

ID	Criteria	yes	no	n/a	Comments
CHAPTER A: SETTING THE SUSTAINABILITY FOUNDATION					
Outcome A.1. Compliance with law and applicable regulations					
A.1	Wineries identify all laws, regulations, and requirements that are applicable to their operations, their region and the content of this standard and understand how to comply with them.				
A.2	Wineries' operations are not in violation of national, provincial, or local laws that are relevant to this standard, or any associated administrative rules or requirements as determined by regulatory agencies through an enforcement action.				
Outcome A.2. Commitment to sustainability					
A.3	Wineries can demonstrate compliance with relevant laws and regulations. Documental evidence is kept for at least five years.				
A.4	Wineries source at least 50% of the grapes they process from certified vineyards in order to be certified or maintain their certification.				
A.5	Wineries have formally integrated sustainability into the business strategy (e.g., company mission, vision, values), and have included the sustainability commitment/policy in employee orientation and handbook (if applicable); including: a. Description of the winery policies and procedures. b. Description of sustainability policies and goals. c. A physical orientation (tour) to workplace facilities and processes. d. Job descriptions and the applicable health and safety procedures to be followed.				
A.6	Wineries set an annual budget for sustainability continuous improvement actions and environmental stewardship.				
CHAPTER B: WATER EFFICIENCY AND CONSERVATION					
Outcome B.1. Water quality and efficient use					

B.1	Wineries identify all water sources used for the winery, including surface and groundwater, and all permanent and seasonal water courses, wetlands, and other aquatic ecosystems and their related protection zones within their properties.				
B.2	Wineries implement water pre-treatment mechanisms to ensure all parameters are within the optimal ranges based on the results of water analyses.				
B.4	Wineries install mechanisms to measure the volume of water use within their facilities, including processing areas, lawns and other landscaping area, administration offices, worker facilities, and consumer and public areas.				
Outcome B.2. Efficient cleaning processes					
B.6	Wineries implement measures and mechanisms to save water during the cleaning processes within their facilities, such as: - installing spring-loaded shut-off nozzles on all cellar hoses; - using spray balls or other rotating devices with low-flow recirculated solution to sanitize and rinse tanks; - pre-cleaning crush operations, equipment and floors using combinations of brushes, push brooms, and squeegees to prevent grape residues from drying over equipment surfaces before the general wash down; and/or - cleaning cellar floors and equipment with high pressure, low volume cleaning devices with spring-loaded shut-off nozzles.				
B.7	Wineries implement standard operating procedures (SOPs) for tank and barrel cleaning that maximize water use efficiency.				

B.8	Wineries include water efficient equipment cleaning SOPs as part of the continuous improvement training plan (Criterion A.5). Wineries train all relevant staff in how to implement and monitor their equipment cleaning SOPs and ensure that trainings and procedures are translated for those members of staff not fluent in English.				
Outcome B.3. Improvement of outdoor water use efficiency					
B.14	Wineries implement measures to improve the efficiency of water use outdoors for landscaping, such as: - watering during early morning, pre-dawn hours or at night, when evaporation is lowest; - using mulching around plants and trees to retain moisture; and/or - adjust irrigation schedules each season and avoid watering during the rainy season.				
B.15	Wineries regularly inspect all outdoor water distribution systems to: a. repair any broken or defective sprinkler heads/nozzles, meters, and water pipes, lines and valves; and b. verify that heads/nozzles are the proper rating/type for that application and are positioned to prevent hardscape areas from being sprayed.				
Outcome B.4. Responsible management of wastewater					
B.21	Wineries demonstrate that wastewater discharges from processing operations, greywater, and sewage and treatment systems follow applicable laws and regulations and are treated to avoid negative effects to environmental and human health.				
B.22	Wineries demonstrate that the on-site wastewater treatment system can handle peak flows.				
CHAPTER C: ENERGY EFFICIENCY AND MANAGEMENT					
Outcome C.1. Energy use baselines and efficiency improvement					

C.1	Wineries calculate and establish an energy consumption baseline. The baseline includes information about both electricity and fuel consumption (heating oil, diesel and gas for vehicles) for all functional areas or operations.				
Outcome C.2. Management of lighting and winery equipment for energy efficiency					
C.6	Wineries schedule and complete maintenance activities (and keep written records of them) for: a. vehicles and other machinery running on fuel; b. refrigeration systems, at least twice a year; c. air compressors and air lines, at least once a year; and d. heating, ventilation and air conditioning systems (HVAC), at least twice a year, including: i. cleaning or replacing filters on heating and air-conditioning units; ii. cleaning air-conditioning condenser coils; and iii. maintaining proper function of economizers on air-conditioning units.				
C.7	Wineries conduct routine inspections for glycol temperature settings and ensure they are reset after cold stabilization.				
CHAPTER D: RESPONSIBLE WASTE MANAGEMENT					
Outcome D.1. Reduced waste generation					

D.1	<p>Wineries reduce the amount of paper they use, by implementing actions such as:</p> <ul style="list-style-type: none"> - establishing double-sided printing and reduced document margins as the standard practice, if printing is needed; - encouraging digital documents for all in-house uses, including the documentation requirements of this standard; - using electronic billing methods to invoice customers and receive payments; and/or - signing up for electronic banking and e-statements . 				At least, 1 of 4 measures should be implemented to assign a full compliance.
D.2	Wineries eliminate the use of bottled water for staff and customers, and instead provide water fountains or coolers with reusable or compostable glasses and cups.				
D.3	Wineries eliminate single-use plastics within their hospitality facilities, including plastic bags for customers, plastic straws, and disposable plastic tableware, substituting with recyclable or compostable alternatives if necessary.				
Outcome D.2. Waste management plan					
D.10	Wineries keep waste container areas protected from water and other elements to prevent contamination and leachate runoff.				
D.11	Wineries store safely all unwanted, unused, and expired hazardous waste and substances according the recommendations on their label or material safety data sheets (MSDS) until they can dispose of them safely or return them to the supplier.				

D.12	Wineries ensure that all hazardous waste is: a. stored in a secure manner with controlled access; b. stored within containment structures in the case of liquid wastes, with nearby access to spill contention and clean up equipment; c. stored separately to minimize hazards. For example, corrosives are not stored near flammable wastes; d. not stored near water bodies and open drains, or on bare ground; e. handled in compliance with all federal, provincial and local regulations; and f. either collected or taken to a designated facility, for recycling or correct final disposal.				
D.13	Wineries assign staff responsible for conducting annual evaluations of the waste management plan and updating it according to the findings of such evaluations.				
Outcome D.3. Sustainable purchasing process					
D.24	Wineries purchase and use paper and cardboard containing at least 30% of post-consumer waste. This includes, but is not limited to: a. copy and printer paper; b. janitorial and sanitary products; and c. disposable bags and boxes for wine sales in tasting rooms.				
CHAPTER E. CLIMATE ACTION					
Outcome E.1. Reduced GHG emissions					
E.1	Wineries take actions for the conservation and restoration of local natural carbon sinks such as forests, riparian lands; peatlands, and grasslands.				
E.2	Wineries do not burn any waste nor construction debris [this does not include vineyard or landscaping debris].				
Outcome E.2. Safe and reduced use of hazardous substances					

E.8	Wineries design and implement pest control practices for both indoor and outdoor areas. For those cases where a pest control service is contracted, wineries specify in their contracts that: a. use of IPM is mandatory, including non-chemical pest prevention with no perimeter spraying; and b. suppliers are expected to provide documentation to support all the pest control actions taken by the contractor on a yearly basis.				
E.9	Wineries ensure that all handling of hazardous substances complies with all federal, provincial, and local regulations.				
E.10	Wineries have a complete inventory of each hazardous substance present in their facilities, including: a. name and active ingredient. b. intended use. c. dates, place, volumes, and rates of applications. d. material safety data sheets (MSDS). e. disposal methods.				
E.11	Wineries store hazardous substances in a locked facility with restricted access.				
E.12	Wineries have written procedures for spill containment and cleanup included in their emergency response protocols. These procedures are available in the areas where hazardous substances are handled and to staff in charge of handling them.				
CHAPTER F: SOCIAL EQUITY					
Outcome F.1. Employee training					

F.1	<p>Wineries create a written employee handbook and guarantee that all employees have free access to it. It must include at least the following elements:</p> <ul style="list-style-type: none"> a. company mission, vision, and values, including the commitment to sustainability and sustainable practices; b. job descriptions and company standards and regulations; c. training and development policies; d. employee evaluation processes, grievance policy, and disciplinary actions; e. harassment and discrimination policies; f. policies and processes for communicating concerns and suggestions about workplace or working conditions; g. salary, benefits and incentives; h. health and safety policies and practices; and i. a handbook review and update schedule. <p>The handbook is part of employee orientation content (see Criterion A.4).</p>				
F.2	<p>Wineries develop and implement an emergency response protocol that includes:</p> <ul style="list-style-type: none"> a. written procedures to address emergency situations within the winery facilities; b. information about handling of hazardous substances (see Criteria E.12 and E.15); and c. preparedness for disasters and extreme weather events (see Criterion E.19). 				
F.3	<p>Wineries assign an annual budget line item for to fund their Continual Training Plan, dollarized or in-kind (see Criterion A.6).</p>				

F.4	Wineries implement a system to encourage employees to submit suggestions or concerns about workplace conditions, such as safety conditions, job training, employee development opportunities, business performance, and operational efficiencies, without fear of retributions or negative repercussions.				
F.5	Wineries make trade journals, industry newsletters and other learning and knowledge resources available to the management team and employees.				
Outcome F.2. Workers health and Safety					
F.11	Wineries develop and implement a health and safety program that: a. is developed according to industry standard resources and is based on a risk analysis of production activities and tasks; b. includes all the requirements of applicable law and regulations; c. is adjusted to the operations size and type.				
F.12	Wineries place warning signs for potential hazards throughout their facilities, and make sure that the signs are in a language that is understood by workers and visitors.				

F.13	<p>Wineries provide personal protection equipment (PPE) free of charge to workers according to the identified health and safety risks for the tasks. Workers are trained in the proper use of PPE and are required to use it while carrying out task with identified risks. Employees that handle hazardous substances and chemicals:</p> <ul style="list-style-type: none"> a. receive, at no cost, personal protective equipment (EPP) as indicated by the label of the substances applied or handled or the material safety data sheet (MSDS), whichever is stricter; and b. have access to facilities to bathe and change their clothes after finishing working with these substances and before leaving the workplace at the end of the workday. 				
Outcome F.3. Workers salaries and benefits					
F.16	Wineries ensure that all salaries are at or above the market value for the region according to each type of job and position. Under no circumstance, workers' salaries will be lower than the established minimum wage for the region.				
Outcome F.5. Neighbors and community					
F.21	Wineries actively engage with neighbors and local communities, inform them about their operations and about the sustainable practices implemented, and identify and document relevant concerns about their operations.				
F.22	Wineries implement a procedure for making information regarding upcoming changes in relevant operations available to neighbors, community members, and other relevant stakeholders in a consistent and timely fashion.				

F.23	Wineries manage work place conditions to avoid noise and visual pollution of their surroundings.				
CHAPTER G: ECO-EFFICIENT AND SUSTAINABLE INFRASTRUCTURE					
Outcome G.1. Eco-efficient and sustainable infrastructure					
G.1	Wineries ensure that the design and construction of new infrastructure, or renovation of existing infrastructure over \$250k, needs to meet the applicable BC Energy Step Code and the Canadian Green Building Council LEED Gold (or equivalent) Standards.				