

CONSUME-LESS

Consum-less in Mediterranean Touristic Communities

PRIORITY AXIS 3: Protecting and promoting Mediterranean natural and cultural resources

OBJECTIVE 3.1: To enhance sustainable the development policies for more efficient valorisation of natural resources and cultural heritage in coastal and adjacent maritime areas of a sustainable and responsible coastal and maritime tourism in the MED Area

DELIVERABLE NUMBER: 3.1.1

TITLE OF DELIVERABLE: ConsumelessMed label guidelines - Annex 1: Monitoring check list

PARTNER IN CHARGE: Ambiente Italia

PARTNERS INVOLVED: Energy and Water Agency, Ministry for Gozo, Gozo Tourism Association, Provincial Government of Malaga, EuroMediterranean Centre for the Sustainable Development

Date 08/05/2017

NAME OF ACTIVITY: Guidelines, action plan and coordination for developing a
ConsumelessMed model:

WP n. 3: Testing

ACTIVITY N. 3.1

Status:

<i>Draft</i> <input type="checkbox"/>	<i>Final</i> <input checked="" type="checkbox"/>	<i>Version n. 1</i>
---------------------------------------	--	---------------------

Distribution:

<i>Confidential</i> <input type="checkbox"/>	<i>Public</i> <input checked="" type="checkbox"/>	
--	---	--

Summary

1.1	Tourism accommodation (Hotels; B&B; Holiday and other short-stay accommodation).....	4
1.2	Camping sites	10
1.3	Cafes and restaurants.....	15
1.4	Food and handicraft shops.....	20
1.5	Beach resorts	23

1.1 Tourism accommodation (Hotels; B&B; Holiday and other short-stay accommodation)

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
MANDATORY				
Energy				
How many energy efficient lighting products (LED or compact fluorescent lighting) do you have installed in public areas and guest rooms (target:30% first year, 50% following years)?				
Do you have automatic controls for guest rooms internal illumination? In alternative, if the lighting is not switched off automatically, guests must have highly visible information reminding them to switch off all lights before leaving the room?				
Do heating and air-conditioning control systems consider the changes of season (external temperatures) and the use or non-use of the different parts of the establishment (guest rooms, conference facilities, restaurant areas, other public areas, etc.)?				
Have you set the standard cooling temperature at a minimum of 24 C° and the heating temperature at a maximum of 21 C°? Cooling temperature, in particular, should preferably not exceed more than 8 C° outside temperature.				
Is there a procedure regarding how to reduce electricity and heating consumption in case of guest rooms not being used for short periods (switch off of electric devices in empty bedrooms, the automatic switch to energy saving mode of TV, Computers, printers and copy machines, etc.)?				

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Water				
Do the staff and cleaning personnel have a system in place to regularly check dripping taps and leaky toilets?				
Have you equipped guest room water taps and showers with water saving devices like restrictors or aerators? Have you replaced shower heads with more efficient ones?				
Are you informing guests that sheets and/or towels will only be changed upon request? How?				
Do you use smart flower and garden watering procedures? Have you installed specific tools like moisture sensors or just drafted proper watering procedures?				
Waste				
Do you have a waste separation and management scheme for collecting in common areas separated waste like paper, metal, cans, glass, plastic?				
Have you reduced individually packaged single dose products? Have you replaced containers of shampoo, shower gel and soap with dispensers? Sugar, jam, yogurt, butter, creams and similar food products are being served in bowls and jars? Are you offering tap water to your guests?				
Hazardous waste are disposed in accordance with current environmental legislation? Waste oils and batteries are collected and sent to authorized recycling facilities?				
Have you decreased the use of paper (e.g. limiting the printing of				

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
documents, printing on both sides and reusing paper for notes) and increased the purchase of recycled and/or ecological paper?				
Organic and local food and other eco-products				
Have been at least 5 of the following products partly sourced locally: milk, eggs, fruit, vegetables, oil, pork, beef, lamb, chicken, fish, mineral water, beer? Are they organic? Does the wine list include an offer of locally produced wine?				
Does the menu card or the buffet highlight the products that are organic, eco-labelled, fair-trade labelled and/or locally produced?				
Management and communication				
Do you provide your guests with information about the natural surroundings, local culture, and cultural heritage, as well as explaining appropriate behaviour while visiting natural areas, living cultures, and cultural heritage sites? How?				
Do you regularly inform your guests about local environmental initiatives and activities in which they can participate? How?				
Do you provide your guests with information about local public transportation systems, shuttle bus or cycling/walking alternatives? How?				
VOLUNTARY				
Energy				
Is the outside lighting minimized by having the lighting automatically turned off at certain parts of the night or by installed sensors that turn on lighting when detecting movement?				
Have you installed motion detectors and/or dimmable light fittings in hall and corridors?				

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Have you installed a heat recovery system for the refrigeration systems, ventilation system, swimming pools or the wastewater treatment system?				
How many windows and doors leading to outdoors have an appropriately high degree of thermal insulation or, alternatively, have been retrofitted with other energy efficient measures (e.g. sun-reflecting material, blinders or other types of shade, etc.)? Are there restrictions on the possibility for opening the windows?				
Have you purchased new electric devices holding an eco-label or the first or second highest European Energy Label class (A+, A++ and A+++)?				
Have you purchased certified renewable energy?				
Have you installed solar thermal or photovoltaic panels or air-air heat pumps for domestic heat water production?				
Do you regularly monitor energy consumption? Records of total energy consumption should be done at least once a month.				
Water				
Have you installed low flush volume toilets (4.5 litres per flush) or dual flush toilets (3-6 litres)? Alternatively, have you reduced the volume of flushes by manually fixing the floater of the water tank or by placing a brick or full water bottle in the cistern?				
Have you equipped wash hand basins or showers in public areas with automatic controls like on-off switch devices or timer?				
Do you collect and reuse rainwater it for toilets or other suitable purposes, such as irrigation of the green areas?				
Do you collect, treat and reuse wastewater according to				

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
compatible use like toilet flushing, laundry washing or garden irrigation?				
Do you have procedures for regularly checking the swimming pool and cleaning the pool areas?				
Waste				
Do you have a waste separation and management scheme for collecting both in guest rooms and common areas separated waste like paper, metal, cans, glass, plastic?				
Do you regularly use concentrated (or purchased in reusable containers) cleaning products and detergents?				
Do you have a food waste reduction management policy? Which kind of measures are in place (e.g. lighter portion for dishes available in the menu; proper management of the quantity of serving food in buffet, enhancement of the doggy bag's use, donation of surplus food to recycling or charitable organisations)?				
Do you have a system for composting organic waste (food waste and/or garden waste) on the premises of the establishment?				
Organic and local food and other eco-products				
Have you developed initiatives to buy seasonal products, less meat products and no products from endangered fish, seafood or other species?				
Do you encourage the purchase of all-purpose cleaners, detergents for dishwashers, hand dishwashing detergents and laundry detergents awarded with an internationally or nationally				

	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Do you encourage the purchase of soaps, shampoos, air conditioners, body lotions and creams awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Management and communication				
Have you implemented a long-term sustainability management system which addresses environmental, social, and cultural issues? Have you included a policy with specific goals (available to all staff) and the monitoring system of these goals?				
Have you established an active collaboration with relevant stakeholders in order to improve the local awareness on sustainability issues (environmental social and cultural) and promoting related good practices?				

1.2 Camping sites

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
MANDATORY				
Energy				
How many energy efficient lighting products (LED or compact fluorescent lighting) do you have installed in public areas and guest rooms (target:30% first year, 50% following years)?				
Do you have automatic controls for bathrooms and common areas illumination? In alternative, if the lighting is not switched off automatically, guests must have highly visible information reminding them to switch off all lights before leaving them?				
Water				
Do the staff and cleaning personnel have a system in place to regularly check dripping taps and leaky toilets?				
Have you equipped water taps and showers with water saving devices like restrictors or aerators? Have you replaced shower heads with more efficient ones?				
Are you informing guests reminding them to turn off water taps and showers, in case they are not fitted with automatic controls? How?				
Do you use smart flower and garden watering procedures? Have you installed specific tools like moisture sensors or just drafted proper watering procedures?				
Waste				
Do you have a waste separation and management scheme for				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
collecting in common areas separated waste like paper, metal, cans, glass, plastic?				
Have you reduced individually packaged single dose products? Have you replaced containers of shampoo, shower gel and soap with dispensers? Sugar, jam, yogurt, butter, creams and similar food products are being served in bowls and jars? Are you offering tap water to your guests?				
Hazardous waste are disposed in accordance with current environmental legislation? Waste oils and batteries are collected and sent to authorized recycling facilities?				
Organic and local food and other eco-products				
Have been at least 5 of the following products partly sourced locally: milk, eggs, fruit, vegetables, oil, pork, beef, lamb, chicken, fish, mineral water, beer? Are they organic? Does the wine list include an offer of locally produced wine?				
Does the menu card or the buffet highlight the products that are organic, eco-labelled, fair-trade labelled and/or locally produced?				
Management and communication				
Do you provide your guests with information about the natural surroundings, local culture, and cultural heritage, as well as explaining appropriate behaviour while visiting natural areas, living cultures, and cultural heritage sites? How?				
Do you regularly inform your guests about local environmental initiatives and activities in which they can participate? How?				
Do you provide your guests with information about local public transportation systems, shuttle bus or cycling/walking				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
alternatives? How?				
VOLUNTARY				
Energy				
Is the outside lighting minimized by having the lighting automatically turned off at certain parts of the night or by installed sensors that turn on lighting when detecting movement?				
Have you purchased new electric devices holding an eco-label or the first or second highest European Energy Label class (A+, A++ and A+++)?				
Have you purchased certified renewable energy?				
Have you installed any solar thermal system (solar panels on the rooftop, or simpler devices like solar showers)?				
Have you installed any solar photovoltaic system?				
Do you regularly monitor energy consumption? Records of total energy consumption should be done at least once a month.				
Water				
Have you installed low flush volume toilets (4.5 litres per flush) or dual flush toilets (3-6 litres)? Alternatively, have you reduced the volume of flushes by manually fixing the floater of the water tank or by placing a brick or full water bottle in the cistern?				
Have you equipped wash hand basins or showers in public areas with automatic controls like on-off switch devices or timer?				
Have you equipped urinals with appropriate systems avoiding continuous flushing in urinals (buttons, motion-detectors, etc)?				
Do you collect and reuse rainwater for toilets or other suitable purposes, such as irrigation of the green areas?				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Do you collect, treat and reuse wastewater according to compatible use like toilet flushing, laundry washing or garden irrigation?				
Do you have procedures for regularly checking the swimming pool and cleaning the pool areas?				
Waste				
Do you regularly use concentrated (or purchased in reusable containers) cleaning products and detergents?				
Do you have a food waste reduction management policy? Which kind of measures are in place (e.g. lighter portion for dishes available in the menu; proper management of the quantity of serving food in buffet, enhancement of the doggy bag's use, donation of surplus food to recycling or charitable organisations)?				
Do you have a system for composting organic waste (food waste and/or garden waste) on the premises of the camping site?				
Organic and local food and other eco-products				
Have you developed initiatives to buy seasonal products, less meat products and no products from endangered fish, seafood or other species?				
Do you encourage the purchase of all-purpose cleaners, detergents for dishwashers, hand dishwashing detergents and laundry detergents awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Do you encourage the purchase of soaps, shampoos, air				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
conditioners, body lotions and creams awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Management and communication				
Have you implemented a long-term sustainability management system which addresses environmental, social, and cultural issues? Have you included a policy with specific goals (available to all staff) and the monitoring system of these goals?				
Have you established an active collaboration with relevant stakeholders in order to improve the local awareness on sustainability issues (environmental social and cultural) and promoting related good practices?				

1.3 Cafes and restaurants

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
MANDATORY				
Energy				
How many energy efficient lighting products (LED or compact fluorescent lighting) do you have installed in public areas and guest rooms (target:50% first year, 70% following years)?				
Have you developed a procedure in order to control that doors are always closed with functioning air conditioning system, avoiding the so-called "air blades" effect at the entrance of your place?				
Have you set the standard cooling temperature at a minimum of 24 C° and the heating temperature at a maximum of 21 C°? Cooling temperature, in particular, should preferably not exceed more than 8 C° outside temperature.				
Water				
Have you equipped water taps with water saving devices like restrictors or aerators?				
Have you installed low flush volume toilets (4.5 litres per flush) or dual flush toilets (3-6 litres)? Alternatively, have you reduced the volume of flushes by manually fixing the floater of the water tank or by placing a brick or full water bottle in the cistern?				
Waste				
Do you have a waste separation and management scheme for collecting separated waste like paper, metal, cans, glass, plastic?				
Have you reduced individually packaged single dose products? Sugar, jam, yogurt, butter, creams and similar food products are				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
being served in bowls and jars? Do you use refilled jugs for vinegar and oil?				
Kitchen waste oils are collected and sent to authorized recycling facilities?				
Are you using only durable dishes, glasses and cutlery, avoiding any kind of plastic waste?				
Organic and local food and other eco-products				
Have been at least 5 of the following products partly sourced locally: milk, eggs, fruit, vegetables, oil, pork, beef, lamb, chicken, fish, mineral water, beer? Are they organic? Does the wine list include an offer of locally produced wine?				
Does the menu card or the buffet highlight the products that are organic, eco-labelled, fair-trade labelled and/or locally produced?				
Management and communication				
Do you regularly inform your guests about local environmental initiatives and activities in which they can participate? How?				
Do you provide your guests with information about local public transportation systems, shuttle bus or cycling/walking alternatives? How?				
VOLUNTARY				
Energy				
Is the outside lighting minimized by having the lighting automatically turned off at certain parts of the night or by installed sensors that turn on lighting when detecting movement?				
Have you installed a heat recovery system applied, for example, to the refrigeration or ventilation system?				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
How many windows and doors leading to outdoors have an appropriately high degree of thermal insulation or, alternatively, have been retrofitted with other energy efficient measures (e.g. sun-reflecting material, blinders or other types of shade, etc.)? Are there restrictions on the possibility for opening the windows?				
Have you purchased new electric devices holding an eco-label or the first or second highest European Energy Label class (A+, A++ and A+++)?				
Have you purchased certified renewable energy?				
Have you installed solar thermal or photovoltaic panels or air-air heat pumps for domestic heat water production?				
Do you regularly monitor energy consumption? Records of total energy consumption should be done at least once a month.				
Water				
Have you purchased new cover or tunnel dishwashers consuming less than 3.5 litres of water per basket? Please check the technical datasheet and manual.				
Instructions for saving water and energy during operation of dishwashers have been displayed near the machine in an easily understandable way (few sentences in appropriate languages or pictogrammes and icons)?				
Waste				
If the quality of the tap water allows it to be offered, are you serving it in carafe or dispenser? In case there is no possibility to offer tap water, do you purchase glass bottled water from providers using a deposit-refund system?				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Do you regularly use concentrated (or purchased in reusable containers) cleaning products and detergents?				
Do you have a food waste reduction management policy? Which kind of measures are in place (e.g. lighter portion for dishes available in the menu; proper management of the quantity of serving food in buffet, enhancement of the doggy bag's use, donation of surplus food to recycling or charitable organisations)?				
Do you have a system for composting organic waste (food waste and/or garden waste) on the premises of the establishment?				
Organic and local food and other eco-products				
Have you developed initiatives to buy seasonal products, less meat products and no products from endangered fish, seafood or other species?				
Do you encourage the purchase of cleaners and detergents awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Management and communication				
Have you implemented a long-term sustainability management system which addresses environmental, social, and cultural issues? Have you included a policy with specific goals (available to all staff) and the monitoring system of these goals?				
Have you established an active collaboration with relevant stakeholders in order to improve the local awareness on sustainability issues (environmental social and cultural) and				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
promoting related good practices?				

1.4 Food and handicraft shops

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
MANDATORY				
Energy				
How many energy efficient lighting products (LED or compact fluorescent lighting) do you have installed in public areas and guest rooms (target:50% first year, 70% following years)?				
Have you developed a procedure in order to control that doors are always closed with functioning air conditioning system, avoiding the so-called "air blades" effect at the entrance of your shop?				
Have you set the standard cooling temperature at a minimum of 24 C° and the heating temperature at a maximum of 21 C°? Cooling temperature, in particular, should preferably not exceed more than 8 C° outside temperature.				
Water				
Have you equipped water taps with water saving devices like restrictors or aerators?				
Waste				
Do you have a waste separation and management scheme for collecting separated waste like paper, metal, cans, glass, plastic?				
Are you encouraging customers to use reusable bags, e.g. charging them the cost of single use bags and/or awarding who bring its own bag?				
Have you implemented measures for minimising packaging and using mono-material packaging? Have you given a higher visibility inside the shop to products with reduced packaging (concentrated				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
detergents, soap recharges, bottled drinks with a refund scheme)?				
Organic and local food and other eco-products				
Are you promoting inside the shop local and organic food, local handicraft products and nationally or internationally recognised eco-labelled products? Have you given them a high visibility?				
Management and communication				
Do you regularly inform your guests about local environmental initiatives and activities in which they can participate? How?				
Do you provide your guests with information about local public transportation systems, shuttle bus or cycling/walking alternatives? How?				
VOLUNTARY				
Energy				
Have you reduced your window lighting during closing time, using, for example, special motion sensors and high efficiency devices (LED)?				
How many windows and doors leading to outdoors have an appropriately high degree of thermal insulation or, alternatively, have been retrofitted with other energy efficient measures (e.g. sun-reflecting material, blinders or other types of shade, etc.)? Are there restrictions on the possibility for opening the windows?				
Have you purchased new electric devices holding an eco-label or the first or second highest European Energy Label class (A+, A++ and A+++)?				
Have you purchased certified renewable energy?				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Do you regularly monitor energy consumption? Records of total energy consumption should be done at least once a month.				
Water				
Have you installed low flush volume toilets (4.5 litres per flush) or dual flush toilets (3-6 litres)? Alternatively, have you reduced the volume of flushes by manually fixing the floater of the water tank or by placing a brick or full water bottle in the cistern?				
Waste				
Are you encouraging the on tap selling of selected categories of products like beverages (milk, wine, juices), dry food (cereals, rice, beans, etc.), candies, detergents? How?				
Are you applying discounted rate to food products which have a close expiry date? Are these special offers clearly communicate to customers? Have you donated expired products to recycling or charitable organisations?				
Organic and local food and other eco-products				
Have you developed initiatives to buy seasonal products, less meat products and no products from endangered fish, seafood or other species?				
Management and communication				
Have you implemented a long-term sustainability management system which addresses environmental, social, and cultural issues? Have you included a policy with specific goals (available to all staff) and the monitoring system of these goals?				
Have you established an active collaboration with relevant stakeholders in order to improve the local awareness on				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
sustainability issues (environmental social and cultural) and promoting related good practices?				

1.5 Beach resorts

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
MANDATORY				
Energy				
How many energy efficient lighting products (LED or compact fluorescent lighting) do you have installed in public areas and guest rooms (target:30% first year, 50% following years)?				
Is the outside lighting minimized by having the lighting automatically turned off at certain parts of the night or by installed sensors that turn on lighting when detecting movement?				
Water				
Have you equipped water taps and showers with water saving devices like restrictors or aerators? Have you replaced shower heads with more efficient ones?				
Do you use smart flower and garden watering procedures? Have you installed specific tools like moisture sensors or just drafted proper watering procedures?				
Waste				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Do you have a waste separation and management scheme for collecting separated waste like paper, metal, cans, glass, plastic?				
Have you reduced individually packaged single dose products? Are you serving tap water in carafe and drinks in reusable or returnable bottle or dispenser?				
Organic and local food and other eco-products				
Are you promoting local and organic food and nationally or internationally recognised eco-labelled products? Have you given them a high visibility inside the beach resort?				
Management and communication				
Do you regularly inform your guests about local environmental initiatives and activities in which they can participate? How?				
Do you provide your guests with information about local public transportation systems, shuttle bus or cycling/walking alternatives? How?				
VOLUNTARY				
Energy				
Have you purchased new electric devices holding an eco-label or the first or second highest European Energy Label class (A+, A++ and A+++)?				
Have you installed any solar thermal system (solar panels on the rooftop, or simpler devices like solar showers)?				
Have you installed any solar photovoltaic system?				
Do you regularly monitor energy consumption? Records of total energy consumption should be done at least once a month.				
Water				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Have you installed low flush volume toilets (4.5 litres per flush) or dual flush toilets (3-6 litres)? Alternatively, have you reduced the volume of flushes by manually fixing the floater of the water tank or by placing a brick or full water bottle in the cistern?				
Have you equipped wash hand basins or showers in public areas with automatic controls like on-off switch devices or timer?				
Have you equipped urinals with appropriate systems avoiding continuous flushing in urinals (buttons, motion-detectors, etc)?				
Do you collect and reuse rainwater for toilets or other suitable purposes, such as irrigation of the green areas?				
Do you collect, treat and reuse wastewater according to compatible use like toilet flushing, laundry washing or garden irrigation?				
Do you have procedures for regularly checking the swimming pool and cleaning the pool areas?				
Waste				
Do you have a system for composting organic waste (food waste and/or garden waste) on the premises of the camping site?				
Organic and local food and other eco-products				
Have you developed initiatives to buy seasonal products, less meat products and no products from endangered fish, seafood or other species?				
Do you encourage the purchase of cleaners and detergents awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				

Consume-less measures	yes	no	Actions and initiatives that are already in place	Actions and initiatives foreseen by March 2018 (end of the testing phase)
Do you encourage the purchase of soaps, shampoos, air conditioners, body lotions and creams awarded with an internationally or nationally recognised eco-label (EU ecolabel, Nordic Swan, Blue Angel, etc.)?				
Management and communication				
Have you implemented a long-term sustainability management system which addresses environmental, social, and cultural issues? Have you included a policy with specific goals (available to all staff) and the monitoring system of these goals?				
Have you established an active collaboration with relevant stakeholders in order to improve the local awareness on sustainability issues (environmental social and cultural) and promoting related good practices?				

