

# **Hyatt Regency Minneapolis**

## **Green Checklist**

1. Do you have a recycling program?
  - The Hotel recycles paper, glass, plastic, aluminum, metal and cardboard and is working on installing recycling containers for guest use in public areas;
  - Guest room and banquet linens are recycled into washable kitchen towels when appropriate;
  - Food waste is recycled for animal fodder with Second Harvest Farms;
  - All kitchen employees use personal drinking cups, not paper or plastic bottles;
  - New Catering Management System will eliminate paper and copying numerous documents;
  - Engineering Department recycles light bulbs, batteries and scrap metals.
  
2. Do you have a linen/towel reuse option that is communicated to guests?
  - It is Hyatt Corporate Standard to inform each guest of linen/towel reuse via an in-room tent card. Sheets and towels will be changed after the 3<sup>rd</sup> night of guest's stay unless otherwise requested.
  
3. Do guests have easy access to public transportation or shuttle services at your facility?
  - Nearby bus stops;
  - Light Rail is only eight blocks away;
  - The Hotel is in the heart of the downtown business and shopping district within walking distance to the Minneapolis Convention Center, Guthrie Theatre, Walker Art Center, Target Center and Metrodome.
  
4. Are lights and air conditioning turned off when rooms are not in use? If so, how do you ensure this?
  - The Hotel installed plastic air flow curtains in entrances to walk in freezers and coolers;
  - Hotel uses liquid pool blanket to reduce heat loss and evaporation from indoor pool;
  - Catering and Convention Services communicate daily on when groups arrive/depart so that lights and air conditioning is turned on/off to reserve energy;
  - Lights are turned off in the Basketball Court of the StayFit Athletic Club when not in use, guests need to ask to have lights turned on.
  - Lights in Banquet closets, Stewarding storerooms and Pantries are installed with occupancy sensors to eliminate unnecessary use.

5. Do you provide bulk dispensers or reusable containers for beverages, food and condiments?
  - Restaurants use soda fountains instead of cans/bottles;
  - Water stations and pitchers of water are used in banquet facilities;
  - Reusable containers are used in meetings upon request of clients.
  
6. Do you provide reusable serving utensils, napkins and tablecloths when food and beverages are served?
  - Silverware, china, glassware and cloth napkins are provided.
  
7. Do you have an energy efficiency program?
  - The Hotel has had a written Energy Policy since 2001;
  - Plastic air flow curtains are installed in entrances to walk in freezers and coolers;
  - A liquid pool blanket is used to reduce heat loss and evaporation from the indoor swimming pool;
  - The Hotel has implemented a NEMA Premium Efficiency Motor replacement program of any equipment in the Hotel with a motor bigger than 5 horsepower;
  - Hotel uses a Computerized Maintenance Management System to ensure all building components are operating efficiently and effectively;
  - Guest rooms have fluorescent lighting to conserve electricity;
  - All kitchen equipment has details start up and cool down information guidelines;
  - Temperatures on dishwashing machines are monitored daily to vary no more than five degrees above standard temperatures.
  
8. Do you have a water conservation program?
  - No food thawing is to be done with water;
  - All interior and exterior plants require low water usage;
  - Sheets and towels will be changed after the 3<sup>rd</sup> night of guest's stay unless otherwise requested;
  - Fill cycle diverters have been installed in all guest room toilets to reduce water usage by 50%;
  - Low flow showerheads and faucets have been installed in all guest rooms;
  
9. Does your hotel provide guests with paperless check-in and check-out?
  - Not at this stage.
  
10. Does your facility use recycled or recyclable products?
  - Guest room and banquet linens are recycled into washable kitchen towels when appropriate;
  - The Hotel recycles paper, glass, plastic, aluminum, metal and cardboard and is working on installing recycling containers for guest use in public areas.

11. Do you source food from local growers or take into account the growing practices of farmers that provide the food?

- The Hotel has relationships with local growers and is currently in the process of developing greener menus by offering local produce when in season.

12. Do you use bio-based or biodegradable products, including bio-based cafeteria ware?

- Dishwashing detergent is bio-based;
- Currently researching products.

13. Do you train your employees on green initiatives?

- The Hotel has assembled an energy conservation/environmental team of employees (H.E.A.T) to identify opportunities, implement policies and procedures to conserve energy and address environmental concerns and to educate and train other employees on these matters. The team consists of different Departments within the Hotel;
- Currently implementing
- Incentives are given to employees that participated;
- Posters and light switch stickers are throughout the Hotel and emails are sent out weekly to bring awareness;
- In each monthly Hotel meeting we discuss a different topic with fellow employees.

14. What other environmental initiatives have you undertaken, including any environmental-related certifications you possess, EPA voluntary partnerships in which you participate, support of a green suppliers network or other initiatives?

- The Hotel is a member of the Green Hotels Association;
- We have an ongoing program to educate fellow employees on how to preserve energy, save water and recycle in and outside the Hotel;
- Nominated ourselves for the Conde Nast Traveler's, 2008 World Saver Awards.