
The Charlotte Hotel and Restaurant

Onancock, Virginia

Virginia Green Lodging is the Virginia Department of Environmental Quality's (DEQ) initiative to promote pollution prevention (P2) practices in the tourism and hospitality industry. **Green Lodging** encourages hotels, resorts, and other hospitality operations to be aware of their impact on the environment and to take steps to reduce these impacts. **Green Lodging** is a non-regulatory program, and participation is completely voluntary and free of charge.

The Charlotte Hotel and Restaurant

The Charlotte Hotel and Restaurant is located on Virginia's Eastern Shore. The Hotel features eight guest rooms, an art gallery, and an award winning restaurant. The owners take great pride in supporting local watermen, farmers, and area businesses. The Charlotte Hotel is committed to environmental excellence and works to minimize environmental impacts whenever possible.



Green Lodging Activities. When visiting The Charlotte Hotel and Restaurant, you can expect the following practices:

CORE ACTIVITIES for Green Lodging

- Optional Linen Service.** Sheets and towels are not automatically changed every day during your stay.
 - Train house cleaners on process of optional linen service
 - Purchase water efficient washers and dryers
 - Use non-phosphate, non-toxic, biodegradable laundry detergents
 - Minimize the use of bleach and chlorinated chemicals
 - Use linen service providers that employ "wet" versus "dry" cleaning
- Recycling and Waste Reduction.** Green Lodging Facilities must provide recycling. Recycling should be highly visible and made available to guests with clear signage. A general commitment to reducing total amount of waste should be made.
 - Recycle: Glass, Aluminum Cans, Grease, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries, Electronics Equipment
 - Compost excess food waste
 - Fill bulk soap dispensers and reusable shampoo bottles
 - Instruct housekeeping to save and reuse unopened items
 - Eliminate use of Styrofoam
 - Use dishware and glassware to minimize use of disposables
 - Use disposable containers made of recycled content or compostable materials
 - Use non-bleached napkins and coffee filters
 - Provide condiments, cream and sugar in bulk
 - Refill water pitchers to minimize single use bottles
 - Implement effective food inventory system to minimize waste
 - Purchase locally grown, organic, or sustainable-grown produce and other foods
 - Filter grease
 - Purchase recycled-content paper-towels and toilet paper

- Purchase from vendors and service providers with a commitment to the environment
- Use two-sided copying and printing
- 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 paint
- Reuse/recycle/dispose of thinners and solvents properly
- Use preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Effective inventory system and labeling of last-in/first-out
- Use least toxic materials
- Minimize use of pesticides and herbicides

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

- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Water flow metering to discover leaks and areas of high use
- High efficiency dishwashers
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets and showerheads
- Effective landscape management plan

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

- Track overall energy bills and set a numeric goal to reduce
- Consider the pollution factor of your energy usage using a pollution calculator
- Use high efficiency compact fluorescent light bulbs in rooms and spotlights
- Use high efficiency fluorescent ballasts and lamps
- Have High Efficiency Heating & Air Conditioning and use ceiling fans
- Individual thermostats in each room
- Use natural lighting and lighting sensors
- Purchase EnergyStar computers and appliances
- Thermal rated windows and insulation
- Use directional lighting in parking lots and walkways
- Solar blinds on windows

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.

For more information on **The Charlotte Hotel and Restaurant**, see www.thecharlottehotel.com or contact Gary Cochran at info@thecharlottehotel.com.

For more information on **Virginia Green Lodging** program, see www.deq.virginia.gov/p2/lodging.



Virginia Green Lodging program is a supporting partner of **Virginia Green**, the Commonwealth’s campaign to encourage environmentally-friendly practices is all aspects of Virginia’s tourism industry. Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

