



U.S. Army Garrison Fort Lee

Waste Food Dehydration

- **Description:**
 - Installed 13 food dehydrators in all Fort Lee Dining Facilities Administration Center in order to decrease the amount of food waste sent to the landfill
- **Results:**
 - Saved in fuel and tipping fees
 - Extended life-span of landfill and dehydrated materials used as cover
 - Provided agricultural project for Virginia State University
- **Future Plans:**
 - Sell dehydrated materials to local citizens for their gardens

LED Lighting

- **Description:**
 - Replace wasteful light fixtures and bulbs while maintaining safety for all. Engineering staff changed lights on the outside of buildings, street lights, and within buildings.
- **Results:**
 - Saved energy costs
 - Decrease electrical use throughout the post
- **Future Plans:**
 - Replace lighting in high bays where mechanical work is being taught to students

Replacing HVAC Equipment

- **Description:**
 - Replacing six units of HVAC equipment
- **Results:**
 - 4% decrease in GHG emissions between 2014 and 2015
 - 11% decrease in NO_x emissions
 - 33% decrease in SO_x emissions
 - 6% decrease in VOC emissions
 - 43% decrease in toxic air emissions

Other Future Commitments:

- Increase where possible the number of buildings using new technology, such as geo-thermal technology and new boilers, chillers, and lighting, to decrease energy usage based on square footage impacts
- Continued improvements of the food dehydration program to reduce food wastes