

Enterprises shall also comply with the General Industry Criteria. Criteria designated with “§” are imposed by law or regulations. See guidance for additional information.

| Criterion no. | | System criteria |
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| 81 | | The hotel should be accessible to persons with physical disabilities, in accordance with the Planning and Building Act of 27 June 2008 no. 71, and the Regulations regarding Technical Requirements for Buildings of 26 March 2010 no. 489 (Building Regulations). |
| 46 § 82 84 85 86 627 § | | Working environment The enterprise shall have an occupational health service pursuant to Regulations of 10 September 2009 no. 1173 concerning Approved Occupational Health Service and Regulations of 11 February 2009 no. 162 concerning Enterprises required to have an Approved Occupational Health Service. Carpet-free rooms shall be provided for persons with allergies. A health, safety and environment action plan shall be prepared every year. The hotel shall aim to achieve the lowest possible noise levels both within the enterprise and with respect to buildings in the local environment. The enterprise shall, in cooperation with the occupational health service, assess whether the Regulations concerning Noise at Work are complied with. At least 60% of the rooms shall be non-smoking rooms. Enterprises which prepare food for serving to persons other than those who have prepared the food shall be registered with the Norwegian Food Safety Authority, pursuant to Regulations of 22 December 2008 no. 1623 concerning Food Hygiene, section 14: Registration Requirements for Enterprises. The enterprise shall have implemented internal controls pursuant to section 4 of Regulations of 15 December 1994 no. 1187 concerning Internal Controls for Compliance with Food Hygiene Legislation and shall have conducted a hazard analysis based on HACCP (Hazard Analysis and Critical Control Points), pursuant to Regulation 852/2004, Chapter 1, Article 5. |

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| <p>Criterion no.</p> <p>87</p> <p>88</p> <p>90</p> <p>91</p> <p>92</p> <p>93</p> <p>94</p> <p>95</p> <p>115</p> <p>134</p> <p>1013</p> | <p>HO</p> | <p>Procurements</p> <p>The hotel shall offer a range of organic food produce (at least five products), for example for breakfast, lunch or dinner. Organic ingredients should also be used for serving other meals. (See guidelines on organic food products and marketing of organic food under the criteria matrix).</p> <p>Before recertification, the enterprise must prove that its proportion of organic food products is increasing.</p> <p>All consumption of chemicals for cleaning and washing shall be registered (calculated on the basis of per guest night).</p> <p>At least half of the cleaning chemicals, soaps and shampoos used by the hotel shall carry third-party eco-labelling.</p> <p>The enterprise ought to avoid using products manufactured from tropical timber. If such products are nonetheless selected, the timber shall carry Forest Stewardship Council certification.</p> <p>Hotel guests shall be informed that they may continue to use towels instead of automatically replacing them every day. Routines shall be incorporated into work instructions.</p> <p>When using double rooms as single rooms, there should be routines for ensuring that the rooms are adapted to one user (one towel, one set of bed linen, etc.).</p> <p>Textiles containing brominated flame retardants shall not be used. The enterprise shall consider using locally produced commodities.</p> <p>The enterprise shall hold membership in Grønt Punkt Norge (GPN). The enterprise must consult with GPN about the most appropriate type of membership. If the enterprise belongs to a chain which is not a member of GPN, the enterprise shall encourage the chain every year (in writing) to establish a dialogue with GPN.</p> <p>The enterprise shall have water meters installed and shall register the total monthly rate of water consumption.</p> |
| <p>Criterion no.</p> <p>162</p> | | <p>Energy</p> <p>Energy consumption shall be registered and monitored every week.</p> |
| <p>Criterion no.</p> <p>643</p> | | <p>Transport</p> <p>The enterprise shall offer up-to-date information on public transport services and/or other environmentally friendly transport options for reaching the hotel.</p> |
| <p>Criterion no.</p> <p>104</p> <p>105</p> <p>107</p> <p>108</p> <p>118</p> | | <p>Waste</p> <p>No disposable cups shall be used in the hotel rooms.</p> <p>No paper towels for drying hands shall be used in the hotel rooms. (This does not apply to Kleenex or other special paper products for removing make-up).</p> <p>Waste from rooms shall be separated at source into at least three fractions by guests or by the hotel staff.</p> <p>Waste produced in connection with large/special events shall also be separated at source.</p> <p>Use of disposable items shall be kept to a minimum. Only requirements or advice issued by the Norwegian Food Safety Authority can justify the use of disposable items.</p> |

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| Criterion no. | Emissions into water |
| 109 | Grease separators shall be regularly checked and emptied, at least every six months, for example in connection with safety walkabouts. |

Guidance

| Criterion | System criteria |
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| 81 | <p>It is important that accessibility into and inside the hotel is provided for disabled persons; refer also to the quality requirements for hotel rooms issued by the Norwegian Association of Disabled.</p> <ul style="list-style-type: none"> • Step-free access to rooms, bathrooms and patios. • Passage width of doors: 0.86 m (10M doors) • Minimum passageway width of 1.6 m to enable turning into bathrooms with wheelchairs. • Turning space in rooms: 1.6 x 1.6 m by beds and windows. • Fixed floor surface, such as parquet flooring. • Bed heights and WC height: 0.5 m. • Moveable beds and bedside tables. • Bedside telephone and light switches. • Power outlets and switches positioned between 0.9 m and 1.1 m above floor height. • Windows that can be opened from a wheelchair, with handles positioned between 0.9 m and 1.1 m above floor height. |
| Criterion | Working environment |
| 46 | <p>Checklist of what the enterprise should evaluate before entering into contracts with an occupational health service: http://www.handboka.no/Dok/Pdf/Atb/forsikring11.pdf.</p> |
| 84 | <p>Hotels may use the action plans in their respective environmental reports to specify measures for the coming year.</p> |
| 86 | <p>Refer to the recommended criteria for hotels issued by Innkjøpspanelet (Panel for Green Public Procurement): http://www.innkjopspanelet.no/kriteriedok/hotell.pdf.</p> |
| 627 | <p>Registration shall be done via www.mattilsynet.no. Use Skematjenester (Electronic forms), a grey field at the top of the Norwegian Food Safety Authority's website. One has to go via www.altinn.no to reach it.</p> <p>For HACCP requirements, refer to Regulations of 22 December 2008 no. 1623 concerning Food Hygiene, Chapter II, Section 5.</p> <p>Link to Regulation No. 852/2004: http://europolov.no/rettsakt/naeringsmiddelhygieneforordningen/id-666</p> <p>An exception from the registration obligation may be home economics kitchens, where food is prepared for own consumption. This does not require registration with the Norwegian Food Safety Authority.</p> |
| Criterion | Procurements |
| 87 | <p>Guidance on organic food: Hotels intending to market their food products and/or meals as organic must obtain approval/certification from Debio. The hotel may of course use organic food products without seeking approval.</p> <p>Approval by Debio means that:</p> <ul style="list-style-type: none"> -The hotel may offer organic food and meals on its menus -The hotel may use the Ø label when marketing their organic food. -The regulations governing organic food are complied with. - The marketing of organic food is explanatory and not misleading. - The hotel is inspected by Debio once a year. |
| 90 | <p>If the enterprise has its own laundry, the laundry's consumption of chemical may be deducted from the total consumption of chemicals.</p> |

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| 91 | <p>This refers to the quantity of products that are procured. The consumption figures shall be reported in the environmental report.</p> <p>Examples of third-party eco-labelling: Nordic Ecolabel, EU Eco-label Flower, and Good Environmental Choice.</p> |
| 134 | <p>How to satisfy the general requirements for membership in Grønt Punkt Norge (GPN):</p> <p>1. Membership: Enterprises which do not belong to a chain shall have ordinary membership or trial membership. Enterprises can contact GPN to learn what type of memberships they should have.</p> <p>2. Enterprises belonging to a chain.</p> <p>a. Belonging to a chain with membership: If the enterprise belongs to a chain with GPN membership, the certifier shall confirm this membership on http://www.grontpunkt.no/medlemskap-og-vederlag.</p> <p>b. Belonging to a chain without GPN membership. If the chain is not a member, the enterprise should contact the chain in writing and ask it to establish a dialogue with GPN regarding membership. A copy of the request should be forwarded to GPN. This must be done annually and incorporated into the instructions to the HSE officer. Telephone: 22 12 15 00 E-mail: post@grontpunkt.no Website : www.grontpunkt.no</p> |
| 1 013 | <p>The purpose of this criterion is to reduce the level of water consumption. Measures should be implemented in connection with, for example, sinks, cleaning, showers, bathrooms and pools.</p> |
| Criterion | Waste |
| 118 | <p>If the Norwegian Food Safety Authority has verified that the enterprise may or must use disposable items, this will be deemed satisfactory..</p> |