

# Just Fresh Restaurant, Mt. Pleasant, SC @ Seaside Farms



**LEED**  
LEADERSHIP IN ENERGY &  
ENVIRONMENTAL DESIGN



## LEED-CI Pilot Rating: CERTIFIED

### Sustainable Sites

- **Alternative Transportation:** two bus lines within 1/4 mile of project.

### Water Efficiency

- **Water Use Reduction:** water consumption reduced by 36% using a waterless urinal, low-flow waterclosets and metered faucets, and a low-flow commercial dishwasher system. This also resulted in a reduction in impact fees paid by the Owner.

### Energy and Atmosphere

- **Optimize Energy Performance:** lighting control system consisting of a programmable dimming panel, daylight sensors for all zones within 15' of the exterior windows to continuously dim the lights depending on the amount of natural light, occupancy sensors, and a lighting control panel.
- **Measurement and Verification:** all utilities are sub-metered; all utility costs paid by tenant.

### Materials and Resources

- **Building Reuse:** maintained 89% of the non-shell systems.
- **Construction Waste Management:** diverted 50% of construction and demolition waste (by weight) to uses other than landfill.
- **Regional Materials:** 28% of building materials and products (by cost) used are manufactured regionally within a 500-mile radius.
- **Rapidly Renewable:** rapidly renewable building materials and products (by cost) used on the project for 6% of the total value of all building products, such as Woodstalk in all dining partitions, serving line, and casework, and linoleum flooring made from linseed oil.

### Indoor Environmental Quality

- **Carbon Dioxide Monitoring:** sensors installed.
- **Low-Emitting Materials:** all adhesives, sealants, paints and coating emit low or no volatile organic compounds; composite wood products contain no added urea-formaldehyde resins.
- **Indoor Chemical & Pollutant Source Control:** floor-to-deck separations, independent ducted exhaust systems around chemical use areas.
- **Daylight & Views:** 86% of regularly occupied spaces achieve a 2% or greater daylight factor; 98% of regularly occupied spaces have direct line of site to perimeter glazing.

### Innovation & Design Process

- **Public Education:** educational signage is incorporated into the restaurant artwork to describe some of the credits noted above; this case study has been prepared to educate the public of the sustainable features of this project.
- **Exemplary Performance for MR c 1.2 & 1.3:** exceeded more than twice the base requirements of the credit (80%) with reuse of 89% of the non-shell systems.

<b>Owner</b>	Palmetto Food Group, LLC	
<b>Project Team</b>	Architect	LS3P ASSOCIATES LTD.
	Engineer	DWG Inc.
	Contractor	Hostetter & Keach, Inc.
	Consultant	Berlin's Restaurant Supply
<b>Building Statistics</b>		
Completion Date	July 2004	
Cost	\$93/SF	
Size	4,700 net SF, tenant space	
Footprint	9,600 gross SF, building	
Construction Type	Commercial	
Use Group	Restaurant	
Occupancy	14 staff (2 shifts)	

