



Port City Brewing Company

3950 Wheeler Avenue
Alexandria

"Port city Brewing Company is a craft brewery located in metropolitan Washington, DC. We are in artisanal brewery in Alexandria, Virginia producing an exciting line of handmade, great quality, locally crafted ales for the DC and Mid-Atlantic market. Our name is derived from Alexandria's rich and colorful history as an important colonial seaport, which later became a major brewing center, and home to the largest brewery in the southern U.S. Port City Brewing Company will revive, celebrate, and continue this rich brewing tradition right outside our Nation's Capital."

Green Statement: "We are committed to operating our business in an environmentally sustainable manner. We recognize that if our company and our society don't use water and our other resources wisely and conserve as much as possible, then we are in big trouble! We decided to join Virginia Green to help raise awareness to the community some of the things that we are doing to conserve. Since beer is approximately 95% water, it doesn't make sense to ship it across the country. Local beer is inherently green, and every local beer that is consumed is one less beer that has to be shipped from somewhere else."

CORE ACTIVITIES for Green Attractions

- Recycling.** Virginia Green facilities must have highly-visible locations/containers that provide the opportunity for guests to recycle aluminum cans, plastic and glass bottles, or other disposable products purchased at the facility. Recycling of cardboard, plastic, paper, and composting of waste foods is highly encouraged as well. This facility pledges that they:
 - We sell much of our beer in refillable growler bottles that customers keep and bring back to refill
 - Offer the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans
 - Also recycle: steel cans, newspaper, office paper, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment

Minimize the use of disposable food service products. This facility pledges that they:

- Do not use any disposable containers, dishware, cutlery, or cups

Reduce solid waste. The facility must be actively working to reduce its solid waste generation. This facility pledges that they:

- Track overall solid waste costs

Kitchen (or during meetings/events)

- Donate excess food from events

Dining room (or during meetings/events)

- Use cloth napkins
- Use non-bleached napkins and coffee filters
- Use water pitchers to minimize the use of single-use bottles



Restrooms

- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper-towels and toilet paper

Office

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Purchase recycled paper with a high-percentage recycled content
- Use electronic correspondence and forms when possible

Buildings and grounds

- Use green cleaning products that are dispensed in bulk
- Use reused building materials or those from sustainable sources
- Properly recycle and/or dispose of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping

Use water efficiently. The facility must have a plan in place and have taken steps toward reducing its water use. This facility pledges that they:

- Track overall water usage and wastewater costs

Activities indoors

- Perform preventative maintenance to stop drips and leaks
- Have installed:
 - High efficiency dishwashers
 - Low flow faucets and showerheads (use less than 2.5 gallons per minute)

Conserve energy. The facility must have a plan in place and have taken steps toward reducing its energy use. This facility pledges that they:

- Track overall energy bills
- We use a heat exchanger to cool the brew to proper fermentation temperature, than use the resulting hot water as brewing water for our next brew.

Heating and cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- Have installed ceiling fans
- Regularly perform preventative maintenance on HVAC system
- Keep office doors and windows closed if HVAC system is on

Lighting

- Use natural lighting
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed compact fluorescent light bulbs in all rooms and canned lighting
- Have installed LED Exit Signs
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas
- Have adopted a policy/practice to minimize the use of lighting during night cleaning

Appliances and electronic devices

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used

For more information on Port City Brewing Company, see www.portcitybrewing.com or contact Bill Butcher at bill@portcitybrewing.com or 703-797-2739.

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.

For more information on **Virginia Green** program, see www.viriniagreentravel.org or <http://staging.deq.virginia.gov/Programs/PollutionPrevention/VirginiaGreen.aspx>.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

