



Virginia Green Hotels & Lodging Facilities



Courtyard by Marriott Chester Chester, VA



Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations, and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Courtyard by Marriott Chester

Virginia Green Activities

This facility pledges that they:

Offer optional linen service

- Have signage in each guest room explaining the linen reuse procedures
- Change linens only upon request
- Train housekeeping staff on our process for optional linen service
- Track optional linen participation rate
- Purchase water- and energy-efficient washers and dryers
- Use non-phosphate, non-toxic and biodegradable laundry detergents
- Minimize the use of bleach and chlorinated chemicals
- Use an ozone laundry system that greatly minimizes the need for detergents and saves water

- Use a service that has environmentally-preferable wet cleaning for dry-clean only items

Recycle

- Have in place clearly marked recycling bins or provide convenient drop-off locations for guests to recycle:

- Glass Bottles
- Plastic Bottles
- Aluminum cans
- Steel cans
- Newspaper
- Office paper

Other items recycled by the facility:

- Printer/ copy machine toner cartridges
- Cardboard
- Fluorescent lamps
- Batteries
- Electronics equipment such as computers, etc.

Reduce solid waste

- Track overall solid waste costs
- Have a numeric goal to reduce overall materials that go to the landfill
- Use bulk soap dispensers instead of individual soaps/shampoos in guest rooms
- Use refillable shampoo bottles rather than single-use bottles
- Instruct housekeeping staff to save and reuse unopened items
- Recycle fryer grease
- Donate excess food from events
- Compost food waste and other compostables
- Have an effective food inventory control system to minimize waste
- Do not use any disposable containers, dishware, cutlery, or cups
- Use disposable foodservice items that are made from renewable materials (not petroleum-based)
- Use disposable foodservice items that are made from recycled content
- Use disposable foodservice items that are recyclable (in your area!)
- Use and compost disposable containers made of compostable material (corn, bamboo, potato starch, sugarcane, etc.)
- Use cloth napkins
- Use reusable coffee filters
- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers to minimize the use of single-use bottles
- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand-dryers

- Purchase recycled-content paper-towels and toilet paper
- 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.)
- Use refillable pens and toner cartridges
- Purchase recycled paper with a high-percentage recycled content
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible
- Use green cleaning products that are dispensed in bulk
- Install carpet with sustainable or recycled content and low-VOC adhesives
- Use reused building materials or those from sustainable sources
- Use latex, low or no-VOC paints
- Re-use paint thinners
- Properly recycle and/or dispose of thinners and solvents
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use integrated pest management (IPM)

Use water efficiently

- Track overall water usage and wastewater costs
- Have established 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
- Have installed high efficiency dishwashers
- Have installed low flow faucets and showerheads (use less than 2.5 gallons per minute)
- Have installed low flow toilets (use 1.6 gallons per flush or less)
- Have installed automatic faucets or toilets in public restrooms
- Use microfiber technology mops
- Have landscaping that utilizes native species
- Use rain gauges and water meters and only irrigate when necessary
- Have minimized our lawn area
- Have installed rain gardens to manage storm water
- Have installed pervious pavement to reduce storm water runoff
- Have minimized impervious areas (paving, concrete, etc.)
- Have installed a green roof
- Have installed cisterns
- Have installed rain barrels
- Have installed drip line irrigation
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers

Conserve energy

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities within the past 12 months
- Have established a numeric goal to reduce energy usage over time
- Calculate the environmental impacts of the facility's energy usage by using a pollution calculator
- Use ENERGY STAR's Benchmarking Tools for the Hospitality Industry
- Have individual thermostats for each room; ensure they are correctly adjusted
- Have installed ceiling fans
- Have installed ENERGY STAR-rated windows and doors
- Regularly perform preventative maintenance on HVAC system
- Have installed a high efficiency HVAC system
- Keep office doors and windows closed if HVAC system is on
- Have installed geothermal heating and cooling
- Use natural lighting (i.e., open draperies and raise shades whenever adequate light from windows is available)
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent ballasts and lamps (T-5 and T-8)
- 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
- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- 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
- Have joined ENERGY STAR's Low Carbon IT Challenge
- Use alternative fuel, hybrid-electric, or electric vehicles
- Generate electricity from photovoltaic solar panels
- Have installed a solar water heating system
- Generate electricity from a wind turbine
- Purchase Green Tags or Renewable Energy Certificates to support new renewable energy resources
- Purchase Green Power from utility
- Are an EPA Green Power Partner
- Achieved Silver LEED certification during the facility's construction
- Achieved Gold LEED certification during the facility's construction
- Achieved Platinum LEED certification during the facility's construction
- Are working to or have achieved LEED-EB (existing building) certification through operational changes and renovations
- Earned the ENERGY STAR label for our building

Offer a green events package

- Include the availability of "green meetings/conferences" in marketing packages (see the factsheet on Environmentally-Responsible Conferences & Events)



For more information on **Courtyard by Marriott Chester**, see www.marriott.com/rickey or contact Sonita Segrest at sonita.segrest@marriott.com or 804-414-1010.

For more information on the Virginia Green program, see www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx.



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