

SUSTAINABLE DEVELOPMENT GOALS

At Hyatt Regency Tokyo



HYATT
REGENCY™

AIMING FOR
Sustainable Society and Business



For more than 65 years, Hyatt has been committed to the spirit of “CARE” as its corporate philosophy and we have been working on our business.
Today, we are accelerating action by launching the "World of Care" platform to promote global development and achieve the SDGs, a set of universal goals. Hyatt Regency Tokyo will continue to ensure that CARE for our customers will lead for the earth, people, and fair business practices.



CARE
for people



Safety and Security

Obtained “HACCP” certification

Acquired HACCP certification which is a guideline for food hygiene management.

Obtained “FSSC22000” certification

Acquired FSSC22000 certification which is an international standard for food safety management systems that augments ISO 22000 with additional requirements.



Implementation of regular fire drills

For fire and disaster prevention, we conduct self-defense fire drills in which employees participate.



For Diversity

Universal service

Main entrance at lobby floor have been designed as barrier-free. Providing the universal design room for guests who require special spaces such as roll-in showers.

I know IBD

IBD, a specified as incurable disease, causes inflammation of the digestive tract, including the large and small intestines, and is sometimes complicated by tumors. Symptoms of the disease can affect the lives of patients in various ways, such as frequency of going to toilets and food restrictions. Hyatt Regency Tokyo is participating in the "I know IBD" project (organized by Abbvie Japan) to eliminate the "invisible barriers" surrounding IBD patients.





For Diversity

Promoting employment full of diversity

Promote the employment of non-Japanese staff and women staff to create an environment where everyone can play an active role regardless of nationality, age or gender.

Culinary competition

Hold a culinary competition which main theme as sustainable ingredients.



CARE

for Environment



Action at *Restaurants, Bar and Banquets*

Food waste reduction

4 times a year for 5 days, food waste from each restaurants, banquet halls, and employee cafeteria (including each kitchen) is thoroughly weighed. By visualizing food loss, staff members produce improvement plans and aim to reduce food waste by 2% or more every year.

Conversion of food waste to feed

Each outlet thoroughly separates recyclable waste and recycles food waste as pig feed through partner companies.

Menu development based on the "sustainability"

A culinary competition using sustainable ingredients was held. Award-winning menu were sold at restaurants as "Sustainable Selection".



Action at *Restaurants, Bar and Banquets*

Usage of sustainable seafood

Usage of sustainable seafood, which is seafood caught or farmed in ways that do not harm the environment and are respectful of local communities.

*Used in specific menu

Usage of fair-trade chocolate

Usage of international fair trade certified chocolate which have been produced and sold through fair-trade.

*Used in specific menu

Usage of imperfect vegetables and fruits

Usage of imperfect vegetables and fruits which are same taste and quality but be subject to disposal due to out of markets' standard.

*Used in specific menu



Plastic Reduction

Wooden room keys

Wooden room keys are used to replace plastic room keys.

Consideration of amenity products

Some amenities have been changed to biomass products. The bottled mineral water provided in each guest room are made from 100% recycled plastic bottles.

Responsible consumption and production

In the waste generated at our facilities, 100% of plastic waste is thermally recycled*. In addition, the entire hotel thoroughly separates waste and maintains a recycling rate of 60%.

*In thermal recycling, waste is not just incinerated but the heat energy produced in the process is also recycled.



Consideration for *Water Resources*

“Eco card”

Providing “Eco card” which offering linen and towel reuse program in guestrooms. We are reducing the amount of water required for cleaning and washing linens, which is an inevitable part of the hotel business, and we are also taking water pollution into consideration by reducing the amount of detergent used to the extent possible.

Usage of grey water

Usage of grey water for flushing at all restrooms in the hotel.



Carbon Neutrality

Promoting the usage of LED lighting

Lighting throughout the building including backspace are being converted to LED.

Eco-friendly air conditioning system

Thermal barrier sheets are attached to the windows of the building to reduce temperature fluctuations. Thermal energy that would be discarded is recovered and reused for air conditioning.





CARE

for community





Live with community

Local production for local consumption

Usage of local production ingredients for contribution to community and reduction to food mile.

*Used in specific menu

Local cleanness

Participating in the "Nishi-Shinjuku Clean Day" consisting of skyscrapers in the Shinjuku New Urban Center area and cooperate in monthly cleanup activities.

Cooperation with children

We deepen exchanges with local community by holding events such as hotel tours and dietary education activities for local schools and exhibiting their drawings in the hotel gallery space.