

BEAM Plus F&B

Version 1.0 (2026.07)



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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. 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 F&B 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 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 – Dr Calvin CL KWAN

Members – Ms Catherine CHEUNG, Ir Colin CHUNG, Mr Wing HO, Mr Sammy KONG, Ir KS KWAN, Ir Timmy KWAN, Ir Fredrick LEONG, Mr Jack TSANG, Mr Steven TSE, Sr Kenny WONG, Ir Kc c wok On WONG, Ms Melody WONG, Mr Winston YEUNG

Advisors – Dr Jim CW CHU, 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 existing or newly established 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 Applicant may substitute these with equivalent policies, regulations, or targets applicable in their own local or national context. The Applicant is 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 in 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 awards an overall rating of Platinum, Gold, Silver or Bronze.

Certification Process

The project is independently assessed by BEAM Society Limited and the assessment result will be forwarded to HKGBC for certificate issuance. 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 a 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.

Hyperlinks to external documents (e.g., ESG reports, policy documents) are acceptable provided that: (i) the hyperlink is accessible and the relevant information (including page number references) is clearly identified; and (ii) the Applicant also uploads a static PDF copy of the cited document as a backup. The uploaded copy serves as the definitive record for assessment. Applicants may submit extracted relevant pages of a document in lieu of the full document, provided the source, issuance date, and cited content are clearly identifiable. The BEAM Assessor reserves the right to request the full document if necessary.

For F&B establishments that have been in operation for less than the time period required in any credit (e.g., 6 months, 12 months, 18 months), the Applicant may submit data covering the entire period from the date of opening to the date of submission, provided that at least 3 months of operational data are available. Such submissions shall be accepted as meeting the credit requirement unless the credit explicitly states otherwise.

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.

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 that require 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); and
- 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 F&B of different types.

**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 and 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:

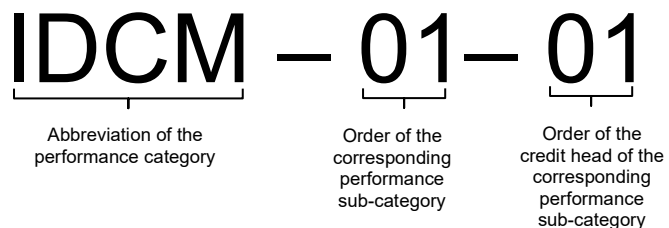
- i. Use of Materials;
- ii. Selection of Materials;
- iii. Recycling and Waste Reduction; and
- iv. Best Practice on Material Usage.

**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. Renewable and Alternative Energy Generation;

	iii. Energy Efficient Equipment; 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. Human centric design elements are adopted. 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. Innovative 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.



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	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 IDCM and IA)	Rating
75 points	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 IDCM and 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)										
1	Integrated Design and Construction Management (IDCM)		9										
IDCM-01-01	Sustainability Champions – Project	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.	1										
IDCM-01-03	Integrated Design Process	(a) Early Considerations for Integrated Building Design 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. <table border="1"><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> (b) Multi-disciplinary Design Charrette 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: 1. Architect / Interior designer; 2. Engineer; 3. Kitchen consultant; 4. Licensing consultant; 5. Contractor; 6. Operator; 7. Corporate representative from the sustainability/ ESG department; 8. Other related professional.	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 Measures 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.
x	Others proposed by the Applicant.

(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	Utilise sound-absorptive materials like acoustic blankets to line work areas and barriers, reducing reverberation and overall noise levels within the site.
vi	Maximise 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 minimise 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.
x	Others proposed by the Applicant.

Credit Head	Credit Requirement	Credit Point(s)																						
	(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: <table border="1"><thead><tr><th colspan="2">Minimisation of Chemical Waste</th></tr></thead><tbody><tr><td>i</td><td>Plan material quantities carefully to minimise over-purchasing and prioritise the reuse of leftover paints and solvents.</td></tr><tr><td>ii</td><td>Select low-VOC or water-based paints, adhesives, and solvents to generate less hazardous chemical waste.</td></tr><tr><td>iii</td><td>Store all chemicals in airtight, labelled containers to prevent evaporation, degradation, and spills.</td></tr><tr><td>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>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>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>vii</td><td>Implement a centralised collection point for small-quantity chemical waste to ensure proper disposal from all tenants or subcontractors.</td></tr><tr><td>viii</td><td>Train all site workers on correct procedures to identify, handle, segregate, and store chemical waste safely.</td></tr><tr><td>ix</td><td>Maintain detailed records, including waste transfer notes, to track all chemical waste and demonstrate legal compliance.</td></tr><tr><td>x</td><td>Others proposed by the Applicant</td></tr></tbody></table>	Minimisation of Chemical Waste		i	Plan material quantities carefully to minimise over-purchasing and prioritise 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 centralised 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.	x	Others proposed by the Applicant	
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IDCM-02-03	(a) Waste Management Plan Construction and Demolition Waste Recycling 1 credit point for implementing the Waste Management Plan (WMP) with at least six (6) measures below: <table border="1"><thead><tr><th colspan="2">Waste Management Plan</th></tr></thead><tbody><tr><td>i</td><td>Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.</td></tr><tr><td>ii</td><td>Prioritise waste prevention by reusing materials like off-cuts and packaging within the project.</td></tr><tr><td>iii</td><td>Store waste in covered, designated containers to prevent odour, litter, and contamination.</td></tr><tr><td>iv</td><td>Conduct regular waste sorting to maximise recovery of recyclable materials before disposal.</td></tr><tr><td>v</td><td>Hire licensed waste collectors and maintain records (waste transfer notes) for all waste disposal.</td></tr><tr><td>vi</td><td>Implement frequent cleaning of work and waste storage areas to prevent debris accumulation and pests.</td></tr><tr><td>vii</td><td>Train all personnel on waste segregation, storage procedures, and recycling protocols.</td></tr><tr><td>viii</td><td>Prevent pollution during handling by covering waste vehicles and prohibiting burning of any waste.</td></tr><tr><td>ix</td><td>Assign a responsible person to monitor practices, audit storage areas, and maintain waste logs.</td></tr><tr><td>x</td><td>Others proposed by the Applicant.</td></tr></tbody></table>	Waste Management Plan		i	Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.	ii	Prioritise 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 maximise 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.	x	Others proposed by the Applicant.	3
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	(b) Construction Waste Recycling 1 to 2 credit point(s) for recycling at least 10% or 30% of waste arising from fit-out activities.																							

	Credit Head	Credit Requirement	Credit Point(s)																			
2	Management (MAN)		33																			
MAN-01-02	Building Environmental Excellence	(a) Complimentary Certification Maximum 2 credit points can be achieved for the F&B premise/ host building being certified with a final certification rating by any of the following BEAM Plus Assessment Tools: <table><tr><th>BEAM Plus Assessment Tools</th><th>Bronze/ Silver/ Green Rating</th><th>Gold/ Platinum/ Green+ Rating</th></tr><tr><td>New Buildings (NB)</td><td rowspan="5">1</td><td rowspan="5">2</td></tr><tr><td>Existing Buildings (EB)</td></tr><tr><td>Interiors (BI)^{Note}</td></tr><tr><td>Existing Schools (ES)</td></tr><tr><td>F&B</td></tr><tr><td colspan="3">The certification shall remain valid within the 6 months prior to the date of the first assessment submission.</td></tr><tr><td colspan="3">Example: 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><tr><td colspan="3">Note: The BI certification must cover either the F&B premises itself or the common areas of the host building within the same portion of the development. For example, a BI certification covering office common areas will not be accepted for an F&B premises located in the shopping mall portion of the building.</td></tr></table>	BEAM Plus Assessment Tools	Bronze/ Silver/ Green Rating	Gold/ Platinum/ Green+ Rating	New Buildings (NB)	1	2	Existing Buildings (EB)	Interiors (BI) ^{Note}	Existing Schools (ES)	F&B	The certification shall remain valid within the 6 months prior to the date of the first assessment submission.			Example: 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.			Note: The BI certification must cover either the F&B premises itself or the common areas of the host building within the same portion of the development. For example, a BI certification covering office common areas will not be accepted for an F&B premises located in the shopping mall portion of the building.			5
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		(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	(a) Environmental Policy 1 credit point for providing an environmental policy. (b) ESG Policy 1 credit point for providing an environmental, social and governance (ESG) policy. (c) Environmental / ESG Transparency 1 credit point for publicising the environmental/ ESG policy, initiatives and accomplishments from time to time.	10																			

Credit Head	Credit Requirement	Credit Point(s)									
	(d) Environmental Targets 1 credit point for setting up at least three (3) environmental objectives and targets below for F&B operation. <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>	Environmental Objectives			Energy saving	Water saving	Carbon reduction	Waste reduction	Sustainable sourcing		
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Energy saving	Water saving	Carbon reduction									
Waste reduction	Sustainable sourcing										
	(e) Environmental Management Plan 1 credit point for providing an environmental management plan for F&B operation.										
	(f) Green Restaurant Leader 1 credit point for appointing a responsible person for coordinating the environmental programme.										
	(g) Environmental Task Force 1 credit point for 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.										
	(h) Green Restaurant Recognition Maximum 3 credit points, with 1 credit point awarded for each green restaurant recognition obtained. 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); 2. Environment and Conservation Fund - Food and Beverage Industry Carbon Neutral Programme; 3. Food Wise Eateries; 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.										

	Credit Head	Credit Requirement	Credit Point(s)																						
MAN-02-03	Resilience Strategy	(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. (b) Flood Resilience Plan 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 minimise water ingress and damage. (c) 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 at least six (6) strategies below: <table><tr><th colspan="2">Climate-related Physical Risks and Opportunities</th></tr><tr><td>i</td><td>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.</td></tr><tr><td>ii</td><td>Prepare for sudden disruptions by installing surge protectors on critical equipment and creating a basic emergency kit for power outages or storms.</td></tr><tr><td>iii</td><td>Build a resilient supply chain by communicating with key suppliers on their climate plans and identifying backup suppliers for essential ingredients.</td></tr><tr><td>iv</td><td>Adapt to long-term climate shifts by diversifying menu offerings to incorporate alternative, more readily available, or sustainably sourced ingredients.</td></tr><tr><td>v</td><td>Increase resource efficiency through installing water-saving devices and switching to LED lighting to reduce costs and conserve resources.</td></tr><tr><td>vi</td><td>Implement energy conservation measures by maintaining refrigeration and AC units and ensuring proper door seals to reduce energy use.</td></tr><tr><td>vii</td><td>Review and update plans annually to ensure climate risk lists and adaptation actions remain relevant and effective.</td></tr><tr><td>viii</td><td>Communicate actions to customers by promoting seasonal menus and efficiency measures on menus or chalkboards.</td></tr><tr><td>ix</td><td>Train staff on new protocols for extreme weather procedures and the reasons behind menu and efficiency changes.</td></tr><tr><td>x</td><td>Others proposed by the Applicant.</td></tr></table> (d) 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).	Climate-related Physical Risks and Opportunities		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.	x	Others proposed by the Applicant.	5
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x	Others proposed by the Applicant.																								

Credit Head**Credit Requirement****Credit
Point(s)*****Alternatively,***

1 credit point for implementing at least six (6) 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 prioritising 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.
x	Others proposed by the Applicant.

(e) 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 at least six (6) 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	Summarise 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.
x	Others proposed by the Applicant.

	Credit Head	Credit Requirement	Credit Point(s)
MAN-03-01	Staff Training and Resources	(a) BEAM Accredited Personnel 1 or 2 credit point(s) for staff who have been accredited with BEAM Affiliate or BEAM Pro qualification for F&B v1.0. (b) Existing Staff Training 1 credit point for providing environmental training(s) for existing staff. (c) New Staff Training 1 credit point for providing environmental training(s) for new staff.	4
MAN-04-04	Occupational Health and Safety (OHS)	(a) OHS Measures 1 to 3 credit point(s) for scoring at least three (3), five (5) or seven (7) of the applicable OHS measures and facilities within the assessment boundary. Alternatively, 3 credit points for attaining ISO 45001 certification covering the assessment boundary. (b) OHS Training 1 credit point for providing OHS training at least twice per year.	4
MAN-04-05	Tenant Engagement Programme	1 to 2 credit point(s) for demonstrating active collaboration with landlord in at least two (2) or four (4) tenant engagement programmes focused on environmental sustainability. 1. Compliance with green lease requirements. 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.	2

	Credit Head	Credit Requirement	Credit Point(s)
MAN-04-06	Staff and Customer Engagement Programme	1 to 3 credit point(s) for adopting at least three (3), five (5) or seven (7) 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.	3

	Credit Head	Credit Requirement	Credit Point(s)
3	Materials and Waste (MW)		42

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/ gas appliances as shown below:	9
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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/ Gas Appliances	Number of Pieces			

MW-02-05	Use of Green Products	(a) Green Building Components	6
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1 to 3 credit point(s) for renovation works that adopt two (2) types of certified green building components equivalent to 10%, 20% or 30% of the selected types of 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) for retrofitting works that adopt two (2) types of certified green building services systems equivalent to 10%, 20% or 30% of the selected types of 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	

	Credit Head	Credit Requirement	Credit Point(s)
MW-02-07	Elimination of Single-Use Plastics	(a) Packaging and Tableware 1 credit point for prohibiting the provision of any single-use plastic takeaway packaging and tableware, specifically cups, cup lids, food containers and food container covers. (b) Beverage Bottles 1 credit point for prohibiting the sale and provision of all single-use plastic beverage bottles (including water, soda and juice) to customers	2
MW-02-08	Circular Packaging Systems	(a) Reusable or Compostable Packaging 1 credit point for providing reusable takeaway packaging systems (e.g., deposit-return schemes, partner programs with pooling services) or providing certified commercially compostable packaging (e.g., meets ASTM D6400 or EN 13432 standards) for takeaway items, with verified commercial composting access. (b) Reuse-based Facility 1 to 2 credit point(s) for installing and promoting any one (1) or two (2) of the following specific, high-quality facilities to actively support a reuse-based model: 1. On-site commercial dishwashing equipment for reusable dine-in tableware. 2. Dedicated storage and handling protocols for customer-owned containers. 3. A visible and promoted discount for customers who use reusable cups or containers. 4. Other reuse-based models proposed by the Applicant.	3
MW-02-09	Menu Paper Usage	1 credit point for using FSC-certified or recycled paper for any menus, or electronic menus.	1

	Credit Head	Credit Requirement	Credit Point(s)															
MW-03-02	Enhanced Waste Segregation	(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: <table border="1"><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/ Cardboard, Metal and Plastics</td></tr><tr><td>Glass</td><td>Seasonal items (e.g., mooncake box)</td><td>Other recyclables proposed by the Applicant</td></tr></tbody></table> Alternatively, 1 to 3 credit point(s) for utilising 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.	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/ Cardboard, Metal and Plastics	Glass	Seasonal items (e.g., mooncake box)	Other recyclables proposed by the Applicant	6
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Dried/ Canned Food	Food Waste	Paper/ Cardboard, Metal and Plastics																
Glass	Seasonal items (e.g., mooncake box)	Other recyclables proposed by the Applicant																
		(b) Recycling Performance 1 to 3 credit point(s) for demonstrating the recycling percentage by weight/ volume over the past 3 months meeting 5%, 10% or 15% recycling rate.																
MW-03-04	Action to Waste Reduction	(a) Waste Management Plan 1 credit point for developing and implementing a Waste Management Plan (WMP) for F&B operations. (b) Waste Stream Audit 1 credit point for conducting waste stream audit. (c) Food Waste Reduction 1 credit point for demonstrating that unsold, edible food is donated to charities, staff or people in need.	3															

	Credit Head	Credit Requirement	Credit Point(s)												
MW-03-05	Waste Reduction Performance	(a) Reduction at Source 1 to 5 credit point(s) for demonstrating a waste reduction by weight for the past 3 months compared to a baseline period of any 3-consecutive-months within the past 24 months. <table><tr><th>Credit Point(s)</th><th>Waste Reduction Percentage</th></tr><tr><td>1</td><td>2%</td></tr><tr><td>2</td><td>4%</td></tr><tr><td>3</td><td>6%</td></tr><tr><td>4</td><td>8%</td></tr><tr><td>5</td><td>10% or above</td></tr></table> (b) Continuous Improvement 1 credit point for demonstrating a reduction in waste generation comparing the most recent 3 months to the immediately preceding 3 months.	Credit Point(s)	Waste Reduction Percentage	1	2%	2	4%	3	6%	4	8%	5	10% or above	6
Credit Point(s)	Waste Reduction Percentage														
1	2%														
2	4%														
3	6%														
4	8%														
5	10% or above														
MW-04-02	Bulk Purchasing & Green Procurement	1 to 2 credit point(s) for adopting at least three (3) or five (5) of the applicable sustainable purchasing practices during operation. - Source ingredients from local or regional suppliers to reduce transport emissions. - Prioritise bulk purchasing to minimise packaging waste. - Negotiate with suppliers to use returnable/refillable containers for deliveries (e.g., cooking oil, sauces). - Select products with recognised eco-labels or environmental certifications. - Choose suppliers that demonstrate corporate sustainability (e.g., ESG policies). - Purchase from certified organic farms. - Implement a "take-back" program for specific packaging or products (e.g., beverage cartons, used cooking oil). - Favour products with minimal, reusable or compostable packaging. - Other sustainable purchasing practices not listed above.	2												
MW-04-03	Sustainable Seafood Sourcing	1 to 2 credit point(s) for adopting at least three (3) or five (5) of the sustainable seafood sourcing and practices. - Formalise a sustainable seafood commitment in a company policy. - Provide annual staff training on sustainable seafood guidelines. - Prioritise seafood bearing recognised eco-labels (e.g., MSC, ASC). - Give preference to suppliers with Chain of Custody (CoC) certification. - Remove ecologically unsustainable species (e.g., shark fin, bluefin tuna) from all menus.	2												

Credit Head		Credit Requirement	Credit Point(s)
		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.	
MW-04-04	Menu Optimisation	(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.	2

	Credit Head	Credit Requirement	Credit Point(s)
4	Energy Use (EU)		38
EU-01-02	Reduction of CO ₂ Emissions	Option 1 – Prescriptive Approaches (max. 15 credit points)	18

(a) Energy efficient systems (General)

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)
(a) General		
i	Apply energy saving reminders at common spaces or near switches of any building services systems or appliances	1
ii	Arrange routine cleaning schedule for equipment or systems to ensure operational efficiency of equipment/ systems	1
iii	Install at least 30% or 50% of total window or glass 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 any power socket outlet (irrespective of number of gang) within the assessment boundary	1
v	Others proposed by the Applicant	1 each

(b) Energy efficient systems (Kitchen)

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		
i	Install heat recovery system	2
ii	Provide scheduled timer control for kitchen exhaust fans	1
iii	Provide variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control	2
iv	Provide automatic demand-controlled ventilation (DCV) for kitchen exhaust	2
v	Install heat pump solution for hot water supply	2
vi	Implement automatic control for kitchen equipment	1
vii	Others proposed by the Applicant	1 each

Credit Head**Credit Requirement****Credit
Point(s)****(c) Energy efficient systems (MVAC)**

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)
(c) MVAC		
i	Improve the Coefficient of Performance (COP) by: 2%, 4%, 6% or 8% respectively (compared to the applicable Building Energy Code edition at the time of the fit-out or last major retrofitting works (or, if no fit-out records exist, the edition in force at the time of first assessment submission, 2018)) for split-type and window-type air conditioners	1 to 4
ii	Provide an appropriate zoning and thermostat distribution	1
iii	Provide occupancy sensors and/ or programmable timers for controlling HVACR operation	2
iv	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
v	Provide variable speed drive fan coil units (FCU) or high efficiency motors for AHU/ PAU or variable air volume (VAV) box for normally occupied spaces within the assessment boundary	3
vi	Provide openable windows for mixed mode/ natural ventilation	1
vii	Install air curtain at the main entrance of the premises	1
vii	Others proposed by the Applicant	1 each

(d) Energy efficient systems (Lighting)

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)
(d) Lighting		
i	Reduce the Lighting Power Density (LPD) by: 2%, 4% or 6% respectively (compared to the applicable Building Energy Code edition at the time of the fit-out or last major retrofitting works (or, if no fit-out records exist, the edition in force at the time of first assessment submission, 2018)). Decorative lighting is excluded	1 to 3
ii	Provide appropriate zoning and manual control distribution. Switches are clearly labelled and easily accessible to the occupants	1
iii	Provide daylight dimming or separate lighting controls of areas accessible to daylight	2
iv	Provide occupancy sensors or timer controls of public areas such as corridors, toilets, etc.	2
v	Provide master switch (main switch) within the assessment boundary for the occupants to switch off all the lighting systems before leaving (Room for a single user could be exempted from master switch requirement with substantiation)	1
vi	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
vii	Others proposed by the Applicant	1 each

Credit Head	Credit Requirement	Credit Point(s)
	Option 2 – Performance-based Approaches (max. 18 credit points)	
	(a) Benchmarking	
	1 credit point for conducting benchmarking using the 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 th
2	30 th
3	20 th
4	10 th

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 $\leq$ 10%
2	10% < EUI Improvement $\leq$ 30%
3	30% < EUI Improvement $\leq$ 50%
4	EUI Improvement > 50%

Credit Head	Credit Requirement	Credit Point(s)
	(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 compared to a baseline period of any 12 consecutive months within the past 24 months (i.e., the most recent 12 months vs. any previous 12-month period within the preceding 24 months).

For (1) Benchmarking result $\geq 30^{\text{th}}$ Percentile under EMSD Benchmarking or (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager $\leq 30\%$ or (3) project only attempting EU-01-02(a) under Option 2:

Credit Point(s)	Percentage of reduction in Annual EUI
1	$\geq 2\%$
2	$\geq 3\%$
3	$\geq 5\%$
4	$\geq 7\%$
5	$\geq 10\%$
6	$\geq 13\%$
7	$\geq 17\%$
8	$\geq 21\%$
9	$\geq 25\%$
10	$\geq 29\%$
11	$\geq 34\%$
12	$\geq 39\%$
13	$\geq 45\%$

For (1) Benchmarking result of 20^{th} Percentile under EMSD Benchmarking / (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager $> 30\%$ and $\leq 50\%$:

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

Credit Head	Credit Requirement	Credit Point(s)																												
	For (1) Benchmarking result of 10 th Percentile under EMSD Benchmarking / (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager > 50%:																													
	<table border="1"> <tr> <th>Credit Point(s)</th> <th>Percentage of reduction in Annual EUI</th> </tr> <tr><td>1</td><td>≥ 0.5%</td></tr> <tr><td>2</td><td>≥ 1%</td></tr> <tr><td>3</td><td>≥ 2%</td></tr> <tr><td>4</td><td>≥ 3%</td></tr> <tr><td>5</td><td>≥ 4%</td></tr> <tr><td>6</td><td>≥ 5%</td></tr> <tr><td>7</td><td>≥ 6%</td></tr> <tr><td>8</td><td>≥ 7%</td></tr> <tr><td>9</td><td>≥ 8%</td></tr> <tr><td>10</td><td>≥ 9%</td></tr> <tr><td>11</td><td>≥ 10%</td></tr> <tr><td>12</td><td>≥ 11%</td></tr> <tr><td>13</td><td>≥ 12%</td></tr> </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%	
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%																													
EU-01-04	Metering and Monitoring (a) Real-time Monitoring System for FOH and BOH 1 credit point for installing separate electrical meters for Front-of-House (FOH) and Back-of-House (BOH) areas. (b) Real-time Monitoring System for Major Systems 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 (c) 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 3 months. (d) 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.	5																												

	Credit Head	Credit Requirement	Credit Point(s)								
EU-02-01	Renewable and Alternative Energy Systems	(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 credit point purchasing Local Renewable Energy Certificate, Energy Attribute Certificate (EAC) and/ or establishing Power Purchase Agreement (PPA) to offset annual energy consumption.	2								
EU-03-03	Kitchen Equipment Efficiency	Maximum 10 credit points for 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.	10								
EU-04-02	Smart Devices	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. <table border="1"><thead><tr><th colspan="2">Sensors for Smart Control</th></tr></thead><tbody><tr><td>Air quality sensor for MVAC control</td><td>Temperature and humidity sensor for AC control</td></tr><tr><td>Sensor for exhaust hood control</td><td>Sensor for cooking equipment</td></tr><tr><td colspan="2">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										
Sensor for exhaust hood control	Sensor for cooking equipment										
Others proposed by the Applicant											
EU-04-03	Energy Management	1 credit point for implementing energy management plan within the assessment boundary.	1								

	Credit Head	Credit Requirement	Credit Point(s)
5	Water Use (WU)		31
WU-01-01	Use of Water Efficient Flow Devices	(a) Water Taps for Toilet and Shower 1 to 2 credit point(s) when 80% or 100% of all installed water taps in toilet and bathroom (if any) are certified with the Water Efficiency Labelling Scheme (WELS) Grade 1 or equipped with WELS Grade 1 flow controllers. (b) Water Taps for Food Preparation 1 to 2 credit point(s) when 80% or 100% of all installed water taps in kitchen are equipped with hands-free operation (e.g., foot pedal control valve, infrared sensor).	4
WU-01-03	Efficient Kitchen Water Use	(a) Kitchen Operation 1 to 3 credit point(s) for adopting at least three (3), five (5) or seven (7) 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. Display notices to avoid excessive use of detergent. 4. Turn off dishwashers when not in use. Run dishwashers with a full load. 5. Recycle rinse water from dishwashers to wash away food residues on dishes. 6. Use condensed water from steam cabinets for general cleaning purpose. 7. Turn off steam cabinets if not in use during off-peak hours. 8. Reduce water consumption for defrosting, such as by installing an air pump to assist with defrosting or moving food from the freezer to the refrigerator a day before. 9. Others proposed by the Applicant. (b) Water Saving Kitchen Appliances 1 to 5 credit point(s) for the provision of each of the following water saving kitchen appliances: 1. Dishwasher with water consumption 2.6L/rack or less or 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 sanitising models; or • ≤ 36.4 Gallons per Hour (GPH) for low-temperature sanitising models.	8

Credit Head		Credit Requirement	Credit Point(s)
		2. Three compartment washing basins or pressure spray system for manual dishwashing. 3. Pre-rinse spray valve with water consumption 6 L/min or less. 4. Steam cabinet with water consumption 7.5 L/hr or less. 5. Ice maker with water consumption 1.1 L/lb or less. 6. Air-cooled wok stove.	
WU-02-01	Effluent Discharge to Foul Sewers	(a) Water Closets 1 credit point for demonstrating at least one water closet is dual-flush. (b) Urinals 1 credit point for demonstrating at least one urinal is sensor controlled.	2
WU-02-02	Grease Trap Management	1 credit point for implementing a documented grease trap maintenance programme that exceeds the basic recommendations of the EPD guidelines, 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	(a) Smart Water Metering 1 credit point for installing smart water meter(s) to monitor the total fresh water consumption of any water sub-systems within the assessment boundary controlled by the Applicant (such as hand washing, toilet flushing, kitchen cooking, cleansing and/ or other uses). (b) Smart Water Monitoring Interface 1 credit point for providing digital interface to review the hourly averaged water consumption in F&B premises.	2

	Credit Head	Credit Requirement	Credit Point(s)																		
WU-04-02	Fresh Water Consumption Monitoring and Reduction	(a) Basic Monitoring and WEI Calculation 2 credit points for providing disclosure of annual freshwater consumption (data from water bills) and calculating an annual Water Efficiency Index (WEI) (m³ per seat) by using disclosed data. (b) Longitudinal Comparison 1 credit point for comparing the current WEI against the site's own historical WEI. (c) Self-Improvement of WEI 1 to 8 credit point(s) when the WEI is reduced in a percentage compared to a baseline period of any 12 consecutive months within the past 24 months (i.e., the most recent 12 months vs. any previous 12-month period within the preceding 24 months). <table><tr><th>Credit Points</th><th>Percentage of WEI Reduction</th></tr><tr><td>1</td><td>1%</td></tr><tr><td>2</td><td>3%</td></tr><tr><td>3</td><td>5%</td></tr><tr><td>4</td><td>6%</td></tr><tr><td>5</td><td>7%</td></tr><tr><td>6</td><td>8%</td></tr><tr><td>7</td><td>9%</td></tr><tr><td>8</td><td>10% or above</td></tr></table> (d) Peer Comparison for Chain Operators 1 credit point for chain operators to demonstrate comparison of WEI across multiple branch sites to identify outliers and recognise internal best practices. (e) Development of Water Conservation Plan 2 credit points for providing a Water Conservation Plan that is informed by the WEI analysis (identifying major end-uses, priority areas and action plans).	Credit Points	Percentage of WEI Reduction	1	1%	2	3%	3	5%	4	6%	5	7%	6	8%	7	9%	8	10% or above	14
Credit Points	Percentage of WEI Reduction																				
1	1%																				
2	3%																				
3	5%																				
4	6%																				
5	7%																				
6	8%																				
7	9%																				
8	10% or above																				

	Credit Head	Credit Requirement	Credit Point(s)												
6	Health and Wellbeing (HWB)		35												
HWB-01-02	Biophilic Design	1 credit point for providing at least three (3) of the following biophilic design features/ strategies.	1												
<table><tr><th colspan="3">List of biophilic design features/ strategies</th></tr><tr><td>Provision of indoor plants (e.g., potted plants, plant walls)</td><td>Incorporate water elements (e.g., water features, fountain)</td><td>Maximise natural lighting (e.g., skylights, large windows)</td></tr><tr><td>Use of natural materials (e.g., wood, bamboo, rattan or cork) for flooring, tabletops or other surfaces</td><td>Use patterns inspired by leaves, waves or other natural forms in textiles, wall treatments or flooring.</td><td>Establish visual connections to nature (e.g., views of natural environment within/ outside assessment boundary)</td></tr><tr><td colspan="2">Provision of exterior planters that are directly visible and accessible from regularly occupied dining or staff working areas, delivering continuous biophilic interaction</td><td>Others proposed by the Applicant</td></tr></table>				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 or 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)	Provision of exterior planters that are directly visible and accessible from regularly occupied dining or staff working areas, delivering continuous biophilic interaction		Others proposed by the Applicant
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Provision of exterior planters that are directly visible and accessible from regularly occupied dining or staff working areas, delivering continuous biophilic interaction		Others proposed by the Applicant													
HWB-01-03	Employee Health and Wellbeing Promotion Programme	1 credit point for organising at least three (3) of the physical activities, mental health and/ or healthier lifestyle programmes below. 1. Organise group exercise programmes for staff (e.g., yoga classes, running classes). 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. Organise a structured smoking cessation support programme. 7. Other proposed initiatives that promote physical fitness, mental resilience or healthier lifestyle choices.	1												
HWB-01-04	Food Hygiene & Safety Practices	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 proposed by the Applicant.	1												

	Credit Head	Credit Requirement	Credit Point(s)										
HWB-01-05	Nutrition and Menu	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 variety to support dietary guidelines. 3. Display nutritional information clearly for any menu items (e.g., calories, macronutrients and allergens). 4. Display 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 proposed by the Applicant.	1										
HWB-02-01	Inclusive Design	(a) Universal Accessibility 1 to 2 credit point(s) for demonstrating compliance with five (5) or ten (10) accessibility standards (under Customer Service and/ or Built Environment) 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 F&B premises or within the host building. <table><tr><th colspan="2">List of family friendly features</th></tr><tr><td>Dedicated play areas for children</td><td>Washroom with child friendly provisions such as child protection seat with a safety belt, lowered wash basin, urinals, child size toilet or 2-in-1 toilet seat (with potty seat)</td></tr><tr><td>Standalone family washroom</td><td>Baby care room</td></tr><tr><td>Lactation room</td><td>Children's tableware and highchair</td></tr><tr><td colspan="2">Others to be proposed by the Applicant</td></tr></table>	List of family friendly features		Dedicated play areas for children	Washroom with child friendly provisions such as child protection seat with a safety belt, lowered wash basin, urinals, child size toilet or 2-in-1 toilet seat (with potty seat)	Standalone family washroom	Baby care room	Lactation room	Children's tableware and highchair	Others to be proposed by the Applicant		3
List of family friendly features													
Dedicated play areas for children	Washroom with child friendly provisions such as child protection seat with a safety belt, lowered wash basin, urinals, child size toilet or 2-in-1 toilet seat (with potty seat)												
Standalone family washroom	Baby care room												
Lactation room	Children's tableware and highchair												
Others to be proposed by the Applicant													
HWB-03-01	Ventilation Performance	(a) Minimum Ventilation (Calculation) for FOH Areas 1 credit point for demonstrating the design outdoor airflow rate for front-of-house (FOH) dining areas is at least 6 ACH. (b) Minimum Ventilation (Calculation) for BOH Areas 1 credit point for demonstrating the design outdoor airflow rate for back-of-house (BOH) kitchen areas is at least 26 ACH.	4										

Credit Head		Credit Requirement	Credit Point(s)
		(c) Minimum Ventilation (Measurement) for FOH Areas	
		1 credit point for conducting measurement to verify that the actual outdoor airflow rates delivered to FOH dining area are equal to or greater than the calculated design rates.	
		(d) Minimum Ventilation (Measurement) for BOH Areas	
		1 credit point for conducting measurement to verify that the actual outdoor airflow rates delivered to BOH kitchen areas are equal to or greater than the calculated design rates.	
HWB-03-02	Pollution Control	1 or 2 credit point(s) for adopting at least three (3) or five (5) 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. 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. 6. Implement and adhere to a strict maintenance plan for all pollution control equipment, with logs records kept on-site for a minimum of 3 months. 7. Stock spare parts (e.g., filter sets, ultraviolet lamps, electrostatic precipitator cells) for critical pollution control equipment to ensure continuous operation. 8. Others proposed by the Applicant.	2
HWB-03-03	Indoor Acoustic Environment	(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.	5

Credit Head	Credit Requirement	Credit Point(s)
(b) Background Noise Level		
2 credit points for demonstrating background noise levels within the prescribed criteria for occupied spaces, with specific allowances for high-ventilation areas like kitchens.		
(c) Sound-absorbing Materials		
1 credit point for adopting sound-absorbing materials that reducing reverberation time in dining areas.		
(d) Reverberation Time		
1 credit point for demonstrating that the reverberation time in the applicable areas meets the prescribed criteria of given types of space.		
HWB-03-05 Indoor Air Quality	(a) 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 points for submitting an IAQ Certification Scheme (Excellent Class) report of the assessment boundary endorsed by an accredited IAQ CIB. (b) Health-based Targets 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, PM _{2.5} ≤ 25 µg/m ³).	4
HWB-03-06 Thermal Comfort Monitoring	(a) Temperature and Humidity Control 1 credit point for demonstrating the temperature and the relative humidity meet the prescribed criteria in the dining areas with air conditioning. (b) Continuous Monitoring 1 credit point for installing sensors for continuous monitoring in the dining areas.	2
HWB-03-07 Acceptable Lighting Performance	(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 criteria.	2

Credit Head	Credit Requirement	Credit Point(s)																																		
(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.																																				
HWB-03-10	Water Quality Survey and Access to Drinking Water	(a) Water Quality Survey2																																		
1 credit point for demonstrating that the quality of drinking water meets WSD's latest guideline.																																				
<table><tr><th>Parameter(s)</th><th>Criteria</th></tr><tr><td colspan="2">Chemical and Physical</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>> 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">Metals</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">Bacteriological</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></table>			Parameter(s)	Criteria	Chemical and Physical		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	Metals		Lead	≤ 10 µg/L	Chromium	≤ 50 µg/L	Nickel	≤ 70 µg/L	Cadmium	≤ 3 µg/L	Copper	≤ 2000 µg/L	Antimony	≤ 20 µg/L	Bacteriological		Heterotrophic Plate Count	≤ 20 cfu/mL	E. Coli	0 cfu/100 mL
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The water quality survey shall be conducted by a HOKLAS accredited laboratory and water sampling shall follow the latest WSD's water sampling protocol.																																				
(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.																																				
HWB-03-11	Air Filtration and Purification Treatment	(a) Design for Good IAQ5																																		
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.																																				
(b) Particle Filtration																																				
1 credit point for installing air filters with MERV rating of 12 in any fresh air intake system serving normally occupied spaces as defined under Section 9.2 of the Appendices.																																				

Credit Head	Credit Requirement	Credit Point(s)															
(c) Air Purification Treatment																	
1 to 3 credit point(s) for providing the air purification technique for dining area, kitchen area and washrooms respectively, such as any air handling unit serving the assessment boundary is equipped with air-stream disinfection system (e.g., Ultraviolet Germicidal Irradiation (UVGI), Nano-Confined Catalytic Oxidation (NCCO), Needle Point Bipolar Ionization (NPBI)) or standalone air purification system																	
HWB-04-02 Health Protection	1 to 2 credit point(s) for providing at least three (3) or five (5) of the following health protection measures/ features.	2															
<table border="1"> <thead> <tr> <th colspan="3" data-bbox="571 719 1018 743">List of health protection measures/ features</th></tr> </thead> <tbody> <tr> <td data-bbox="571 757 794 786">Blood pressure meter</td><td data-bbox="874 757 959 786">Oximeter</td><td data-bbox="1102 757 1209 786">Face mask</td></tr> <tr> <td data-bbox="619 835 746 880">Hand-held thermometer</td><td data-bbox="818 835 1015 880">Automated External Defibrillator (AED)</td><td data-bbox="1054 797 1267 920">Automatic hand sanitiser or disinfection stations at key locations (entrance, exit).</td></tr> <tr> <td data-bbox="584 947 782 1014">Hand washing stations (other than those in washroom)</td><td data-bbox="810 936 1023 1025">Comprehensive First Aid Kit, including enhanced supplies for burns and cuts</td><td data-bbox="1062 920 1259 1043">Contactless door release button for at least 50% of the main doors of entrances/ exits</td></tr> <tr> <td colspan="3" data-bbox="759 1055 1078 1077">Others 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 sanitiser 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 proposed by the Applicant		
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Others proposed by the Applicant																	

	Credit Head	Credit Requirement	Credit Point(s)
7	Innovations and Additions (IA)		10
IA-01-01	Innovations and Additions	Maximum 10 credit points for IA.	10

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-00-01	Sustainability Champions
IDCM-00-02	Environmental Management Plan
IDCM-00-03	Timber Used for Temporary Works
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-01 Integrated Design Process****IDCM-01-01 Sustainability Champions - Project****Objective**

Facilitate the application of the F&B v1.0 certification process and ensure compliance with the relevant requirements of the F&B v1.0 Manual in fit-out activities.

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 proof of qualification of the Project BEAM Pro/ BAs.

Submittals

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-01_00	F&B submission form for IDCM-01-01
IDCM-01-01_01	Project BEAM Pro/ BAs qualification details

Remarks**(a) Additional Information**

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=eyJrljoiYjUxMDUwMWMtNWlzMOS00YmQxLTgxYTYtMDZkMjc2NDE1N2ZhliwidCI6ImQwMTUyOGY5LTQ3NDItNGJjYS05MDVmLWU3ZjlxZTJhNmM5MlslmMiOjEwfQ%3D>
 [Accessed in July 2026]

(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**(a) Early Considerations for Integrated Building Design**

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

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

(b) Multi-disciplinary Design Charrette

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:

1. Architect / Interior designer;
2. Engineer;
3. Kitchen consultant;
4. Licensing consultant;
5. Contractor;
6. Operator;
7. Corporate representative from the sustainability/ ESG department;
8. Other related professional.

Assessment**(a) Early Considerations for Integrated Building Design**

1. Provide a design review report/ summary in comparing preliminary sustainable design benefits with a baseline scenario. The report should compare between the baseline scenario and one (1)/ multiple design option with graphical support at conceptual level or calculation in supporting the argument.

(b) Multi-disciplinary Design Charrette

1. Provide a copy of the meeting minutes or photo record highlighting the attendance of project team members in at least one (1) multi-disciplinary design charrette to formulate passive and active design strategies in the conceptual/ schematic design stage.

Submittals**(a) Early Considerations for Integrated Building Design**

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-03a_00	F&B submission form for IDCM-01-03a
IDCM-01-03a_01	Design review report/ summary on preliminary sustainable design benefits

(b) Multi-disciplinary Design Charrette

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-01-03b_00	F&B submission form for IDCM-01-03b
IDCM-01-03b_01	A copy of the meeting minutes or photo record(s) of the introductory workshop or multi-disciplinary design charrette

Remarks**(a) Additional Information**

[1] Essentials of integrated design, Greenspace, NCR, Inc. [ONLINE]
https://www.greenspacencr.org/building/pros/how_b/plan_b/integrate.html
 [Accessed in July 2026]

(b) Related Credit Head(s)

None

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:

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.
x	Others proposed by the Applicant.

(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	Utilise sound-absorptive materials like acoustic blankets to line work areas and barriers, reducing reverberation and overall noise levels within the site.
vi	Maximise 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 minimise 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.
x	Others proposed by the Applicant.

(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:

Minimisation of Chemical Waste	
i	Plan material quantities carefully to minimise over-purchasing and prioritise 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 centralised 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.
x	Others proposed by the Applicant.

Assessment

1. Provide photo record(s) to demonstrate the implementation of mitigation measures; or
2. A summary checklist 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, noise and chemical waste pollution from the site that have been upheld by the Environmental Protection Department or police, leading to an issue of a fine or prosecution.
3. Declare no written complaints have been received during the entire fit-out period.

Submittals**(a) Minimisation of Air Pollution**

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

(b) Minimisation of Noise Pollution

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

(c) Minimisation of Chemical Waste

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-02-02c_00	F&B submission form for IDCM-02-02c
IDCM-02-02c_01	Photo record(s) or summary checklist demonstrating the implementation of chemical waste minimisation
IDCM-02-02c_02	Declaration 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

[Accessed in July 2026]

[2] Environmental Protection Department, Pollution Problems & Practical

Solutions: Noise [ONLINE]

https://www.epd.gov.hk/epd/english/greenproperty/poll_pro/popup_ren_noise.html

[Accessed in July 2026]

[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#2

[Accessed in July 2026]

[4] Hong Kong Construction Association (HKCA), Best Practice Guide for

Environmental Protection on Construction Sites. [ONLINE]. Available at:

[https://s3.ap-southeast-](https://s3.ap-southeast-1.amazonaws.com/hkca.com.hk/upload/doc/publication/BestPracticeGuideforEnvironmentalProtectiononConstructionSites%282013%29%28EN%29-HYD95.pdf)

[1.amazonaws.com/hkca.com.hk/upload/doc/publication/BestPracticeGuideforEnvironmentalProtectiononConstructionSites%282013%29%28EN%29-HYD95.pdf](https://s3.ap-southeast-1.amazonaws.com/hkca.com.hk/upload/doc/publication/BestPracticeGuideforEnvironmentalProtectiononConstructionSites%282013%29%28EN%29-HYD95.pdf)

[Accessed in July 2026]

(b) Related Credit(s)

IDCM-02-03 Construction and Demolition Waste Recycling

2 Integrated Design and Construction Management**IDCM-02 Green Construction Practices****IDCM-02-03 Construction and Demolition Waste Recycling**

Objective Minimise waste generation and maximise recycling 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:

Waste Management Plan	
i	Provide clearly labelled bins to segregate inert, recyclable, chemical, and general waste at source.
ii	Prioritise 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 maximise 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.
x	Others proposed by the Applicant.

(b) Construction Waste Recycling

1 to 2 credit point(s) for recycling at least 10% or 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. Provide photo record(s) or summary checklist to demonstrate the implementation of waste management measures.

(b) Construction Waste Recycling

1. Provide a summary report demonstrating 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); and
 - b. Waste and recycling records.
2. The disposal of inert waste to landfills, fill banks, sorting facilities, fill barging points, public fill reception facility, other construction waste disposal facilities and reuse of timber or timber products from the same site (timber or timber products under reuse are considered as resource materials and not waste) will not be considered as acceptable strategies for fulfilling the credit requirement. Waste handled by a specialist Third Party Contractor could be considered as an acceptable strategy for fulfilling this credit requirement.

Submittals**(a) Waste Management Plan**

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-02-03a_00	F&B submission form for IDCM-02-03a
IDCM-02-03a_01	Photo record(s) or summary checklist demonstrating the implementation of waste management measures

(b) Construction Waste Recycling

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
IDCM-02-03b_00	F&B submission form for IDCM-02-03b
IDCM-02-03b_01	Summary report

Remarks**(a) Additional Information**

[1] Hong Kong Construction Association (HKCA), Best Practice Guide for Environmental Protection on Construction Sites. [ONLINE]. Available at:
<https://s3.ap-southeast-1.amazonaws.com/hkca.com.hk/upload/doc/publication/BestPracticeGuideforEnvironmentalProtectiononConstructionSites%282013%29%28EN%29-HYD95.pdf>
 [Accessed in July 2026]

(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**

Maximum 2 credit points can be achieved for the F&B premise/ host building being certified with a final certification rating by any of the following BEAM Plus Assessment Tools:

BEAM Plus Assessment Tools	Bronze/ Silver/ Green Rating	Gold/ Platinum/ Green+ Rating
New Buildings (NB)	1	2
Existing Buildings (EB)		
Interiors (BI) ^{Note}		
Existing Schools (ES)		
F&B		
The certification shall remain valid within the 6 months prior to the date of the first assessment submission.		
Example: 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.		
Note: The BI certification must cover either the F&B premises itself or the common areas of the host building within the same portion of the development. For example, a BI certification covering office common areas will not be accepted for an F&B premises located in the shopping mall portion of the building.		

(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 a final certification rating under the Comprehensive Scheme of BEAM Plus NB, EB, BI, ES, F&B. Certifications achieved under the Selective Scheme or the Theme Certifications are not accepted for this credit.
2. The certification shall remain valid within the 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 the 6 months prior to the date of the first assessment submission. For recognitions that do not specify an expiry date, a certificate issued within 24 months prior to the first assessment submission date shall be accepted as valid.
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. For group-level or parent company certificates that do not explicitly name the individual F&B outlet, the Applicant shall provide a signed declaration confirming that the certificate's scope or the organisation's environmental management system covers the assessed establishment.
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 provided they are obtained through demonstrable efforts by the Applicant toward environmental or sustainability initiatives. However, the following will not be accepted:
 - (a) To avoid double counting, any recognition that is specific to food and beverage operations (e.g., restaurant-sector awards, sustainable dining certifications, menu-related schemes) shall not be claimed under this credit. Such recognitions are eligible only under MAN-01-03(h) Green Restaurant Recognition.
 - (b) Certificates or awards that are obtained merely through registration and payment, without demonstrable environmental actions or contributions, will not be accepted.

Submittals**(a) Complimentary Certification**

Supporting Documents <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/ BI/ ES/ F&B certification

(b) Environmental Excellence Certificate

Supporting Documents <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 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-dir-stat/index.jsp>
 [Accessed in July 2026]

(b) Related Credit Head(s)

None

3 Management**MAN-01 Green Building Environment****MAN-01-03 Sustainable Leadership and Recognition****Objective**

Encourage the F&B operator to demonstrate sustainable leadership by establishing a formal commitment, implementing actionable plans, and achieving recognition for their environmental performance.

Credit point(s) Attainable 10

Credit Requirement**(a) Environmental Policy**

1 credit point for providing an environmental policy.

(b) ESG Policy

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

(c) Environmental / ESG Transparency

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

(d) 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

(e) Environmental Management Plan

1 credit point for providing an environmental management plan for F&B operation.

(f) Green Restaurant Leader

1 credit point for appointing a responsible person for coordinating the environmental programme.

(g) Environmental Task Force

1 credit point for 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.

(h) Green Restaurant Recognition

Maximum 3 credit points, with 1 credit point awarded for each green restaurant recognition obtained.

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);
2. Environment and Conservation Fund - Food and Beverage Industry Carbon Neutral Programme;
3. Food Wise Eateries;
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.

Assessment**(a) Environmental Policy**

1. Provide a copy of the policy document.

(b) ESG Policy

1. Provide a copy of the policy document that covers environmental, social and governance aspects.
2. The ESG policy shall cover at least one issue for each of the ESG policy.

ESG Policy	Issues
Environmental	E1. Emissions E2. Use of Resources E3. The Environment and Natural Resources E4. Climate Change E5. Others proposed by the Applicant
Social	S1. Employment S2. Health and Safety S3. Development and Training S4. Labour Standards S5. Supply Chain Management S6. Product Responsibility S7. Anti-corruption S8. Community Investment S9. Others proposed by the Applicant
Governance	G1. Board Diversity G2. Whistleblowing G3. Others proposed by the Applicant

(c) Environmental / ESG Transparency

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).

(d) Environmental Targets

1. Provide a documented set of environmental objectives and targets specific to the F&B operation.
2. The documentation shall include, as a minimum:
 - (a) The environmental aspects addressed (e.g., energy, water, waste, carbon, sustainable sourcing).
 - (b) Measurable targets (e.g., "reduce electricity consumption by 5% per cover in the next year").
 - (c) The timeframe for achieving the targets.

(e) Environmental Management Plan

Provide a copy of the 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.

(f) Green Restaurant Leader

1. Provide the name and position of the appointed individual. A dedicated on-site individual is not mandatory; the responsible person may be from head office, regional management, or a shared role, provided their responsibilities cover the assessed F&B establishment.
2. Outline the responsible person's role and responsibilities (i.e., a job description and an organisational chart) in coordinating the environmental programme, including how their responsibilities extend to the assessed F&B project.

(g) Environmental Task Force

1. Submit 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.

(h) Green Restaurant Recognition

1. Provide a valid certificate, award notification letter, or official website listing as proof of obtaining the recognition.
2. The certification(s) shall remain valid within the 6 months prior to the date of the first assessment submission. For recognitions that do not specify an expiry date, a certificate issued within 24 months prior to the first assessment submission date shall be accepted as valid.
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. To avoid double counting with MAN-01-02(b), general environmental certificates (e.g., ISO 14001, Carbon Reduction Certificate and WastewiSe) are not eligible under this credit. If a recognition is eligible under both credits, the Applicant may claim it under only one of the credit.
4. Recognitions granted to a parent company or group level that do not explicitly name the assessed F&B establishment are not eligible under this credit. Such recognitions may be claimed under MAN-01-02(b) Environmental Excellence Certificate.

Submittals**(a) Environmental Policy**

Supporting Documents	
<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	The environmental policy

(b) ESG Policy

Supporting Documents	
<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	The environmental, social and governance (ESG) policy.

(c) Environmental / ESG Transparency

Supporting Documents	
<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	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.

(d) Environmental Targets

Supporting Documents <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	The environmental objectives and targets specific to the F&B operation.

(e) Environmental Management Plan

Supporting Documents <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	The environmental management plan for the F&B operation.

(f) Green Restaurant Leader

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03f_00	F&B submission form for MAN-01-03f
MAN-01-03f_01	A job description and an organisational chart identifying the appointed individual and their responsibilities.

(g) Environmental Task Force

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03g_00	F&B submission form for MAN-01-03g
MAN-01-03g_01	A member list and the Terms of Reference.

(h) Green Restaurant Recognition

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-01-03h_00	F&B submission form for MAN-01-03h
MAN-01-03h_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.

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
[Accessed in July 2026]

HKEX, Environmental, Social and Governance Reporting Guide.
[ONLINE]
https://www.hkex.com.hk/Listing/Sustainability/ESG-Academy/Rules-and-Regulations?sc_lang=en
[Accessed in July 2026]

(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.

(b) Flood Resilience Plan

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 minimise water ingress and damage.

(c) 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 at least six (6) strategies below:

Climate-related Physical Risks and Opportunities	
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.
x	Others proposed by the Applicant.

(d) 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:

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 prioritising 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.
x	Others proposed by the Applicant.

(e) 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 at least six (6) 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	Summarise 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.
x	Others proposed by the Applicant.

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.

(b) Flood Resilience Plan

1. Provide a flood resilience plan or photo records that includes the effective protective measures to minimise water ingress and damage.

(c) Climate Related Physical Risks and Opportunities

1. Conduct an F&B operation-specific climate change risk and adaptation assessment, aligned with the principles outlined by the International Sustainability Standards Board (ISSB) IFRS S2. The assessment shall distinguish climate-related physical risks as either event-driven (acute) risks or longer-term shifts (chronic) risks relevant to F&B.
 - (a) 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).
 - (b) 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.
2. For an alternative approach, provide photo records or a summary checklist to demonstrate the implementation of at least six (6) strategies.

(d) Transition Risks and Opportunities

1. Conduct an F&B operation-specific assessment for transition risks and opportunities, aligned with the principles of ISSB IFRS S2. The assessment shall focus on risks associated with moving to a lower-carbon economy.
 - (a) 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.
 - (b) 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.

2. For an alternative approach, provide photo records or a summary checklist to demonstrate the implementation of at least six (6) strategies.

(e) Evaluation of Climate Resilience

1. Conduct a project-specific climate-related scenario analysis for the F&B operation, aligned with the ISSB IFRS S2 and TCFD guidance. 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.
 - (a) 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.
 - (b) The analysis can be quantitative, partially quantitative, or qualitative, but must outline the potential financial and operational implications.
2. For an alternative approach, provide photo records or a summary checklist to demonstrate the implementation of at least six (6) strategies.

Submittals

(a) Resilience to Adverse Weather

Supporting Documents <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

(b) Flood Resilience Plan

Supporting Documents <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-02-03b
MAN-02-03b_01	A flood resilience plan or photo records

(c) Climate Related Physical Risks and Opportunities

Supporting Documents <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-02-03c
MAN-02-03c_01	An assessment report, photo records or a summary checklist for climate related physical risks and opportunities

(d) Transition Risks and Opportunities

Supporting Documents <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-02-03d
MAN-02-03d_01	An assessment report, photo records or a summary checklist for transition risks and opportunities

(e) Evaluation of Climate Resilience

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MAN-02-03e_00	F&B submission form for MAN-02-03e
MAN-02-03e_01	An assessment report, photo records or a summary checklist for climate resilience

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/64nglish/2023/issued/issbs2/>
 [Accessed in July 2026]

Guidance on Metrics, Targets, and Transition Plans [ONLINE]
https://assets.bbhub.io/company/sites/60/2021/07/2021-Metrics_Targets_Guidance-1.pdf
 [Accessed in July 2026]

(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 or 2 credit point(s) for staff who have been accredited with BEAM Affiliate or BEAM Pro qualification for F&B v1.0.

(b) Existing Staff Training

1 credit point for providing environmental training(s) for existing staff.

(c) New Staff Training

1 credit point for providing environmental training(s) for new staff.

Assessment**(a) BEAM Accredited Personnel**

1. Provide BEAM Professional/ Affiliate certificate to show that staff responsible for the operation is a BEAM Professional/ Affiliate with F&B v1.0 credential at the time of first assessment submission.

(b) Existing Staff Training

1. Provide a summary table and corresponding training records (e.g., attendance sheets, certificates or internal training logs) that collectively demonstrate:
 - (a) Annual training for existing staff on waste reduction/ handling /recycling/ energy saving/ water saving, conducted at least once within the past 12 months. The summary table shall include course title, topic (specifying waste, energy, or water), date and trainer name.
 - (b) If the establishment has been in operation for less than 12 months, data from the date of opening (minimum 3 months) shall be accepted.
 - (c) Full training materials (e.g., slides, handouts) are not required.

(c) New Staff Training

1. Provide a summary table and corresponding training records (e.g., attendance sheets, certificates or internal training logs) that collectively demonstrate:
 - (a) Orientation training completed for all new staff hired within the past 12 months, covering waste reduction/ handling /recycling/ energy saving/ water saving. The summary table shall include training date, topics covered and trainer name.
 - (b) If the establishment has been in operation for less than 12 months, data from the date of opening (minimum 3 months) shall be accepted.
 - (c) Full training materials (e.g., slides, handouts) are not required.

Submittals**(a) BEAM Accredited Personnel**

Supporting Documents <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	BEAM Pro/ BAs qualification details

(b) Existing Staff Training

Supporting Documents <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

(c) New Staff Training

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-03-01c_00	F&B submission form for MAN-03-01c
MAN-03-01c_01	Summary table and corresponding training records

Remarks**(a) Additional Information**

Property Management Services Authority, register of licensees (online version). [ONLINE]
<https://eapplication.pmsa.org.hk/registers/#m-practitioners>
 [Accessed in July 2026]

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=eyJrljoiYjUxMDUwMWMtNWlzMOS00YmQxLTgxYTYtMDZkMjc2NDE1N2ZhliwidCI6ImQwMTUyOGY5LTQ3NDItNGJjYS05MDVmLWU3ZjlxZTJhNmM5MlslmMiOjEwfQ%3D%3D>
 [Accessed in July 2026]

(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 (a) OHS Measures

1 to 3 credit point(s) for scoring at least three (3), five (5) or seven (7) of the applicable OHS measures and facilities within the assessment boundary.

Alternatively,

3 credit points for attaining ISO 45001 certification covering the assessment boundary.

(b) OHS Training

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

Assessment (a) OHS Measures

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

OHS Measures	Percentage of Provision
Ergonomics	
Anti-fatigue mats at cooking, dishwashing, and cashier workstations or equivalent ergonomic measures (e.g., anti-fatigue insoles, employer-subsidised ergonomic work footwear)	50% of kitchen/ service workstations or employees
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
≥ 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

2. A workstation is defined as a distinct functional position where a specific task is regularly carried out within the kitchen or service area. For example, a wok station, a dishwashing area, and a cashier counter each count as one workstation, regardless of the number of staff using them. The Applicant shall declare the number of workstations within the assessment boundary.
3. For alternative ergonomic measures claimed in place of anti-fatigue mats, the Applicant shall provide:
 - (a) Product catalogues or technical data sheets demonstrating the ergonomic properties (e.g., shock absorption, arch support) of the insoles or footwear; or
 - (b) A policy document outlining the subsidy scheme for employees to purchase suitable ergonomic or safety work footwear, along with evidence of implementation (e.g., reimbursement records).
4. For the illuminance requirement (≥ 500 lux), The Applicant shall demonstrate compliance by providing:
 - (a) A layout plan indicating the food preparation and cooking zones, together with measurement sampling locations; and
 - (b) Photo records showing lux meter readings at each measurement point.
 - (c) Alternatively, a lighting simulation report (supported by a lighting layout and equipment catalogues) is also acceptable.

Alternatively,

5. Provide a copy of ISO 45001 Certificate and the certification should be valid at the time of project registration for F&B v1.0.

(b) OHS Training

1. Provide corresponding OHS training records (e.g., certificates, attendance sheets, internal training logs) for the staff members responsible for the F&B operation.

Submittals**(a) OHS Measures**

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-04-04a_00	F&B submission form for MAN-04-04a
MAN-04-04a_01	Summary on OHS measures and facilities
MAN-04-04a_02	Photo records
MAN-04-04a_03	ISO 45001 certificate

(b) OHS Training

Supporting Documents <i>Please provide softcopies with filename prefix as indicated in the leftmost column below.</i>	
MAN-04-04b_00	F&B submission form for MAN-04-04b
MAN-04-04b_01	Summary on OHS training records and corresponding 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]
<https://www.iso.org/standard/63787.html>
 [Accessed in July 2026]

(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 collaborate with landlord to improve sustainability performance.

Credit point(s) Attainable 2

Credit Requirement 1 to 2 credit point(s) for demonstrating active collaboration with landlord in at least two (2) or four (4) tenant engagement programmes focused on environmental sustainability.

1. Compliance with green lease requirements.
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

Supporting Documents <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 incentivise both staff and customers, fostering a shared culture of environmental responsibility.

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

1 to 3 credit point(s) for adopting at least three (3), five (5) or seven (7) 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 within the past 12 months. If the establishment has been in operation for less than 12 months, data from the date of opening (minimum 3 months) shall be accepted.
2. For item 1, the Applicant must demonstrate active promotion (e.g., menu labelling, descriptions, signage) of sustainable dining choices. Simply offering such items without visible communication to customers is insufficient. No minimum quantity of sustainable items is required.

Submittals

Supporting Documents <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 records

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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:

Credit Code	Credit Head
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/ gas appliances as 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/ Gas Appliances	Number of Pieces			

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/ gas 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

Supporting Documents <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/ gas appliances that demonstrate the re-use of the interior furniture and electrical/ gas appliances
MW-01-01_03	Calculation showing the percentage of interior furniture, interior components and electrical/ gas 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) for renovation works that adopt two (2) types of certified green building components equivalent to 10%, 20% or 30% of the selected types of 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) for retrofitting works that adopt two (2) types of certified green building services systems equivalent to 10%, 20% or 30% of the selected types of 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. Provide the percentage calculation of the selected items including certified green building products.

$$\frac{\sum \text{Green Building Component } (\$)}{\sum \text{Building Component } (\$)} \times 100\%$$

2. Include a summary table listing the product name/ model, manufacturer, certification body, cost and reference source.

3. Provide supporting document (e.g., catalogues, technical data sheets) and/ or certificates of the green building products.
4. Provide photo records showing each of the green building products.

(b) Green Building Services Systems

1. Provide the percentage calculation of selected items including certified green building services systems.

$$\frac{\sum \text{Green Building Services Systems } (\$)}{\sum \text{Building Services Systems } (\$)} \times 100\%$$

2. Include a summary table listing the product name/ model, manufacturer, certification body, calculation and reference source.
3. Provide supporting document (e.g., catalogue, technical data sheet) and/ or certificate(s) of the green building services systems.
4. Provide photo records showing the green building services systems.

Submittals

(a) Green Building Components

Supporting Documents <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	A summary table listing the product name/ model, manufacturer, certification body, percentage calculation and cost
MW-02-05a_02	Photo record(s) showing the provision(s)
MW-02-05a_03	Supporting document and/ or certificate(s) of the green building product(s)

(b) Green Building Services Systems

Supporting Documents <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	A summary table listing the product name/ model, manufacturer, certification body, percentage calculation and cost
MW-02-05b_02	Photo record(s) showing the provision(s)
MW-02-05b_03	Supporting document and/ or certificate(s) of the green building services product(s)

Remarks**(a) Additional Information**

CIC Green Product Certification
[ONLINE]
<http://cicgpc.hkgbc.org.hk>
[Accessed in July 2026]

Environment and Ecology Bureau – Green Specifications [ONLINE]
https://www.eeb.gov.hk/en/susdev/green_procure/green_spec.html
[Accessed in July 2026]

(b) 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****(a) Packaging and Tableware**

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

(b) Beverage Bottles

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

Assessment**(a) Packaging and Tableware**

1. Provide a summary table listing any alternative takeaway provided, stating the material type for each.
2. Provide photo records of the alternative packaging in use.
3. Submit product specification sheets or certification labels for any compostable materials used (if applicable).

Alternatively,

4. For Project that does not sell or provide any takeaway services, provide a declaration letter signed by the owner's representative confirming that no takeaway services are provided by the assessed F&B outlet.

(b) Beverage Bottles

1. Provide summary table listing any beverage solutions, stating the material type for each.
2. Provide photo records of the alternative packaging in use if a water dispenser or other alternative is provided.

Alternatively,

3. For Project that does not sale or provide beverage to customers, provide photographs of menu or a declaration letter signed by the owner's representative confirming no sale and provision of beverage to customers.

Submittals**(a) Packaging and Tableware**

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-07a_00	F&B submission form for MW-02-07a
MW-02-07a_01	Summary table listing any alternative takeaway packaging
MW-02-07a_02	Photo record(s)
MW-02-07a_03	Supporting document and/ or certificate(s) for compostable materials used (if applicable)
MW-02-07a_04	Declaration letter confirming that no takeaway services are provided by the assessed F&B outlet.

(b) Beverage Bottles

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-07b_00	F&B submission form for MW-02-07b
MW-02-07b_01	Summary table listing any beverage solutions
MW-02-07b_02	Photo record(s) of the alternative packaging in use
MW-02-07b_03	Photo record(s) of menu or a declaration letter confirming no sale and provision of beverage to customers

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 3

Credit Requirement (a) Reusable or Compostable Packaging

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

(b) Reuse-based Facility

1 to 2 credit point(s) for installing and promoting any one (1) or two (2) of the following specific, high-quality facilities to actively support a reuse-based model:

1. On-site commercial dishwashing equipment for reusable dine-in tableware.
2. Dedicated storage and handling protocols for customer-owned containers.
3. A visible and promoted discount for customers who use reusable cups or containers.
4. Other reuse-based models proposed by the Applicant.

Assessment**(a) Reusable or Compostable Packaging**

1. Provide summary table listing all takeaway packaging items with product name/ model, manufacturer, material type, and certification body (if compostable).
2. Submit product specification sheets or certification labels for any compostable packaging claims.
3. Submit evidence of commercial composting agreement (if compostable).

(b) Reuse-based Facility

1. Provide narrative of the adopted reuse-based facility.
2. Provide photo record(s) of the adopted reuse-based facility.

Submittals**(a) Reusable or Compostable Packaging**

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-08a_00	F&B submission form for MW-02-08a
MW-02-08a_01	A summary table of packaging items
MW-02-08a_02	Product specification sheets or certification labels (if compostable)
MW-02-08a_03	Commercial composting agreement (if compostable)

(b) Reuse-based Facility

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-02-08b_00	F&B submission form for MW-02-08b
MW-02-08b_01	Narrative of the adopted reuse-based facility
MW-02-08b_02	Photo record(s) of the adopted reuse-based facility

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 Minimise environmental impact by reducing paper consumption and promoting sustainable sourcing for menu materials.

Credit point(s) Attainable 1

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

Assessment

1. For paper menus, provide one of the following:
 - (a) Submit a copy of menu and a supplier invoice or declaration confirming the paper is either FSC-certified or contains 100% recycled content.
 - (b) Provide photo record(s) of the physical menus and a close-up of the FSC or recycled content certification logo printed on them.
2. For electronic menus, provide one of the following:
 - (a) Submit screen capture or photo record(s) of the electronic menu.
 - (b) Provide photo record(s) showing the implementation of electronic menu (e.g., table placards with QR codes, availability of tablets, etc.).

Submittals

Supporting Documents	
<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	Copy of menu and supplier invoice or declaration
MW-02-09_02	Photo record(s) of the menu showing the FSC or recycled content certification logo
MW-02-09_03	Screen capture/ photo record(s) of electronic menu
MW-02-09_04	Photo records showing the implementation of electronic menu

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/ Cardboard, Metal and Plastics
Glass	Seasonal items (e.g., mooncake box)	Other recyclables proposed by the Applicant

Alternatively,

1 to 3 credit point(s) for utilising 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 recycling percentage by weight/ volume over the past 3 months meeting 5%, 10% or 15% recycling rate.

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 or 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 F&B staff and/ or customers 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 F&B staff and/ or customers.

4. Provide sample receipts from recyclers or photo record(s) 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 purposes.

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 3 months.
2. Calculate the recycling percentage:

$$\frac{\text{Recycled Waste (m}^3 \text{ or kg)}}{\text{Total Recycled Waste + Total Waste to Landfill (m}^3 \text{ or kg)}} \times 100\%$$

Submittals

(a) Recyclables Collection

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
MW-03-02a_00	F&B submission form for MW-03-02a
MW-03-02a_01	Drawings showing the locations of the recycling facility/ designated storage area
MW-03-02a_02	Photo record(s) showing the provision of recycling facility/ designated storage area and/ or evidence of on request recycling services
MW-03-02a_03	Sample receipts from recyclers or photo record(s) 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-03-02a_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**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

MW-03-02b_00	F&B submission form for MW-03-02b
MW-03-02b_01	Waste flow table
MW-03-02b_02	Calculation on recycling percentage

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****Objective**

Encourage best practices for the management of waste, including minimising, sorting, recycling and disposal of waste.

Credit point(s) Attainable 3

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

1 credit point for developing and implementing a Waste Management Plan (WMP) for F&B operations.

(b) Waste Stream Audit

1 credit point for conducting waste stream audit.

(c) Food Waste Reduction

1 credit point for demonstrating that unsold, edible food is donated to charities, staff or people in need.

Assessment**(a) Waste Management Plan**

1. Provide a WMP including the following content as minimum:

- 1.1. Objectives;
- 1.2. Responsibility;
- 1.3. Waste minimisation programme;
- 1.4. Waste recycle/ reuse programme;
- 1.5. Waste data collection system;
- 1.6. Resource allocation;
- 1.7. Training for staff;
- 1.8. Reporting to top management.

2. Provide records such as monthly reports or photo records showing the WMP was properly implemented.

(b) Waste Stream Audit

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.

2. The waste stream audit shall be conducted within the past 3 months at the time of first submission.

(c) Food Waste Reduction

1. Provide evidence, such as photo record(s) or agreement with a registered charity, food rescue organisation, underprivileged group or staff, to demonstrate that unsold, edible food is donated within the past 6 months at the time of first submission.

Submittals**(a) Waste Management Plan**

Supporting Documents <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	WMP
MW-03-04a_02	Implementation records of WMP

(b) Waste Stream Audit

Supporting Documents <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	Waste Audit Report

(c) Food Waste Reduction

Supporting Documents <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	Evidence of food donation

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
[Accessed in July 2026]

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 in July 2026]

(b) Related Credit Head(s)

None

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 3 months compared to a baseline period of any 3-consecutive-months within the past 24 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 reduction in waste generation comparing the most recent 3 months to the immediately preceding 3 months.

Assessment (a) Reduction at Source

1. Provide a waste flow table detailing the monthly waste disposed to landfill for the past 3 months and for the selected baseline period of any 3-consecutive-month within the past 24 months.
2. Calculate the waste reduction percentage.

$$\frac{\text{Total Waste Generated}_{\text{BASELINE}} (kg) - \text{Total Waste Generated}_{\text{PAST 3 MONTHS}} (kg)}{\text{Total Waste Generated}_{\text{BASELINE}} (kg)} \times 100\%$$

(b) Continuous Improvement

1. Provide waste flow table detailing the monthly waste disposed to landfill for the past 6 months (i.e., two consecutive 3-month periods).
2. Calculate the waste disposed to landfill for the most recent 3 months and for the preceding 3 months, and demonstrate that the most recent period shows a reduction (i.e., most recent 3-month total is less than the preceding 3-month total).
3. Establishments that have been in operation for less than 6 months are not eligible for this credit, as two comparison periods are required.

Submittals**(a) Reduction at Source**

Supporting Documents	
<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	Waste flow table
MW-03-05a_02	Calculation of the waste reduction percentage

(b) Continuous Improvement

Supporting Documents	
<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	Waste flow table
MW-03-05b_02	Calculation of waste reduction for the past 6 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.

Credit point(s) Attainable

2

Credit Requirement

1 to 2 credit point(s) for adopting at least three (3) or five (5) of the applicable sustainable purchasing practices during operation.

1. Source ingredients from local or regional suppliers to reduce transport emissions.
2. Prioritise bulk purchasing to minimise packaging waste.
3. Negotiate with suppliers to use returnable/ refillable containers for deliveries (e.g., cooking oil, sauces).
4. Select products with recognised 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. Favour products with minimal, reusable, or compostable packaging.
9. Other sustainable purchasing practices not listed above.

Assessment

1. For each practice claimed, provide corresponding evidence to demonstrate the commitment and/ or implementation to the selected practices, such as
 - 1.1 Overarching policy;
 - 1.2 Official statement;
 - 1.3 Supplier contracts highlighting take-back clauses;
 - 1.4 Invoices showing bulk purchases; and
 - 1.5 Copies of eco-label/ certifications for purchased products.

Submittals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

MW-04-02_00	F&B submission form for MW-04-02
MW-04-02_01	Evidence demonstrating the sustainable purchasing practices

Remarks**(a) Additional Information**

[1] Environment and Ecology Bureau – Green Specifications
[ONLINE]

https://www.eeb.gov.hk/en/susdev/green_procure/green_spec.html

[Accessed in July 2026]

[2] Swedish Competition Authority – Find Sustainability Criteria
[ONLINE]

<https://www.upphandlingsmyndigheten.se/en/criteria/>

[Accessed in July 2026]

[3] GPN Japan – Green Purchasing Guidelines

[ONLINE]

<https://www.gpn.jp/english/index.html>

[Accessed in July 2026]

(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 five (5) of the sustainable seafood sourcing and practices.

1. Formalise a sustainable seafood commitment in a company policy.
2. Provide annual staff training on sustainable seafood guidelines.
3. Prioritise seafood bearing recognised 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. For each practice claimed, provide appropriate verification. This may include, but is not limited to:
 - 1.1 Copies of certifications, eco-labels, policy documents or official statements;
 - 1.2 Supplier agreements, invoices, or tender documents;
 - 1.3 Photo record(s) of facilities, signage, menu items, or implemented practices;
 - 1.4 Training records, promotional materials, or public disclosures (e.g., website screenshots); and
 - 1.5 Data logs, tracking reports, or receipts from third parties (e.g., recyclers, charities).

Submittals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

MW-04-03_00	F&B submission form for MW-04-03
MW-04-03_01	Verification documents (e.g., certifications, supplier agreements, photos, records or data logs)

Remarks**(a) Additional Information**

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

[2] "Eat Local" restaurant members list

[ONLINE]

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

[Accessed in July 2026]

(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 maximising 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. Submit copies of menus or menu sections that indicate the availability of smaller portion options for at least three (3) different menu items; or
2. Provide photo record comparing the standard portion size and the smaller portion size for at least three (3) different menu items.

(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. "Root-to-stem" excludes the use of whole imperfect produce (e.g., overripe fruit); only parts normally discarded (peels, stems, leaves, roots, seeds) qualify. "Nose-to-tail" excludes standard meat cuts; only offal, bones and other typically discarded parts qualify.
2. For each menu item, submit a detailed description and recipe that explicitly lists the specific parts of the ingredients that are utilised (e.g., carrot tops used in pesto, broccoli stems used in slaw and fish bones used for stock).
3. Provide photo record(s) of each of the three (3) menu items.

Submittals (a) Portioning Control**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

MW-04-04a_00	F&B submission form for MW-04-04a
MW-04-04a_01	Menu including smaller portion options
MW-04-04a_02	Photo records

(b) Whole-ingredient Utilisation

Supporting Documents <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	List of menu items, including detailed description and recipe
MW-04-04b_02	Photo records

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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:

Credit Code	Credit Head
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 CO₂ Emissions****Objective**

Reduce the consumption of non-renewable energy and the associated carbon dioxide (CO₂) emissions to the atmosphere.

Credit point(s) Attainable 18

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

Maximum 15 credit points for using energy efficient systems and controls that reduce carbon emissions from energy use by HVAC&R and/ or lighting systems.

(a) Energy efficient systems (General)

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)
(a) General		
i	Apply energy saving reminders at common spaces or near switches of any building services systems or appliances	1
ii	Arrange routine cleaning schedule for equipment or systems to ensure operational efficiency of equipment/ systems	1
iii	Install at least 30% or 50% of total window or glass 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 any power socket outlet (irrespective of number of gang) within the assessment boundary	1
v	Others proposed by the Applicant	1 each

(b) Energy efficient systems (Kitchen)

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		
i	Install heat recovery system	2
ii	Provide scheduled timer control for kitchen exhaust fans	1
iii	Provide variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control	2
iv	Provide automatic demand-controlled ventilation (DCV) for kitchen exhaust	2

v	Install heat pump solution for hot water supply	2
vi	Implement automatic control for kitchen equipment	1
vii	Others proposed by the Applicant	1 each

(c) Energy efficient systems (MVAC)

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)
(c) MVAC		
i	Improve the Coefficient of Performance (COP) by: 2%, 4%, 6% or 8% respectively (compared to the applicable Building Energy Code edition at the time of the fit-out or last major retrofitting works (or, if no fit-out records exist, the 2018 edition)) for split-type and window-type air conditioners	1 to 4
ii	Provide an appropriate zoning and thermostat distribution	1
iii	Provide occupancy sensors and/ or programmable timers for controlling HVACR operation	2
iv	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
v	Provide variable speed drive fan coil units (FCU) or high efficiency motors for AHU/ PAU or variable air volume (VAV) box for normally occupied spaces within the assessment boundary	3
vi	Provide openable windows for mixed mode/ natural ventilation	1
vii	Install air curtain at the main entrance of the premises	1
viii	Others proposed by the Applicant	1 each

(d) Energy efficient systems (Lighting)

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)
Lighting		
i	Reduce the Lighting Power Density (LPD) by: 2%, 4% or 6% respectively (compared to the applicable Building Energy Code edition at the time of the fit-out or last major retrofitting works (or, if no fit-out records exist, the 2018 edition)). Decorative lighting is excluded	1 to 3
ii	Provide appropriate zoning and manual control distribution. Switches are clearly labelled and easily accessible by the occupants	1
iii	Provide daylight dimming or separate lighting controls of areas accessible to daylight	2
iv	Provide occupancy sensors or timer controls of public areas such as corridors, toilets, etc.	2

v	Provide master switch (main switch) within the assessment boundary for the occupants to switch off all the lighting systems before leaving (Room for a single user could be exempted from master switch requirement with substantiation)	1
vi	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
vii	Others proposed by the Applicant	1 each

Option 2 – Performance-based Approaches (max. 18 credit points)

(a) Benchmarking

1 credit point for conducting benchmarking using the 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 th
2	30 th
3	20 th
4	10 th

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 compared to a baseline period of any 12 consecutive months within the past 24 months (i.e., the most recent 12 months vs. any previous 12-month period within the preceding 24 months).

For (1) Benchmarking result $\geq$ 30th Percentile under EMSD Benchmarking or (2) Percentage of Reduction of Project Source EUI under Energy Star Portfolio Manager $\leq$ 30% or (3) project only attempting EU-01-02(a) under Option 2:

Credit Point(s)	Percentage of reduction in Annual EUI
1	$\geq 2\%$
2	$\geq 3\%$
3	$\geq 5\%$
4	$\geq 7\%$
5	$\geq 10\%$
6	$\geq 13\%$
7	$\geq 17\%$
8	$\geq 21\%$
9	$\geq 25\%$
10	$\geq 29\%$
11	$\geq 34\%$
12	$\geq 39\%$
13	$\geq 45\%$

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

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

For (1) Benchmarking result of 10th 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%

Assessment

Option 1 – Prescriptive Approaches

- Provide the following supporting documents for each claimed item:

ID	Supporting Documents
(a) General	
i	Photo record(s) showing application of energy saving reminders at the common spaces or near switches of all building services systems or appliances
ii	Routine cleaning schedule for equipment or systems
iii	Elevation drawings or photo record(s) of windows or glass, 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)
iv	Photo record(s) or electrical drawings showing smart power strip or smart socket
v	Relevant supporting document to substantiate the proposed alternative
(b) Kitchen	
i	Drawing or photo record(s) of heat recovery system
ii	Drawing or photo record(s) of timer control for kitchen exhaust fans
iii	Catalogue and drawings or photo record(s) of variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control
iv	Drawings or photo record(s) of automatic demand-controlled ventilation (DCV) for kitchen exhaust

v	Drawings or photo record(s) of heat pump solution for hot water supply
vi	Drawings or photo record(s) of automatic control for kitchen equipment
vii	Relevant supporting document to substantiate the proposed alternative
(c) MVAC	
i	Catalogues of air-conditioning equipment highlighting model and COP, or photo record(s) of the overview and nameplate of installed air-conditioning equipment that show showing model and COP
ii	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
iii	Catalogues or control schematic of occupancy sensors and/or programmable timers
iv	Photo record(s) of ceiling or wall mounted fans
v	Catalogues and MVAC drawings or photo record(s) of variable speed drive FCU or high efficiency motors for AHU/ PAU or VAV box
vi	Drawings or photo record(s) of openable windows
vii	Photo record(s) of air curtains
viii	Relevant supporting document to substantiate the proposed alternative
(d) Lighting	
i	Calculation showing a reduction of LPD, supported by lighting layout, lighting catalogues or photo record(s)
ii	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
iii	Lighting drawings or photo record(s) showing daylight dimming/ separate lighting controls of areas accessible to daylight, their coverage area or zone
iv	Lighting drawings or photo record(s) showing occupancy sensors or timer controls of public spaces, such as corridors, toilets, etc., their coverage area or zone and photo record(s)
v	Electrical drawings or photo record(s) showing master switch (main switch)
vi	Electrical drawings or photo record(s) showing dual circuit with timer
vii	Relevant supporting document to substantiate the proposed alternative

Option 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. If the establishment has been in operation for less than 12 months, data from the date of opening (minimum 3 months) or design/ modelled data shall be accepted.
4. 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 a summary table with supporting documents (e.g., electricity bills, metering records) for:
 - (i) Assessment period: the most recent 12 consecutive months;
 - (ii) Baseline period: any 12 consecutive months within the 24 months immediately preceding the assessment period (i.e., months 13–36 prior to submission, or an earlier 12-month block within that range).
2. Provide the calculation of the percentage reduction in EUI comparing the assessment period to the baseline period.
3. For establishments that have been in operation for less than 12 months: This sub-credit is not applicable. Such establishments may claim credit points under (a) Benchmarking and (b) Benchmarking Ranking only, using data from the date of opening (minimum 3 months).

Submittals**Option 1 – Prescriptive Approaches**

Supporting Documents	
<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)
(a) General	
EU-01-02(A)_01	Photo record(s) showing application of energy saving reminders at the common spaces or near switches of all building services systems or appliances
EU-01-02(A)_02	Routine cleaning schedule for equipment/ systems

EU-01-02(A)_03	Calculation showing the percentage of applicable total window areas with solar window film, elevation drawings or photo record(s) highlighting extent of application of windows/ glass
EU-01-02(A)_04	Photo record(s) or electrical drawings showing smart power strip or smart socket
EU-01-02(A)_05	Relevant supporting document to substantiate the proposed alternative
(b) Kitchen	
EU-01-02(A)_06	Drawing or photo record(s) of heat recovery system
EU-01-02(A)_07	Drawing or photo record(s) of timer control for kitchen exhaust fans
EU-01-02(A)_08	Catalogues and drawing or photo record(s) of variable speed drives (VSDs) on kitchen exhaust and makeup air fans with manual control
EU-01-02(A)_09	Drawing or photo record(s) of automatic demand-controlled ventilation (DCV) for kitchen exhaust
EU-01-02(A)_10	Drawing or photo record(s) of heat pump solution for hot water supply
EU-01-02(A)_11	Drawing or photo record(s) of automatic control for kitchen equipment
EU-01-02(A)_12	Relevant supporting document to substantiate the proposed alternative
(c) MVAC	
EU-01-02(A)_13	Catalogues of air-conditioning equipment highlighting model and COP or photo record(s) of the overview and nameplate of installed air-conditioning equipment that show model and COP
EU-01-02(A)_14	MVAC drawings highlighting all thermostats and their coverage area or zone
EU-01-02(A)_15	Catalogues or control schematic of occupancy sensors and/or programmable timers
EU-01-02(A)_16	Photo record(s) of ceiling or wall mounted fans
EU-01-02(A)_17	Catalogues and MVAC drawings or photo record(s) of variable speed drive FCU or high efficiency motors for AHU/ PAU or VAV box
EU-01-02(A)_18	Elevation drawings or photo record(s) of openable windows
EU-01-02(A)_19	Photo record(s) of air curtains
EU-01-02(A)_20	Relevant supporting document to substantiate the proposed alternative
(d) Lighting	
EU-01-02(A)_21	Calculation showing a reduction of LPD, supported by lighting layout, lighting catalogue or photo record(s)
EU-01-02(A)_22	Lighting drawings highlighting all lighting switches and their coverage area/ zone or photo record(s)
EU-01-02(A)_23	Lighting drawings or photo record(s) showing daylight dimming/ separate lighting controls of areas accessible to daylight, their coverage area/ zone

EU-01-02(A)_24	Lighting drawings or photo record(s) showing occupancy sensors or timer controls of public spaces, such as corridors, toilets, etc., their coverage area/ zone and photo record(s)
EU-01-02(A)_25	Electrical drawings or photo record(s) showing master switch (main switch)
EU-01-02(A)_26	Electrical drawings or photo record(s) highlighting dual circuit with timer
EU-01-02(A)_27	Relevant supporting document to substantiate the proposed alternative

Option 2 – Performance-based Approaches

(a) Benchmarking

Supporting Documents <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

Supporting Documents <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 or Energy Star Portfolio Manager
EU-01-02(B)b_02	Result from EMSD Benchmarking Tool or Energy Star Portfolio Manager
EU-01-02(B)b_03	Supporting documents of each input parameter

(c) Self-improvement of Energy Utilisation Index

Supporting Documents <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 in July 2026]

Energy Utilisation Index - Commercial Sector (EMSD, 2025)

Principal Group	Sub-Group	Annual Energy Consumption per Internal Floor Area (MJ/m ²)
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%202024.pdf
[Accessed in July 2026]

(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 for FOH and BOH**

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

(b) Real-time Monitoring System for Major Systems

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

(c) 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 3 months.

(d) 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 for FOH and BOH**

1. Provide electrical schematics highlighting real-time monitoring system(s) for FOH and BOH areas, demonstrating a minimum of one single meter for each area.
2. Provide photo record(s) of the electrical meter.

(b) Real-time Monitoring System for Major Systems

1. Provide electrical schematics highlighting real-time monitoring system(s) for listed installations under the Applicant's access or control, demonstrating a minimum of one single meter for each system.
2. Provide photo record(s) of the electrical meter.

(c) Data Collection Record

1. Provide the energy consumption data on an hourly basis for at least 3 months. The unit of the energy consumption (both electricity and gas (if applicable)) of the equipment, should be in kWh.
2. If the establishment has been in operation for less than 3 months, the available data from the date of opening shall be accepted.

(d) Local Display Unit or Tablet

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

Submittals**(a) Real-time Monitoring System for FOH and BOH**

Supporting Documents <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 separate meters for FOH and BOH areas
EU-01-04a_02	Photo record(s) of the electrical meters

(b) Real-time Monitoring System for Major Systems

Supporting Documents <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	Electrical schematics highlighting all locations of metering for each system
EU-01-04b_02	Photo record(s) of the electrical meters

(c) Data Collection Record

Supporting Documents <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	Energy consumption data

(d) Local Display Unit or Tablet

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
EU-01-04d_00	F&B submission form for EU-01-04d
EU-01-04d_01	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.

[3] Code of Practice for Building Energy Audit – Electrical and Mechanical Services Department HKSAR, 2024.

(b) Related Credit Head(s)

None

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 credit point 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 electricity bills as energy generation record if the project applied for Feed-in Tariff Scheme;
2. 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)

Submittals (a) On-site Renewable Energy Application

Supporting Documents <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_01	Electrical bills and/ or metering records for annual on-site renewable energy generation and annual electricity consumption
EU-02-01a_02	Manufacturer specification/ catalogue of the renewable energy system(s)
EU-02-01a_03	As-built drawings of the renewable energy system(s)
EU-02-01a_04	Photo record(s) of the renewable energy system(s)

(b) Off-site Green Power

Supporting Documents <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_01	REC/ EAC issued by the Authority or duly signed PPA

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

5 Energy Use**EU-03 Energy Efficient 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 the 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

Conduct an appraisal report for each piece of equipment claimed demonstrating energy efficient kitchen equipment and/ or control is installed to reduce carbon emission.

1. The appraisal report shall include the following:
 - 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.
2. Provide technical data (e.g. equipment specification, catalogue) to substantiate the energy saving feature and energy performance of the claimed equipment.

Alternatively,

3. 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; or
 - ii) Equivalent or superior efficiency standards from other internationally recognised programmes.

Submittals

Supporting Documents <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	Photo record(s) of the equipment

Remarks**(a) Additional Information**

USEPA ENERGY STAR website [ONLINE] Available at:
<https://www.energystar.gov/products>
 [Accessed in July 2026]

(b) Related Credit Head(s)

None

5 Energy Use**EU-04 Energy Management and Analysis****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.

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	

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

Submittals

Supporting Documents	
<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, catalogues or photo record(s) showing details and location of network of smart devices with sensors

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

5 Energy Use**EU-04 Energy Management and Analysis****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 including the following items:
 - i) High level commitment with duty of energy management team and the organisation chart;
 - ii) Methodology and frequency of future energy audits;
 - iii) Available documents for energy management; and
 - iv) List of all energy saving features.
2. Provide implementation records of energy management practice.
3. It is not necessary that all energy management practices specified in the energy management plan be implemented.
4. A corporate-level energy management plan may be adopted. The Applicant shall provide a declaration letter confirming that the plan is applicable to the assessment boundary.

Submittals

Supporting Documents	
<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	Energy management plan
EU-04-03_02	Implementation records of energy management practice
EU-04-03_03	Declaration letter of applicability of corporate-level energy management plan

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:

Credit Code	Credit Head
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-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-01-01 Use of Water Efficient Flow Devices****Objective**

Reduce the consumption of fresh water through the application of water saving devices that have proven performance and reliability.

Credit point(s) Attainable 4

Credit Requirement**(a) Water Taps for Toilet and Shower**

1 to 2 credit point(s) when 80% or 100% of all installed water taps in toilet and bathroom (if any) are certified with the Water Efficiency Labelling Scheme (WELS) Grade 1 or equipped with WELS Grade 1 flow controllers.

(b) Water Taps for Food Preparation

1 to 2 credit point(s) when 80% or 100% of all installed water taps in kitchen are equipped with hands-free operation (e.g., foot pedal control valve, infrared sensor).

Assessment**(a) Water Taps for Toilet and Shower**

1. Demonstrate that at least 80% or 100% of all water taps and shower heads (if any) installed within the toilet and bathroom (if any) of assessment area or within the host building are certified with WELS Grade 1 or equipped with WELS Grade 1 flow controllers.

(b) Water Taps for Food Preparation

1. Demonstrate that at least 80% or 100% of all water taps installed within the kitchen of the assessment area (water taps for food preparation) are equipped with hands-free operation (e.g., foot pedal control valve, infrared sensor).

Submittals**(a) Water Taps for Toilet and Shower**

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-01-01a_00	F&B submission form for WU-01-01a
WU-01-01a_01	Schedule and/ or calculation of water taps and shower heads (if any) installed, indicating if the model of water taps and shower heads for bathing are certified with WELS Grade 1 or equipped with WELS Grade 1 flow controllers
WU-01-01a_02	Manufacturer's specification/ catalogues/ photo record(s) of water taps and shower heads for bathing (if any) with WELS certificate [or] Manufacturer's specification or catalogues of flow controllers with WELS certificate

(b) Water Taps for Food Preparation

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-01-01b_00	F&B submission form for WU-01-01b
WU-01-01b_01	Schedule and/ or calculation of water taps installed, indicating the method of operation
WU-01-01b_02	Photo record(s) of the hands-free operation water taps

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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 point(s) for adopting at least three (3), five (5) or seven (7) 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. Display notices to avoid excessive use of detergent.
4. Turn off dishwashers when not in use. Run dishwashers with a full load.
5. Recycle rinse water from dishwashers to wash away food residues on dishes.
6. Use condensed water from steam cabinets for general cleaning purpose.
7. Turn off steam cabinets if not in use during off-peak hours.
8. Reduce water consumption for defrosting, such as by installing an air pump to assist with defrosting or moving food from the freezer to the refrigerator a day before.
9. Others proposed by the Applicant.

(b) Water Saving Kitchen Appliances

1 to 5 credit point(s) for the provision of each of the following water saving kitchen appliances:

1. Dishwasher with water consumption 2.6L/rack or less or 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 sanitising models; or
 - ≤ 36.4 Gallons per Hour (GPH) for low-temperature sanitising models.
2. Three compartment washing basins or pressure spray system for manual dishwashing.
3. Pre-rinse spray valve with water consumption 6 L/min or less.
4. Steam cabinet with water consumption 7.5 L/hr or less.

5. Ice maker with water consumption 1.1 L/lb or less.
6. 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.
2. Provide supporting document such as photo record(s)/ training record/ poster of the kitchen operation practices/ features/ strategies adopted.

(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**

Supporting Documents <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	Supporting document of the kitchen operation practices/ features/ strategies adopted

(b) Water Saving Kitchen Appliances

Supporting Documents <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	Photo record(s) of the water efficient appliances

Remarks**(a) Additional Information**

Water Supplier Department – Best Practice Guideline for Water Usage in Catering Industry
https://www.waterconservation.gov.hk/filemanager/en/content_31/Catering_BPG-e.pdf
 [Accessed in July 2026]

(b) Related Credit Head(s)

None

6 Water Use**WU-02 Effluent****WU-02-01 Effluent Discharge to Foul Sewers****Objective**

Reduce the volume 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 at least one water closets is dual-flush.

(b) Urinals

1 credit point for demonstrating at least one urinal is sensor controlled.

Assessment**(a) Water Closets**

1. Demonstrate that any water closets as indicated in the food business licence within the assessment boundary or the host building accessible by staff or customers are dual-flush.
2. Accessible toilets are not assessed under this credit.

(b) Urinals

1. Demonstrate that any installed urinals as indicated in the food business licence within the assessment boundary or the host building accessible by staff or customers are sensor types.

Submittals**(a) Water Closets****Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

WU-02-01a_00	F&B submission form for WU-02-01a
WU-02-01a_01	Location plan showing the water closet
WU-02-01a_02	Photo record(s) of the water closets

(b) Urinals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

WU-02-01b_00	F&B submission form for WU-02-01b
WU-02-01b_01	Location plan showing the urinals
WU-02-01b_02	Photo record(s) of the urinals

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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 guidelines, 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 programme that exceeds the basic recommendations of the guidelines on Grease Traps for Restaurants and Food Processors issued by EPD.

Submittals

Supporting Documents	
<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 programme

Remarks**(a) 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
 [Accessed in July 2026]

(b) 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**(a) Smart Water Metering**

1 credit point for installing smart water meter(s) to monitor the total fresh water consumption of any water sub-systems within the assessment boundary controlled by the Applicant (such as hand washing, toilet flushing, kitchen cooking, cleansing and/ or other uses).

(b) Smart Water Monitoring Interface

1 credit point for providing digital interface to review the hourly averaged water consumption in F&B premises.

Assessment**(a) Smart Water Monitoring**

1. Provide photo record(s) showing the smart water meter(s)

(b) Smart Water Monitoring Interface

1. Provide photo record(s) showing the digital interface.

Submittals**(a) Smart Water Monitoring****Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

WU-04-01a_00	F&B submission form for WU-04-01a
WU-04-01a_01	Photo record(s) of installed smart water meter(s)

(b) Smart Water Monitoring Interface**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

WU-04-01b_00	F&B submission form for WU-04-01b
WU-04-01b_01	Photo record(s) of installed digital interface

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**

2 credit points for providing disclosure of annual freshwater consumption (data from water bills) and calculating an annual Water Efficiency Index (WEI) (m³ per seat) by using disclosed data.

(b) Longitudinal Comparison

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

(c) Self-Improvement of WEI

1 to 8 credit point(s) when the WEI is reduced in a percentage compared to a baseline period of any 12 consecutive months within the past 24 months (i.e., the most recent 12 months vs. any previous 12-month period within the preceding 24 months).

Credit Points	Percentage of WEI Reduction
1	1%
2	3%
3	5%
4	6%
5	7%
6	8%
7	9%
8	10% or above

(d) Peer Comparison for Chain Operators

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

(e) Development of Water Conservation Plan

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

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 m³).
2. Provide 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) Number of covers/meals produced (e.g., 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:

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

(b) Longitudinal Comparison

1. Provide the water utility bills or a consolidated statement from the utility provider to verify annual freshwater consumption (in m³) for:
 - (a) Assessment period: the most recent 12 consecutive months;
 - (b) Baseline period: any 12 consecutive months within the 24 months immediately preceding the assessment period (i.e., months 13–36 prior to submission, or an earlier 12-month block within that range).
2. Provide a comparison table or chart showing the assessment period's WEI against the baseline year's WEI.

(c) Self-Improvement for WEI

1. Using the calculated WEI from (b), demonstrate the percentage reduction in WEI comparing the assessment period to the baseline period.

(d) Peer Comparison for Chain Operators

1. 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.

(e) Development of Water Conservation Plan

1. 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.

For all time-based requirements in this credit (e.g., past 12 months), if the establishment has been in operation for less than 12 months, data from the date of opening (minimum 3 months) shall be accepted.

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

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02a_00	F&B submission form for WU-04-02a
WU-04-02a_01	Water utility bills or a consolidated statement
WU-04-02a_02	Declaration stating the total annual number (e.g., number of seats, covers/ producer, or revenue)
WU-04-02a_03	Calculation the annual Water Efficiency Index (WEI)

(b) Longitudinal Comparison

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02b_00	F&B submission form for WU-04-02b
WU-04-02b_01	Water utility bills or a consolidated statement for the assessment period and baseline period
WU-04-02b_02	Comparison table or chart for WEI

(c) Self-Improvement of WEI

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02c_00	F&B submission form for WU-04-02c
WU-04-02c_01	Calculation demonstrating the percentage reduction in WEI

(d) Peer Comparison for Chain Operators

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02d_00	F&B submission form for WU-04-02d
WU-04-02d_02	Comparative summary report

(e) Development of Water Conservation Plan

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
WU-04-02e_00	F&B submission form for WU-04-02e
WU-04-02e_01	Water Conservation Plan document that references the WEI analysis and includes identification of major water end-uses, priority improve areas and specific action plans with targets and responsibilities for water conservation

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, characterised 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, or 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)
Provision of exterior planters that are directly visible and accessible from regularly occupied dining or staff working areas, delivering continuous biophilic interaction		Others proposed by the Applicant

Assessment

1. Provide a summary table and photo record(s) 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 in July 2026]

Biophilic Restaurant Design
[ONLINE]
<https://blog.materialbank.com/biophilic-restaurant-design/>
[Accessed in July 2026]

(b) Related Credit Head(s)

None

7 Health and Wellbeing**HWB-01****Green and Healthy Living****HWB-01-03****Employee Health and Wellbeing Promotion Programme****Objective**

Promote physical fitness, mental resilience and healthier lifestyle choices among staff.

Credit point(s) Attainable

1

Credit Requirement

1 credit point for organising at least three (3) of the physical activities, mental health and/ or healthier lifestyle programmes below.

1. Organise group exercise programmes for staff (e.g., yoga classes, running classes).
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. Organise a structured smoking cessation support programme.
7. Other proposed initiatives that promote physical fitness, mental resilience or healthier lifestyle choices.

Assessment

1. Submit photo record(s) for the programme/ activities.
2. Provide a schedule to illustrate the group exercises, mental health and/ or healthier lifestyle programme held in the past 12 months.
3. Policy for subsidies for gym membership and/ or smoking cessation.
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 or healthier lifestyle programme is a structured initiative designed to promote well-being, provide support and enhance coping strategies through various activities, workshops or counselling.

Submittals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

HWB-01-03_00	F&B submission form for HWB-01-03
HWB-01-03_01	Photo record(s) for the programme/ activities
HWB-01-03_02	Schedule illustrating the physical activity, mental health and/ or healthier lifestyle programme held in the past 12 months
HWB-01-03_03	Policy for subsidies for gym membership and/ or smoking cessation

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 in July 2026]

(b) Related Credit Head(s)

None

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 any 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 proposed by the Applicant.

Assessment

1. Provide a summary checklist listing the adopted food hygiene & safety practices.

Submittals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

HWB-01-04_00	F&B submission form for HWB-01-04
HWB-01-04_01	A summary checklist

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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 variety to support dietary guidelines.
3. Display nutritional information clearly for any menu items (e.g., calories, macronutrients and allergens).
4. Display 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 proposed by the Applicant.

Assessment

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

Submittals**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

HWB-01-05_00	F&B submission form for HWB-01-05
HWB-01-05_01	Menu with narrative

Remarks**(a) Additional Information**

None

(b) 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 demonstrating compliance with five (5) or ten (10) accessibility standards (under Customer Service and/ or Built Environment) 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 F&B premises or within the host building.

List of family friendly facilities	
Dedicated play areas for children	Washroom with child friendly provisions such as child protection seat with a safety belt, lowered wash basin, urinals, child size toilet or 2-in-1 toilet seat (with potty seat)
Standalone family washroom	Baby care room
Lactation room	Children's tableware and highchair
Others to be proposed by the Applicant	

Assessment**(a) Universal Accessibility**

1. Provide a summary table listing the complied accessibility standards 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. Provide drawings or photo record(s) for each accessibility standards
3. All customers and/ or visitors shall have access to all provided items.

(b) Family Friendly Facilities

1. Provide a summary table, drawings and photo record(s) detailing the provided family friendly facilities.
2. All customers and/ or visitors shall have access to all provided family friendly facilities.

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 or photo record(s) of the adopted items

(b) Family Friendly Facilities

Supporting Documents <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 or photo record(s) 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
 [Accessed in July 2026]

(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**(a) Minimum Ventilation (Calculation) for FOH Areas**

1 credit point for demonstrating the design outdoor airflow rate for front-of-house (FOH) dining areas is at least 6 ACH.

(b) Minimum Ventilation (Calculation) for BOH Areas

1 credit point for demonstrating the design outdoor airflow rate for back-of-house (BOH) kitchen areas is at least 26 ACH.

(c) Minimum Ventilation (Measurement) for FOH Areas

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

(d) Minimum Ventilation (Measurement) for BOH Areas

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

Assessment**(a) Minimum Ventilation (Calculation) for FOH Areas**

1. Provide a calculation of the minimum outdoor airflow rate for FOH dining areas.
2. ACH of air ventilation rate can be calculated as follows:

$$ACH = \frac{\text{Volume of air flow in an hour (m}^3 \text{ / hour)}}{\text{Volume of the space (m}^3\text{)}}$$

3. For open ceiling including baffle / egg crate / perforated types etc., structural soffit is to be taken as the ceiling. The Applicant may opt for actual ceiling height / highest point of ceiling (coved type) / structural soffit height (open type) or assumed storey height at 3 metres, whichever is the smaller.
4. Provide MVAC layout plan/ schematic diagram showing fresh air flow rate of fresh air equipment

(b) Minimum Ventilation (Calculation) for BOH Areas

1. Provide a calculation of the minimum outdoor airflow rate for BOH kitchen areas using the same methodology as part (a).

(c) Minimum Ventilation (Measurement) for FOH Areas

1. Measure the actual outdoor airflow rates delivered to FOH dining and verify they are equal to or greater than the calculated design rates.
2. Measurements can be made directly or by installed flow measurement devices. Instruments/ sensors shall be calibrated per manufacturer's recommendations.
3. At least 1 sample shall be conducted at each fresh air equipment serving the claimed area.
4. The measurement shall be conducted within the past 12 months prior to the first assessment submission.
5. The measured results shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

(d) Minimum Ventilation (Measurement) for BOH Areas

1. Measure the actual outdoor airflow rates delivered to BOH kitchen areas and verify they are equal to or greater than the calculated design rates using the same methodology as part (c).
2. The measurement shall be conducted within the past 12 months prior to the first assessment submission.
3. The measured results shall be endorsed by the F&B engineering manager, outlet manager or the top management of the parent company.

Submittals**(a) Minimum Ventilation (Calculation) for FOH Areas**

Supporting Documents <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 air ventilation rate for FOH dining areas
HWB-03-01a_02	MVAC layout plan/ schematic diagram showing fresh air flow rate of fresh air equipment

(b) Minimum Ventilation (Calculation) for BOH Areas

Supporting Documents <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 air ventilation rate for BOH kitchen areas
HWB-03-01b_02	MVAC layout plan/ schematic diagram showing fresh air flow rate of fresh air equipment

(c) Minimum Ventilation (Measurement) for FOH Areas

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-01c_00	F&B submission form for HWB-03-01b
HWB-03-01c_01	Calibrating the measuring instruments/ sensors and calculate minimum outdoor air
HWB-03-01c_02	MVAC layout plan/ schematic diagram showing fresh air flow rate of fresh air equipment
HWB-03-01c_03	Measurement results of total amount of outdoor air for FOH dining areas
HWB-03-01c_04	Layout plan indicating the measurement points

(d) Minimum Ventilation (Measurement) for BOH Areas

Supporting Documents <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	Calibrating the measuring instruments/ sensors and calculate 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 BOH kitchen areas
HWB-03-01b_04	Layout plan indicating the measurement points

Remarks**(a) Additional Information**

Working Group on Implementing the Requirement on Air Change or Air Purifiers in Dine-in Restaurants under Cap. 599F – Final Report on Compliance with the Requirement on Air Change or Air Purifiers in Seating Areas of Dine-in Catering Premises under Cap. 599F [ONLINE]
https://www.fehd.gov.hk/english/licensing/guide_general_reference/air-changes_report2021.pdf
 [Accessed in July 2026]

Food and Environmental Hygiene Department – A Guide on Compliance with the Requirement on Air Change / Air Purifiers in Seating Areas of Dine-in Catering Premises under Cap. 599F [ONLINE]
https://www.fehd.gov.hk/english/licensing/guide_general_reference/A_Guide_for_Registration_on_Air_Change_Installation_of_Air_Purifier_in_Catering_Premises.pdf
 [Accessed in July 2026]

(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 point(s) for adopting at least three (3) or five (5) 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. 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.
6. Implement and adhere to a strict maintenance plan for all pollution control equipment, with logs records kept on-site for a minimum of 3 months.
7. Stock spare parts (e.g., filter sets, ultraviolet lamps, electrostatic precipitator cells) for critical pollution control equipment to ensure continuous operation.
8. Others 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

Supporting Documents <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	Manufacturer's cut-sheets, product data sheets, or installation certificates for the installed pollution control equipment
HWB-03-02_03	Operational procedures, maintenance schedules, cleaning logs, and spare parts inventories for relevant practices.
HWB-03-02_04	Layout plan/ schematic diagram showing all installed pollution control systems
HWB-03-02_05	Photos record of all implemented pollution control measures/ systems

Remarks**(a) Additional Information**

None

(b) 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 points for demonstrating background noise levels within the prescribed criteria for occupied spaces, with specific allowances for high-ventilation areas like kitchens.

(c) Sound-absorbing Materials

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

(d) Reverberation Time

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 photo record and layout plan highlighting the kitchen equipment to be assessed.
2. 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. Recognising 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:
 - (a) Performance Pathway: The kitchen is deemed compliant if the designed ventilation system meets the air ventilation requirement as required by HWB-03-01 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.
 - (b) Design and 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.
 - (c) For on-site measurement, the Leq (5 mins) shall be taken with all HVAC&R and kitchen ventilation systems operating under normal conditions.
 - (d) Measurements in kitchens shall be taken in staff work zones (e.g., at the chef's line) but away from areas immediately adjacent to individual appliances.
 - (e) The measurement shall be conducted within the past 12 months prior to the first assessment submission.
 - (f) The assessment shall include at least one sample from each type of normally occupied space, including the kitchen.

(c) Sound-absorbing Materials

1. Demonstrate the sound-absorbing materials that reducing reverberation time has been installed in dining areas.

(d) Reverberation Time

1. 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.
2. 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
Bar Area / Lively Restaurant	0.8
Main Dining Area / Casual Restaurant	1.0

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**

Supporting Documents <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 records 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

Supporting Documents <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) Sound-absorbing Materials

Supporting Documents <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

(d) Reverberation Time

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-03d_00	F&B submission form for HWB-03-03d
HWB-03-03d_01	Layout plan highlighting the representative locations to be assessed
HWB-03-03d_02	Measurement report for reverberation time
HWB-03-03d_03	Calibration certificate for all sound level meters
HWB-03-03d_04	Calculation sheets/ Simulation report for reverberation time

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

HWB-03-01 Ventilation Performance

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 4

Credit Requirement**(a) 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 points for submitting an IAQ Certification Scheme (Excellent Class) report of the assessment boundary endorsed by an accredited IAQ CIB.

(b) Health-based Targets

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 $\leq$ 9 ppm, PM_{2.5} $\leq$ 25 $\mu\text{g}/\text{m}^3$).

Assessment**(a) 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
2. The submitted IAQ certificate must be valid within 6 months prior to the first assessment submission date; or
3. Provide submission record (i.e. report & transmittal) must clearly align with and support the submitted IAQ certificate. No fixed timeframe applies, but relevance and consistency are required.

(b) Health-based Targets

1. Provide IAQ report demonstrating sample within commercial kitchen complied with health-based targets for key pollutants (e.g., CO $\leq$ 9 ppm, PM_{2.5} $\leq$ 25 $\mu\text{g}/\text{m}^3$) during operational hours.

Submittals**(a) IAQ Measurement**

Supporting Documents	
<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	IAQ certificate issued by IAQ Information Centre
HWB-03-05a_02	Submission record to IAQ Information Centre for the issuance of IAQ certificate

(b) Health-based Target**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

HWB-03-05b_00	F&B submission form for HWB-03-05b
HWB-03-05b_01	IAQ report

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 dining areas with air conditioning.

(b) Continuous Monitoring

1 credit point for installing sensors for continuous monitoring in the dining areas.

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 dining area 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 the F&B engineering manager, outlet manager or the top management of the parent company.

(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 or 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 dining area as defined under Section 9.2 of the Appendices if applicable.

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

Supporting Documents <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

Supporting Documents <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 record(s) 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 in July 2026]

(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 criteria.

(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 (SLL Code for Lighting 2012) or equivalent.
2. The Applicant can choose to demonstrate the compliance by either measurements or modelling.
3. At least one sample of each type of assessed area shall be included.

(b) Lighting Performance in Kitchen Areas

1. Demonstrate the illuminance level, UGR limit and uniformity in kitchen and BOH areas regarding the lighting performance criteria complied with the requirements as stipulated in the SLL Lighting Handbook (SLL Code for Lighting 2012) or equivalent.
2. The Applicant can choose to demonstrate the compliance by either measurements or modelling.
3. At least one sample of each type of assessed area shall be included.

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

Please provide softcopies with filename prefix as indicated on the leftmost column below.

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**Supporting Documents**

Please provide softcopies with filename prefix as indicated on the leftmost column below.

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

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.

Parameter(s)	Criteria
<i>Chemical and Physical</i>	
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
<i>Metals</i>	
Lead	≤ 10 µg/L
Chromium	≤ 50 µg/L
Nickel	≤ 70 µg/L
Cadmium	≤ 3 µg/L
Copper	≤ 2000 µg/L
Antimony	≤ 20 µg/L
<i>Bacteriological</i>	
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.

(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 any one set of water quality survey report in the past 12 months 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.
2. The minimum sampling locations and frequency shall be as follows:
 - (a) On an annual basis, potable water serving any kitchen and pantry areas is intended solely for drinking purposes, excluding lavatories. If the establishment has been in operation for less than 12 months, a single water quality survey conducted after opening (with at least 3 months of operation) shall be accepted as sufficient for the first assessment; and
 - (b) All water dispensers on quarterly basis.

(b) Access to Drinking Water

1. Demonstrate the location of installed water dispenser(s).
2. 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.

Submittals**(a) Water Quality Survey**

Supporting Documents <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	Any one set of water quality survey report in the past 12 months

(b) Access to Drinking Water

Supporting Documents <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	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 5

Credit Requirement (a) Design for Good IAQ

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.

(b) Particle Filtration

1 credit point for installing air filters with MERV rating of 12 in any fresh air intake system serving normally occupied spaces as defined under Section 9.2 of the Appendices.

(c) Air Purification Treatment

1 to 3 credit point(s) for providing the air purification technique for dining area, kitchen area and washrooms respectively, such as any air handling unit serving the assessment boundary is equipped with air-stream disinfection system (e.g., Ultraviolet Germicidal Irradiation (UVGI), Nano-Confined Catalytic Oxidation (NCCO), Needle Point Bipolar Ionization (NPBI)) or standalone air purification system.

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

1. Provide HVAC drawings showing the location of the fresh air louvre and exhaust air louvre and demonstrating compliance with the separation distance.

(b) Particle Filtration

1. Provide details of the air filter to demonstrate its MERV rating can achieve 12 or above.

(c) Air Purification Treatment

1. Prepare a schedule of air treatment methods being applied to the assessment boundary.
2. Provide catalogue of the air purification system or the standalone air purifier and the corresponding indoor air pollutants that have been tackled.
3. Demonstrate that the fresh air intake system is served with air purification device.
4. Area coverage of the standalone air purifier to meet suitably sized requirement shall be referred to manufacturer's recommendations in catalogue. Only indoor pollution source areas are assessed under this credit.

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

Supporting Documents <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	HVAC drawings showing the location of the fresh air louvre and exhaust air louvre

(b) Particle Filtration

Supporting Documents <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 filter
HWB-03-11b_02	Photo record(s) of the filter installed

(c) Air Purification Treatment

Supporting Documents <i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
HWB-03-11c_00	F&B submission form for HWB-03-11c
HWB-03-11c_01	Schedule of air treatment methods being used and corresponding indoor air pollutants that have been tackled
HWB-03-11c_02	Catalogue of the air purification system or the standalone air purifier
HWB-03-11c_03	Calculation showing the area coverage of the standalone air purifier meeting sizable requirements
HWB-03-11c_04	Location plan and photo record(s) of the air purification device or the standalone air purifier installed
HWB-03-11c_05	Photo record(s) of air handling unit serving the assessment boundary is equipped with air purification system or standalone air purifier

Remarks**(a) Additional Information**

None

(b) Related Credit Head(s)

None

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) or five (5) of the following health protection measures/ features.

List of health protection measures/ features		
Blood pressure meter	Oximeter	Face mask
Hand-held thermometer	Automated External Defibrillator (AED)	Automatic hand sanitiser or disinfection stations at key locations (entrance, exit).
Hand washing stations (other than those in washrooms)	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 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 to F&B customers and staff.

Submittals

Supporting Documents	
<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 or F&B operations.

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) review and approval.

Generally, the submission materials shall comprehensively detail the benefits and environmental impacts averted.

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 BSL for evaluation of each application on its merits.

Submittals

Supporting Documents	
<i>Please provide softcopies with filename prefix as indicated on the leftmost column below.</i>	
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**

BSL Innovations and Additions (IA) Library
[ONLINE]
<https://www.beamsociety.org.hk/BEAM-Plus/-/media/AA5E50B9CD2245E688FB06FD42AEE098.ashx>
[Accessed in July 2026]

(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.

Normally Occupied Spaces

Normally occupied spaces are enclosed areas where people normally stay for 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 for 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 | • Information desk |
| • Concourse | • Kitchens (commercial) |
| • Conference room | • Lecture hall |
| • Dining (commercial and residential) | • Meeting room |
| • Food and beverage dining area | • Open office |
| • Front desk | • Private office |
| • Gallery area | • Reception |
| • Gymnasium | • Retails |
| • Hospital patient rooms | • School classroom |
| • Hotel guest room | • Shipping and receiving |
| • Hotel entrance lobby | • Shopping arcade |

Space Usage of *not normally occupied spaces*

- | | |
|-------------------------------------|-------------------|
| • Break room | • Main lift lobby |
| • Corridor | • Lift lobby |
| • Entrance lobby (other than hotel) | • Pantry |
| • Staircases | • Toilet |

Space Usage of *unoccupied spaces*

- | | |
|-----------------------------------|-------------|
| • Emergency exit corridor | • Storeroom |
| • Mechanical and electrical rooms | • Warehouse |