



## Sustainable Nosara Certification Restaurant Checklist

### ENERGY

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- Energy use is measured and reduction plans and targets are set. Provide: (1) Number of customers in a high season month or annual total and (2) Kilowatts (kWh) for the same month or annual total
- >75% of major appliances are ENERGY STAR Certified (e.g., AC unit, dishwasher, oven)
- >75% of bulb lighting is LED and 100% of tube lighting is T5/T8 fluorescent or LED
- Solar water heater OR No hot water
- Solar panels
- Motion sensors or smart features used for outdoor lighting
- Motion sensors or smart features installed in indoor areas or energy-saving signage posted at light switches
- Regular maintenance of major appliances (e.g., clean air filters in AC units, clean coils in refrigerator)

### WATER

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- Water use is measured and reduction plans and targets are set. Provide: (1) number of customers in a high season month or annual total and (2) volume of water consumed in the same month or annual total
- Low flow faucets (< 6 L per min aerators)
- Low flow toilets or urinals (< 6 L per flush), dual flush, or incinerator/composting toilets
- >75% of cleaning products are eco-friendly**
- Filtered tap water provided for guests and employees; no plastic bottled water is sold
- No irrigation OR water catchment and/or greywater recycling system used for irrigation

### WATER

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- Adequate wastewater treatment; one point if meet one of the following:**
  - a. Wastewater treatment system (e.g., Bionest, Ecosistemas Norweco)**
  - b. Incinerator/composting toilets**
  - c. A regularly maintained septic tank with adequate size capacity; will be verified during the onsite review**
- Appropriate grease traps are installed which are cleaned every week as necessary**

### WASTE

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- Up to date with payment to recycling center and recycle all plastic bottles and containers (PET1, HDPE2, LDPE4), metal (aluminum), tetrapack, cardboard, and glass. Appropriate recycling collection bins available and labeled**
- Separate and compost organic waste. Appropriate compost collection bins labeled.**
- Up to date with trash collection payment to municipality and place trash inside a closed (wildlife-proof) metal or cement container for curbside pickup**
- Customer receipts are emailed to customers or printed by request only
- Sales/promotions are displayed digitally or on a reusable surface
- Hand towels or air dryers provided rather than disposable paper towels at sinks
- No trash is burned
- No trash is sent to illegal dump sites

**One point per item or as otherwise specified. Items in bold are required for all levels.**  
**Bronze = 7-14 POINTS (25%) | Silver = 15-28 POINTS (50%) | Gold = 29+ POINTS (75%)**



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## Sustainable Nosara Certification Restaurant Checklist

### PURCHASING & PRODUCTS

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- >50% meat is sourced locally and sustainably OR meat is not served
- >50% dairy is sourced locally and sustainably OR dairy is not served
- >50% vegetables are sourced locally and sustainably
- >50% seafood is sourced locally and recommended for consumption by MarViva
- Vegetarian or vegan options available
- No single-use plastic bags, straws, stirrers, cups or lids provided to customers. No plastics PVC3, LDPE4, PP5, PS6, or 7 provided to customers and employees**
- Efforts to reduce soft-plastics in kitchen (e.g., shrink wrap, plastic bags)
- Beverages are not provided or sold in plastic bottles to customers
- Only reusable foodware (e.g., silverware, containers) is used for onsite dining
- Paper, bamboo or reusable straws only given by request. Sign stating this in the business.
- Fiber-based, compostable or biodegradable packaging used for take-out
- Individually packaged condiments and other accessory items for take-out are provided only upon request. Sign stating this.
- Discounts given to patrons who bring reusable containers for take-out. Sign stating this in the business.
- Use reusable crates for deliveries from vendors and for storage

### BUILDING & LAND USE

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- >30% of total property consists of permeable landscape and at least 25% of that space consists of green space or vegetation
- Green Building Certifications (e.g., LEED, Bandera Azul, EDGE; one point per certification)
- Insulated transformer & power lines adjacent to property
- Monkey bridges installed or sufficient arboreal corridor for passage through property (i.e., canopy intact)
- Native plant species planted as forage for wildlife
- Fencing allows animals to pass and provides wildlife corridor
- Limit light pollution. Outdoor lights directed downward or shielded and yellow or red bulbs used
- No standing water on property
- Use natural, eco-friendly pesticides
- Use natural, eco-friendly herbicides and fungicides
- Use natural, eco-friendly fertilizers

### LEADERSHIP & SOCIAL

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- Pay at least minimum wage to employees, social security, vacation and bonus
- Promote sustainability up the supply chain
- Environmental values and actions are posted publicly online and on the premises
- Environmental sustainability is incorporated into the hiring process, employee orientations and training programs
- Support local NGO's with in-kind or monetary donations (one point for each)
- Organize or participate in "green" events (e.g., beach clean-ups, tree planting)
- Promote health and happiness in the workplace. If so, please explain how.

Tell us what you are doing above and beyond...