Tenant Sustainability Guide









Regency Centers strives to be an environmental steward by focusing on five strategic priorities: green building, energy efficiency, greenhouse gas emission reductions, water conservation, and waste management. Environmental stewardship is not only the right thing to do, but it supports us in achieving key strategic objectives, leads to better

risk management, and improves our communities. As part of our commitment to the environment, we are making common areas at our centers more sustainable and have developed this guide to assist you – our tenant and partner – to adopt sustainable practices that will benefit both your business and the planet.



LEDLIGHTING

Regency is committed to energy efficiency and we are progressively installing LED lighting in the common areas of our centers



SOLAR ENERGY

Solar energy can reduce costs and greenhouse gas emissions, providing benefits for our tenants and communities, we are expanding the use of renewable energy throughout our portfolio



RECYCLING FACILITIES

We continuously strive to provide recycling and composting facilities and haul services for our tenants



WATER CONSERVATION

Water is an essential resource and we work to balance this with landscapes that provide shade and enjoyment by installing high-efficiency irrigation systems

ENERGY TIPS

- Smart or programmable thermostats are great ways to control your heating/cooling costs when your business isn't operating
- Monitoring and responsible management of lighting is a small but effective way to reduce energy output and provide additional cost savings to store operations. This includes methods like timers, and motion sensors for when an area is not occupied
- LED or energy-efficient fluorescent lights are easy replacements for older, inefficient models
- Frequent maintenance of HVAC components like filters, coils, and refrigerants should be performed quarterly to ensure optimal efficiency and output
- During excessive hot or cold temperatures try to keep doors closed and windows shut, as they can cause an overuse of HVAC facilities and energy
- Although an electronic item is off, it doesn't mean that it isn't still
 pulling energy. Unplug appliances when not in use.
- Pipe insulation will help lower the amount of energy needed to heat or cool your water, especially during excessive-weather days
- Renewable energy can reduce your costs and your environmental impact. Consider a tenant-landlord solar power partnership and contact your property manager for further information

Energy Star® is a program run by the U.S. Environmental Protection Agency and U.S. Department of Energy that promotes energy efficiency. You can find a list of Energy Star® resources here: www.energystar.gov.

WATER TIPS

- Faucet aerators are cost-effective and enable equivalent washing capacity at a reduced percentage of water use
- Simple toilet leaks can be costly over the long run, and waste a surprising amount of water. By placing a non-chemical colorant into the reservoir, you can check to see if any is leaking into your toilet bowl
- The Energy Star® Portfolio Manager® is a valuable resource in benchmarking your water use, as well as energy
- Optimal maximum temperatures for your water heater are around 120-125 degrees fahrenheit, but only during business hours. Timers can be installed to ensure that the water heater is turned off during non-business hours.
- As with energy, old water fixtures and equipment can generate more resource waste than some would expect. Products like low-flow plumbing fixtures and those certified by WaterSense® enable smarter resource management.

WaterSense® is a voluntary partnership program sponsored by the U.S. Environmental Protection Agency, whose label denotes water-efficient products and resources that help you save water. More information can be found at www.epa.gov/watersense.

RECYCLING & WASTE TIPS

- Something as simple as a quick visual inventory can be a great start to better recycling. Paper, plastics, cardboard, steel, aluminum, and glass are all recyclable materials
- Ensure that you have containers for your own recycling efforts, placing them in areas where material use is highest depending on your business type
- Educate your staff on what materials can be recycled, and even think about assigning a recycling supervisor (or take it upon yourself). This person can help maintain your recycling stream and see if there are ways to increase your goals or make them more efficient
- Another way to reduce the physical impact of your business is to try and convert to digital where you are able. Newsletters, updates, or even brochures can easily be converted to target a digital audience that can also provide analytics and other useful sets of information
- Always be sure to check your city and state regulations regarding recycling, as these can vary. Adhering to these regulations will ensure a streamlined and efficient use of materials and time
- Specialty vendors can help recycle specific materials like packing products and electronic equipment which cannot be recycled with the other materials listed above

- Similar to recycling, understanding your waste stream can go a long way in reducing the amount your business produces. Take some time to understand where your company may be producing or using excess materials. Remember, waste that isn't created doesn't need to be thrown away
- Many have started implementing reusable bags, or even charging for the use of plastic/paper bags in order to incentivize shoppers to think more sustainably
- Cooking oil can be recycled at a proper facility and turned into products such as bio-fuel, cosmetics and stockfeed. If you can't recycle or reuse it, always dispose of oil correctly in your general waste bin and NOT down the drain.
- Buyback programs have proven to be quite successful when it comes to wearable items or apparel
- For food products, regular maintenance of refrigeration units and perishable storage areas will reduce the amount of food that would have to be thrown out prematurely

More information from the EPA regarding recycling can be found here: <u>www.epa.gov/recycle</u>.

More information about reducing waste in food services can be found at http://energystar.gov/cfs, or at the Food Service Technology Center at http://www.fishnick.com.