



Virginia Green Attractions



Profile:



Five Points Community Farm Market Norfolk, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green Attractions* have been thoughtfully planned and designed to minimize their impacts on the environment. This attraction has met the established "core activities" for *Green Attractions* and has committed to communicate its activities to its guests. Below is a list of this attraction's "green" activities that guests can expect.

Five Points Community Farm Market

"Five Points Community Farm Market is a farm market and café."

Green Statement: "We live green. From educating the public on buying local to serving organic goodies in our café, green is the reason we are here."



CORE ACTIVITIES for Green Attractions

Recycling and Waste Reduction. Virginia Green Lodging facilities must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Recycle: glass, aluminum cans, plastic, office paper, toner cartridges, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Track overall waste bills
- Have numeric goal to reduce overall materials that go to the landfill
- Donate excess food from events
- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and "sustainably-grown" foods
- Use reusable dishware and glassware and minimize use of disposables
- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc in bulk
- Use water pitchers and filtered water to minimize single use bottles
- Use menus and table placecards as an opportunity to communicate green activities
- Use screen based ordering systems
- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper towels and toilet paper
- Use a last-in/first-out inventory and effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Make 2-sided copies/ printed materials
- Use electronic correspondence and forms

- Use “green” cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Purchase low VOC carpets and fabrics
- Use reused building materials or those from sustainable sources
- Use latex paints
- Re-use paint thinners
- Properly recycle/dispose of thinners and solvents
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Use a nutrient management plan that minimizes the use of fertilizers
- Use integrated pest management (IPM)

Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers made from bio-based materials or recycled content paper
- Will not purchase anymore Styrofoam

Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

- Track overall water usage and wastewater
- Have a numeric goal to reduce water consumption over time
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Discourage water-based cleanup (sweeping first) and use microfiber technology mops
- Have an effective landscape management plan which utilize drought tolerant species and minimizes lawn areas
- Have an effective stormwater management plan including: rain gardens
- Have a green roof
- Have a rain garden
- Use cisterns, rain barrels
- Maintain vegetative buffers around streams and ponds

Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities
- Have a numeric goal of how much they want to reduce their energy usage over time
- Have an “energy management system” in place to track and meter energy usage
- Perform preventative maintenance on HVAC system
- Have geothermal heating and cooling
- Have individual thermostats for each room/area
- Use directional (downward-facing) lighting in parking areas and other outdoor areas
- Purchase “Green Tags” or “Renewable Energy Certificates” to support new renewable energy resources
- Are working to achieve LEED-EB (existing building) certification through operational changes and renovations

Green Events Package. The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- Promote the availability of “green meetings/conferences” in marketing packages
- Offer market and farm tours, a green catering menu is in the works, meeting space for groups up to 200.

For more information on **Five Points Community Farm Market**, see www.5ptsfarmmarket.org or contact Jen St Clair at farmarket@verizon.net or 757-619-6932.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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