reducing demand for air conditioning	1
xv	Provide variable speed drive fan coil units (FCU) or high efficiency motors or variable air volume (VAV) box for normally occupied spaces within the assessment boundary	3
xvi	Provide openable windows for mixed mode/ natural ventilation	1
xvii	Install air curtain at the main entrance of the premises	1

- (d) Maximum 4 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by lighting systems.

	Item	Credit Point(s)
<b>Lighting</b>		
xviii	Provide a reduction of Lighting Power Density (LPD) by: 2%, 4% or 6% respectively (compared to the latest Building Energy Code in the same category). Decorative lighting is excluded	1 to 3
xix	Provide appropriate zoning and manual control distribution. Switches are clearly labelled and easily accessible by the occupants	1
xx	Provide daylight dimming/ separate lighting controls of all areas accessible to daylight	2
xxi	Provide occupancy sensors/ timer controls of all public areas such as corridors, toilets, etc.	2
xxii	Provide master switch (main switch) within the assessment boundary for the occupants to switch off all the lighting systems before leaving (Room for single user could be exempted from master switch requirement with substantiation)	1
xxiii	Apply dual circuit with a timer at shop front/ signboards and non-essential lighting in order to have a separate control for switching off these lighting after operating hours, or no later than 23:00 hours	1

**(B) Pathway 2 – Performance-based Approaches (max. 18 credit points)**

**(a) Benchmarking**

1 credit point for conducting benchmarking by EMSD Benchmarking Tool “Energy Consumption Indicators and Benchmark” or Energy Star Portfolio Manager for the energy performance of the F&B establishment.

**(b) Benchmarking Ranking**

1 to 4 credit point(s) when the energy performance of the F&B establishment. achieves the below percentile under EMSD Benchmarking Tool “Energy Consumption Indicators and Benchmark”.

Credit Point(s)	Percentile under EMSD Benchmarking Tool
1	40 <sup>th</sup>
2	30 <sup>th</sup>
3	20 <sup>th</sup>
4	10 <sup>th</sup>

**Alternatively,**

1 to 4 credit point(s) when the energy performance of the F&B establishment. achieves the benchmarking results obtained from Energy Star Portfolio Manager.

Credit Point(s)	Percentage of Reduction of Project Energy Use Intensity (EUI) Compared with Median Weather Normalised Source EUI Obtained from Energy Star Portfolio Manager
1	EUI Improvement ≤ 10%
2	10% < EUI Improvement ≤ 30%
3	30% < EUI Improvement ≤ 50%
4	EUI Improvement > 50%

**(c) Self-improvement of Energy Utilisation Index**

1 to 13 credit point(s) when the annual energy utilisation index (EUI) is reduced in a percentage below compared with that of the past 5 years.

For (1) Benchmarking result ≥ 30<sup>th</sup> Percentile under EMSD Benchmarking or (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager ≤ 30% or (3) project only attempting EU-01-02(a):

Credit Point(s)	Percentage of reduction in Annual EUI
1	≥ 2%
2	≥ 3%
3	≥ 5%
4	≥ 7%
5	≥ 10%
6	≥ 13%
7	≥ 17%

8	≥ 21%
9	≥ 25%
10	≥ 29%
11	≥ 34%
12	≥ 39%
13	≥ 45%

For (1) Benchmarking result of 20<sup>th</sup> Percentile under EMSD Benchmarking / (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager > 30% and ≤ 50%:

Credit Point(s)	Percentage of reduction in Annual EUI
1	≥ 1%
2	≥ 2%
3	≥ 3%
4	≥ 4%
5	≥ 5%
6	≥ 7%
7	≥ 9%
8	≥ 11%
9	≥ 13%
10	≥ 15%
11	≥ 17%
12	≥ 20%
13	≥ 23%

For (1) Benchmarking result of 10<sup>th</sup> Percentile under EMSD Benchmarking / (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager > 50%:

Credit Point(s)	Percentage of reduction in Annual EUI
1	≥ 0.5%
2	≥ 1%
3	≥ 2%
4	≥ 3%
5	≥ 4%
6	≥ 5%
7	≥ 6%
8	≥ 7%
9	≥ 8%
10	≥ 9%
11	≥ 10%
12	≥ 11%
13	≥ 12%

1. Provide the following supporting documents for each item:

ID	Supporting Documents
<b>General</b>	
i	Photo record(s) showing application of energy saving reminders at the common spaces/ near switches of all building services systems/ appliances
ii	Routine cleaning schedule for equipment/ systems
iii	Calculation showing the percentage of power socket outlet with smart power strip or smart socket, electrical drawings power socket outlet with smart power strip or smart socket, catalogue(s) of smart power strip or smart socket and photo record(s)
<b>HVAC&amp;R</b>	
iv	Catalogues of air-conditioning equipment highlighting model and COP and photo record(s) of the overview and nameplate of installed air-conditioning equipment that show showing model and COP
v	MVAC drawings highlighting all thermostats and their coverage area/ zone and project brief or declaration letter from project owner to demonstrate the as-built provisions could fulfil the user requirements
vi	Catalogues of occupancy sensors and/or programmable timers and control schematic highlighting the control logic of sensors and/ or timers
vii	Catalogues and photo record(s) of ceiling or wall mounted fans
viii	Catalogues, MVAC drawings and photo record(s) of variable speed drive FCU or high efficiency motors or VAV box
ix	Elevation drawings and photo record(s) of openable windows
x	Calculation showing the percentage of applicable total window areas with solar window film, elevation drawings highlighting extent of application of solar window films, catalogues and test report of solar window films and photo record(s)
xi	Catalogues and photo record(s) of air curtains
xii	Catalogues and photo record(s) of heat recovery system
xiii	Catalogues and photo record(s) of timer control for kitchen exhaust fans
xiv	Catalogues, MVAC drawings and photo record(s) of variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control
xv	Catalogues, MVAC drawings and photo record(s) of automatic demand-controlled ventilation (DCV) for kitchen exhaust
<b>Lighting</b>	
xvi	Calculation showing a reduction of LPD, supported by lighting layout, lighting catalogues and photo record(s)
xvii	Lighting drawings highlighting all lighting switches and their coverage area/ zone, photo record(s) and project brief or declaration letter from project owner to demonstrate the as-built provisions could fulfil the user requirements

xviii	Catalogues and lighting drawings highlighting all daylight dimming/ separate lighting controls of all areas accessible to daylight, their coverage area/ zone and photo record(s)
xix	Catalogues and lighting drawings highlighting occupancy sensors / timer controls of all public spaces, such as corridors, toilets, etc., their coverage area/ zone and photo record(s)
xx	Electrical drawings highlighting master switch (main switch) and photo record(s)
xxi	Electrical drawings highlighting dual circuit with timer and photo record(s)

2. All submittals shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

**(B) Pathway 2 – Performance-based Approaches**

**(a) Benchmarking**

1. Conduct benchmarking by EMSD Benchmarking Tool “Energy Consumption Indicators and Benchmark” or Energy Star Portfolio Manager for the F&B establishment.
2. The data used for the benchmarking shall be within the past 12 months from the date of submission.
3. Provide screenshot of input and benchmarking result obtained from EMSD or Energy Star Portfolio Manager.

**(b) Benchmarking Ranking**

1. Provide screenshot of input and benchmarking result obtained from EMSD or Energy Star Portfolio Manager.
2. Provide evidence for each input of benchmarking.

**(c) Self-improvement of Energy Utilisation Index**

1. Provide summary table with supporting documents such as electricity bills, metering records for the energy consumption of past 1<sup>st</sup> to 12<sup>th</sup> months (assessment period) and any 12 months of past 13<sup>th</sup> to 60<sup>th</sup> months (baseline period).
2. Provide calculation for the percentage of reduction of energy utilisation index of the F&B establishment of the assessment period compared with that of baseline period.

**Submittals**

**(A) Pathway 1 – Prescriptive Approaches**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-02(A)_00	F&B submission form for EU-01-02(A)
EU-01-02(A)_01	Photo record(s) showing application of energy saving reminders at the common spaces/ near switches of all building services systems/ appliances

EU-01-02(A)_02	Routine cleaning schedule for equipment/ systems
EU-01-02(A)_03	Catalogues of air-conditioning equipment highlighting model and COP and photo record(s) of the overview and nameplate of installed air-conditioning equipment that show model and COP
EU-01-02(A)_04	MVAC drawings highlighting all thermostats and their coverage area/ zone
EU-01-02(A)_05	Project brief or declaration letter from project owner for thermal zoning
EU-01-02(A)_06	Catalogues of occupancy sensors and/or programmable timers and control schematic highlighting the control logic of sensors and/ or timers
EU-01-02(A)_07	Catalogue and photo record(s) of ceiling or wall mounted fans
EU-01-02(A)_08	Catalogues, MVAC drawings and photo record(s) of variable speed drive FCU or high efficiency motors or VAV box
EU-01-02(A)_09	Elevation drawings and photo record(s) of operable windows
EU-01-02(A)_10	Calculation showing the percentage of applicable total window areas with solar window film, elevation drawings highlighting extent of application of solar window films, catalogue and test report of solar window films and photo record(s)
EU-01-02(A)_11	Catalogues and photo record(s) of air curtains
EU-01-02(A)_12	Catalogues and photo record(s) of heat recovery system
EU-01-02(A)_13	Calculation showing a reduction of LPD, supported by lighting layout, lighting catalogue and photo record(s)
EU-01-02(A)_14	Lighting drawings highlighting all lighting switches and their coverage area/ zone and photo record(s)
EU-01-02(A)_15	Catalogues and lighting drawings highlighting all daylight dimming/ separate lighting controls of all areas accessible to daylight, their coverage area/ zone and photo record(s)
EU-01-02(A)_16	Project brief or declaration letter from project owner for lighting zoning
EU-01-02(A)_17	Catalogues and lighting drawings highlighting occupancy sensors / timer controls of all public spaces such as corridors, toilets, etc., their coverage area/ zone and photo record(s)
EU-01-02(A)_18	Electrical drawings highlighting master switch (main switch) and photo record(s)
EU-01-02(A)_19	Electrical drawings highlighting dual circuit with timer and photo record(s)
EU-01-02(A)_20	Lighting drawings highlighting all task lighting and photo record(s)
EU-01-02(A)_21	Calculation showing the percentage of power socket outlet with smart power strip or smart socket,

	electrical drawings power socket outlet with smart power strip or smart socket, catalogue(s) of smart power strip or smart socket and photo record(s)
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**(B) Pathway 2 – Performance-based Approaches****(a) Benchmarking**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-02(B)a_00	F&B submission form for EU-01-02(B)a
EU-01-02(B)a_01	Screenshot showing the input parameters for EMSD benchmarking tool/ Energy Star Portfolio Manager
EU-01-02(B)a_02	Result from EMSD Benchmarking Tool/ Energy Star Portfolio Manager

**(b) Benchmarking Ranking**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-02(B)b_00	F&B submission form for EU-01-02(B)b
EU-01-02(B)b_01	Screenshot showing the input parameters for EMSD benchmarking tool/ Energy Star Portfolio Manager
EU-01-02(B)b_02	Result from EMSD Benchmarking Tool/ Energy Star Portfolio Manager
EU-01-02(B)b_03	Supporting documents of each input parameter

**(c) Self-improvement of Energy Utilisation Index**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-02(B)c_00	F&B submission form for EU-01-02(B)c
EU-01-02(B)c_01	Summary table of energy consumption of baseline and assessment period
EU-01-02(B)c_02	Calculation of percentage of reduction of EUI
EU-01-02(B)c_03	Electricity consumption records of baseline and assessment period
EU-01-02(B)c_04	Evidence of Internal Floor Area (IFA) for EUI calculation

**Remarks****(a) Additional Information**

Electrical and Mechanical Services Department. Energy Consumption Indicators & Benchmarking Tools [ONLINE]  
<https://ecib.emsd.gov.hk/index.php/en/>  
 [Accessed XXX 2025]

**Energy Utilisation Index - Commercial Sector (EMSD, 2025)**

Principal Group	Sub-Group	Annual Energy Consumption per Internal Floor Area (MJ/m <sup>2</sup> )
C2. Restaurant	C21. Chinese Restaurant	9,679
	C22. Non-Chinese Restaurant	6,798
	C23. Fast Food Shops	7,941
	C24. Bars	4,343
	C25. Other Eating and Drinking Places	7,999

Energy Star. Portfolio Manager Quick Start Guide

[ONLINE]

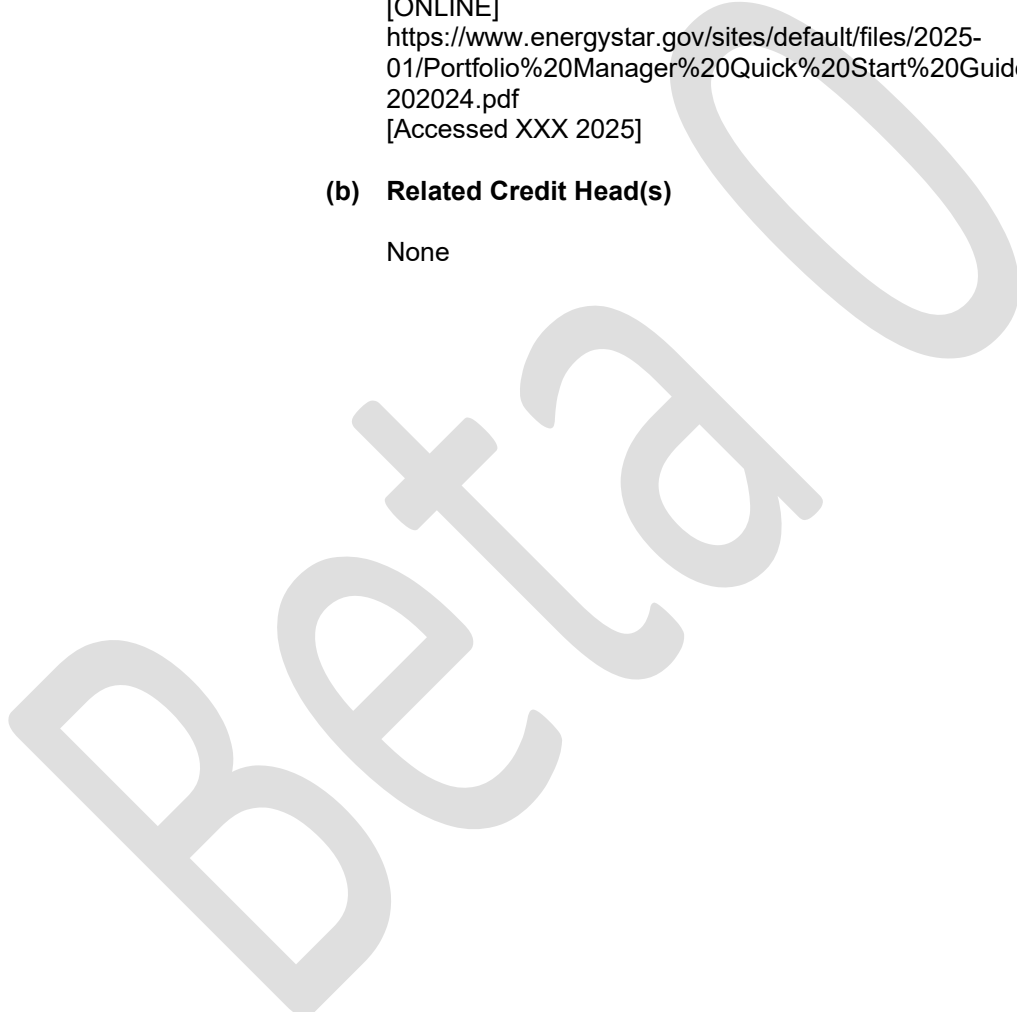
[https://www.energystar.gov/sites/default/files/2025-01/Portfolio%20Manager%20Quick%20Start%20Guide\\_December%](https://www.energystar.gov/sites/default/files/2025-01/Portfolio%20Manager%20Quick%20Start%20Guide_December%202024.pdf)

[2024.pdf](https://www.energystar.gov/sites/default/files/2025-01/Portfolio%20Manager%20Quick%20Start%20Guide_December%202024.pdf)

[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



**5 Energy Use**                      **EU-01**                      **Energy Use Reduction and Control**

**EU-01-04**                      **Metering and Monitoring**

**Objective**                      Enhance efficiency of energy generation and distribution through demand side management and achieve peak demand reduction.

**Credit point(s) Attainable**    5

**Credit Requirement**

**(a) Real-time Monitoring System**

1 credit point for installing separate electrical meters for Front-of-House (FOH) and Back-of-House (BOH) areas.

1 to 2 credit point(s) for installing electrical meters to monitor energy and town gas (if applicable) consumption for one (1) or two (2) of the following specific systems:

- i) Mechanical ventilation and air-conditioning (MVAC)
- ii) Lighting
- iii) Small power
- iv) Kitchen equipment
- v) Other systems proposed by the Applicant

**(b) Data Collection Record**

1 credit point for demonstrating that energy meters (and town gas meters, if applicable) can record and store consumption data at hourly intervals for a minimum of one year.

**(c) Local Display Unit or Tablet**

1 credit point for installing a local display unit (or tablet) to review collected data and facilitate continuous monitoring and improvement.

**Assessment**

**(a) Real-time Monitoring System**

1. Provide electrical schematics highlighting real-time monitoring system(s) for listed installations under the Applicant’s access or control. (Allow a minimum of one single meter for each system).
2. Provide the catalogue(s) of all metering. The monitoring provision requirements (Datapoint, Sensors or Meters) are listed below:
  - a. Electricity metering should comply with BS EN [1] accuracy class 1 or equivalent; and
  - b. Sensors for performance sub-metering should meet the minimum accuracy requirements in ASHRAE Guideline 13 [2] or equivalent.
3. Provide photo record(s) of the electrical meter.

**(b) Data Collection Record**

1. Provide the energy consumption data on an hourly basis for at least one year. The unit of the energy consumption (both electricity and gas (if applicable)) of the equipment, should be

in kWh.

2. Provide the catalogue of the data collection facilities. All data recorded by the sub-metering system and monitoring system should be transferred to a Building Management System (BMS) or other data collection system.
3. The BMS or other data collection system should have sufficient capacity to store for at least 6 months.

**(c) Local Display Unit or Tablet**

1. Provide photo record(s) of the installed local display unit or tablet.
2. Provide a specification sheet or catalogue for the installed display unit or tablet.
3. Demonstrate the unit's functionality to access and display the collected energy consumption data.

**Submittals**

**(a) Real-time Monitoring System**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-04a_00	F&B submission form for EU-01-04a
EU-01-04a_01	Electrical schematics highlighting all locations of metering
EU-01-04a_02	Catalogues of all metering and measurement equipment
EU-01-04a_03	Photo record(s) of the electrical meters

**(b) Data Collection Record**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-04b_00	F&B submission form for EU-01-04b
EU-01-04b_01	Energy consumption data
EU-01-04b_02	Electrical schematics highlighting BMS or data collection facilities
EU-01-04b_03	Catalogue(s) of BMS or data collection facilities

**(c) Local Display Unit or Tablet**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-04c_00	F&B submission form for EU-01-04c
EU-01-04c_01	Specification sheet or catalogue for the installed display unit or tablet
EU-01-04c_02	Photo record(s) of the installed display unit or tablet

**Remarks****(a) Additional Information**

[1] British Standard BS EN 62053-11:2003. Electricity metering equipment (a.c.). Particular requirements. Electromechanical meters for active energy (classes 0.5, 1 and 2)

[2] ASHRAE Guideline 13: Specifying Building Automation Systems, American Society of Heating, Refrigerating and Air-conditioning Engineers, Inc., USA. 2015.

Code of Practice for Building Energy Audit – Electrical and Mechanical Services Department HKSAR, 2018.

**(b) Related Credit Head(s)**

None

Beta 0

**5 Energy Use                      EU-02                      Renewable and Alternative Energy Generation****EU-02-01                      Renewable and Alternative Energy Systems**

**Objective**                      Encourage the wider application of renewable energy sources in buildings.

**Credit point(s) Attainable**    2

**Credit Requirement                      (a) On-site Renewable Energy Application**

1 credit point for using on-site renewable energy systems to offset annual energy consumption.

**(b) Off-site Green Power**

1 for purchasing Local Renewable Energy Certificate, Energy Attribute Certificate (EAC) and/ or establishing Power Purchase Agreement (PPA) to offset annual energy consumption.

**Assessment                      (a) On-site Renewable Energy Application**

1. Provide endorsed design brief or actual energy generation record to demonstrate the amount of energy generation from renewable energy system(s).

2. The design brief shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

3. Provide organisation chart to demonstrate the line of authority of the F&B engineering manager, outlet manager or the top management of the parent company.

4. Provide electricity bills as energy generation record if the project applied for Feed-in Tariff Scheme;

5. Provide monthly meter record of renewable energy system if the project does not apply for Feed-in Tariff Scheme;

**(b) Off-site Green Power**

1. Provide valid Local Renewable Energy Certificate (REC), Energy Attribute Certificate (EAC) and/ or establishing Power Purchase Agreement (PPA)

2. Minimum tenor of local REC/ EAC/ PPA purchasing contract shall be 3 years as a long-term commitment to net-zero ready operations.

3. Provide undertaking letter from the top management of building owner/ building management company showing the commitment of purchasing off-site green power for consecutive 3 years in minimum, if purchasing contract is not available.

1. Provide organisation chart to demonstrate the line of authority of the F&B engineering manager, outlet manager or the top management of the parent company.

**Submittals**

**(a) On-site Renewable Energy Application**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-02-01a_00	F&B submission form for EU-02-01a
EU-02-01a_02	Endorsed design brief showing annual energy generation by each on-site renewable energy system
EU-02-01a_03	Organisation chart
EU-02-01a_04	Electrical bills and/ or metering records for annual on-site renewable energy generation and annual electricity consumption
EU-02-01a_05	Manufacturer specification/ catalogue of the renewable energy system(s)
EU-02-01a_06	As-built drawings of the renewable energy system(s)
EU-02-01a_07	On-site photos of the renewable energy system(s)
EU-02-01a_00	F&B submission form for EU-02-01a

**(b) Off-site Green Power**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-02-01b_00	F&B submission form for EU-02-01b
EU-02-01b_02	REC/ EAC issued by the Authority or duly signed PPA
EU-02-01b_03	Duly Signed off-site green power purchasing contract [or] Undertaking letter from the F&B engineering manager, outlet manager or the top management of the parent company .for off-site green power purchasing commitment

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**5 Energy Use**                      **EU-03**                      **Energy Efficiency Equipment****EU-03-03**                      **Kitchen Equipment Efficiency**

**Objective**                      Recognise and encourage the procurement of energy-efficient kitchen equipment to ensure optimum performance and energy savings.

**Credit point(s) Attainable**    10

**Credit Requirement**                      Maximum 10 credit points for using installation of each of the energy efficient kitchen equipment and/ or controls that reduce carbon emissions from energy use by kitchen equipment.

1. Dish washing machines;
2. Ice makers;
3. Refrigeration units;
4. Walk-in cold-room and blast chillers;
5. Western cooking ranges;
6. Chinese cooking ranges;
7. Food processing machines;
8. Food and beverage dispensers;
9. Steamers;
10. Exhaust hoods;
11. Others proposed by the Applicant.

**Assessment**

1. Conduct an appraisal report for each piece of equipment claimed demonstrating energy efficient kitchen equipment and/ or control is installed to reduce carbon emission. The appraisal report shall include the following:
2.
  - i) Summary table of energy efficient kitchen equipment and/ or control;
  - ii) Narrative of the energy saving feature(s); and
  - iii) Comparison to at least one alternative kitchen equipment of same category and with similar capacity or manufacturer's declared energy consumption data demonstrating superior performance compared to standard market equivalents.
3. Provide technical data (e.g. equipment specification, catalogue) to substantiate the energy saving feature and energy performance of the claimed equipment.

***Alternatively,***

4. Provide supporting documentation verifying the energy efficiency of each piece of equipment claimed. Acceptable proof includes official manufacturer cut-sheets, product data sheets, or energy labels. The following certifications and data are recognised:
  - i) Energy Star certification (for applicable product categories).
  - ii) Equivalent or superior efficiency standards from other internationally recognised programmes.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-03-03_00	F&B submission form for EU-03-03
EU-03-03_01	Appraisal report on energy efficient kitchen equipment
EU-03-03_02	Technical data of the equipment
EU-03-03_03	On-site photos of the equipment
EU-03-03_00	F&B submission form for EU-03-03

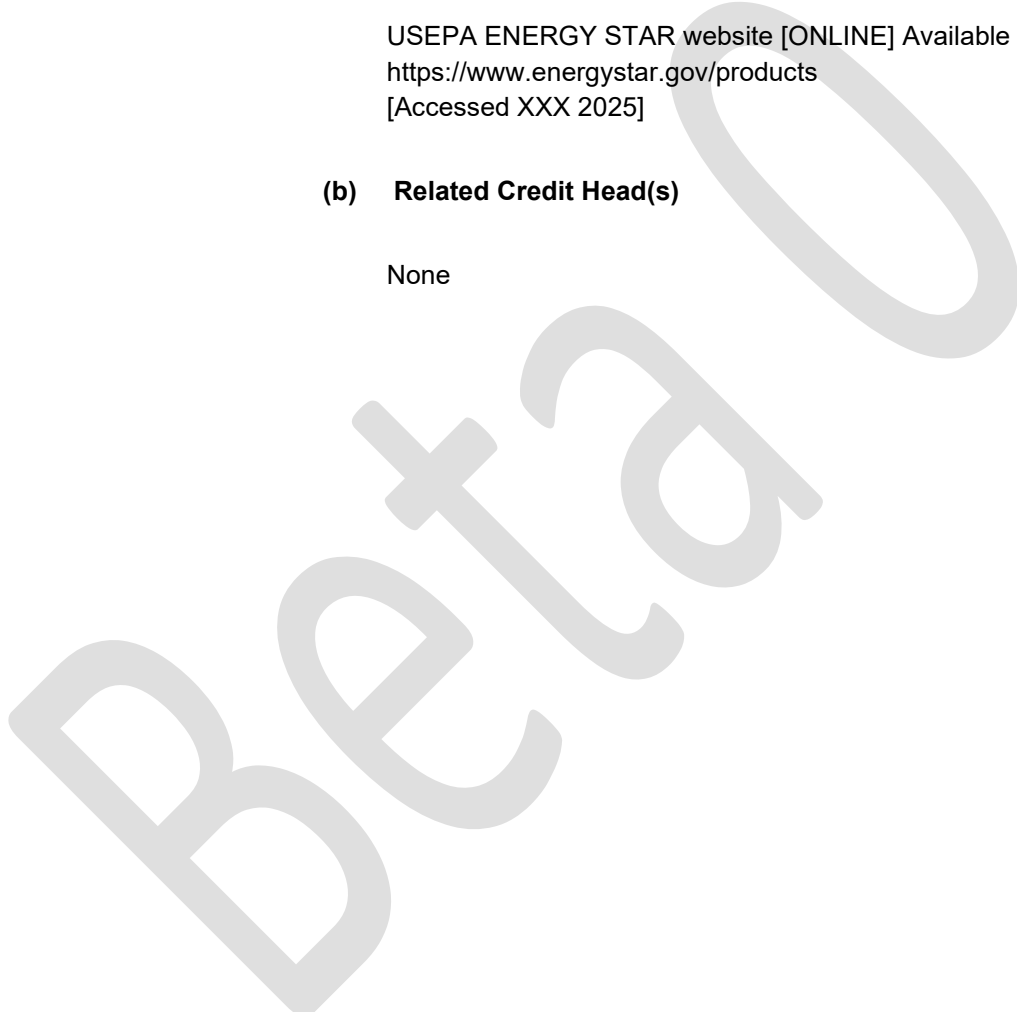
**Remarks**

**(a) Additional Information**

USEPA ENERGY STAR website [ONLINE] Available at:  
<https://www.energystar.gov/products>  
 [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None



**5 Energy Use**                      **EU-04**                      **Energy Management and Monitoring**

**EU-04-02**                      **Smart Devices**

**Objective**                      Maximise energy efficiency, optimise comfort and productivity via smart devices.

**Credit point(s) Attainable**    2

**Credit Requirement**            2 credit points for adopting network of smart devices with at least two (2) of the following sensors, which are capable of connecting to the internet, gathering information from their environments and exchanging data with other smart devices for analysis to maximise energy efficiency, optimise comfort and productivity of the F&B operation.

<b>Sensors for Smart Control</b>	
Air quality sensor for MVAC control	Temperature and humidity sensor for AC control
Sensor for exhaust hood control	Sensor for cooking equipment
Others proposed by the Applicant	

**Assessment**                      1. Provide drawing for the location of the devices, catalogues and photo record(s) of the network of smart devices with sensors provided within the assessment boundary.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-04-02_00	F&B submission form for EU-04-02
EU-04-02_01	Drawings showing details and location of network of smart devices with sensors
EU-04-02_02	Catalogue(s)/ information of the network of smart devices with sensors
EU-04-02_03	Photo record(s) showing the provision(s)

**Remarks**                      **(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**5 Energy Use**                      **EU-04**                      **Energy Management and Monitoring**

**EU-04-03**                      **Energy Management**

**Objective**                      Encourage high level management to involve in the improvement of energy efficiency and conservation.

**Credit point(s) Attainable**    1

**Credit Requirement**            1 credit point for implementing energy management plan within the assessment boundary.

- Assessment**
1. Provide an energy management plan endorsed by either the project owner, project owner’s representative including the following items:
    - b. High level commitment with duty of energy management team and the organisation chart;
    - c. Methodology and frequency of future energy audit;
    - d. Available documents for energy management; and
    - e. List of all energy saving features.
  2. Provide implementation records of energy management practice.
  3. It is not necessary that all energy management practices as specified in the energy management plan to be implemented.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-04-03_00	F&B submission form for EU-04-03
EU-04-03_01	Endorsed energy management plan
EU-04-03_02	Implementation records of energy management practice

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**6. Water Use**

Water conservation represents a critical focus for the F&B sector due to its intensive consumption in kitchen processes, cleaning, and sanitation. Substantial opportunities exist to reduce potable water use through the specification of efficient fixtures, adoption of water-wise kitchen practices, and implementation of recycling systems. This section encourages a holistic approach to water management, aiming to minimise consumption and effluent discharge while maintaining the highest standards of operation and hygiene.

The following Credit Heads are not applicable under F&B v1.0:

<b>Credit Code</b>	<b>Credit Head</b>
WU-00-01	Minimum Water Saving Performance
WU-01-02	Water Efficient Irrigation
WU-01-04	Water Leakage Detection
WU-01-05	Twin Tank System
WU-01-06	Cooling Tower Water
WU-02-01	Effluent Discharge to Foul Sewers
WU-03-01	Water Recycling
WU-04-03	Water Quality Survey
WU-04-04	Quality and Safety of Water Supply



**6 Water Use**

**WU-01 Water Conservation**

**WU-01-03 Efficient Kitchen Water Use**

**Objective**

Encourage the implementation of water-efficient operational practices and the use of high-efficiency appliances in kitchen operations to significantly reduce potable water consumption.

**Credit point(s) Attainable** 8

**Credit Requirement**

**(a) Kitchen Operation**

1 to 3 credit points for adopting at least 50%, 70% or 100% of the applicable kitchen operation practices below.

1. Wash vegetables in a basin of water instead of under a running tap.
2. Soak utensils and dishes in a basin of water before cleaning for easy removal of food residues.
3. Use pressure sprays to wash dishes effectively and reduce water consumption.
4. Adopt suitable detergent and avoid excessive use of detergent.
5. Turn off dishwashers when not in use. Run dishwashers with a full load.
6. Recycle rinse water from dishwashers to wash away food residues on dishes.
7. For manual dishwashing, install 3-compartment washing basins for handling cleaning processes with different levels of water consumption including soaking, washing and rinsing separately to reduce water use and to recycle rinse water more easily.
8. Use condensed water from steam cabinets for general cleaning purpose.
9. Turn off steam cabinets if not in use during off-peak hours.
10. Install an air pump to assist in defrosting to reduce water consumption.

**(b) Water Saving Kitchen Appliances**

1 credit point for the water consumption of dishwasher is 2.6L/rack or less or installing of 3 compartment washing basins or pressure spray system for manual dishwashing.

**Alternatively,**

1 credit point is awarded when the project utilizes commercial flight-type dishwashers that are certified to ENERGY STAR with a maximum water consumption of:

- ≤ 29.3 Gallons per Hour (GPH) for high-temperature sanitizing models, or
- ≤ 36.4 Gallons per Hour (GPH) for low-temperature sanitizing models.

1 credit point for the water consumption of pre-rinse spray valve is 6 L/min or less.

1 credit point for the water consumption of steam cabinet is 7.5 L/hr or less.

1 credit point for the water consumption of ice maker is 1.1 L/lb.

1 credit point for installing air-cooled wok stove.

**Assessment**

**(a) Kitchen Operation**

1. Provide a summary table illustrating the adoption of the kitchen operation practices/ features/ strategies and their locations.

**(b) Water Saving Kitchen Appliances**

1. Provide manufacturer’s specifications or catalogues of the water efficient appliances.
2. Provide on-site photographs of the water efficient appliances.

**Submittals**

**(a) Kitchen Operation**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-01-03a_00	F&B submission form for WU-01-03a
WU-01-03a_01	Summary table of the kitchen operation practices/ features/ strategies and their locations.
WU-01-03a_02	Photo record(s) of the kitchen operation practices/ features/ strategies adopted

**(b) Water Saving Kitchen Appliances**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-01-03b_00	F&B submission form for WU-01-03b
WU-01-03b_01	Specification/ catalogues of the water efficient appliances
WU-01-03b_02	On-site photographs of the water efficient appliances

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**6 Water Use**

**WU-02 Effluent**

**WU-02-01 Effluent Discharge to Foul Sewers**

**Objective** Reduce the volumes of sewage discharged from premises thereby reducing burdens on municipal sewage supply and treatment facilities.

**Credit point(s) Attainable** 2

**Credit Requirement**

**(a) Water Closets**

1 credit point for demonstrating all water closets are dual flush with Water Efficiency Labelling Scheme (WELS) Grade 1.

**(b) Urinals**

1 credit point for demonstrating all urinals are sensor types with Water Efficiency Labelling Scheme (WELS) Grade 1.

**Assessment**

**(a) Water Closets**

1. Demonstrate that all water closets installed at the locations under the control of the landlord are dual flush with WELS Grade 1.
2. Single flush water closets with WELS Grade 1 are acceptable in accessible toilets.

**(b) Urinals**

1. Demonstrate that all installed urinals at the locations under the control of the landlord are sensor types with WELS Grade 1.

**Submittals**

**(a) Water Closets**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-02-01a_00	F&B submission form for WU-02-01a
WU-02-01a_01	Schedule of water closets installed at the locations under the control of the landlord
WU-02-01a_02	Manufacturer's specification or catalogues of water closets with WELS certificate
WU-02-01a_03	On-site photographs of the water closets

**(b) Urinals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-02-01b_00	F&B submission form for WU-02-01b
WU-02-01b_01	Schedule of urinals installed at the locations under the control of the landlord
WU-02-01b_02	Manufacturer's specification or catalogues of urinals with WELS certificate
WU-02-01b_03	On-site photographs of the urinals

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**6 Water Use**

**WU-02 Effluent**

**WU-02-02 Grease Trap Management**

**Objective** Prevent grease waste from overflow and blockage, exceedance of discharge limit and causing pollution.

**Credit point(s) Attainable** 1

**Credit Requirement** 1 credit point for implementing a documented grease trap maintenance program that exceeds the basic recommendations of the EPD guideline, including regular servicing by a licensed contractor and the use of preventative measures (e.g., enzyme treatments, staff best-practice training).

**Assessment** 1. Demonstrate a grease trap maintenance program that exceeds the basic recommendations of the guideline on Grease Traps for Restaurants and Food Processors issued by EPD.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-02-02_00	F&B submission form for WU-02-02
WU-02-02_01	Documents of a grease trap maintenance program

**Remarks**

**(c) Additional Information**

[1] Environmental Protection Department - Grease Traps for Restaurants and Food Processors [ONLINE]  
[https://www.epd.gov.hk/epd/english/environmentinhk/water/guide\\_ref/guide\\_wpc\\_gt\\_3.html](https://www.epd.gov.hk/epd/english/environmentinhk/water/guide_ref/guide_wpc_gt_3.html)

**(d) Related Credit Head(s)**

None

**6 Water Use**                      **WU-04**                      **Water Management**

**WU-04-01**                      **Smart Water Metering**

**Objective**                      Enable operators to measure, monitor and develop measures for improving water consumption performance of the F&B premises.

**Credit point(s) Attainable**    2

**Credit Requirement**            1 credit point for installing smart water meter(s) to monitor the total fresh water consumption in the F&B premises.  
  
1 credit point for providing digital interface to review the hourly averaged water consumption for in F&B premises.

- Assessment**
1. Demonstrate the provision of smart water meter(s) to monitor and collect the total fresh water consumption in the & premises.
  2. Provide schematic diagrams showing the location of the provision.
  3. The smart water meter(s) shall be able to display metered data, trending of water consumption and relevant parameters, and with data logging capability/ connected to Building Management System (BMS) or any cloud sever serving the purpose of monitoring the water consumption performance.
  4. The provision of smart water meter(s) shall cover each water sub-system of the F&B premises, e.g. general ablution, cleansing, cooking, etc. as minimum.
  5. Provide report demonstrating the monthly water consumption trend.
  6. Provide on-site photo records showing the smart water meter(s) and digital interface (if applicable).

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-01_00	F&B submission form for WU-04-01
WU-04-01_01	Catalogue of the smart water meter(s) installed
WU-04-01_02	Plumbing schematic drawings showing the provision of smart water meter(s)
WU-04-01_03	On-site photographs of the water meters and data logging system

**Remarks**                      **(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**6 Water Use**

**WU-04 Water Management**

**WU-04-02 Fresh Water Consumption Monitoring and Reduction**

**Objective** Enable operators to measure and monitor the freshwater consumption of different water sub-systems and develop measures to encourage continuous improvement in reducing fresh water consumption.

**Credit point(s) Attainable** 14

**Credit Requirement**

**(a) Basic Monitoring and WEI Calculation**

1 credit point for providing disclosure of annual freshwater consumption (data from water bills) and declaration of total number of seats. For establishments without seating, such as fast-food outlets, virtual/ghost kitchens, catering services, or similar F&B operations, the number of covers/meals produced or annual revenue may be used as an alternative metric.

1 credit point for calculating an annual WEI (m<sup>3</sup> per seat) by using disclosed data.

**(b) Performance Benchmarking against Industry Distribution**

2, 4 or 6 credit point(s) for demonstrating WEI position within sector-specific percentile bands for the F&B in operation over the past 12 months.

Credit Point(s)	Sector-specific Percentile Bands
2	Below 80th percentile
4	Below 75th percentile
6	Below the median (i.e., 50th percentile):

**(c) Longitudinal and Peer Comparison**

1 credit point for comparing the current WEI against the site’s own historical WEI.

1 credit point for chain operators to demonstrate comparison of WEI across multiple branch sites to identify outliers and recognize internal best practices.

**(d) Application of WEI in Water Management and Improvement**

2 credit points for providing a Water Conservation Plan that is informed by WEI analysis (identifying major end-uses, priority areas, and action plans).

2 credit points for demonstrating improvement in WEI compared to previous year’s position (no fixed percentage required).

**Assessment**

A Water Efficiency Index (WEI) is a tool to compare the amount of water used, per unit of business activity, across a number of sites of the same industry sector. A WEI can thus serve to provide a benchmark, a point of

reference, for private sector enterprises to make sense of their water-use efficiency status.

**(a) Basic Monitoring and WEI Calculation**

1. Provide the past 12 months of water utility bills or a consolidated statement from the utility provider to verify annual freshwater consumption (in m<sup>3</sup>).
2. Provide a signed declaration stating the total annual number of:
  - (i) Seats for dine-in establishments, OR

For establishments without seating, such as fast-food outlets, virtual/ghost kitchens, catering services, or similar F&B operations,

  - (ii) Sets covers/produced (e.g., meals, catering boxes, or a defined standard unit of production), OR
  - (iii) Revenue (in dollars) for applicable business models.
3. Calculate and submit the annual Water Efficiency Index (WEI) using the formula:  

$$\text{WEI} = \frac{\text{Total Annual Water Consumption (m}^3\text{)}}{\text{Declared Annual Metric (Seats)}}$$

**(b) Performance Benchmarking against Industry Distribution**

1. Using the calculated WEI from (a), demonstrate its percentile ranking against the provided sector-specific benchmark distribution.
2. To claim 2 credit points, provide a declaration confirming the WEI is below the 80th percentile.
3. To claim 4 credit points, provide a declaration confirming the WEI is below the 75th percentile.
4. To claim 6 credit points, provide a declaration confirming the WEI is below the median (50th percentile).

**(c) Longitudinal and Peer Comparison**

1. For 1 credit point (Longitudinal Comparison):  
Provide a comparison table or chart showing the current year's WEI against the WEI from at least the previous year.
2. For 1 credit point (Peer Comparison for Chain Operators): Provide a comparative summary report of the WEI for the subject site against the WEI of at least two other branch sites within the same operator's portfolio, identifying the best-performing site.

**(d) Application of WEI in Water Management and Improvement**

1. For 2 credit points (Water Conservation Plan): Submit a Water Conservation Plan document. The plan must explicitly reference the WEI analysis from part (a) and include:
  - (i) Identification of major water end-uses.
  - (ii) Priority areas for improvement based on the analysis.
  - (iii) Specific action plans, targets, and responsibilities for water

conservation.

2. For 2 credit points (Demonstrated Improvement):  
Provide evidence (e.g., calculated WEI values, supporting water bills) demonstrating a reduction in the WEI for the current assessment period compared to the WEI from the immediate preceding 12-month period.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02_00	F&B submission form for WU-04-02c
WU-04-02_01	Plumbing schematic diagrams or layout drawings showing the water meters
WU-04-02_02	Water bills/ metering data with summary for fresh water consumption [or] Endorsed standard data log sheet with summary for fresh water consumption
WU-04-02_03	Calculation on WEI on fresh water consumption and reduction

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**7. Health and Wellbeing**

This section addresses the critical intersection of sustainable interior environments and the health and wellbeing of both occupants and staff within F&B premises. Given the unique operational demands of restaurants and kitchens, characterized by high occupant density, heat-generating equipment, and specific hygiene requirements, the indoor environmental quality has a profound impact on comfort, safety, and productivity. These spaces must provide a safe, healthy, and efficient environment that safeguards occupants from potential hazards like poor indoor air quality, cross-contamination, and excessive noise.

The design, management, and operation of F&B interiors should proactively promote occupant wellbeing through enhanced ventilation, pollution control, and access to amenities. This encompasses rigorous food hygiene and safety protocols, thermal comfort, acceptable lighting, and acoustic performance, all while managing energy and resource use efficiently. Considerations extend beyond physical health to include mental wellbeing through biophilic design, staff support programmes, and inclusive facilities, ensuring a holistic approach to creating pleasant culinary environments.

The following Credit Heads are not applicable under F&B v1.0:

Credit Code	Credit Head
HWB-00-01	Minimum Ventilation Performance
HWB-01-01	Healthy and Active Living
HWB-02-02	Amenities for Operation and Maintenance
HWB-03-04	Indoor Vibration
HWB-03-08	Daylight
HWB-03-09	Biological Contamination
HWB-04-01	Touchless Environment

**7 Health and Wellbeing      HWB-01      Green and Healthy Living**

**HWB-01-02      Biophilic Design**

**Objective**      Encourage F&B staff and diners to have constant interaction with natural surroundings to nurture the innate human-nature connection and to address human psychological need to be around life and life-like processes.

**Credit point(s) Attainable**      1

**Credit Requirement**      1 credit point for providing at least three (3) of the following biophilic design features/ strategies.

List of biophilic design features/ strategies		
Provision of indoor plants (e.g. potted plants, plant walls)	Incorporate water elements (e.g. water features, fountain)	Maximise natural lighting (e.g. skylights, large windows)
Use of natural materials (e.g. wood, bamboo, rattan or cork) for flooring, tabletops, and other surfaces	Use patterns inspired by leaves, waves, or other natural forms in textiles, wall treatments, or flooring.	Establish visual connections to nature (e.g. views of natural environment within/ outside assessment boundary)
Others to be proposed by the Applicant		

**Assessment**      1. Provide a summary table illustrating the provision of the biophilic design features/ strategies.

**Submittals**

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-01-02_00	F&B submission form for HWB-01-02
HWB-01-02_01	Summary table of the biophilic design features/ strategies adopted and their locations
HWB-01-02_02	Photo record(s) of the biophilic design features/ strategies adopted

**Remarks**

**(a) Additional Information**

Biophilic Design Case Studies. Terrapin Bright Green  
[ONLINE]  
<https://www.terrapinbrightgreen.com/report/biophilic-design-case-studies/>  
[Accessed XXX 2025]

Biophilic Restaurant Design  
[ONLINE]  
<https://blog.materialbank.com/biophilic-restaurant-design/>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-01      Green and Healthy Living****HWB-01-03      Physical Activity and Mental Health Programme****Objective**      Promote physical activity and mental health to the staff.**Credit point(s) Attainable**      1**Credit Requirement**      1 credit point for organising at least three (3) of the physical activities and/or mental health programmes below.

1. Organize group exercise programmes for staff.
2. Offer subsidies for gym memberships or fitness classes.
3. Arrange team sports activities (e.g., ball games, hiking, sports competitions).
4. Provide access to professional counselling services.
5. Conduct workshops on mental health awareness and stress management.
6. Other proposed initiatives that promote physical or mental well-being.

- Assessment**
1. Submit on-site photos for the exercise facilities.
  2. Provide a schedule to illustrate the group exercises and/ or mental health programme held in the past 12 months.
  3. Policy for subsidies for gym membership.
  4. Physical activity is defined as any movement that engages the body's muscles and requires energy expenditure, including activities such as ball games, hiking, running, cycling, or sports.
  5. A mental health program is a structured initiative designed to promote mental well-being, provide support, and enhance coping strategies through various activities, workshops, or counselling.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-01-03_00	F&B submission form for HWB-01-03
HWB-01-03_01	On-site photos for the exercise facilities
HWB-01-03_02	Schedule illustrating the physical activity and/ or mental health programme held in the past 12 months
HWB-01-03_03	Policy for subsidies for gym membership.
HWB-01-03_04	Photo(s) of each organised event

**Remarks****(a) Additional Information**

As defined by the World Health Organisation, mental health is a state of well-being in which an individual realises his or her own abilities, can cope with the normal stresses of life, can work productively and is able to make a contribution to his or her community. Mental health is fundamental to maintaining personal health as well as the

functioning of the community. There is no health without mental health.

[1] World Health Organisation. Mental health  
[ONLINE]

<https://www.who.int/news-room/fact-sheets/detail/mental-health-strengthening-our-response>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

Beta 0

**7 Health and Wellbeing      HWB-01      Green and Healthy Living**

**HWB-01-04      Food Hygiene & Safety Practices**

**Objective**      Ensure that all F&B operations consistently maintain the highest standards of hygiene and safety.

**Credit point(s) Attainable**      1

**Credit Requirement**      1 credit point for adopting at least three (3) of the food hygiene & safety practices below.

1. Clean and sanitise all work surfaces, equipment, utensils, and storage areas regularly.
2. Prevent any accumulation of dirt, grease, or food debris in kitchen, storage, and dining areas.
3. Provide clean uniforms or aprons for all food handlers.
4. Require the use of gloves, masks, or hairnets as needed.
5. Prohibit jewellery, painted nails, or other accessories for staff handling food.
6. Separate raw and cooked foods clearly to prevent cross-contamination.
7. Maintain proper storage temperatures for all perishable food.
8. Implement a regular pest control programme.
9. Others to be proposed by the Applicant.

- Assessment**
1. Records for past 3 months demonstrating regular cleaning and sanitisation are performed.
  2. Inspection report or photographic records evidencing no accumulation of dirt, grease, or food debris in kitchen, storage, and dining spaces.
  3. Photos or procurement record confirming provision of clean uniforms or aprons for all food handlers.
  4. Photos records showing staff use of gloves, masks, or hairnets in food preparation areas.
  5. Photos or policy confirming prohibition of jewellery, painted nails, or other accessories for staff involved in food preparation.
  6. Photos illustrating clear separation of raw and cooked food.
  7. Temperature logs for refrigerators, freezers, and/or other hot-holding equipment.
  8. Regular pest control service.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-01-04_00	F&B submission form for HWB-01-04

HWB-01-04_01	Cleaning and sanitisation records in the past 3 months.
HWB-01-04_02	Photographic records
HWB-01-04_03	Temperature logs records
HWB-01-04_04	Pest control records in the past 3 months.

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**7 Health and Wellbeing      HWB-01      Green and Healthy Living**

**HWB-01-05      Nutrition and Menu**

**Objective**      Ensure the food and beverage menu supports the health and wellbeing of customers by offering nutritious options, transparent nutritional information and accommodating diverse dietary needs.

**Credit point(s) Attainable**      1

**Credit Requirement**      1 credit point for adopting at least three (3) of the nutrition and menu below.

1. Include a variety of nutritious choices, such as fruits, vegetables, whole grains, lean proteins, and low-fat dairy.
2. Offer balanced meal options with appropriate portion sizes and variety to support dietary guidelines.
3. Display nutritional information clearly for all menu items (e.g., calories, macronutrients, allergens).
4. Provide easy access to ingredient details and allergen warnings to help customers make informed choices.
5. Use menu design or labelling to highlight healthier items (e.g., chef’s recommendations for nutritious choices).
6. Utilise cooking techniques that minimise added fats, salt, and sugars.
7. Others to be proposed by the Applicant.

**Assessment**      1. Menu with narrative to demonstrate the compliance of the claimed items.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-01-04_00	F&B submission form for HWB-01-04
HWB-01-04_01	Menu with narrative

**Remarks**      **(c) Additional Information**

None

**(d) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-02      Human Scaled Living**

**HWB-02-01      Inclusive Design**

**Objective**      Encourage user-friendly features in the design of outdoor or semi-outdoor communal and private spaces at different levels of a building.

**Credit point(s) Attainable**      3

**Credit Requirement      (a) Universal Accessibility**

1 to 2 credit point(s) for adopting 50% or 70% of the applicable items, respectively, from the Accessibility Checklist in "How to Support Persons with Disabilities: Practical Guide on Universal Design for Catering Services," issued by the Equal Opportunities Commission.

**(b) Family Friendly Facilities**

1 credit point for providing at least three (3) family friendly facilities in the premises.

List of family friendly facilities	
Dedicated play areas for children with shaded seating areas for care-takers	At least one washroom (excluding accessible toilets) is equipped with a child protection seat with a safety belt
At least one standalone family washroom	At least one baby care room for the public
At least one lactation room for staff	Others to be proposed by the Applicant

**Assessment**

**(a) Universal Accessibility**

1. Provide a summary table, drawings and photos detailing applicable items as stipulated in the Accessibility Checklist in "How to Support Persons with Disabilities: Practical Guide on Universal Design for Catering Services," issued by the Equal Opportunities Commission.
2. All customers and/ or visitors shall have access to all provided items.

**(b) Family Friendly Facilities**

1. Provide a summary table, drawings and photos detailing the provided family friendly facilities.
2. All customers and/ or visitors shall have access to all provided family friendly facilities, except lactation room for staff.

**Submittals**

**(a) Universal Accessibility**

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-02-01a_00	F&B submission form for HWB-02-01a

HWB-02-01a_01	Summary table listing the adopted items and their locations
HWB-02-01a_02	Drawings and photos of the adopted items

**(b) Family Friendly Facilities**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-02-01b_00	F&B submission form for HWB-02-01b
HWB-02-01b_01	Summary table listing the family friendly features and their locations
HWB-02-01b_02	Drawings and photos of the family friendly features

**Remarks****(a) Additional Information**

"How to Support Persons with Disabilities: Practical Guide on Universal Design for Catering Services," issued by the Equal Opportunities Commission. [ONLINE]  
[https://www.eoc.org.hk/Upload/content/Catering%20Guide%20PPT\\_Eng\\_301023.pdf](https://www.eoc.org.hk/Upload/content/Catering%20Guide%20PPT_Eng_301023.pdf)  
 [Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality****HWB-03-01      Ventilation Performance****Objective**

Ensure through calculation and performance verification that minimum quantities of outdoor air are supplied to all spaces, with enhanced strategies to protect staff in kitchen areas.

**Credit point(s) Attainable**    4

**Credit Requirement****(c) Minimum Ventilation (Calculation)**

1 credit point for demonstrating that the design outdoor airflow rate for all front-of-house (FOH) dining and general occupied spaces meets or exceeds the minimum requirements of ANSI/ASHRAE Standard 62.1-2022 (Ventilation Rate Procedure).

1 credit point for demonstrating that the design outdoor airflow rate (makeup air) for BOH kitchen areas is calculated to meet or exceed the requirements of ASHRAE 62.1-2022, Section 6.5.7, and that kitchen exhaust hoods are selected in accordance with ANSI/ASHRAE Standard 154-2022 for effective source capture.

**(d) Minimum Ventilation (Measurement)**

1 credit point for conducting measurement to verify that the actual outdoor airflow rates delivered to FOH spaces are equal to or greater than the calculated design rates.

1 credit point for conducting measurement to verify that the actual outdoor airflow rates (makeup air) delivered to BOH kitchen areas are equal to or greater than the calculated design rates required by ASHRAE 62.1-2022, Section 6.5.7.

**Assessment****(a) Minimum Ventilation (Calculation)**

1. Provide calculation of minimum amount of outdoor air of the F&B premise area as required by ANSI/ASHRAE Standard 62.1-2022.
2. The calculation shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

**(b) Minimum Ventilation (Measurement)**

1. Measure the total amount of outdoor air being delivered to individual tenant space and normally occupied landlord area. Measurements can be made directly or by installed flow measurement devices in the air side system. The instruments/ sensors for measurement shall be calibrated in accordance with manufacturer's recommendation.
2. Demonstrate that the measured results shall be equal or larger than calculated minimum amount of outdoor air of the F&B premise area.
3. For direct measurement, a minimum of 5 points across each sectional area of duct shall be taken.
4. The measurement shall be conducted within the past 12 months prior to the first assessment submission.

5. The measured results and calculation shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

**Submittals**

**(a) Minimum Ventilation (Calculation)**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-01a_00	F&B submission form for HWB-03-01a
HWB-03-01a_01	Calculation of minimum outdoor air
HWB-03-01a_02	MVAC layout plan / schematic diagram showing fresh air flow rate of fresh air equipment

**(b) Minimum Ventilation (Measurement)**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-01b_00	F&B submission form for HWB-03-01b
HWB-03-01b_01	Calculation of minimum outdoor air
HWB-03-01b_02	MVAC layout plan / schematic diagram showing fresh air flow rate of fresh air equipment
HWB-03-01b_03	Measurement results of total amount of outdoor air for each tenancy area and normally occupied area
HWB-03-01b_04	Layout plan indicating the measurement points

**Remarks**

**(a) Additional Information**

ANSI/ASHRAE Standard 62.1-2022 - Ventilation and Acceptable Indoor Air Quality  
[ONLINE]  
<https://webstore.ansi.org/standards/ashrae/ansiashrae622022>  
[Accessed XXX 2025]

ANSI/ASHRAE Standard 154-2022 - Ventilation for Commercial Cooking Operations  
[ONLINE]  
<https://webstore.ansi.org/standards/ashrae/ansiashrae1542022>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality****HWB-03-02      Pollution Control****Objective**

Encourage the implementation of effective pollution control measures in kitchen operations that mitigate airborne contaminants, reduce environmental impact, and maintain a safe and healthy indoor and outdoor environment.

**Credit point(s) Attainable    2****Credit Requirement**

1 or 2 credit points for adopting at least three (3) or six (6) of the pollution control measures below.

1. Use cooking equipment (e.g., closed-design fryers, induction woks) designed to avoid the direct contact of cooking oil or animal fat with an open flame or excessively hot surfaces.
2. Install an appropriate number of cooking appliances based on business volume to avoid significant over-capacity and idle energy use.
3. Install grease removal equipment (e.g., high-performance baffle filters, electrostatic precipitators) with a minimum documented efficiency of 90% per ASHRAE guidelines, sized for the connected exhaust capacity.
4. Install separate exhaust systems with dedicated pollution control for high fume-generating (e.g., frying) and odorous (e.g., grilling) procedures. Systems must have individual controls to reduce energy use.
5. Position exhaust outlets a minimum of 7.5 meters from property lines, fresh air intakes, or operable windows to ensure dispersion and prevent re-entrainment.
6. Demonstrate compliance with exhaust emission limits (Oil & Grease  $\leq 2.0 \text{ mg/m}^3$ ) via testing per GB 18483-2001 by a qualified third-party.
7. Implement and adhere to a strict maintenance plan for all pollution control equipment, with logs records kept on-site for a minimum of 12 months.
8. Stock adequate spare parts (e.g., filter sets, ultraviolet lamps, electrostatic precipitator cells) for critical pollution control equipment to ensure continuous operation.
9. Others to be proposed by the Applicant.

**Assessment**

1. Submit a detailed implementation report describing the adopted pollution control measures and identifying the specific practices implemented.
2. Provide manufacturer's cut-sheets, product data sheets, or installation certificates for all installed pollution control equipment.
3. Include documented operational procedures, maintenance schedules, cleaning logs, and spare parts inventories for relevant practices.
4. Provide floor plans and exhaust system diagrams to verify the

placement of emission points.

5. Present clear photographs showing the implemented measures and equipment.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-02_00	F&B submission form for HWB-03-02
HWB-03-02_01	Summary report describing all implemented pollution control measures/ systems and verifications
HWB-03-02_02	Layout plan/ schematic diagram showing all installed pollution control systems
HWB-03-02_03	Photos record of all implemented pollution control measures/ systems

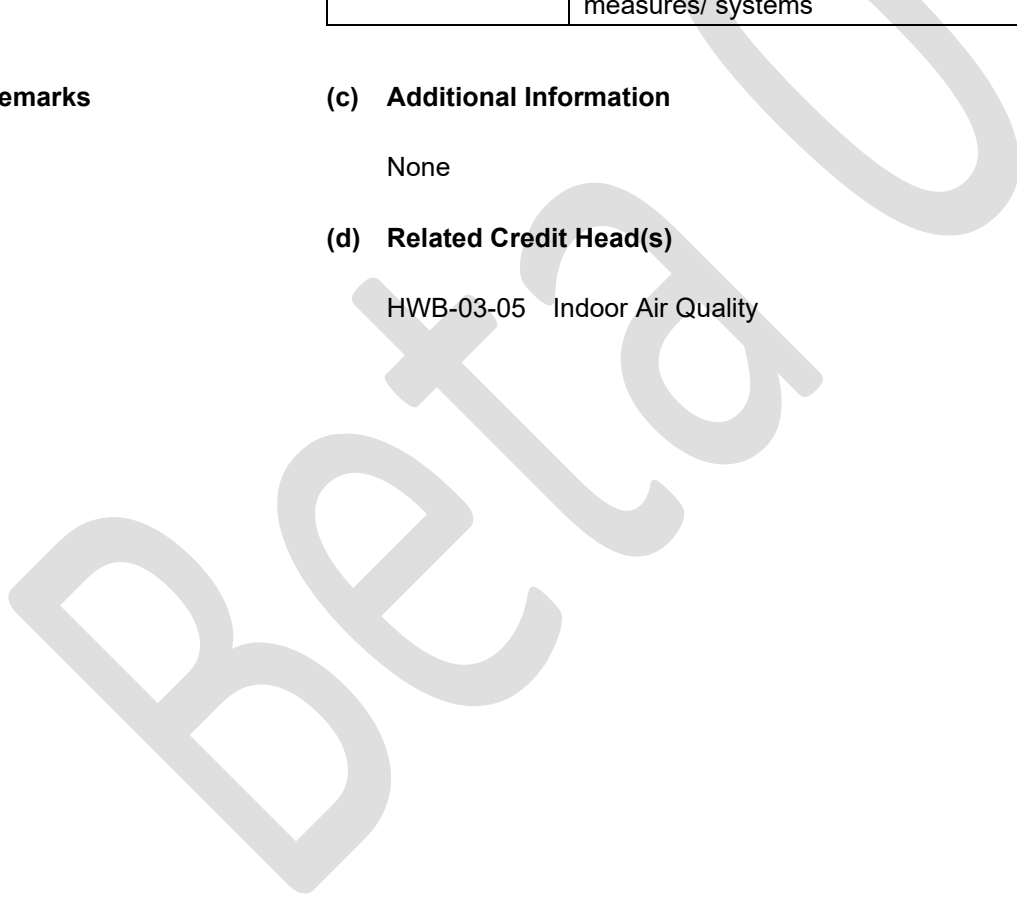
**Remarks**

**(c) Additional Information**

None

**(d) Related Credit Head(s)**

HWB-03-05 Indoor Air Quality



**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-03      Indoor Acoustic Environment**

**Objective**      Ensure that normally occupied spaces have a comfortable and functional acoustic environment that supports well-being, speech communication, and does not compromise other critical health and safety requirements.

**Credit point(s) Attainable**      5

**Credit Requirement**

**(a) Quiet Kitchen Equipment**

1 credit point for installing at least two (2) primary cooking appliances (e.g., wok ranges, high-speed ovens, dishwashers, blast chillers) with models that incorporate verifiable noise-reduction features.

**(b) Background Noise Level**

2 credit point for demonstrating background noise levels within the prescribed criteria for occupied spaces, with specific allowances for high-ventilation areas like kitchens.

**(c) Reverberation Time**

1 credit point for adopting sound absorbing materials that reducing reverberation time in dining areas.

1 credit point for demonstrating that the reverberation time in the applicable areas meets the prescribed criteria of given types of space.

**Assessment**

**(a) Quiet Kitchen Equipment**

1. Provide manufacturer's cut-sheets, product data sheets, or certificates for at least two (2) primary cooking appliances (e.g., wok ranges, high-speed ovens, dishwashers, blast chillers) with models that incorporate verifiable noise-reduction features.

**(b) Background Noise Level**

1. Demonstrate the background noise level of the normally occupied space arising from external noise source and internal building services equipment is within below criteria by computer simulation or measurement depending on the Applicant's preference. NR and NC value shall be consistently used in the project.

Types of Space	Required NR/NC
Fine Dining / Private Dining Room	35
Main Dining Area / Casual Restaurant	40
Bar Area / Lively Restaurant	45
Kitchen (staff areas / transition zones)	50

2. Recognizing the critical need for high-volume ventilation in kitchens, the acoustic assessment for these areas must not compromise minimum ventilation rates as required by HWB-03-01 and safety codes. Compliance for the kitchen area can be achieved through one of the following two pathways:

- (B) Performance Pathway: The kitchen is deemed compliant if the designed ventilation system meets ANSI/ASHRAE Standard 154 and the measured background noise level is the lower of either:
  - i. NR 55, or
  - ii. The level achieved by the system sized to meet the minimum required ventilation and exhaust flow rates.
  
- (C) Design & Mitigation Pathway: Alternatively, projects can achieve compliance by implementing at least two (2) of the following noise control measures, designed to protect staff without reducing airflow:
  - i. Specify low-noise makeup air units (MAUs) and supply fans with a certified sound power level below 85 dB(LwA) at design conditions.
  - ii. Install duct silencers in the supply and/or exhaust ductwork near the fans.
  - iii. Apply acoustic lagging to ductwork and plenums within and leading to the kitchen.
  - iv. Mount all relevant fans and units on vibration isolators with flexible connections.
  - v. Install acoustic baffles or sound-absorbing panels on the kitchen ceiling.
  
- 3. For on-site measurement, the Leq (5 mins) shall be taken with all HVAC&R and kitchen ventilation systems operating under normal conditions.
- 4. Measurements in kitchens shall be taken in staff work zones (e.g., at the chef's line) but away from immediately adjacent to individual appliances.
- 5. The measurement shall be conducted within the past 12 months prior to the first assessment submission.
- 6. The assessment shall include at least one sample from each type of normally occupied space, including the kitchen.

**(c) Reverberation Time**

- 1. Demonstrate the sound absorbing materials that reducing reverberation time has been installed in dining areas.
- 2. Demonstrate the mid-frequency reverberation time (RT) of the interior spaces is within below criteria by computer simulation or measurement depending on the Applicant's preference. The average reverberation time for mid frequencies (500Hz, 1kHz and 2kHz) shall not exceed:

Types of Space	RT (second)
Fine Dining / Private Dining Room	0.6
Main Dining Area / Bar Area	0.8
Restaurant	1.0
Kitchen	1.2

3. The measurement shall be conducted within the past 12 months prior to the first assessment submission.
4. The assessment shall include at least one sample from each type of normally occupied space.

**Submittals**

**(a) Quiet Kitchen Equipment**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-03a_00	F&B submission form for HWB-03-03a
HWB-03-03a_01	Photo record and layout plan highlighting the kitchen equipment to be assessed
HWB-03-03a_02	Manufacturer's cut-sheets, product data sheets, or certificates

**(b) Background Noise Level**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-03b_00	F&B submission form for HWB-03-03b
HWB-03-03b_01	Layout plan highlighting the representative locations to be assessed
HWB-03-03b_02	Measurement report for background noise level
HWB-03-03b_03	Calibration certificate for all sound level meters
HWB-03-03b_04	Simulation report for background noise level

**(c) Reverberation Time**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-03c_00	F&B submission form for HWB-03-03c
HWB-03-03c_01	Layout plan highlighting the installation locations of sound absorbing materials
HWB-03-03c_02	Technical data (e.g. catalogue) of the sound absorbing materials
HWB-03-03c_03	Layout plan highlighting the representative locations to be assessed
HWB-03-03b_04	Measurement report for reverberation time
HWB-03-03b_05	Calibration certificate for all sound level meters
HWB-03-03b_06	Calculation sheets/ Simulation report for reverberation time

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

HWB-03-01

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-05      Indoor Air Quality**

**Objective**      Promote staff and customers' comfort, wellbeing and productivity by continuous monitoring of indoor air quality , with specific considerations for areas where significant pollutants are generated.

**Credit point(s) Attainable**      7

**Credit Requirement      (a) Design for Good IAQ**

1 credit point for providing air treatment methods, i.e. sizable standalone air purifier or exhaust system, to indoor pollution source areas, such as kitchen / washrooms / locations, where significant indoor pollution is generated.

1 credit point for demonstrating that the fresh air louvre is at least 15m from exhaust air louvre and that kitchen exhaust outlets are at least 7.5m from fresh air intakes, operable windows, or property lines.

1 credit point if all air handling units serving the assessment boundary are equipped with UV-C lighting for air-stream disinfection.

**(b) IAQ Measurement**

2 credit points for submitting an IAQ Certification Scheme (Good Class) report of the assessment boundary endorsed by an accredited IAQ CIB.

OR

3 credit point for submitting an IAQ Certification Scheme (Excellent Class) report of the assessment boundary endorsed by an accredited IAQ CIB.

1 credit point if the IAQ testing protocol explicitly includes sampling within commercial kitchens during operational hours and demonstrates compliance with health-based targets for key pollutants (e.g., CO ≤ 9 ppm, PM2.5 ≤ 25 µg/m³).

**Assessment      (a) Design for Good IAQ**

1. Provide a narrative demonstrating compliance with the separation distance between fresh air louvre and exhaust air louvre.
2. Prepare a schedule of air treatment methods being applied to the assessment boundary.
3. Specify the air treatment methods being used and the corresponding indoor air pollutants that have been tackled.
4. Demonstrate that all air handling units serving the assessment boundary are equipped with UV-C lighting.
5. Area coverage of the standalone air purifier to meet sizable requirement should be referred to manufacturer's recommendation.

**(b) IAQ Measurement**

1. Submit the certificate issued by IAQ Information Centre that covers the assessment boundary; or

Submit the submission record to IAQ Information Centre for issuance of IAQ certification.

**Submittals**

**(a) Design for good IAQ**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-05a_00	F&B submission form for HWB-03-05a
HWB-03-05a_01	HVAC schedule
HWB-03-05a_02	HVAC drawings showing the location of the fresh air louvre and exhaust air louvre
HWB-03-05a_03	Narrative demonstrating compliance with the separation distance between fresh air louvre and exhaust air louvre
HWB-03-05a_04	Narrative demonstrating compliance with the appropriate use and area coverage of air purifier used
HWB-03-05a_05	Catalogue(s) of air purifiers being used
HWB-03-05a_06	Schedule of air treatment methods being used and corresponding indoor air pollutants that have been tackled
HWB-03-05a_07	Catalogue(s) of all the air treatment methods being used
HWB-03-05a_08	Specification of UV-C lighting
HWB-03-05a_09	Photo record(s) of all air handling units serving the assessment boundary are equipped with UV-C lighting

**(b) IAQ Measurement**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-05b_00	F&B submission form for HWB-03-05b
HWB-03-05b_01	IAQ certificate issued by IAQ Information Centre
HWB-03-05b_02	Submission record to IAQ Information Centre for the issuance of IAQ certificate

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-06      Thermal Comfort Monitoring**

**Objective**      Provide an acceptable thermal environment to the staff and customers.

**Credit point(s) Attainable**      2

**Credit Requirement      (a) Temperature and Humidity Control**

1 credit point for demonstrating the temperature and the relative humidity meet the prescribed criteria in the communal areas with air conditioning.

**(b) Continuous Monitoring**

1 credit point for installing sensors for continuous monitoring.

**Assessment      (a) Temperature and Humidity Control**

1. Provide on-site measurement reports or data from sensors to demonstrate the temperature and relative humidity meet the following criteria:

Temperature	Relative humidity
25.5°C ± 1.5 °C	40% to 70%

2. The measurements shall be conducted in summer (June to August) only.

3. The measurement method shall make reference to ANSI/ASHRAE Standard 55-2023.

4. The assessment shall include at least one sample from each type of normally occupied space as defined under Section 9.2 of the Appendices if applicable.

5. The measurement shall be conducted within the past 12 months prior to the first assessment submission.

6. The measured results shall be endorsed by building-in-charge/ team lead of building management team.

**(b) Continuous Monitoring**

1. Submit the technical specification of the sensor to demonstrate the sensor is capable to measure temperature and relative humidity.

2. All data collected would be available to the building users by means of display screen or website/ mobile application.

3. The measured data shall be able to update every 15 minutes.

4. The assessment shall include at least one sample from each type of normally occupied space as defined under Section 9.2 of

the Appendices if applicable.

**Submittals**

**(a) Temperature and Humidity Control**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-06a_00	F&B submission form for HWB-03-06a
HWB-03-06a_01	Thermal comfort measurement report

**(b) Continuous Monitoring**

<b>Supporting Documents</b> <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-06b_00	F&B submission form for HWB-03-06b
HWB-03-06b_01	Technical specification of the sensor
HWB-03-06b_02	Layout plan showing the installation location of the sensor
HWB-03-06b_03	Photo records of the installed sensor
HWB-03-06b_04	Screen capture of display screen or website/ mobile application

**Remarks**

**(a) Additional Information**

ANSI/ASHRAE Standard 55-2023 - Thermal Environmental Conditions for Human Occupancy  
[ONLINE]  
<https://webstore.ansi.org/standards/ashrae/ansiashraestandard552023>  
[Accessed XXX 2025]

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-07      Acceptable Lighting Performance**

**Objective**      Ensure optimal visual comfort for the staff and customers.

**Credit point(s) Attainable**      2

**Credit Requirement      (a) Lighting Performance in Dining Areas**

1 credit point for demonstrating the illuminance level, unified glare rating limit and uniformity in dining areas meet the prescribed area.

**(b) Lighting Performance in Kitchen Areas**

1 credit point for demonstrating the illuminance level and unified glare rating limit in kitchen and back of house areas meet the prescribed criteria.

**Assessment      (a) Lighting Performance in Dining Areas**

1. Demonstrate the illuminance level, UGR limit and uniformity in dining area regarding the lighting performance criteria complied with the requirements as stipulated in the SLL Lighting Handbook or equivalent.
2. The Applicant can choose to demonstrate the compliance by either measurements or modelling.

**(b) Lighting Performance in Kitchen Areas**

1. Demonstrate the illuminance level, UGR limit and uniformity in kitchen and back of house areas regarding the lighting performance criteria complied with the requirements as stipulated in the SLL Lighting Handbook or equivalent.
2. The Applicant can choose to demonstrate the compliance by either measurements or modelling.

**Submittals      (a) Lighting Performance in Dining Areas**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-07a_00	F&B submission form for HWB-03-07a
HWB-03-07a_01	Lighting layout plan
HWB-03-07a_02	Light fitting schedule
HWB-03-07a_03	Measurement or modelling report

**(b) Lighting Performance in Kitchen Areas**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-07b_00	F&B submission form for HWB-03-07b
HWB-03-07b_01	Lighting layout plan

HWB-03-07b_02	Light fitting schedule
HWB-03-07b_03	Measurement or modelling report

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-10      Water Quality Survey and Access to Drinking Water**

**Objective**      Safeguard the quality of drinking water.

**Credit point(s) Attainable**      2

**Credit Requirement      (a) Water Quality Survey**

1 credit point for demonstrating that the quality of drinking water meets WSD's latest guideline [1].

Parameter(s)	Criteria
<b>Chemical and Physical</b>	
Turbidity	≤ 3.0 NTU
Colour	≤ 5 Hazen Unit
pH at 25°C	≥ 6.5 and ≤ 9.5
Free Residual Chlorine	> 0 mg/L and ≤ 1.5 mg/L
Conductivity at 25°C	≤ 500 µS/cm
<b>Metals</b>	
Lead	≤ 10 µg/L
Chromium	≤ 50 µg/L
Nickel	≤ 70 µg/L
Cadmium	≤ 3 µg/L
Copper	≤ 2000 µg/L
Antimony	≤ 20 µg/L
<b>Bacteriological</b>	
Heterotrophic Plate Count	≤ 20 cfu/mL
E. Coli	0 cfu/100 mL

The water quality survey shall be conducted by a HOKLAS accredited laboratory and water sampling shall follow the latest WSD's water sampling protocol.

The minimum sampling locations and frequency shall be as follows:

- a. Annual basis for potable water serving the kitchen and pantry areas is intended solely for drinking purposes, excluding the lavatories; and
- b. All water dispensers on quarterly basis.

**(b) Access to Drinking Water**

1 credit point for providing at least one water dispenser within assessment boundary which is accessible to the customers and staff.

**Assessment**

**(a) Water Quality Survey**

1. Provide water quality survey report issued by the HOKLAS laboratory under the food, environmental testing category to demonstrate that the result of the water quality survey meets the referenced drinking water supply standard.

**(b) Access to Drinking Water**

1. Demonstrate the location of installed water dispenser(s).
2. Demonstrate the distance from all the normally occupied space to the water dispenser(s).
3. Water pitcher(s) are accepted as an alternative to water dispenser(s). The water pitcher(s) must be refilled regularly to ensure uninterrupted water supply. A declaration letter by the project owner should be provided to confirm the above provision.

**Submittals**

**(a) Water Quality Survey**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-10a_00	F&B submission form for HWB-03-10a
HWB-03-10a_01	Water quality survey report

**(b) Access to Drinking Water**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-10b_00	F&B submission form for HWB-03-10b
HWB-03-10b_01	Layout drawing(s)
HWB-03-10b_02	Declaration letter by the project owner to confirm the refilling of water pitcher(s)
HWB-03-10b_03	Photo record(s) of water dispenser(s) and/ or water pitcher(s)

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**7 Health and Wellbeing      HWB-03      Indoor Environmental Quality**

**HWB-03-11      Air Filtration and Purification Treatment**

**Objective**      Enhance the quality of indoor air by employing effective media or techniques to eliminate contaminants and pollutants

**Credit point(s) Attainable**      2

**Credit Requirement      (a) Particle Filtration**

1 credit point for installing air filters with MERV rating of 12 in all landlord’s controlled fresh air intake system serving normally occupied spaces as defined under Section 9.2 of the Appendices.

**(b) Air Purification Treatment**

1 credit point for providing an air purification technique in the centralised mechanical ventilation system (i.e. ventilation fan/ air handling unit with air ducting serving multiple spaces) or a standalone air purification device for the localised mechanical ventilation system (i.e. ventilation fan serving a single space) in all landlord’s controlled normally occupied spaces as defined under Section 9.2 of the Appendices.

**Assessment      (a) Particle Filtration**

1. Provide details of the air filter to demonstrate its MERV rating can achieve 12 or above.

**(b) Air Purification Treatment**

1. Specify the air treatment methods being used and the corresponding indoor air pollutants that have been tackled.
2. Demonstrate that the fresh air intake system is served with air purification device.
3. Area coverage of the standalone air purifier to meet sizable requirement shall be referred to manufacturer’s recommendations in catalogue.

**Submittals      (a) Particle Filtration**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-11a_00	F&B submission form for HWB-03-11a
HWB-03-11a_01	Catalogue of the filter
HWB-03-11a_02	Photo records of the filter installed

**(b) Air Purification Treatment**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-11b_00	F&B submission form for HWB-03-11b

HWB-03-11b_01	Catalogue of the air purification device or the standalone air purifier
HWB-03-11b_02	Calculation showing the area coverage of the standalone air purifier meeting sizable requirements
HWB-03-11b_03	Location plan and photo records of the air purification device or the standalone air purifier installed

**Remarks**

**(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

Beta 0

**7 Health and Wellbeing      HWB-04      Good Hygiene Practices**

**HWB-04-02      Health Protection**

**Objective**      Safeguard the health of the staff and customers.

**Credit point(s) Attainable**      2

**Credit Requirement**      1 to 2 credit point(s) for providing at least three (3)/ six (6) of the following health protection measures/ features.

<b>List of health protection measures/ features</b>		
Blood pressure meter	Oximeter	Face mask
Hand-held thermometer	Automated External Defibrillator (AED)	Automatic hand sanitizer or disinfection stations at key locations (entrance, exit).
Hand washing stations (other than those in washroom)	Comprehensive First Aid Kit, including enhanced supplies for burns and cuts	Contactless door release button for at least 50% of the main doors of entrances/ exits
Others to be proposed by the Applicant		

- Assessment**
1. Prepare a summary table listing the health protection measures/ features provided and their locations.
  2. The health protection measures/ features shall be placed in a location that is accessible by all building users.

**Submittals**

<b>Supporting Documents</b>	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-04-02_00	F&B submission form for HWB-04-02
HWB-04-02_01	Summary table listing the health protection measures/ features provided and their locations
HWB-04-02_02	Photo record(s) of the health protection measures/ features

**Remarks (a) Additional Information**

None

**(b) Related Credit Head(s)**

None

**8. Innovations and Additions**

BEAM encourages innovative and/ or new techniques that are yet to be found in the mainstream application in the industry addressing sustainability objectives for the buildings.

This section allows the Applicant to submit any innovative techniques, where additional environmental benefits can be provided, on top of those covered in this manual for consideration of the award of credit point(s).

The Applicant shall be solely responsible to submit qualitative and/ or quantitative evidence for BEAM Society Limited (BSL) Assessment Sub-Committee (ASC) review and approval.

Generally, the submission materials shall comprehensively detail the benefits, environmental impacts averted, or exemplary performance achieved as compared to the existing criteria.

Beta 0

**8 Innovations and Additions****IA-01****Innovations and Additions****IA-01-01****Innovations and Additions****Objective**

Encourage innovative and/ or new techniques/ practices/ design that are yet to find in the mainstream application in Hong Kong addressing sustainability objectives for F&B establishments.

**Credit point(s) Attainable**

Maximum 10 credit points for IA.

**Assessment**

1. Present evidence of the application of new practices, technologies, and/ or techniques that:
  - (a) are not described in this manual;
  - (b) are not part of mainstream market implementation; or
  - (c) achieve multiple aspects of sustainability.
2. Demonstrate the associated benefits of these applications in addressing sustainability objectives for F&B establishments:
  - 1.1. Identify the sustainability objectives addressed by the proposed innovative applications.
  - 1.2. Detail the methods and criteria used to evaluate the benefits and effectiveness of the applications (quantifiable performance indicators should be proposed, if applicable).
  - 1.3. Maximum number of credit point for each proposed application is limited to one (1);
  - 1.4. Provide evidence of the implementation of the applications.

The assessor will refer the proposal to the BSL Assessment Sub-Committee, which will evaluate each application on its merits.

**Submittals****Supporting Documents**

*Please provide softcopies with filename prefix as indicated on the leftmost column below.*

IA-01-01_00	F&B submission form for IA-01-01
IA-01-01_01	Report on the objectives, evaluating method and criteria for the innovative techniques/ practices/ design
IA-01-01_02	Evidence of implementation and evaluation for the innovative techniques/ practices/ design

**Remarks****(a) Additional Information**

None

**(b) Related Credit Head(s)**

None

## 9. Appendices

### 9.1 Glossary

#### **Biophilic Design**

Designing for people as a biological organism and respecting the mind-body systems as indicators of health and well-being in the context of what is locally appropriate and responsive.

#### **BOH - Back of House**

Areas within a food and beverage (F&B) establishment that are restricted from public access and dedicated to food production, support functions, and operational management. These spaces are designed for functionality, safety, and efficiency. Typical BOH areas include kitchens, dishwashing areas, food storage, staff changing facilities, and administrative offices.

#### **Certificate Validity**

Certificate Validity refers to the duration for which a BEAM Plus certificate and rating remains effective and officially recognised by the HKGBC.

#### **Charrette**

A design workshop to quickly generate a design solution while integrating the aptitudes and interests of project team and core design disciplines, shall be held no later than design development phase and preferably during schematic design.

#### **Construction Waste**

Any substance, matter or thing which is generated as a result of construction work and abandoned whether or not it has been processed or stockpiled before being abandoned. It is a mixture of surplus materials arising from site clearance, excavation, construction, refurbishment, renovation, demolition and road works.

#### **Demolition Waste**

All wastes (including recyclable waste) generated from deconstruction of existing interior space at the demolition stage are counted as demolition waste.

#### **FOH - Front of House**

Areas within a food and beverage (F&B) establishment that are accessible to the public and dedicated to customer service and dining. These spaces are designed for occupant comfort and experience. Typical FOH areas include dining rooms, bars, lounges, waiting areas, and customer restrooms.

#### **FSC Certification**

A certification system by the Forest Stewardship Council (FSC) for timber products confirms that timber has been harvested in a sustainable manner.

#### **Global Warming Potential**

Global Warming Potential, GWP, provides a measure of the potential for damage that a chemical has relative to one unit of carbon dioxide, the primary greenhouse gas.

**Hydro-chlorofluorocarbons**

HCFCs cause ozone depletion when released into the atmosphere.

**Interior General Lighting**

Interior general lighting provides a substantially uniform level of illumination in an area. General lighting shall not include decorative lighting or lighting that provides a dissimilar level of illumination to serve a specialised application or feature within such area.

**Normally Occupied Spaces**

Normally occupied spaces are enclosed areas where people normally stay more than 1 hour. Spaces which are not used daily but will be occupied for more than 1 hour being used, are considered as normally occupied spaces. Refer to Appendix 9.2 for examples of normally occupied spaces.

**Not Normally Occupied Spaces**

Not normally occupied spaces are enclosed areas within the building where people normally stay less than 1 hour. Refer to Appendix 9.2 for examples of not normally occupied spaces.

**Regional Materials**

Materials which are extracted and manufactured within an 800km radius of the HKSAR by road transportation; within a 1,600km radius by rail transportation; or within a 4,000km radius by sea transportation.

**Temporary Works**

Temporary works refer to enabling works, temporary protection works, temporary protection erected between different phases of the works or other occupants, temporary protection erected for walls, doors, finishes, cabinets, partitions, equipment, lifts, escalators, and the like, temporary protection applied for floors, flooring, and carpets, temporary hoardings, and all temporary doors, supports, bracing, cross bracing, fixings, trimming, hangers, and the like.

**Unoccupied Spaces**

Unoccupied spaces are areas within the building where the primary function is not intended for human activities. These spaces are occupied by the occupants for a short period of time and only occasionally. Refer to Appendix 9.2 for examples of unoccupied spaces.

## 9. Appendices

### 9.2 Space Type

BEAM Plus considers indoor environmental quality as a key to sustain occupants' health and wellbeing. To assist the Applicant in designing a more thorough and satisfactory strategies, BEAM Plus imposes high requirements on indoor environmental quality covering ventilation, air quality, acoustics and lighting.

As the impacts of indoor environmental quality are dependent on the level of interaction between the occupants and the indoor spaces where they spend their time in, it is crucial for the Applicant to understand and identify the level of usage of each indoor space. To facilitate assessment, the Applicant shall prepare a schedule including all spaces present within the building and their respective locations. The spaces shall be categorised into the following three types (refer to Glossary for definitions):

- Normally occupied spaces
- Not normally occupied spaces
- Unoccupied spaces

Listed below are some examples of each space type. These examples are not exhaustive. If a space present in the Applicant's building is not included below, the Applicant should identify similar examples or categorise the space type according to the definition. Justification is required should the Applicant believe a space cannot be categorised according to the space type definitions.

#### Space Usage of *normally occupied spaces*

- |                                       |                           |
|---------------------------------------|---------------------------|
| • Auditorium                          | • Lecture hall            |
| • Concourse                           | • Meeting room            |
| • Conference room                     | • Open office             |
| • Dining (commercial and residential) | • Private office          |
| • Food and beverage dining area       | • Reception               |
| • Front desk                          | • Residential bedroom     |
| • Gallery area                        | • Residential dining room |
| • Gymnasium                           | • Residential living room |
| • Hospital patient rooms              | • Retails                 |
| • Hotel guest room                    | • School classroom        |
| • Hotel entrance lobby                | • Shipping and receiving  |
| • Information desk                    | • Shopping arcade         |
| • Kitchens (commercial)               |                           |

*Space Usage of not normally occupied spaces*

- Break room
- Copy rooms
- Corridor
- Entrance lobby (other than hotel)
- Staircases
- Main lift lobby
- Lift lobby
- Pantry
- Toilet
- Residential kitchen

*Space Usage of unoccupied spaces*

- Emergency exit corridor
- Mechanical and electrical rooms
- Car park
- Storeroom
- Warehouse
- Data Centre/Server room

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