



Virginia Green Restaurants



Mary Baldwin College Staunton, 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.

Mary Baldwin College

Dining facility for students, faculty, and guest.

As a campus wide , company, and community initiative. Compass group/Chartwells, which manages foodservice also supports Go Green initiatives.

Trayless Portion control Composting Clean plate-Green thumb company initiative Closed operation that used disposables only Reduced linen usage for special events by refinishing tables

Virginia Green Activities

This facility pledges that they:

Minimize the use of disposable food service items

- Use disposable containers that are compostable and direct this material to available composting operations in your area

Recycle Grease

- Store the grease and have it picked up by rendering company

Recycle and Reduce Waste

- Aluminum Cans
- Steel Cans
- Plastic
- Toner Cartridges
- Newspaper
- Office Paper

- Cardboard
- Fluorescent Lamps (may required by law)
- Electronics equipment - computers, etc.
- Have numeric goal to reduce overall materials that go to the landfill
- 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 / or 'sustainably-grown' foods
- Use reusable dishware and glassware & 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 the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Use bulk soap dispensers in public restrooms
- Purchase recycled content paper towels and toilet paper
- Use a last-in/first-out inventory & effective labeling systems
- Purchase from vendors and service providers with a commitment to the environment
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Using 'green' Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Use latex paints that are low-VOC
- Re-use paint thinners
- Properly recycle and / or disposal of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use 'integrated pest management' (IPM)
- Minimize use of pesticides and herbicides in landscaping

Use Water Efficiently

- Track overall water usage and wastewater
- Have a numeric goal to reduce water consumption over time
- Perform preventative maintenance to stop drips and leaks
- Minimize lawn areas
- Minimize impervious areas (paving, concrete, etc.)

Conserve Energy

- Have a numeric goal to reduce energy usage over time
- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting
- Use LED Exit Signs
- Use high efficiency compat flourescent ballasts and lamps (T-5's & T-8's)
- Perform preventative maintenance on HVAC system

- Use natural lighting

Source of energy

- Purchase ENERGY STAR computers, appliances, etc.
- Use fuel efficient vehicles or hybrid vehicles

For more information on **Mary Baldwin College**, see www.dineoncampus.com/mbc or contact Mary Vannortwick at mvannort@mbc.edu or 540-887-7167.

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



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