# **GREEN KEY**

# AN ECO-LABEL FOR TOURISM ESTABLISHMENTS



APPLICATION FORM FOR HOTELS AND HOSTELS 2022-2025

#### 1. Introduction

This Green Key application form is valid for hotels and hostels in the United Arab Emirates

The Green Key hotel and hostel criteria are applicable for hotels and hostels having more than 15 bedrooms.

In order to be eligible for Green Key, the applicant establishment must be officially registered as a hotel/hostel with this function being officially registered as its main activity.

Criteria marked with (I) are imperative criteria, while criteria marked with (G) are guideline criteria. The applicant must comply with all imperative criteria and an increasing number of applicable guideline criteria according to the number of years for which the award has been held, as per the following table:

Year	Percentage of total guideline criteria
1	0%
2	5%
3	10%
4	15%
5-9	20%
10+	50%

The current set of criteria/explanatory notes is valid until 31 December 2025. Changes in criteria/explanatory notes will normally be announced with at least six months' notice.

Some criteria will need to be documented in the application form, and you will find the information in Annex A. Other criteria will need to be documented in connection with the on-site audits (for each criterion in the criteria/explanatory notes document, there is a paragraph "During the audit...." where you can read about the expected check of compliance with criteria during on-site audits).

For any question about the criteria or the application, audit and award procedure, please do not hesitate to contact Green Key: **greenkey@emiratesgbc.org** 

#### 2. Agreement between Green Key and applicant establishment

In connection with the first application for award or subsequent annual renewal of award, the applicant establishment and Green Key must mutually agree upon and sign the terms and conditions in the agreement (replacing any previous existing agreements between the applicant establishment and Green Key):

#### Access to information about Green Key:

- The applicant establishment confirms that it has had access to and read/understood the Green Key criteria and explanatory notes.
- The applicant establishment confirms that it has had access to and read/understood the Green Key application process.
- The applicant establishment confirm that it has had access to and read/understood the Green Key participation fees.

#### Responsibilities of the applicant establishment

• The applicant establishment will complete the Green Key application form with correct data and pay the Green Key fees.

- The applicant establishment acknowledges the costs associated with applying for Green Key certification and will ensure that the Green Key fees are paid.
- The applicant establishment understands that the Green Key certificate will not be issued unless the payment is complete.
- The applicant establishment will allow scheduled onsite audits to take place within the
  premises of the establishment by an auditor authorised by Green Key, and to provide all
  necessary information and arrangements in connection with these audits.
- The applicant establishment will allow unannounced control visits by an auditor authorised by Green Key; however, the auditor must notify the reception of the establishment on arrival to request to be followed around by the general manager/owner, environmental manager or other relevant person.
- The applicant establishment will ensure conformity with the Green Key criteria throughout the award period, including correct information and communication about the achieved Green Key award as set in the Green Key criteria/explanatory notes and the Green Key Branding Guidelines.
- The applicant establishment will inform Green Key of any changes that might affect compliance with Green Key criteria within ten days of them occurring.
- The applicant establishment will record, handle and inform Green Key of complaints and corrective actions taken relating to compliance with the Green Key requirements (in correspondence with the official complaint handling procedure).
- The applicant establishment will inform Green Key of any changes in contact details within 30 days after occurring.
- The applicant establishment can decide to terminate its Green Key award at any time without penalty by providing 30 days' written notice to Green Key (fees for the remainder of the award period will not be reimbursed).
- The applicant establishment will in case of termination of award ensure that all references to Green Key are removed.

#### Responsibilities of Green Key

- Green Key will carry out an effective and impartial certification procedure, which means that
  no person with a potential conflict of interest can be involved in the third-party verification
  of the Green Key award.
- Green Key will communicate any changes in the Green Key criteria/explanatory notes as well as overall procedures to the establishment with normally at least six months' notice.
- Green Key will treat all received and viewed documents with confidentiality.
- Green Key will keep the names, phone numbers and e-mail addresses for the establishment
  for the duration of the application and award period. When Green Key is informed about
  updated contact details, the previous information will immediately be deleted. The
  applicant/awarded establishment can at any time access information about the contact
  information. The contact details will be used in case of contact, information (including
  newsletters) and promotion (see point below) in relation to Green Key. Within two years
  after an establishment is not awarded or re-awarded, the contact details will be deleted.
  Green Key will not use the contact details for other purposes than described in this
  agreement.
- Green Key will promote the awarded establishment on the Green Key website (name and contact details). The same information will be sent to OTAs, tour operators and other tourism databases where Green Key has established a cooperation agreement.
- Green Key will not publish any data or other sensitive information with reference to the individual establishment without prior consent of the establishment.
- Green Key has the right to suspend/terminate the award in case of non-compliance with requirements being revealed during the award period through monitoring, notified changes, complaints, etc.

# For the applicant establishment:

Name of establishment:	
Name of establishment owner or operator:	
Name of person signing this agreement:	
Title of person signing this agreement:	
E-mail address:	
Signature:	

# For Green Key:

Signature:

Name of Green Key Office: Director: E-mail address: Emirates Green Building Council Abdullatif Al Bitawi greenkey@emiratesgbc.org

# 3. Details about the applicant establishment

Name of the establishment:
Address:
Country:
Phone:
E-mail:
Booking.com ID:
Website:
Social media links:
Number of rooms:
Number of guest nights/year:
Number of room nights/year:
Number of employees (full-time, part-time and seasonal):
Number of suppliers:
Number of third-party operated businesses within the premises of the establishment:
Name of General Manager:
Name of Environmental/Sustainability Manager:
F-mail Environmental/Sustainability Manager

### 4. Application form

For each criterion, you will need to indicate the status of compliance with the criterion: Yes, No or N/A (non-applicable). Please use the comments field for any additional information to be provided.

If you need to know the understanding of a criterion, click on the link to access the explanatory notes for the relevant criterion.

	1. ENVIRONMENTAL MANAG	EMENT	
	Criteria	Validated	Comments
1.1	The management must be involved and must appoint an environmental manager from amongst the staff of the establishment. (I)	Yes □ No □ N/A □	
1.2	The establishment must formulate a sustainability policy. (I)	Yes □ No □ N/A □	
1.3	The establishment must formulate objectives and an annual action plan for continuous improvement. (I)	Yes □ No □ N/A □	
1.4	All documentation concerning the Green Key must be kept and maintained in a binder ready for inspection. (I)	Yes □ No □ N/A □	
1.5	The establishment establishes active collaboration with relevant local stakeholders. (I)	Yes □ No □ N/A □	
1.6	The establishment calculates its carbon footprint using a carbon measurement tool. (I)	Yes □ No □ N/A □	
1.7	The establishment sets a concrete target to reduce its carbon footprint. (G)	Yes □ No □ N/A □	
1.8	The establishment is verified carbon neutral in line with scope 1 and 2 of the Greenhouse Gas Protocol Standard. (G)	Yes □ No □ N/A □	
1.9	The establishment offers its guests a possibility to compensate their emissions through a carbon scheme. (G)	Yes □ No □ N/A □	
	2. STAFF INVOLVEMEN	IT	
2.1	The management holds periodic meetings with the staff to brief them on issues concerning existing and new environmental initiatives. (I)	Yes □ No □ N/A □	
2.2	The environmental manager must participate in meetings with management for the purpose of presenting the environmental developments of the establishment. (I)	Yes □ No □ N/A □	
2.3	Staff members must receive yearly training on environmental and other sustainability issues. (I)	Yes □ No □ N/A □	

2.4	The housekeeping service must know and accept the procedures regarding change of towels and sheets. (I)	Yes □ No □ N/A □	
2.5	Information is displayed in the staff area to promote responsible behaviour. (I)	Yes □ No □ N/A □	
2.6	The establishment provides its staff with the opportunity to evaluate its environmental and/or socio-cultural performance. (G)	Yes □ No □ N/A □	
	3. GUEST INFORMATIO	N	
3.1	The Green Key award must be displayed in a prominent place. (I)	Yes □ No □ N/A □	
3.2	Information about Green Key must be visible and accessible for guests. (I)	Yes □ No □ N/A □	
3.3	Information about Green Key and environmental information must be available on the establishment's website. (I)	Yes □ No □ N/A □	
3.4	The establishment must keep the guests informed about and involved in its environmental work and encourage guests to participate in environmental initiatives. (I)	Yes □ No □ N/A □	
3.5	Staff in charge of welcoming guests must be able to inform the guests about Green Key and the current environmental/sustainability initiatives of the establishment. (I)	Yes □ No □ N/A □	
3.6	The establishment informs and encourages guests to use sustainable transportation alternatives. (I)	Yes □ No □ N/A □	
3.7	The establishment provides its guests with the opportunity to evaluate its performance, including the sustainability performance. (G)	Yes □ No □ N/A □	
	4. WATER		
4.1	The total water consumption must be registered at least once a month. (I)	Yes □ No □ N/A □	
4.2	Newly purchased toilets have a 3/6 litres dual flush. (I)	Yes □ No □ N/A □	
4.3	The staff must have a system in place to regularly check for dripping taps and leaky toilets as well as leaky swimming pools. (I)	Yes □ No □ N/A □	

4.4	Water flow in at least 75% of the showers must not	Yes □	
	exceed 9 litres per minute. (I)	No □	
		N/A □	
4.5	Water flow in at least 75% of the taps must not exceed 8	Yes □	
	litres per minute. (I)	No □	
		N/A □	
4.6	Urinals have sensors, water saving devices, or are water-	Yes □	
	free. (I)	No □	
		N/A 🗆	
4.7	Newly purchased cover or tunnel dishwashers do not	Yes □	
	consume more water than 3.5 litres per basket. (I)	No □	
	(i)	N/A □	
4.8	All wastewater is treated. (I)	Yes□	
4.0	All Wastewater is treated. (I)	No □	
		N/A □	
4.9	Newly purchased dishwashers and laundry machines are	Yes 🗆	
4.7	not conventional domestic appliances. (I)	No □	
	not conventional domestic appliances. (i)		
4.40	A	N/A □	
4.10	A grease trap is installed. (I)	Yes □	
		No □	
4.4.4		N/A □	
4.11	The swimming pool is covered or has other systems in place	Yes □	
	to reduce water consumption. (G)	No □	
		N/A □	
4.12	The swimming pool is cleaned with chemical-free	Yes □	
	<u>alternatives.</u> (G)	No □	
		N/A □	
4.13	Separate water meters are installed in areas with a high	Yes □	
	degree of water consumption. (G)	No □	
		N/A □	
4.14	Water flow in at least 75% of taps must not exceed 5 litres	Yes □	
	per minute. (G)	No □	
		N/A □	
4.15	Wastewater is treated and reused onsite. (G)	Yes □	
		No □	
		N/A □	
4.16	Rainwater is collected and used for suitable purposes. (G)	Yes □	
		No □	
		N/A □	
4.17	The establishment ensures that a water risk assessment is	Yes □	
,	carried out and recommendations from the assessment are	No □	
	taken into consideration. (G)	N/A □	
	tukeri into consideration.	14//(	
	5. WASHING AND CLEAN	IING	
	5. WASHING AND CLEAN		
5.1	There must be information in the rooms informing guests	Yes □	
J.1	about the routine regarding the change of sheets. (I)	No □	
	about the routine regarding the change of sheets. (I)	N/A □	
5.0	There must be information in the vector information and		
5.2	There must be information in the rooms informing guests	Yes □	
	about the routine regarding the change of towels. (I)	No □	
	ALL TENCE OF THE PROPERTY OF T	N/A □	
5.3	At least 75% of the chemical cleaning products for daily	Yes □	
	use have a recognised eco-label. (I)	No □	
		N/A □	

5.4	<u>Disinfection substances must only be used when</u> necessary and in correspondence with the legislation on	Yes □ No □	
	hygiene. (I)	N/A □	
5.5	Paper towels, facial tissues and toilet paper must be made	Yes □	
	of non-chlorine bleached paper or awarded with an eco-	No □	
	label. (I)	N/A □	
5.6	The establishment uses eco-labelled dishwashing detergents.	Yes □	
	(G)	No □	
F 7		N/A 🗆	
5.7	The establishment uses eco-labelled laundry detergents. (G)	Yes □	
		No □	
5.8	Concentrated chemical cleaning products and dosing system	N/A □ Yes □	
5.0	are used for daily cleaning. (G)	No □	
	are used for dully cleaning.	N/A □	
5.9	Fibre cloth made of natural fibres is used for cleaning. (G)	Yes □	
	<u> </u>	No 🗆	
		N/A □	
5.10	Chemical-free cleaning and disinfection methods are used.	Yes □	
	(G)	No □	
		N/A □	
5.11	The establishment does not use fragrance spray and perfume	Yes □	
	in connection with washing and cleaning. (G)	No □	
5.40		N/A 🗆	
5.12	The establishment offers its guests the option to forego	Yes □	
	housekeeping/cleaning of the rooms. (G)	No □ N/A □	
		IN/A L	<u> </u>
	6. WASTE		
6.1	The establishment must separate waste as per national	Yes □	
	legislation but with a minimum of three categories. (I)	No □	
		N/A 🗆	
6.2	The separated waste must be handled separately by the	Yes □	
		—	
	local or national waste management facilities, by a private	No □	
4.2	entity or by the establishment's own facilities. (I)	N/A □	
6.3	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must	N/A □ Yes □	
6.3	entity or by the establishment's own facilities. (I)  Instructions on how to separate and handle waste must be readily available to the staff in an understandable and	N/A □ Yes □ No □	
	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I)	N/A □ Yes □ No □ N/A □	
6.3	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must	N/A □ Yes □ No □ N/A □ Yes □	
	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must	N/A	
	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must	N/A □ Yes □ No □ N/A □ Yes □	
	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I)	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage must not be used. (I)	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage must not be used. (I)	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage must not be used. (I)  Hazardous solid and liquid chemicals are stored safely. (I)	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage must not be used. (I)  Hazardous solid and liquid chemicals are stored safely. (I)  Hazardous waste must be transported safely to an	N/A	
6.4	entity or by the establishment's own facilities. (I) Instructions on how to separate and handle waste must be readily available to the staff in an understandable and simple format. (I) Newly purchased pumps and refrigeration plants must not use CFC or HCFC refrigerants. All equipment must always comply with national legislation on phasing out refrigerants. (I) Single-use tableware products related to food/beverage must not be used. (I)  Hazardous solid and liquid chemicals are stored safely. (I)	N/A	

6.8	Each bathroom has a waste bin. (I)	Yes □ No □	
		N/A □	
6.9	A maximum of five food/beverage products are in	Yes □	
	individually packaged single servings. (I)	No □	
		N/A □	
6.10	The establishment registers the total amount of waste. (I)	Yes □	
		No □	
		N/A □	
6.11	Toiletries such as soap, shampoo and shower gel are provided	Yes □	
	<u>in dispensers.</u> (G)	No □	
		N/A □	
6.12	The packaging of travel-sized toiletries such as soap,	Yes □	
	shampoo and shower gel is being recycled, made of recycled	No □	
	plastic, eco-labelled or is biodegradable. (G)	N/A 🗆	
6.13	<u>Toiletries, vanity kits and other single-use amenities for</u>	Yes □	
	guests are only available on request. (G)	No □	
/ / /	At 1t 6 t f dt delicent disconnection	N/A □	
6.14	At least five types of products are delivered in reusable	Yes □	
	packaging that is returned to the supplier. (G)	No □	
6.15	The establishment has a waste plan in place to reduce and/or	N/A □ Yes □	
0.13	The establishment has a waste plan in place to reduce and/or reuse waste. (G)	res ⊔ No □	
	reuse waste. (G)	N/A □	
6.16	Guests and staff are able to separate waste into categories	Yes 🗆	
0.10	that can be handled by the waste management facilities. (G)	No □	
	that can be handled by the waste management facilities.	N/A □	
6.17	At least 75% of the soap, shower gel and shampoo have a	Yes □	
5.27	nationally or internationally recognised eco-label. (G)	No □	
		N/A □	
6.18	At least five purchased products are either not packaged in	Yes □	
	plastic or packaged in plastic containing at least 50%	No □	
	recycled plastic. (G)	N/A □	
6.19	Organic waste is composted or used for other purposes. (G)	Yes □	
		No □	
		N/A □	
	7. ENERGY		
7.1	Energy use must be registered at least once a month. (I)	Yes □	
		No □	
		N/A □	
7.2	Heating, ventilation, and air-conditioning control systems	Yes □	
	must be in place. (I)	No □	
		N/A □	
7.3	At least 75% of all light bulbs are energy efficient and at	Yes □	
	least 50% of all light bulbs are LED bulbs. (I)	No □	
		N/A □	
7.4	Grease filters in the exhaust must be cleaned at least	Yes □	
	once a year. (I)	No □	
		N/A 🗆	
7.5	The heating, ventilation and air-conditioning system must	Yes □	
	be checked at least once a year and maintained, if	No □	
	necessary, in order to be energy efficient at all times. (I)	N/A □	

7.6	Refrigerators, cold stores, heating cupboards and ovens	Yes □	
	must be equipped with intact door seals. (I)	No □	
	· · · · · · · · · · · · · · · · · · ·	N/A □	
7.7	Freezing equipment must be regularly defrosted. (I)	Yes □	
7.7	ireczing equipment must be regularly derrosted. (i)	No □	
		N/A 🗆	
7.8	Navyhy nyyah a a dinaini haya mayat nat haya an an anay		
7.8	Newly purchased mini bars must not have an energy	Yes □	
	consumption exceeding 1 kWh/day. (I)	No □	
		N/A □	
7.9	There is a written procedure regarding energy in empty	Yes □	
	guest and meeting rooms. (I)	No □	
		N/A □	
7.10	The establishment has set a standard temperature for	Yes □	
	cooling and heating in rooms. (I)	No □	
		N/A □	
7.11	Newly purchased electronic devices in guest rooms are	Yes □	
	energy efficient. (I)	No □	
	CHOIST CHOISE (I)	N/A □	
7.12	Outside lighting is minimised and/or has automatic turn	Yes □	
/.12	off sensors installed. (I)	No □	
	OIT SETISOTS HIStalled. (I)		
7.40	TI 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	N/A 🗆	
7.13	The establishment uses or purchases at least 50% renewable	Yes □	
	and/or eco-labelled electricity. (G)	No □	
		N/A □	
7.14	The establishment uses or purchases 100% renewable	Yes □	
	and/or eco-labelled electricity. (G)	No □	
		N/A □	
7.15	The establishment does not use fossil fuels for the	Yes □	
	heating/cooling of the establishment. (G)	No □	
	. ,	N/A □	
7.16	There are no mini bars in at least 75% of the guest rooms. (G)	Yes □	
,,	(-)	No □	
		N/A □	
7.17	At least 75% of all windows are energy efficient at a higher	Yes □	
/.1/	standard than the national/local regulation. (G)	No □	
	<u>Standard than the national/local regulation.</u> (G)		
740	Northwest Land Land Colored Colored Colored	N/A 🗆	
7.18	Newly purchased electric devices in the establishment are	Yes □	
	energy efficient. (G)	No □	
		N/A □	
7.19	An external energy audit is carried out at least once every	Yes □	
	five years. (G)	No □	
		N/A □	
7.20	The establishment has an internationally or nationally	Yes □	
	recognised green building rating system. (G)	No □	
		N/A □	
7.21	The establishment has an automatic system that turns off	Yes □	
	the lights and electrical appliances when leaving the	No □	
	guest/meeting room. (G)	N/A □	
7.22	At least 75% of the lighting in public areas and staff areas	Yes □	
1.22	has motion detectors or is reduced when people are not	No □	
7.00	present. (G)	N/A □	
7.23	Separate electricity and gas meters are installed at	Yes □	
	strategically important places for energy monitoring. (G)	No □	
		N/A □	

7.24	Air-conditioning, ventilation, and heating automatically	Yes □	
	switch off in at least 75% of the rooms when windows and	No □	
	doors are open. (G)	N/A □	
7.25	A heat recovery system for e.g. refrigeration systems,	Yes □	
7.23	ventilators, swimming pools or sanitary wastewater is	No □	
70/	installed. (G)	N/A 🗆	
7.26	The establishment offers access to charge electric vehicles.	Yes □	
	(G)	No □	
		N/A □	
7.27	The kitchen hoods are equipped with supply/extract infrared	Yes □	
	fan controls. (G)	No □	
		N/A □	
7.28	The establishment does not use or only uses environmentally	Yes □	
	friendly outdoor heating or air-conditioning appliances. (G)	No □	
		N/A □	
7.29	If the establishment is not connected to the electrical grid, it	Yes □	
	generates electricity with energy efficient generators. (G)	No □	
	(C)	N/A □	
	8. FOOD AND BEVERAG	GE	
8.1	The establishment must purchase and register at least	Yes □	
	five types of food/beverage products that are organic,	No □	
	eco-labelled, fair-trade labelled and/or locally produced.	N/A □	
	(1)	, ,	
8.2	The establishment does not buy products derived from	Yes □	
0.2	threatened or protected species. (I)	No □	
	threatened of protected species.	N/A □	
8.3	A vegetarian/vegan alternative menu is offered in the	Yes □	
0.5	restaurant. (I)	No □	
	restaurant. (i)		
0.4		N/A 🗆	
8.4	The establishment takes initiatives to reduce the level of	Yes □	
	food waste. (I)	No □	
		N/A □	
8.5	Where the water quality is of an adequate standard, tap	Yes □	
	water is offered and/or promoted to guests. (I)	No □	
		N/A □	
8.6	The establishment registers the amount of food waste. (G)	Yes □	
		No □	
		N/A □	
8.7	The establishment indicates on the menu or in the buffet the	Yes □	
	products that are organic, eco-labelled, fair-trade labelled	No □	
	and/or locally produced. (G)	N/A □	
8.8	At least 25% of the main dishes in the establishment are	Yes □	
0.0	vegetarian. (G)	No □	
	TOGOSOFIAITE (O)	N/A 🗆	
8.9	The establishment offers a vegan main dish. (G)	Yes 🗆	
0.7	THE ESTABLISHMENT OFFETS A VEXALL MAIN AISH.	No □	
0.10	At least 500/ of all food/leaveness distance !!	N/A □	
8.10	At least 50% of all food/beverage products used in the	Yes □	
	establishment are organic, eco-labelled, fair-trade labelled	No □	
	and/or locally produced. (G)	N/A 🗆	
8.11	The establishment only purchases meat and seafood	Yes □	
	products that are certified with a sustainability label. (G)	No □	

		N/A □	
	9. INDOOR ENVIRONME	NT	
0.4	T	V	Г
9.1	The restaurant and all public areas must be non-smoking	Yes □	
	or have areas designated for smoking. (I)	No □	
0.0	A	N/A 🗆	
9.2	A minimum of 75% of the rooms must be non-smoking. (I)	Yes □	
		No □	
		N/A □	
9.3	The establishment has a personnel policy concerning	Yes □	
	smoking during working hours. (I)	No □	
		N/A □	
9.4	<u>Indoor air quality in the establishment is regularly monitored.</u>	Yes □	
	(G)	No □	
		N/A □	
9.5	Environmentally friendly materials are used for	Yes □	
	<u>refurbishments or construction works that started and/or</u>	No □	
	were completed in the past 12 months. (G)	N/A □	
9.6	Authentic elements of the local culture are considered in the	Yes □	
	operation and in connection with refurbishments or	No □	
	construction works. (G)	N/A □	
	10. GREEN AREAS		
10.1	Chemical pesticides and fertilisers must not be used	Yes □	
	unless there is no organic or natural equivalent. (I)	No □	
		N/A □	
10.2	Newly purchased lawnmowers must either be electrically	Yes □	
	driven, be manually driven, or be awarded with an eco-	No □	
	label. (I)	N/A □	
10.3	Flower and garden watering procedures are in place to	Yes □	
10.5	save water. (I)	No □	
	Save Water. (I)	N/A □	
10.4	The establishment is taking initiatives to protect and	Yes 🗆	
10.4	support the local biodiversity on the premises of the	res □ No □	
	establishment. (I)	N/A □	
	establishment. (I)	N/A ⊔	
10.5	The establishment only purchases native species of flora and	Yes □	
	fauna and actively eradicates invasive alien species from its	No □	
	premises. (G)	N/A □	
10.6	The establishment has a fruit, herb, or vegetable garden	Yes □	
	on/near its premises. (G)	No □	
		N/A □	
	11. CORPORATE SOCIAL RESPO		
11.1	The establishment confirms that it follows all relevant	Yes □	
	international, national, and local legislation, including the	No □	
	areas of environment, health, safety, and labour. (I)	N/A □	
11.2	The establishment refrains from using/accepting child	Yes □	
<b>-</b>	labour. (I)	No □	
		N/A □	

11.3	Plants and animals, as well as historical and archaeological	Yes □	
	artefacts, are not sold, traded, or displayed, except those	No □	
	which are permitted by law. (I)	N/A □	
11.4	The establishment provides access for people with additional	Yes □	
	needs. (G)	No □	
	(-7	N/A □	
11.5	The establishment is equitable in hiring women and local	Yes □	
11.5	minorities, including in management positions. (G)	No □	
	initionties, including in management positions.	N/A □	
11 /	The establishment actively even at least two		
11.6	The establishment actively supports at least two	Yes □	
	environmental or social community development activities.	No □	
	(G)	N/A □	
44 =			
11.7	The establishment offers the means for local small	Yes □	
	entrepreneurs to develop and sell sustainable products that	No □	
	are based on the area's nature, history, and culture. (G)	N/A □	
11.8	The establishment does not offer entertainment which	Yes □	
	<u>involves domesticated or wild animals.</u> (G)	No □	
		N/A □	
11.9	If the establishment keeps animals on its premises, animal	Yes □	
	welfare guidelines must be followed. (G)	No □	
		N/A □	
11.10	The establishment formulates a sustainable purchasing	Yes □	
	policy. (G)	No □	
		N/A □	
11.11	Material/supplies that are no longer used are collected and	Yes □	
	donated to charitable organisations. (G)	No □	
	(C)	N/A □	
			L
	12. GREEN ACTIVITIES		
	12. GREEN ACTIVITIES		
12.1		Yes □	
12.1	Information about nearby parks, landscape and nature	Yes □	
12.1		Yes □ No □	
	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)	Yes □ No □ N/A □	
12.1	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the	Yes  No  N/A  Yes  Yes	
	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)	Yes  No  N/A  Yes  No  No	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)	Yes   No   N/A   Yes   No   No   N/A   No   N/A   N/A	
	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the	Yes	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)	Yes   No   N/A   Yes   N/A   Yes   N/A   Yes   No   N/A   Yes   No   No   No   No   No   No   No   N	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)	Yes   No   N/A   Yes   No   N/A   Yes   No   N/A   No   N/A   No   N/A	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in	Yes   No   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   Y	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)	Yes   No   N/A   Yes   N/A   Yes   No   N/A   Yes   N/A   Yes   No   N/A   Yes   No   No   No   No   No   No   No   N	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)	Yes   No   N/A   No   N/A	
12.2	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for	Yes   No   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   Y	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the	Yes   No   N/A   Yes   No   N/A   Yes   No   N/A   Yes   No   N/A   Yes   No   No   No   No   No   No   No   N	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local	Yes   No   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   N/A   Yes   Y	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the	Yes   No   N/A   Yes   No   N/A   Yes   No   N/A   Yes   No   N/A   Yes   No   No   No   No   No   No   No   N	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local community. (G)	Yes   No   N/A   Yes   N/A   N/A   N/A   N/A   N/A	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local	Yes   No   N/A   Yes   N/A   N/A   N/A   N/A   N/A	
12.2 12.3 12.4 12.5	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local community. (G)	Yes   No   N/A   No   N/A   No   N/A   No   N/A   N/A	
12.2 12.3 12.4	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local community. (G)  13. ADMINISTRATION	Yes   No   N/A   Yes   Y	
12.2 12.3 12.4 12.5	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local community. (G)  13. ADMINISTRATION  Third-party operated shops and businesses located on the premises of the establishment must be informed about	Yes   No   N/A   Yes   No   No   No   No   No   No   No   N	
12.2 12.3 12.4 12.5	Information about nearby parks, landscape and nature conservation areas must be available to the guests. (I)  The establishment must provide information about the nearest place to rent or borrow bicycles. (I)  The guests can borrow or rent bicycles from the establishment. (G)  The establishment promotes responsible tourist behaviour in the destination. (G)  The establishment provides awareness raising activities for its guests focused on sustainable development, the environment and nature within the premises or the local community. (G)  13. ADMINISTRATION	Yes   No   N/A   Yes   Y	

	activities in the same spirit. (I)		
13.2	A minimum of 75% of the purchases of printing paper, envelopes and printed material produced or ordered by	Yes □ No □	
	the establishment is eco-labelled or produced by a	N/A □	
	company with an environmental management system. (I)	N/A L	
13.3	The establishment takes initiatives to reduce the use of	Yes □	
10.0	paper at the front desk, in offices, and in guest/meeting	No □	
	rooms. (I)	N/A □	
	100113. (1)		
13.4	The establishment informs its suppliers about its	Yes □	
	sustainability commitments and strongly encourages the	No □	
	suppliers to follow the same sustainability commitments.	N/A □	
	(1)		
13.5	The establishment ensures that at least 75% of the suppliers	Yes □	
	used are eco-certified, have a written environmental policy	No □	
	and/or are committed to sustainable development. (G)	N/A □	
13.6	At least three product categories of purchased or rented	Yes □	
	textiles are environmentally friendly. (G)	No □	
		N/A □	
13.7	If the laundry service is outsourced to an external company,	Yes □	
	this company is located within 100 km from the	No □	
	establishment. (G)	N/A □	
13.8	At least 75% of the newly purchased durables have an eco-	Yes □	
	label or must be produced by a company with an	No □	
	environmental management system. (G)	N/A □	
13.9	The establishment refurbishes or upcycles own durables or	Yes □	
	purchases second-hand durables. (G)	No □	
		N/A □	
13.10	The establishment uses environmentally friendly motorised	Yes □	
	<u>vehicles.</u> (G)	No □	
		N/A □	
13.11	<u>Vehicles entering the establishment are not idling for more</u>	Yes □	
	than two minutes. (G)	No □	
40.10		N/A □	
13.12	The use of environmentally friendly means of transportation	Yes □	
	by the staff is encouraged. (G)	No □	
		N/A □	

#### 5. Annex A: Documents check list

The documents related to imperative (I) criteria must be enclosed. The documents related guideline (G) criteria are enclosed if the establishment complies with the criteria concerned.

Criterion	Document	Attached? (yes/no)
1.2	Sustainability policy. (I)	
1.3	Annual action plan for the coming period. (I)	
1.3	Annual action plan for the past year and indication of held activities. (I) NB. Only for re-applicant establishments	
1.6	Carbon footprint data (total tons, kg per guest room and kg per meeting hour of the past year) (I)	
3.2	Information material for guests about Green Key (draft). (I)  NB. Only for first-time applicant establishments	
3.4	Information material for guests about sustainability initiatives of the establishment (draft). (I)  NB. Only for first-time applicant establishments	
4.1	Monthly water consumption of the past year. (I)	
4.8	Confirmation from the local authorities or other responsible entity that the establishment is connected to an existing sewage system. (I)	
5.3	List of all daily cleaning products with indication of eco-label. (I)	
6.1	Information about the different types of waste collected (photo of the waste reception facilities or other proof). (I)	
6.10	Monthly registration of waste of the past year. (I)	
7.1	Monthly energy consumption of the past year. (I)	
8.1	List of a minimum of five food/beverage products that are organic, eco-	
	labelled, fair-trade labelled and/or locally produced. (I)	
8.6	Monthly registration of food waste of the past year. (G)	