

Eco Mark Product Category No.505

“Restaurants Version1.2”

Certification Criteria

—Applicable Scope—

The applicable scope of these criteria is the "Major classification M: Accommodations, eating and drinking services" and "Medium classification 76: Eating and drinking places" of the Standard Industrial Classification of Japan (Ministry of Internal Affairs and Communications) and includes company cafeterias, school cafeterias, etc. However, the "Minor classification 760: Establishments engaged in administrative or ancillary economic activities" is excluded.

Established	September 1, 2017	Japan Environment Association
Last revised	July 1, 2022	Eco Mark Office
Expiration date	August 31, 2029	

NOTE: This document is a translation of the criteria written in Japanese. In the event of dispute, the original document should be taken as authoritative.

Eco Mark Product Category No.505 “Restaurants Version1.2” Certification Criteria

Japan Environment Association
Eco Mark Office

1. Purpose of Establishing Certification Criteria

Omitted

2. Applicable Scope

The applicable scope of this criteria is the "Major classification M: Accommodations, eating and drinking services" and "Medium classification 76: Eating and drinking places" of the Standard Industrial Classification of Japan (Ministry of Internal Affairs and Communications) and includes company cafeterias, school cafeterias, etc. However, the "Minor classification 760: Establishments engaged in administrative or ancillary economic activities" is excluded.

3. Terminology

For the terms used herein, their concepts, etc. are provided in the Interpretation.

4. Certification Criteria and Certification Procedure

The certification criteria consist of **mandatory items** that must be met and **optional items** that may be selected according to the restaurant's actions, for each of the 6 evaluation categories specified in Table 1. The requirements for certification are as follows. If there are unique environmental activities, a maximum of 3 "Other" items may be selected for each evaluation category when applying for certification.

Requirement for certification: The sum of points earned for "conformity to mandatory items (p)" and points earned for "conformity to optional items (p)" is at least 26 points.

Table 1 Evaluation categories and points

No.	Evaluation category	Mandatory item	Optional item (maximum points)	Note
1	Eco-friendly foodstuffs and purchasing	—	11 p	The maximum points obtained from
2	Food loss reduction and	1 p	12 p	

	recycling			optional items include 3 p in each item of "Other."
3	Energy- and water-saving in the restaurant	1 p	12 p	
4	Environmental considerations for the restaurant's fixtures and equipment	1 p	10 p	
5	Awareness of the environment in restaurant operation	1 p	9 p	
6	Environmental communication	1 p	9 p	
Total		5 p	63 p	
Requirement for certification		26p or more Mandatory 5p+ Optional 21p (at minimum)		

[Certification Procedure common to each item]

- To show the conformity to each item of the criteria, any materials, photos, explanatory documents or other information that can verify the conformity to the criteria in reference to the Interpretation, etc. shall be submitted in addition to the attached certificate.
- Conformity to the criteria items shall be determined according to whether actions are taken or not (regardless of the extent of those actions), unless otherwise specified in the text of the Criteria or Interpretation.
- In principle, conformity to the criteria shall be based on performance. If it is impossible to grasp the performance because the restaurant is newly opened, a specific plan (materials, documents, etc. that support effectiveness) shall be submitted and an evaluation shall be made on the condition that the achievement of the plan is reported on a later date.
- When applying collectively for certification for multiple restaurants as a chain, it is in principle verified whether the criteria are achieved with common operation, except when it is possible to verify according to each restaurant.

4-1. Eco-friendly foodstuffs and purchasing



食材をえらび、
むだなく運ぶ

[optional item]

- (1) Use local foodstuffs in consideration of reducing the transportation distance from the origin to the restaurant (reduction of fuel and CO₂ emissions). [1p]
- (2) Use organic farm products (Organic JAS Mark), etc. or specially-grown farm products with reduced use of agricultural chemicals / chemical fertilizers. [1p]
- (3) Use foodstuffs that are usually thrown away, such as vegetables, fishery products, etc. that do not meet shipping standards. [1p]
- (4) Use foodstuffs grown or raised with fertilizers and feed (eco-feed) that are produced by food recycling. [1p]
- (5) Of the foodstuffs used in the restaurant, the percentage of the annual purchase of the foodstuffs that fall under (1), (2), (3) and/or (4) above meets the requirements of the following table. [1p]
or
- | the percentage of the annual purchase | point |
|---------------------------------------|-------|
| 10% or more | 1p |
| 20% or more | 2p |
- [2p]
- (6) Designate an effective order unit or delivery time, and review them in order to reduce the number of delivery trucks in operation, mileage, and travel time. [1p]
- (7) Work to reduce packing / packaging material in purchasing, such as requesting the use of a returnable box (a box that can be used repeatedly) or review of excessive packing. [1p]
- (8) Other *() [1p]
- (9) Other *() [1p]
- (10) Other *() [1p]

* Other key words for reference: Use of foodstuffs certified by a third party (MSC, fair trade, Rainforest Alliance, etc.), actions thought to reduce energy in transport (practice of LCA, use of Eco-Rail Mark products, etc.), etc.

4-2. Food loss reduction and recycling



[mandatory item]

(11) Grasp the amount of cooking waste, leftovers, etc. generated in the restaurant. [1p]

[optional item]

(12) Call for reducing leftovers using stickers, putting up posters, etc. [1p]
Alternatively, inform customers that they may take out their leftovers by putting up a poster and provide them with a doggie bag. (Fully explain sanitary precautions, such as risk of food poisoning and handling method, to customers who are going to take out.)

(13) Inform customers clearly of a smaller proportion menu, size indications such as SML, or that the amount of food can be adjusted. [1p]

(14) Separate waste to prevent foreign matter, such as packaging, mixing in with food waste. [1p]

(15) Dewater (reduce in volume) kitchen garbage with draining nets, etc., before disposal. [1p]

(16) Evaluate the generation of food waste as a year-to-year ratio or per-unit reduction (generation per sales, etc.) and set specific goals / plans to reduce waste generation. [1p]

Furthermore, achieved the target values shown in the following table for reducing the generation of food waste, etc. in the food service industry. [2p]

Business category	generation per sales
Eating places, restaurants (except noodles), pubs, etc.	114 kg/million yen
Eating places, restaurants (serving noodles)	170 kg/ million yen
Coffee shops, fast-food shops, other miscellaneous eating and drinking places	83.3 kg/ million yen

(17) Disposal of food waste is conducted using garbage disposers (containers) or entrusted to a food recycling company. [1p]

Further, the target rate of recycling food resources under the Act on Promotion of Recycling and Related Activities for Treatment of Cyclical Food Resources as shown in the following table is met. [2p]

rate of recycling food resources	Point
50% or more	2p
80% or more	3p

(18) Other *() [1p]

- (19) Other *() [1p]
(20) Other *() [1p]

* Other key words for reference: Use of surplus foodstuffs for meals for restaurant staff, grant of benefits such as coupons to customers who ate all of their food, recycling of waste food oil, achievement of the target recycling rates set according to each business operator, certification of the recycling business plan (formation of a food recycling loop)

4-3. Energy- and water-saving in the restaurant



省エネ・節水

[mandatory item]

(21) Grasp energy consumption by the restaurant (electricity, gas, water, etc.). [1p]

[optional item]

(22) Daily energy- / water-saving measures, such as switch on/off rules, are clearly indicated via posters, manuals, etc. [1p]

(23) Lighting equipment, air-conditioners, kitchen instruments, etc. used in the restaurant are regularly cleaned and inspected to maintain operating efficiency. [1p]

(24) Introduce energy-saving equipment when purchasing new equipment or replacing the equipment used in the restaurant. [1 p for each category in the following table (3 p maximum)] ~3p]

Category	Example of energy-saving equipment	point
Lighting	LED, human sensing sensor, etc.	1p
Air-conditioner	Air-conditioners, etc.* that excel in energy-saving performance, etc.	1p
Kitchen	Refrigerators, heat pump type water heaters, etc. * that excel in energy-saving performance	1p

*A product for which the energy-saving standard achievement rate is not less than 100% under the current Act on the Rational Use of Energy or a product introduced in the manufacturer's latest brochure, etc. as conforming to the Act on Promotion of Procurement of Eco-Friendly Goods and Services by the State and Other Entities.

(25) Introduce water-saving equipment, such as water-saving packing and water-saving-type hydrants and dishwashers. [1p]

(26) Evaluate energy consumption as a year-to-year ratio or per-unit reduction (energy consumption per total floor area, etc.) and set specific goals / plans to reduce consumption. [1p] or

In addition, achieved a reduction of at least 1% in annual average in the per-unit evaluation for the last 5 fiscal years. [2p]

(27) Raise the environmental awareness of the restaurant staff (full-timers, part-timers, temporary employees) by visualizing changes in energy consumption / cost with graphs, etc. [1p]

(28) Other *() [1p]

(29) Other *() [1p]

(30) Other *() [1p]

*Other key words for reference: Participation in the activities of local government such as “Cool Sharing”, visualization of energy consumption / introduction of management systems, implementation of energy-saving diagnosis, use of renewable energy such as solar and wind power, heat insulation of windows / walls, rooftop greening / wall greening, use of rainwater, etc.

4-4. Environmental considerations for the restaurant's fixtures and equipment



エコな備品・
設備をつかう

[mandatory item] added on July 1, 2022

(61) Either effort of “Ingenious ways to provide” or “Product ingenuity” of “Rational Use of Products using specified plastics” shall be conducted when providing a plastic product that falls under products using specified plastics (12 items)"stipulated in the Act on Promotion of Resource Recycling Related to Plastics. [1p]

[optional item]

(31) Use reusable tableware, chopsticks, etc., not disposable ones. Or, if using disposable ones, choose eco-friendly ones, e.g., reusable / unused wood such as wood produced from forest thinning or plant-based plastics, or collect disposable ones after use and recycle them. [1p]

(32) Use uniforms made from organic cotton, recycled PET fiber, etc. [1p]

(33) Use refill containers for detergents, disinfectants, etc. [1p]

(34) Efforts to reduce the volume used for containers / packages used for take-out, etc. (e.g. by making them simpler, lighter, etc.). [1p]

(35) Use construction materials made of recycled materials such as wood produced from forest thinning, waste wood, and recycled plastics when constructing, enlarging or remodeling the restaurant. [1p]

(36) Have a plan / policy to introduce to the extent possible freezers, refrigerators, air-conditioners, etc. that have adopted a refrigerant of minimal effect on the global environment (natural refrigerant, etc.). [1p]

(37) A grease trap is installed in the drainage system, and cleaned and washed periodically. [1p]

(38) Other *() [1p]

(39) Other *() [1p]

(40) Other *() [1p]

* Other key words for reference: Use of detergents of low environmental load, use of paper / wood products with forest certificate such as FSC, printed matter using vegetable oil ink / recycled paper, reuse of restaurant building materials and furniture, use of bicycle courier services, introduction of eco-friendly vehicles, etc.

4-5. Awareness of the environment in restaurant operation



エコな
店舗運営

[mandatory item]

(41) The restaurant under application complies with all applicable environmental laws and regulations (including local government ordinances). (This also includes confirmation as to whether or not the applicant is a business operator with obligations under the Act on Promotion of Recycling and Related Activities for Treatment of Cyclical Food Resources, Act on the Rational Use of Energy, Act on the Promotion of Sorted Collection and Recycling of Containers and Packaging, and/or Act on Rational Use and Proper Management of Fluorocarbons.) [1p]

[optional item]

(42) Has established a basic policy on environmental activities (environmental targets and action plan). [1p]

(43) Periodically check compliance with environmental laws and regulations and the progress in the achievement of environmental targets and action plans. [1p]

(44) Provide the restaurant staff with environmental education and instruct them to promote energy-saving, separation / reduction of waste, etc. [1p]

(45) Has established guidelines for preferential purchase of products (stationery, toilet paper, etc.) with an environmental label, such as the Eco Mark. [1p]

(46) Registered or certified by the system of the local government, industrial organization, etc. as a restaurant promoting the reduction of food loss, local production for local consumption, etc. [1p]

(47) The restaurant has been certified by a third party's environmental management system, such as Eco-Action 21 or ISO 14001. [1p]

(48) Other [1p]

(49) Other [1p]

(50) Other [1p]

* Other key words for reference: Introduction of environmental accounting, environmental performance assessment of buildings (restaurants) by CASBEE, LEED, etc., Eco First certification, utilization of the carbon offset system, etc.

4-6. Environmental communication



お客様との
エコ活動

[mandatory item]

(51) Provide information on environmental activities by displaying the Eco Mark in the restaurant. (After certification) [1p]

[optional item]

(52) Information on the ingredients, such as allergy indications or origin labels, is described in the menu, etc. [1p]

(53) The restaurant recommends customers to bring their own chopsticks, bottles, etc. [1p]

(54) Participate / Cooperate in local volunteer activities, such as cleanup activities. [1p]

(55) Promote dietary education by holding events, seminars, etc. so that attendees can learn the importance of food. [1p]

(56) Use domestic / prefectural wood, etc. and/or participate in tree planting initiatives for forest conservation. [1p]

(57) Smoking is prohibited all day long in the restaurant. [1p]

(58) Other [1p]

(59) Other [1p]






















(60) Other [1p]

* Other key words for reference: Linkage / Cooperation with food banks, fund-raising campaigns and donation assistance to support environmental organizations, activities to conserve biodiversity, etc.

5. Application Classification, Indication and Others

- (1) The unit of application shall be a single restaurant or chain restaurant (restaurants managed under common operation). When applying for certification of two or more chain restaurants collectively, the applicant shall determine the target restaurants of the application in advance.
- (2) The method of indicating the Eco Mark shall be as separately specified in "Eco Mark indication method in the Certification Criteria for Restaurants". The following shows example indications of the "Eco Mark basic logo + pictogram" and the "Eco Mark basic logo" alone.

[Example indications]

Pattern	Example												
Eco Mark basic logo + pictogram	<div style="text-align: center;">  <p>ECOMARK CERTIFIED RESTAURANTS エコマーク認定店舗</p> <hr/> <table border="0"> <tr> <td></td> <td>食材をえらび、 むだなく運ぶ</td> <td></td> <td>エコな備品・ 設備をつかう</td> </tr> <tr> <td></td> <td>フードロス 減らす</td> <td></td> <td>エコな 店舗運営</td> </tr> <tr> <td></td> <td>省エネ・節水</td> <td></td> <td>お客様との エコ活動</td> </tr> </table> </div> <p style="text-align: right;">...①</p> <div style="text-align: right;"> <p>看板</p>  <p>...②(店舗名) (チェーン名)</p> </div> <p>* It is acceptable to indicate only pictograms (figures / characters representing the purpose according to each evaluation category) for which at least 3 points are acquired in the corresponding evaluation category.</p>		食材をえらび、 むだなく運ぶ		エコな備品・ 設備をつかう		フードロス 減らす		エコな 店舗運営		省エネ・節水		お客様との エコ活動
	食材をえらび、 むだなく運ぶ		エコな備品・ 設備をつかう										
	フードロス 減らす		エコな 店舗運営										
	省エネ・節水		お客様との エコ活動										
Eco Mark basic logo alone	<div style="text-align: center;">  </div> <div style="text-align: right;"> <p>エコマーク認定店舗...①</p> <p>□□□●●●店...②</p> </div>												

Note (i) The Eco Mark shall be clearly indicated together with the words "Eco Mark", to show that the subject of certification is the "restaurant". (When only the basic logo is shown, English alphabet, "飲食店", "レストラン", or other similar expression may be indicated.)

(ii) Indication of the "restaurant name (chain name)" by which the certified restaurant can be identified (which may not be indicated near the Eco Mark when it is indicated inside the certified restaurant if it is clarified by the restaurant sign, etc.) or the certification number

When the business operator who runs two or more restaurants posts the Eco Mark on a website, etc., it shall be presented so that the scope of certification target is clear. (Ex. Certification for all directly-managed restaurants, separate listing of certified restaurants, etc.)

- (3) In the examination process, on-site inspections (including online inspections) shall be conducted in addition to document reviews in order to verify conformity to the certification criteria. On-site inspections of a business operator managing a chain of restaurants shall be conducted on the management department that oversees common operation and at least one restaurant out of those under application.
- (4) The applicant shall strive to continuously and systematically promote and further deepen their environmental activities after obtaining certification. In addition, they shall submit a copy of the report annually (only for an operator subject to the Act on Promotion of Recycling and Related Activities for Treatment of Cyclical Food Resources, the Act on the Rational Use of Energy and the Law for Promotion of Sorted Collection and Recycling of Containers and Packaging), or its equivalent annual data on the generation of food waste and energy consumption. and CO2 calculation result. Also, if the application has been made with an introduction plan of equipment, its progress status shall be reported. On-site checks, hearings, etc., shall be implemented as necessary.
- (5) Contents certified as an optional item of "Other" will be published on the Eco Mark website as reference for other business operators.

September 1, 2017	Establishment (Version1.0)
September 1, 2020	Revised (4-2(16) Version1.1)
July 1, 2022	Revised (addition of 4-4.(61) Version1.2)
March 15, 2023	Extension of expiration
August 31, 2029	Expiration date

Certification Criteria of this Product Category shall be revised as needed.