

# APPENDIX I: ENVIRONMENTAL & SOCIAL SUSTAINABILITY

At Halifax Convention Centre, we have several building features, practices, and policies that demonstrate our commitment to impact and sustainability.



## CERTIFICATIONS



**Rick Hansen Foundation Accessibility Certification**  
(2024)

A rating system that certifies the level of meaningful access of buildings.



**Rainbow Registered**  
(2023)

A national accredited program for 2SLGBTQIA+ friendly businesses in Canada.



**Certified Age-Friendly Employer**  
(2025)

The world's leading certification program identifying organizations as the best places to work for employees aged 50+.



**AIPC Quality Standards Certification**  
(gold, 2025)

An international industry program for key areas of convention centre performance.



**LEED Certified**  
(gold, 2020)

A globally recognized rating system for sustainable buildings.



## BUILDING INFRASTRUCTURE

- HVAC air filtration system that is activated by occupancy levels in the Centre.
- CO, CO2 and NO sensors monitor indoor and outdoor air quality.
- Digital temperature controls in all rooms.
- LED lighting in all rooms, using lightbulbs that are deconstructed and recycled at end-of-life.
- LED digital signage outside of every meeting room (reducing the need for printed signage).
- Water-conserving fixtures and equipment to help reduce water consumption levels.
- Energy saving escalators that minimize power by reducing to half speed when not in use.
- Lift devices (e.g. fork and scissor lifts) utilize rechargeable batteries.



## WASTE DISPOSAL & CLEANING SUPPLIES

- All rooms have four-stream waste receptacles to separate compostable/organic material, recyclable paper, recyclable bottles/cans, and garbage.
- We comply with all provincial composting and recycling guidelines.
- All glass, metal (e.g. kitchen appliances), electronics and technology waste (e.g. cables, cords) is sent to dedicated recycling facilities.
- Cooking oil/grease is often reused by local farms or converted into biofuel.
- Follow stringent protocols for safe disposal of hazardous and chemical waste.
- Adhere to strict environmental policy for the purchase of building supply products and equipment.
- All cleaning products are Eco Logo or Green Seal certified.



## MEETING ROOM EQUIPMENT

- Our standard rectangular tables have finished surfaces, reducing the need for linens and the amount of dirty laundry.
- Refillable water stations on every level of the Convention Centre for those carrying their own water bottles.



## CORPORATE POLICIES & COMMITMENTS

We have several corporate policies in place to help ensure our workplace and the venues we operate are inclusive, safe and welcoming to all. Examples include:

- Equity, Diversity and Inclusion framework (multi-year vision, goals and commitments)
- Accessibility Plan (multi-year vision, goals and commitments)
- Respectful Workplace Policy
- Fair Hiring Policy
- Employee Accommodations Policy
- Employee Code of Conduct and Conflict of Interest Policy
- Occupational Health and Safety Policy
- Service Animal Accommodation Policy
- Halifax Convention Centre Code of Conduct



## FOOD & BEVERAGE

- Our scratch kitchen uses fresh, whole ingredients and finds second and third uses for surplus ingredients (e.g. incorporating into soups or sauces).
- Our exclusive menu features seasonal, regionally-available, and organic culinary products, all free of trans-fats. Local flavours from a wide variety of Nova Scotian suppliers are incorporated into most of our offerings.
- We help clients select locally-sourced or vegan menu items to reduce the carbon footprint of their event.
- We reduce waste by using imperfect fruits and vegetables, which might otherwise be disposed of, without sacrificing quality or presentation.
- Meals and snacks are presented on either porcelain or compostable dishware.
- Our state-of-the-art kitchen allows for large cuts of meat to be butchered on site, reducing unnecessary waste.
- Every opportunity to share or donate surplus food is taken advantage of.
- We've partnered with Second Harvest and use their food rescue app to ensure surplus food is reaching people who need it.