



pollution PREVENTION AND REDUCTION

Hyatt Regency Atlanta was the first hotel to qualify for the Green Foodservice Alliance's Zero Waste Zone by meeting the following criteria:

- Waste cooking oils are recycled for bio-fuel production
- Food waste is collected and converted to compost used in sustainable agriculture
- Recycling of all common recyclables

Hyatt Regency Atlanta was featured on CNN for our participation, leadership and early adoption of this standard:
<http://www.cnn.com/2009/TECH/04/17/gsif.atlanta.zero.waste.zone/#cnnSTCText>

Hyatt Regency Atlanta recycles:

- Office paper
- Newspaper
- Glass, plastic and metal cans and bottles
- Consumable food is donated to the Atlanta Food Bank
- Food waste to compost
- Cooking oils to bio-diesel
- Construction waste
- Carpeting
- Waste metals
- Cardboard
- Used bulbs, batteries and ballasts
- Electronics
- Pallets



Hyatt Regency Atlanta recycled 208 tons of material in 2008 and expect to recycle 1,532 tons in 2009

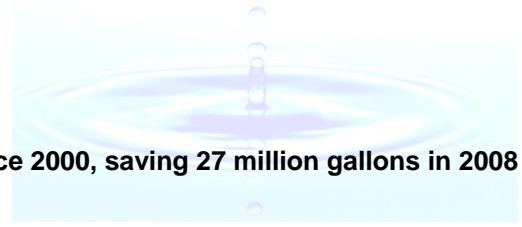
Some other sustainability initiatives undertaken by Hyatt Regency Atlanta:

- Purchasing food and other goods in bulk when possible, thereby reducing packaging
- Use of electronic reporting to reduce paper use
- Newspapers are no longer delivered to every guestroom saving 21 tons of waste paper per year
- Check-in kiosks reduce paper produced at front desk
- Consolidation of rooms on low occupancy days to reduce energy consumption
- Property-level Environmental Committee oversees programs and directs hotel's efforts
- Extensive use of sustainably manufactured and recycled carpet
- Sustainable fish and organic ingredients used upon request
- Preference given to locally grown produce
- Environmentally friendly cleaning products are used

Hyatt Regency Atlanta's plans for further improving the sustainability of the hotel include:

- Use of Green Roofs in upcoming roofing projects
- Additional installations of ultra-low flow toilets
- Replacement of chillers and boilers for improved efficiency
- Use of sustainable materials in renovations
- Storage of rainwater for cooling towers and irrigation
- Pursuit of the Energy Star rating
- Pursuit of LEED-Existing Building certification
- Installation of occupancy sensing thermostats in Atrium and Radius Towers

water CONSERVATION



Hyatt Regency Atlanta has reduced water consumption by 38% since 2000, saving 27 million gallons in 2008

Contributing to these savings:

- Use of 1.0 gallons per minute sensor faucets in public restrooms
- Low-flow toilets installed in public restrooms
- Waterless urinals installed in public restrooms saving 745,000 gallons per year
- Replacing guestroom toilets with ultra-low flow 1.28 gpm toilets. With 524 currently installed, annual water saved is 2.25 million gallons per year
- Guestrooms have 1.0 gpm aerators on faucets, and 2.5 gpm shower heads
- Guestroom linens are replaced every third day as opposed to everyday
- We request that guests re-hang their towels for re-use, rather than launder daily
- Guestroom notices are posted requesting guests to conserve water
- Commercial dishwashing machines have been replaced with high-efficiency units
- Centrally located water stations are provided for meetings, rather than at each seat
- Water is not preset for banquets and restaurants, except as requested
- Hotel laundry is out-sourced to a highly-efficient commercial laundry
- Water for outdoor irrigation is supplemented by water reclaimed from air conditioning unit condensation
- Drought tolerant outdoor landscaping and mulch are used to reduce irrigation
- Cooling Tower cycles-of-concentration are optimized to reduce water use
- Make-up water Cooling Towers is supplemented with reclaimed air conditioning condensate

energy CONSERVATION



Since 2000, Hyatt Regency Atlanta has reduced energy consumption by 37% saving 44.4 Billion Btu's per year. This has reduced our CO₂ Emissions by 6,400 metric tons per year

Contributing to these savings:

- High-efficiency electrical motors are used throughout the hotel
- All guestroom air conditioning units have been replaced with high-efficiency units
- All guestroom thermostats are digital and the International Tower has occupancy sensing thermostats, providing dramatic energy savings, while maintaining guest comfort
- Housekeeping resets thermostats, closes curtains, and leaves lights and televisions off in rooms
- All major pumping and air-handling systems are controlled by variable-speed drives for optimal efficiency
- Chillers, boilers and steam-traps are tested and tuned for peak efficiency. All chillers operate at better than 0.6 kw per ton. Sequences of operation are optimized for energy savings.
- All Elevators have been modernized with solid state controls and variable speed drives for both service and energy efficiency
- All mechanical systems, air handlers and most lighting are controlled using a state-of-the-art Energy Management System, providing efficient temperature control, time-of-day programming and aggressive energy management strategies
- Compact Fluorescent, Fluorescent and HID lighting are used extensively in all guestrooms and public space. All fluorescent lighting has been retrofitted to T-8, electronic ballast technology
- Much of the glass in the hotel has been replaced with Low-E, insulated units
- Kitchen hoods are controlled to match motor speed to the presence of smoke and heat, rather than running continuously at full speed
- Kitchen appliances have been replaced with more efficient equipment
- Kitchen staff manages use of the equipment for maximum energy savings