



EMSI is Sustainability Consultant to First LEED Restaurant in D.C.

Washington, DC – On Wednesday, April 22, Founding Farmers, a new 8,500 ft² restaurant located in downtown Washington DC, received official LEED® for Commercial Interiors Gold certification from the U.S. Green Building Council (USGBC). LEED Gold certification was awarded in recognition of the restaurant's high standards for energy and environmental performance. EMSI provided sustainable design and LEED certification consulting for the new restaurant.

According to the USGBC, the project has achieved a number of “firsts” in the retail foodservice industry, including being the first restaurant in Washington DC to be awarded LEED certification of any type. Founding Farmers is also the first full-service, upscale-casual restaurant in the country to earn LEED Gold, says Jennifer Motruk Loy, the spokesperson for the restaurant.

Founding Farmers has gained international attention not only because of its sustainable design, but also because it represents a unique concept in farm-to-table dining. Founding Farmers sources most of its produce and other food products locally from within the Mid-Atlantic region. Founding Farmers is also unique in that it is owned by a collective of over 40,000 American family farmers.

The restaurant is dedicated to environmentally friendly practices at every turn. In addition to Leadership in Energy and Environmental Design (LEED™) standards, the restaurant is a Certified Green Restaurant™ (the Green Restaurant Association), which means that both design and operation of the restaurant meets stringent environmental standards.

The project's gold rating is based on meeting sustainability criteria in the following categories: energy, water, and material use, and indoor air quality. The restaurant achieves a high level of energy performance through energy efficient water source heat pumps, and use of Energy Star rated appliances for over 80% of all eligible appliances. All freezers, refrigerators, the main dish machine, bar dish machines, and eligible cooking appliances are Energy Star.

The project features an energy efficient lighting system that exceeds ASHRAE 90.1 lighting power standards by 10% through use of LED and low voltage lamps. The restaurant also keeps utility costs low through water efficient plumbing and kitchen equipment including waterless urinals, low-flow toilets and lavatories, dish spray valve, and a water saving dishwashers.

Extensive use of reclaimed materials is one of the highlights of the restaurant's innovative architectural design. Reclaimed brick and heart-of-pine wood are used for flooring, and elements of an old barn door from West Virginia form portions of the interior wall. The walnut and ash tables and chairs in the restaurant are made from wood sourced regionally, with the furniture manufactured in North Carolina.

According to Founding Farmers General Manager Christian Holmes, the green design and operational features of the restaurant generates considerable interest from customers. "Our guests want to know about our LEED design and the other ways that we're green. It's a great opportunity for us to educate them and help spread the word of all the different ways we're contributing to sustainability, including through our farm-sourced menu and our day to day green operations."

Founding Farmers was designed by Washington, DC based CORE architecture + design, and was built by Forrester Construction. Vucurevich Simons Advisory Group (VSAG) operates and manages the restaurant.

For more information on EMSI please visit www.emsi-green.com.