




Project Type: Retail
LEED Rating System: New Construction
Certification Level: Certified / Silver

In 2005, Royal Farms decided to evaluate their design and construction processes to ensure they were building the most efficiently operating buildings possible. This led to an understanding that their design and construction practices were closely aligned with the LEED rating system. Since 2007, Royal Farms has certified over 20 stores under various LEED rating systems, and continues to design and construct all of their stores to sustainable standards, making them Real Fresh, Real Fast, and Real Green.



The stores have had a few hurdles to overcome from the beginning. Given the nature of a 24-hour convenience retail store, there were certain issues with lighting that could not be overcome (i.e. reducing the amount later in the evening). In response to this issue, the design team developed a greener lighting system and increased the efficiency of the HVAC system. Royal Farms has included highly sustainable refrigeration systems to minimize refrigerant impact. Processing the Waste Oil from fryers for recycling into biodiesel fuel has also been incorporated into all stores.

Major Sustainability Highlights

-  40% average water reduction
-  16.2% average energy savings
-  75% average of construction waste was diverted

Additional Sustainable Highlights:

Storewide Green Cleaning Program
 Waste Oil Recycling

Project Team:

Owner: Royal Farms
 MEP: Kibart
 Civil: Various
 Architect: Peter W. Ratcliffe
 General Contractor: Various
 LEED Consultant: Lorax Partnerships, LLC

LEED Facts	
Certification awarded: Over 20 since 2007	
Certified	44 *
Sustainable Sites	7/26
Water Efficiency	8/10
Energy & Atmosphere	9/35
Materials & Resources	6/14
Indoor Environmental Quality	9/15
Innovation	5/6
Regional Priorities	0/4
<i>*out of a possible 110 points</i>	