

ECO certification

The MTA sustainability scheme



www.mta.com.mt/eco-certification





What is the ECO certification?

The ECO certification scheme is the national scheme for ensuring the environmental, socioeconomic, and cultural sustainability of **hotels and farmhouses** on the Maltese Islands and has been recognised by the Global Sustainable Tourism Council as fully reflecting the GSTC criteria.





The background of the ECO certification

- Launched in 2002 as an environmental scheme and updated in 2008;
- Criteria were updated again in 2012 with the scheme now focusing on sustainability criteria; and
- The certification received full GSTC recognition in 2013.





How many properties are certified?

- 22 hotels (approximately 16% of hotels)
- 7 farmhouses





What areas does the certification cover?

- Sustainability management system
- Waste management





No specific criteria on food waste, but...

- 201 - Waste is **measured** and mechanisms are in place to **reduce** it; where reduction is not feasible waste disposal has to be carried out through a licensed waste contractor.
- 202 - A **waste separation** and management scheme for recyclable wastes is in place (minimum of 3 of the following: glass, plastic, paper, metal, organic waste).
- 210 - **Waste compactors** for cardboard and/or waste food are installed and used .





What areas does the certification cover?

- Sustainability management system
- Waste management
- Purchasing
- Control of chemicals
- Energy
- Water





Thursday 4th July 2013

The EU LIFE+ Investing in Water Project is an information campaign managed by the Malta Business Bureau, with partners the Malta Chamber of Commerce, Enterprise and Industry and the Malta Hotels and Restaurants Association. The project aims to help businesses and hotels reduce their water consumption by providing a range of services including: water audits, staff training, water saving signs, and on-going consultation, up to December 2013.

The Malta Tourism Authority operates an ECO certification scheme for hotels. This national scheme ensures the environmental, socioeconomic, and cultural sustainability of hotels on the Maltese Islands and has been recognised by the Global Sustainable Tourism Council as fully reflecting the GSTC criteria. The scheme was launched in 2002 and today represents over 16% of hotels covering 5-star, 4-star and 3-star categories.

The MTA's ECO certification scheme includes action relating to the management and conservation of water. The MTA recognises that hotels collaborating with the MBB's EU LIFE+ Investing in Water Project may improve their water conservation performance. The details of the criteria covered by the project are listed in appendix A.

The method, through which the MTA will recognise hotels participating in the MBB's EU LIFE+ Investing in Water Project as having fulfilled the respective ECO certification award criteria, will be through a certificate issued by the project detailing which water saving actions have been satisfactorily completed by the hotel during which period. This certificate will be presented by the hotel during the ECO certification scheme application, or during the audit, as proof of execution. The certificate does not automatically imply that the criteria are met at the time of the ECO certification audit, in which case the auditor may request additional proof or carry out the necessary physical checks to ensure conformity.

Jose Formosa Gauci
MTA CEO

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MBB CEO

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Notes:
The MBB's EU LIFE+ Investing in Water Project encourages the use of restrictors/aerators/other flow control devices to be fitted to wash hand basin taps and showers to bring water flow rates down to a standard 5 litres per minute for wash hand basins, and 7 litres per minute for showers. Similarly, the project encourages toilet flushing volume reduction devices to be used, to bring flushing volumes to a standard 6 litres per flush. While it is possible to have lower flow rates or flushing volumes, this requires the use of carefully selected technological products. This may not be feasible in all circumstances; therefore the MBB's EU LIFE+ Investing in Water Project suggests these values as standards which can easily be reached through minor interventions by most hotels. Thus, hotels can start saving water immediately by retrofitting existing facilities, without having to undertake a costly replacement of facilities. The MTA acknowledges that these standards are ideal benchmark standards for the hotel industry.

Appendix A

Appendix A
The MTA acknowledges that hotels carrying out the below listed EU LIFE+ Project actions will meet the respective criteria required for the award and the ECO certification scheme.

Project action	Award criteria article
Water audits	105
Water saving signs for managerial and technical staff	606, 1103, 1106
Water saving solutions	104

Appendix B

Appendix B also requires that hotels adopt certain water saving measures as defined by the EU LIFE+ Investing in Water Project, the details of which the MBB's EU LIFE+ Investing in Water Project will provide. Water saving solutions, will be recognised

Project action	Award criteria article
Water saving solutions	504
Water saving solutions	?
Water saving solutions	?
Water saving solutions	?
Water saving solutions	?
Water saving solutions	?

Appendix C

Appendix C may be found

Investing in Water Project actions will meet a number of criteria of the ECO certification

Recommended flow rates and flushing volumes:

- 5 litres for sinks;
- 7 litres for showers; &
- 6 litres for a flush



What areas does the certification cover?

- Sustainability management system
- Waste management
- Purchasing
- Control of chemicals
- Energy
- Water
- Air quality
- Noise
- Buildings and green areas
- Local culture & natural surroundings
- Communication with Customers



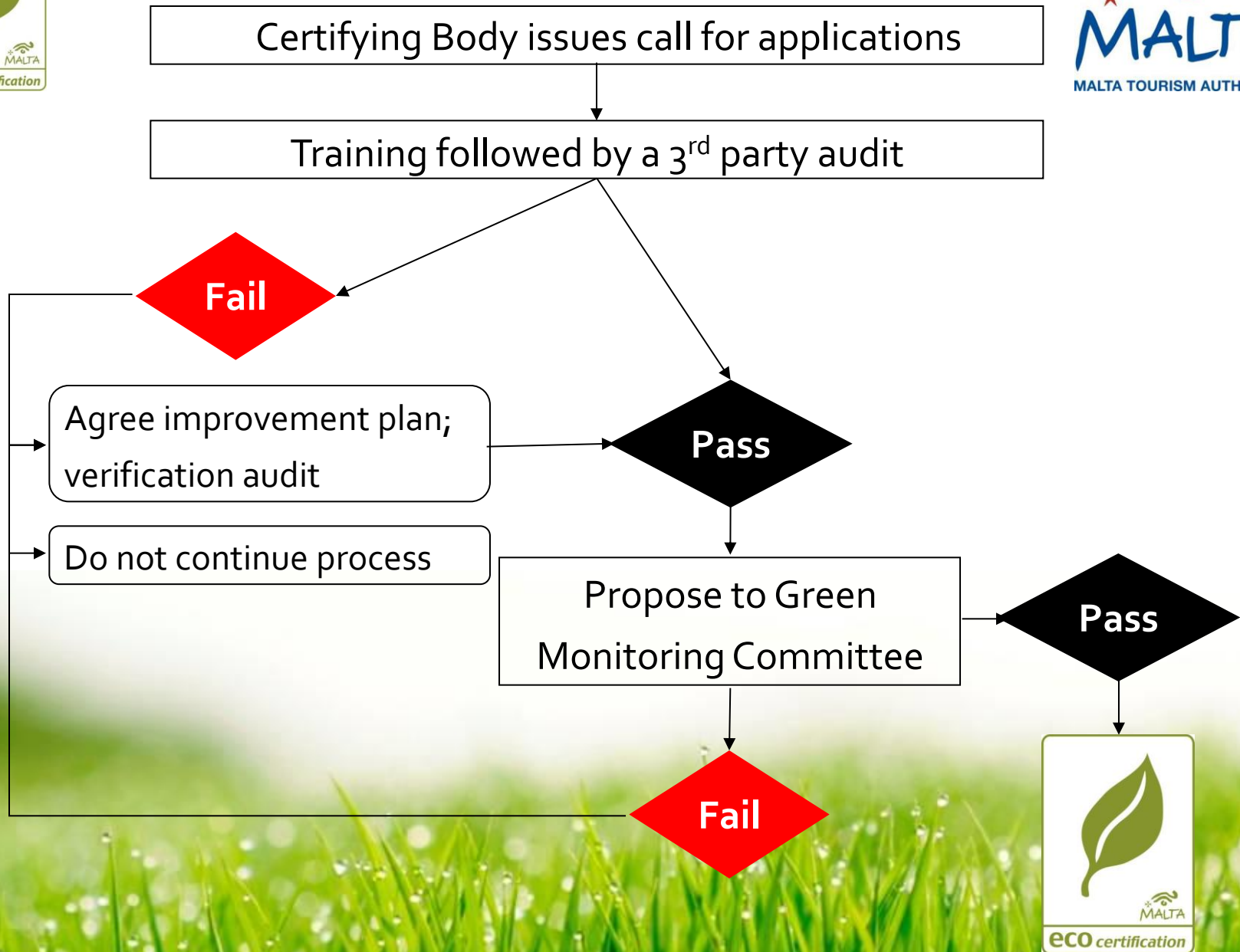
Locally grown/sourced food

Re-using towels





Certification Process





Food waste management ...the next step for certified hotels?

What have we done so far?

- Presentation on food waste management during our seminar last March; and
- A survey was carried out with Eco-certified hotels.





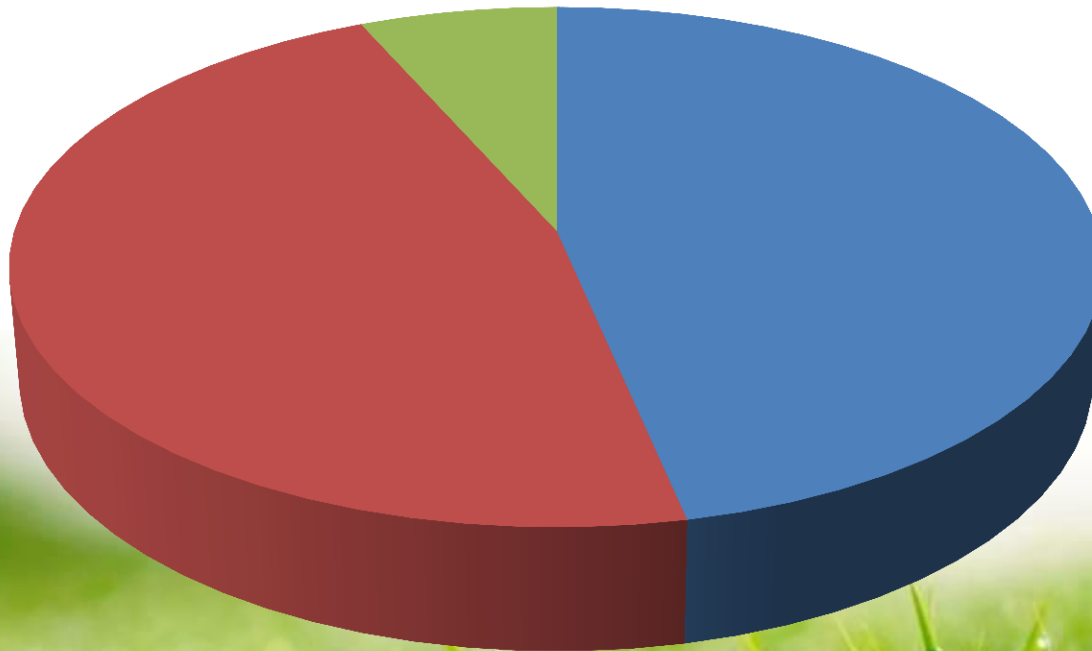
Food waste management survey at Eco-certified hotels

Survey (15 replies from the 22 hotels)

1. Is food waste separation part of the hotel's eco-friendly practices?
2. If yes, what type of food waste separation is carried out?
3. If no, does the hotel have any plans to introduce food waste separation in the next two years?



The results



- Hotels that practice food waste separation
- Hotels that plan to introduce food waste separation
- Hotels that do not plan to introduce food waste separation



How is food waste disposed?

- Food is disposed in a compactor;
- Organic waste is used as fertiliser/compost;
- Food is recycled e.g. Meat and fish bone are used for stocks; and
- Food is separated between guest leftovers, preparation waste and expired waste.



What type of food is separated?

- Coffee grounds
- Tea bags
- Filters
- Fruit pulp
- Vegetable cuttings
- Old spices
- Crushed egg shells.



Thank you

John Magri

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