



# GreenChill Store Certification Program



Today's consumers are increasingly concerned about the environmental impact of the businesses where they shop. As general awareness of environmental issues spreads, it becomes increasingly important for supermarkets to proactively demonstrate that they share their communities' commitments to environmental protection.

## Refrigeration and the Environment

A typical food retail store's refrigeration system leaks about one quarter of its refrigerant charge each year. In addition to the financial expense these refrigerant leaks represent for a store's bottom line, they also contribute to climate change and can harm the ozone layer.

## GreenChill Certification

The U.S. EPA's GreenChill Partnership recognizes individual store achievements in environmentally-friendlier refrigeration with its Store Certification Program for food retail stores. The program awards either platinum-, gold-, or silver-level certification to food retail stores that significantly reduce the environmental impact of their refrigeration systems.

Today's customers want to do business with stores that share their values. Achieving GreenChill certification for your store provides recognition and publicity for your company's commitment to environmental protection. In addition, achieving GreenChill certification for individual stores can be an effective way to build and sustain store employee morale. Everyone wants to feel proud of where they work!

## Certification Process

Certification is available at no cost to food retail stores in the United States. The process is fast and easy. You simply fill out a short application with information about the type of refrigerants used in the store, refrigerant emissions, and refrigerant charge. There are separate forms for fully operational stores and newly constructed stores. Once a store has submitted the appropriate form, EPA will review the information and confer certification if warranted. In general, the EPA turnaround time for review and certification is brief. Store certification is awarded for one year and stores can reapply on a yearly basis. Certification forms, along with detailed guidance, are available on the GreenChill Web site [www2.epa.gov/greenchill/greenchill-store-certification-program](http://www2.epa.gov/greenchill/greenchill-store-certification-program).





## EPA's GreenChill Advanced Refrigeration Partnership

Although membership in the GreenChill Advanced Refrigeration Partnership is not required to be considered for store certification, there are advantages to being a GreenChill Partner. The GreenChill Partnership is made up of industry leaders in green refrigeration technology and environmental stewardship. GreenChill is an EPA partnership with food retailers to reduce refrigerant emissions and decrease their impact on the ozone layer and climate change. GreenChill Partners in the food retail industry have refrigerant emissions rates nearly 50% lower than the EPA-estimated industry average.

The GreenChill Partnership researches advanced technology and servicing practices and provides Partners with tools that can be used to attain corporate environmental goals. Partners also benefit from the opportunity to share information on environmental best practices and increased publicity for their commitments to their environmental goals.

For additional information on the **GreenChill Partnership** or the **GreenChill Store Certification Program**, please contact:

[GreenChill@epa.gov](mailto:GreenChill@epa.gov), or Tom Land at (202) 343-9185

[www2.epa.gov/greenchill](http://www2.epa.gov/greenchill)

## Certification Standards

Food retail stores can achieve either platinum-, gold-, or silver-level certification.

- **Platinum Level.** The store must use only non-ozone-depleting refrigerants that are approved by EPA's Significant New Alternatives Policy (SNAP) program. In addition, the store must meet one of the following sets of conditions:
  - The store must achieve an average HFC refrigerant charge of no more than 0.5 pounds of refrigerant per 1,000 BTU per hour total evaporator cooling load and a store-wide annual refrigerant emissions rate of no more than 5%.or
  - All refrigerants used in the store's commercial refrigeration system must have global warming potentials lower than 150.
- **Gold Level.** The store must use only non-ozone-depleting refrigerants that are approved by the SNAP program. It must also achieve an average HFC refrigerant charge of no more than 1.25 pounds of refrigerant per 1,000 BTU per hour total evaporator cooling load and a store-wide annual refrigerant emissions rate of no more than 15%.
- **Silver Level.** The store must use only non-ozone-depleting refrigerants that are approved by the SNAP program. It must also achieve an average HFC refrigerant charge of no more than 1.75 pounds of refrigerant per 1,000 BTU per hour total evaporator cooling load and a store-wide annual refrigerant emissions rate of no more than 15%.

## Additional Information

For more information on the GreenChill Certification Program, visit our web site at [www2.epa.gov/greenchill/greenchill-store-certification-program](http://www2.epa.gov/greenchill/greenchill-store-certification-program), where you will find the following material:

- Detailed GreenChill certification criteria for platinum-, gold-, or silver-level certification;
- Guidance on meeting the criteria and general guidance on the certification program; and
- Certification forms for newly constructed and operational stores.