



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

Refrigeration and the Environment

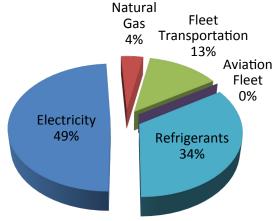
A typical food retail store's refrigeration system leaks about one quarter of its refrigerant charge each year. This leakage accounts for more than one third of a typical food retail store's annual greenhouse gas footprint (see the graphic below). In addition to the financial expense this leakage represents for a store's bottom line, refrigerant leaks contribute to climate change and can harm the ozone layer.

GreenChill Certification

The U.S. EPA's GreenChill Advanced Refrigeration Partnership recognizes individual store achievements in environmentally-friendly, advanced refrigeration with its *Store Certification Program* for food retail stores. The program awards either gold-level or silver-level certification to food retail stores that use green commercial refrigeration technologies to significantly reduce the store's environmental impact.

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!

Breakdown of Greenhouse Gas Emissions in a Typical Food Retail Store, by Source



Source: Verisae. 2008. Measuring Your Carbon Footprint. FMI Sustainability Task Force Meeting, January 16, 2008.



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 a cooperative alliance with the supermarket industry to support and promote green technologies, strategies, and practices that protect the ozone layer, reduce greenhouse gas emissions, and save money. GreenChill Partners in the food retail industry have refrigerant emissions rates nearly 50% lower than the EPAestimated 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:

Keilly Witman at (202) 343-9742 witman.keilly@epa.gov

www.epa.gov/greenchill

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 www.epa.gov/greenchill/certcenter.html.

Certification Standards

Food retail stores can achieve either gold or silver–level certification.

- Gold Level. The store must use only non-ozonedepleting refrigerants. 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-ozonedepleting refrigerants. 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

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For more information on the GreenChill Certification Program, visit our web site at www.epa.gov/greenchill/certcenter.htm, where you will find the following material:

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