

BEAM Plus

Food & Beverage

Theme Certification Manual
(Sustainable F&B Operations)

Version 1.0 (Beta 0)

12.2025



Disclaimers of BEAM Plus Food & Beverage
Theme Certification Manual (Sustainable F&B Operations) v1.0 (Beta 0)

The BEAM Plus Food & Beverage Theme Certification Manual (Sustainable F&B Operations) 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.

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Beta 0

BEAM Plus F&B Theme Certification Manual (Sustainable F&B Operations) v1.0

Sustainable F&B Operations

Theme Overview

*The Sustainable F&B Operations theme integrates selected elements from the **Management, Materials and Waste, Energy Use, Water Use, and Health and Wellbeing** performance categories outlined in the BEAM Plus F&B Version 1.0 manual. It promotes sustainable practices in the food and beverage sector by focusing on resource efficiency, waste reduction, staff and customer engagement, and health and wellbeing. This theme supports Hong Kong’s sustainability goals and encourages F&B operators to adopt environmentally responsible operations, reduce carbon footprint, and enhance community wellbeing.*

By adopting this theme, F&B operators can improve operational efficiency, reduce costs, and demonstrate leadership in sustainability.

Applicable BEAM Plus Assessment Tool	<ul style="list-style-type: none"> • F&B Version 1.0
Assessment Process	<ul style="list-style-type: none"> • The project will undergo a single-stage Final Assessment. • The assessment procedures shall follow those defined in the BEAM Plus Procedures Manual (Assessment).
Assessment Criteria	<ul style="list-style-type: none"> • The project shall adopt the assessment criteria for selected credit items under the Management, Materials and Waste, Energy Use, Water Use, and Health and Wellbeing performance categories of the BEAM Plus F&B Version 1.0 manual. • Refer to the Credit Submission Template for the list of credits selected under this theme (available on BSL’s website under BEAM Plus → Theme Certification).

Grading Methodology

To qualify for the “Sustainable F&B Operations” Certificate, the project must meet the following criteria:

- Based on the list of selected credits from the BEAM Plus F&B Version 1.0 Manual, attain the minimum overall score (credit points) specified in the table below.

Grade*	Required Overall Score (Credit Points)
Green	<i>At least 30</i>
Green+	<i>At least 45</i>

Note*:

- Successful Projects: Projects meeting the assessment criteria will be awarded the Theme Certificate.
- Unsuccessful Projects: Projects failing to meet the criteria will not receive the Theme Certificate.

Selected Credit Items for the Theme

Performance Category	Selected Credit Heads	Total Credit Points
Management (MAN)	<i>MAN-01-02, MAN-01-03, MAN-02-03, MAN-03-01, MAN-04-04, MAN-04-05, MAN-04-06</i>	<i>20</i>
Materials & Waste (MW)	<i>MW-02-07, MW-02-08, MW-02-09, MW-03-02, MW-03-04, MW-04-02, MW-04-03, MW-04-04</i>	<i>20</i>
Energy Use (EU)	<i>EU-01-02, EU-01-04, EU-03-03, EU-04-02</i>	<i>20</i>
Water Use (WU)	<i>WU-01-01, WU-01-03, WU-02-02, WU-04-01, WU-04-02</i>	<i>20</i>
Health & Wellbeing (HWB)	<i>HWB-01-03, HWB-01-04, HWB-01-05, HWB-02-01, HWB-03-02, HWB-03-03, HWB-03-05, HWB-03-06, HWB-03-10, HWB-04-02</i>	<i>15</i>
Innovations & Additions (IA)	<i>IA-01-01</i>	<i>10</i>

1.3 Summary of Credits

	Credit Head	Credit Requirement	Credit Point(s)											
2	Management (MAN)		20											
MAN-01-02	Building Environmental Excellence	<p>(a) Complimentary Certification</p> <p>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:</p> <table border="1"> <thead> <tr> <th>BEAM Plus Assessment Tools</th> <th>Bronze or Silver Rating</th> <th>Gold or Platinum Rating</th> </tr> </thead> <tbody> <tr> <td>New Buildings (NB)</td> <td rowspan="3">1</td> <td rowspan="3">2</td> </tr> <tr> <td>Existing Buildings (EB)</td> </tr> <tr> <td>Interiors (BI)</td> </tr> <tr> <td colspan="3"> 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. </td> </tr> </tbody> </table>	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.			2
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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.														
MAN-01-03	Sustainable Leadership and Recognition	<p>(b) Environmental Targets</p> <p>1 credit point for setting up at least three (3) environmental objectives and targets below for F&B operation.</p> <table border="1"> <thead> <tr> <th colspan="3">Environmental Objectives</th> </tr> </thead> <tbody> <tr> <td>Energy saving</td> <td>Water saving</td> <td>Carbon reduction</td> </tr> <tr> <td>Waste reduction</td> <td colspan="2">Sustainable sourcing</td> </tr> </tbody> </table> <p>(d) Green Restaurant Leader</p> <p>1 credit point for appointing a responsible person for coordinating the environmental programme.</p> <p>1 credit point for either establishing an Environmental Task Force to steer and facilitate the environmental programme, or</p> <p>demonstrating active participation in a group-level environmental or sustainability task force, committee, or programme.</p> <p>(d) Green Restaurant Recognition</p> <p>Maximum 3 credit points, with 1 credit point awarded for each green restaurant recognition obtained.</p> <ol style="list-style-type: none"> 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); Environment and Conservation Fund - Food and Beverage Industry Carbon Neutral Programme; Food Wise Eateries; 	Environmental Objectives			Energy saving	Water saving	Carbon reduction	Waste reduction	Sustainable sourcing		6		
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	<ol style="list-style-type: none"> 4. EatSmart Restaurant Star+; 5. Sustainable Restaurant Award; 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. 																									
MAN-02-03	<p>Resilience Strategy</p> <p>(a) Resilience to Adverse Weather</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&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>	2																								
MAN-03-01	<p>Staff Training and Resources</p> <p>(b) Staff Training</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 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>	2																								
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">Ergonomics</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">Fire & Gas Safety</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">Storage</td> </tr> <tr> <td>Closed-lid bins for segregated food, recyclables, and general waste</td> <td>N/A</td> </tr> </tbody> </table>	OHS Measures	Percentage of Provision	Ergonomics		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	Fire & Gas Safety		Wet Chemical Fire Suppression System	100% of applicable cooking equipment	Fixed Gas Detection System	100% coverage of kitchen and gas storage	Storage		Closed-lid bins for segregated food, recyclables, and general waste	N/A	3
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Closed-lid bins for segregated food, recyclables, and general waste	N/A																									

Credit Head	Credit Requirement	Credit Point(s)
≥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	
Interior Layout		
No exposed/loose electrical extension cords crossing kitchen passageways	N/A	
No combustible materials stored near fryers, stoves, or oven exhausts	N/A	
Others		
Others as proposed by the Applicant	N/A	
MAN-04-05	Tenant Engagement Programme(s)	2
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.		
<ol style="list-style-type: none"> 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. 		

	Credit Head	Credit Requirement	Credit Point(s)
MAN-04-06	Staff and Customer Engagement Programme	<p>1 to 2 credit points for adopting at least four (4) or eight (8) of the applicable staff and customer engagement practices and programmes during operation.</p> <ol style="list-style-type: none"> 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. 	3

Credit Head	Credit Requirement	Credit Point(s)
3	Materials and Waste (MW)	20
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. 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.	2
MW-02-08	Circular Packaging Systems 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.	2
MW-02-09	Menu Paper Usage 1 credit point for using FSC-certified/ recycled paper for menus, or electronic menus.	1

MW-03-02	Enhanced Waste Handling Facilities (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:	6
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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 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.

	Credit Head	Credit Requirement	Credit Point(s)
MW-03-04	Action to Waste Reduction	<p>(a) Waste Management Plan</p> <p>1 credit point for developing and implementing Waste Management Plan (WMP) for F&B operations.</p> <p>(c) Food Waste Reduction</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>	3
MW-04-02	Bulk Purchasing & Green Procurement	<p>1 to 2 credit point(s) for adopting at least three (3) or six (6) of the applicable sustainable purchasing practices during operation.</p> <ol style="list-style-type: none"> 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. 	2

	Credit Head	Credit Requirement	Credit Point(s)
MW-04-03	Sustainable Seafood Sourcing	<p>1 to 2 credit point(s) for adopting at least three (3) or six (6) of the sustainable seafood sourcing and practices.</p> <ol style="list-style-type: none"> 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. 	2
MW-04-04	Menu Optimisation	<p>(a) Portioning Control</p> <p>1 credit point for demonstrating smaller portion sizes is offered to the customer.</p> <p>(b) Whole-ingredient Utilisation</p> <p>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.</p>	2

Credit Head	Credit Requirement	Credit Point(s)
4	Energy Use (EU)	20

EU-01-02	Reduction of CO ₂ Emissions	(A) Pathway 1 – Prescriptive Approaches	5
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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)
General		
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 3 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by kitchen systems.

	Item	Credit Point(s)
Kitchen		
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

EU-01-04	Metering and Monitoring	(a) Real-time Monitoring System	4
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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

Credit Head	Credit Requirement	Credit Point(s)								
(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.										
EU-03-03	Kitchen Equipment Efficiency	10								
Maximum 10 credit points for using energy efficient kitchen equipment and controls that reduce carbon emissions from energy use by kitchen equipment.										
<ol style="list-style-type: none"> 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. 										
EU-04-02	Smart Devices	1								
1 credit point 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.										
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center; background-color: #cccccc;">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	
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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										

	Credit Head	Credit Requirement	Credit Point(s)
5	Water Use (WU)		20
WU-01-01	Use of Water Efficient Flow Devices	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).	2
WU-01-03	Efficient Kitchen Water Use	<p>(a) Kitchen Operation</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"> 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. <p>(b) Water Saving Kitchen Appliances</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>Alternatively,</p> <p>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"> • ≤ 29.3 Gallons per Hour (GPH) for high-temperature sanitizing models, or • ≤ 36.4 Gallons per Hour (GPH) for low-temperature sanitizing models. <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>	8

Credit Head	Credit Requirement	Credit Point(s)	
	<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-02-02	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	<p>(b) Smart Water Metering – Implementation</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>	1
WU-04-02	Fresh Water Consumption Monitoring and Reduction	<p>(a) Basic Monitoring and WEI Calculation</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&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 (m³ per seat) by using disclosed data.</p> <p>(c) Longitudinal and Peer Comparison</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>(d) Application of WEI in Water Management and Improvement</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>	8

	Credit Head	Credit Requirement	Credit Point(s)
6	Health and Wellbeing (HWB)		15
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"> 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. 	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"> 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. 	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"> 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. 	1

	Credit Head	Credit Requirement	Credit Point(s)
HWB-02-01	Inclusive Design	<p>(a) Universal Accessibility</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>	2
HWB-03-02	Pollution Control	<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"> 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. 	2
HWB-03-03	Indoor Acoustic Environment	<p>(a) Quiet Kitchen Equipment</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>	1
HWB-03-05	Indoor Air Quality	<p>(a) Design for Good IAQ</p> <p>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</p>	3

Credit Head	Credit Requirement	Credit Point(s)															
	<p>pollution is generated.</p> <p>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.</p> <p>1 credit point if all air handling units serving the assessment boundary are equipped with UV-C lighting for air-stream disinfection.</p>																
HWB-03-06 Thermal Comfort Monitoring	<p>(a) Temperature and Humidity Control</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>	1															
HWB-03-10 Water Quality Survey and Access to Drinking Water	<p>(b) Access to Drinking Water</p> <p>1 credit point for providing at least one water dispenser within assessment boundary which is accessible to the customers and staff.</p>	1															
HWB-04-02 Health Protection	<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: left;">List of health protection measures/ features</th> </tr> </thead> <tbody> <tr> <td style="width: 33%;">Blood pressure meter</td> <td style="width: 33%;">Oximeter</td> <td style="width: 33%;">Face mask</td> </tr> <tr> <td>Hand-held thermometer</td> <td>Automated External Defibrillator (AED)</td> <td>Automatic hand sanitizer or disinfection stations at key locations (entrance, exit).</td> </tr> <tr> <td>Hand washing stations (other than those in washroom)</td> <td>Comprehensive First Aid Kit, including enhanced supplies for burns and cuts</td> <td>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
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7	Innovations and Additions (IA)		10
IA-01-01	Innovations and Additions	Maximum 10 credit points for IA.	10

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