

 Green Mark	Education and Entertainment Venues	No. 158
		Category No. G-09
1. Scope This standard is applicable to all institutions or venues which meet the following classifications as defined in the Standard Industrial Classification of the Republic of China: <i>R9102 - Botanical and zoological gardens and nature reserves activities; R9103 - Museums activities and operation of historical sites; R9321 - Activities of amusement parks and theme parks; and R9329 - Other amusement and recreation activities.</i>		
2. Levels of Green Mark certified education and entertainment venues Green Mark certified education and entertainment venues are divided into the following levels: (1) Gold-level: Meet the requirements of all mandatory criteria in 3.1 and all optional criteria in 3.2; (2) Silver-level: Meet all mandatory criteria in 3.1, and at least one requirement in each optional sub-criterion listed in 3.2, and meet at least 50% of all requirements in 3.2; (3) Bronze-level: Meet all mandatory criteria in 3.1.		
3. Site characteristics and specific requirements Evidence shall be provided for specific requirements relevant to an applicant’s sites. No verification is required if related facilities are not present onsite.		
3.1 Mandatory criteria 3.1.1 The venue’s environmental management shall meet the following requirements: (1) Establish and implement environmental management system and hold regular meetings to ensure appropriate man power and resources have been allocated in implementing environmental management activities; (2) Establish annual baseline data for energy and water consumption, disposable product consumption and waste management; and propose and implement at least one consumption reduction plan;		
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- (3) Have employee's environmental protection education and training plan in place and maintain relevant records;
- (4) Implement relevant office environmental measures in office area, and actively maintain tidiness around the perimeter of the facilities;
- (5) The venue's restaurant uses no food ingredients sourced from endangered species.

3.1.2 The recreational activities offered by the operator of the venue shall comply with the following requirements:

- (1) Explore the venue's neighboring areas and identify the venue site's environmental characteristics, then offer at least one recreational activity of relevance to the site's environmental characteristics;
- (2) Respect the local flora and fauna and maintain natural ecological resources and characteristics; if there is a need for installations of man-made equipment or facilities, strive to avoid damage to the environmental characteristics of the site.

3.1.3 The venue's energy conservation measures shall meet the following requirements:

- (1) Conduct annual maintenance and adjustment of heating/ventilation/air conditioning (HVAC) system;
- (2) Install on-off sensor or timing device for the ventilation system of underground or basement parking area;
- (3) Reduce use of elevator or escalator during low-usage time;
- (4) Install heat recovery or thermal insulation equipment at large air conditioning system, hot water boiler system or heated swimming pool;
- (5) Install optical sensors or on-off timers for outdoor lighting.

3.1.4 The venue's water conservation measures shall meet the following requirements:

- (1) Conduct semi-annual maintenance and adjustment for water-using equipment (including piping, storage tanks and cooling towers);
- (2) Place placards or use other means near bathrooms, toilets and water faucets to inform guests that they have the options of saving water and energy/electricity.

3.1.5 The venues' green purchasing activities shall meet the following requirements:

For office products/supplies, consumerables or spare parts/products, and cleaning products/supplies, environmental friendly products (including products with Green Mark, Type-II product certificate, Energy Label, Water-saving Label, Green Building Material

Label, Product Carbon Footprint Label, Product Carbon Footprint Reduction Label, and Class I or Class II Energy Efficiency Label) shall be purchased preferentially.

3.1.6 The venue's reduction of disposal product use and waste reduction measures shall meet the following requirements:

- (1) Do not offer disposable beverage containers or tableware to guests;
- (2) Install both waste containers and resource recycling containers (for general waste and recyclable waste) onsite, and provide clear label and resource recycling instructions on the containers;
- (3) The venue operator shall practice waste separation and resource recycling for the site's waste management practices.

3.1.7 The venue's pollution control measures shall meet the following requirements:

- (1) No purchasing of excessively-packaged products, in order to reduce packaging waste;
- (2) Relevant facilities or procedures are in place to recycle waste batteries and lamps; the collected waste batteries/lamps shall be delivered to the municipal waste management department, or recyclers and processors of waste batteries or lamps; and evidence shall be collected for such recycling activities;
- (3) The use of environmental, sanitary or pest control chemicals shall comply with local environmental regulations;
- (4) Kitchen/food waste shall be collected and recycled/reused.

3.2 Optional criteria

3.2.1 The venue's environmental management shall meet the following requirements:

- (1) Environmental policy and environmental management program or action plan shall be in place and periodically communicated to local community and residents;
- (2) Based on annual baseline data for energy and water consumption, disposable product consumption and waste management, establish consumption reduction targets and implement at least two reduction action projects;
- (3) Participate in community activities or programs benefiting community residents;
- (4) Have improvement mechanism in place to gather and review guests' comments;
- (5) Preferentially adopt local or organic produce or food ingredients in the restaurant;
- (6) Establish policy or measures to guarantee the preferential employment of local residents.

3.2.2 The recreational activities provided by the venue's operator shall meet the following requirements:

- (1) Provide at least three recreational activities related to the environmental characteristics of the site, which are of relevance to environmental protection, ecological conservation, or cultural or environmental education; or obtain the Taiwan EPA's certification for Environmental Education Facilities and Venues";
- (2) Assess the site's carrying capacity for visitors and current number of visitors, and establish measures to control the number of visitors, in order to maintain the site's environmental and recreational quality.

3.2.3 The venue's energy conservation measures shall meet the following requirements:

- (1) Over half of all exit signs or emergency directional signs shall use energy conserving lamps;
- (2) Over half of all air conditioning systems' chillers and air conditioners shall be certified energy conservation products;
- (3) Entrances or exits for the venue's air-conditioned areas shall be equipped with glass door or air curtain to prevent the leaking of cold air;
- (4) Over half of all the elevators or escalators shall have some types of energy saving features;
- (5) Where practical and not damaging to the site's environmental characteristics, solar energy facilities (e.g., solar water heaters, solar-powered lights or solar photovoltaic panels) shall be installed;
- (6) Encourage visitors/guests not to drive to the venue on their own through measures such as providing shuttle bus service to the site, or giving discounts to visitors using public transport to the site.

3.2.4 The venue's water conservation measures shall meet the following requirements:

- (1) Over half of all faucets and showerheads shall be Water-saving Label certified or meet the Label's water-saving criteria;
- (2) Over half of all toilets shall be Green Mark or Water-Saving Label certified products or with water saving device installed;
- (3) The overflow/bath water from the swimming pool, public bath, whirlpool or spa areas shall be collected separately from other waste water (such as kitchen or bathroom

shower water), and be reused for other purposes after primary treatment (such as filtering out hairs and suspended solids);

- (4) Collection and reuse system shall be installed to collect and reuse rainwater or greywater.

3.2.5 The venues' green purchasing activities shall meet the following requirements:

- (1) The green product purchase ratio (fund spent on purchasing green products versus total fund spent on purchasing in a specific product category) in at least five green product categories (including products with Green Mark, Type-II product certificate, Energy Label, Water-saving Label, Green Building Material Label, Product Carbon Footprint Label, Product Carbon Footprint Reduction Label, and Class I or Class II Energy Efficiency Label) shall be at least 50%;
- (2) The venue's stores shall provide green products (including products with Green Mark, Type-II product certificate, Energy Label, Water-saving Label, Green Building Material Label, Product Carbon Footprint Label, Product Carbon Footprint Reduction Label, and Class I or Class II Energy Efficiency Label) for sale.

3.2.6 The venue's resource conservation, reduction of disposal product use and waste reduction measures shall meet the following requirements:

- (1) The venue's provider/vendor of beverages or food service shall provide discounts guests/visitors using their own beverage containers or tableware;
- (2) The venue's restaurant shall provide reusable napkins or towels to the guests;
- (3) With the exception of food or sanitation related purposes, the venue shall not provide or sell any disposable products.

3.2.7 The venue's pollution control measures shall meet the following requirements:

- (1) For water-cooled air conditioning system, cooling water shall be checked annually for presence of *Legionella pneumophila*;
- (2) For indoor public space, the concentration values of carbon dioxide and fungi shall meet the requirements of Indoor Air Quality standards and shall have maintenance measures and annual periodic testing schedules in place;
- (3) Over half of the cleaning agents used by the venue shall be Green Mark certified products;

(4) The restaurant or kitchen's ventilation hoods shall be equipped with oil mist and odor treatment device which are operated properly.

4. Labeling

4.1 Based on the achieved level, the venue can be labeled as "Gold-Level Green Mark Education and Entertainment Venue", "Silver-Level Green Mark Education and Entertainment Venue ", or "Bronze-Level Green Mark Education and Entertainment Venue" onsite and on relevant documents, and the Green Mark Certificate shall be placed at a prominent place of the venue for public recognition.

4.2 Venues which have obtained the Green Mark certificates for Education and Entertainment Venues shall highlight the major requirements for obtaining the certificate in their promotional materials to the consumers.