



Virginia Green Restaurants



Radford University Dining Services Radford, 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.

Radford University Dining Services

We are a college food service program located on Radford Universities campus. Several of the items checked are done at the university level through their facilities department

We decided to join Virginia Green because we knew it was the right thing to do.

Virginia Green Activities

This facility pledges that they:

Minimize the use of disposable food service items

- Use disposable containers that are made from bio-based materials

Recycle Grease

- Periodically pump the grease traps
- Filter the grease to prolong its life
- Use our grease to make bio-diesel

Recycle and Reduce Waste

- Glass (required for Virginia Green)
- Aluminum Cans
- Steel Cans
- Plastic

- Toner Cartridges
- Newspaper
- Office Paper
- Cardboard
- Fluorescent Lamps (may required by law)
- Batteries
- Electronics equipment - computers, etc.
- Compost food waste and other compostables
- 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
- Use a last-in/first-out inventory & effective labeling systems
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Minimize use of pesticides and herbicides in landscaping
- Use a nutrient management plan that minimizes the use of fertilizers in landscaping

Use Water Efficiently

- Track overall water usage and wastewater
- Use water-flow metering to discover leaks and areas of high use
- Have high efficiency dishwashers

Conserve Energy

- Track overall energy bills
- 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)
- Have individual thermostats for each room
- Use natural lighting

Source of energy



For more information on **Radford University Dining Services**, see www.dineoncampus.com/radford/ or contact Ben Southard at Ben.Southard@Compass-usa.com or 540-831-5351.

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



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