

Sustainability



The Dining Commons at Lourdes and Kearney has earned 3 Star Certified Green Restaurant® status from the Green Restaurant Association (GRA), a national nonprofit organization helping restaurants become more environmentally sustainable since 1990. The GRA has the largest database of green solutions in the world for the restaurant industry. Our sustainability steps have been measured against the GRA's science-based certification standards in energy, water, waste, disposables, chemicals, and food. We have implemented 41 environmental steps to earn 193.26 GreenPoints™.

GreenPoints™ Breakdown

Savings

As a result of the environmental steps implemented at our locations, we can save the following amounts of energy, water, and waste annually.



**49,310 kWh
of Electricity**

Equivalent of taking 7.4
passenger vehicles off the
road for one year



**13,480 Gallons
of Water**

Equivalent to the amount of
water to fill 1.2 backyard
swimming pools



**266,260 lbs
of Waste**

The annual amount diverted
from landfills through our
waste diversion program

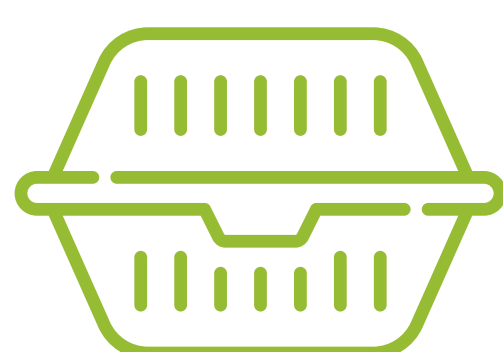
Top Ten Environmental Steps



We use occupancy sensors in our restrooms, which reduces electricity usage in these areas by approximately 60%.



Our induction burners utilize 100% of energy for cooking, which eliminates the energy loss that occurs with typical electric or gas stoves.



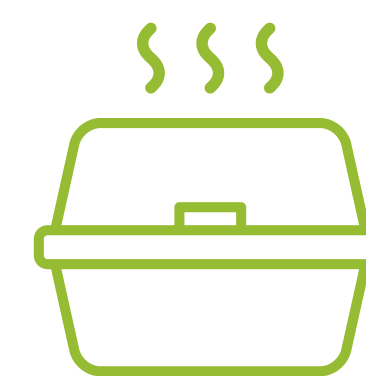
Our facility is polystyrene foam-free, which keeps harmful chemicals and litter out of our environment.



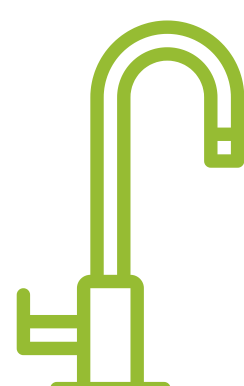
By offering reusable dishware, we keep waste out of landfills and conserve natural resources.



The living wall at our restaurant not only adds to our ambiance, it also improves indoor air quality and temperature control.



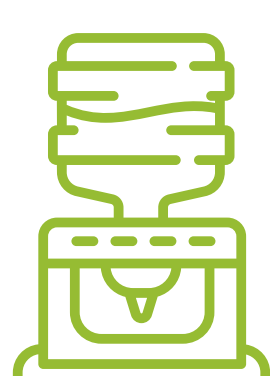
By providing our customers with reusable take-out containers, we keep waste out of landfills and conserve natural resources.



Our touchless sensor restroom and kitchen faucets improve hygiene while conserving water and energy.



By offering bulk condiments for our dine-in customers, we avoid wasteful single-use packets.



By providing a bottle filling station and not offering bottled water, we do not contribute to the 4 billion pounds of plastic bottles that end up in landfills each year.



Composting food waste and recycling plastics, glass, aluminum, cardboard, and paper can keep up to 90% of our waste out of landfills.