



Randolph-Macon College

Ashland, Virginia

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.

Randolph-Macon College - Estes Dining Hall

"Estes Dining Hall is a food service facility serving over 1500 meals daily to Randolph-Macon College, a private, residential college in Ashland, Virginia."

Green Statement: "Randolph-Macon's focus on sustainability and environmental impacts led us to one of our largest operations on campus. We are encouraged by the potential for great and continuous improvement."



CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **Estes Dining Hall** can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: aluminum cans, steel cans, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Track overall waste bills
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Use dishware and glassware to minimize the use of disposables
- Use non-bleached napkins and coffee filters
- Use water pitchers or filtered water instead of single use bottles
- Use menus and table placards as opportunities to communicate green activities
- Use bulk soap dispensers in public restrooms
- Purchase recycled content paper towels and toilet tissue
- Use a last-in/first-out inventory and 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 billing
- Purchase durable equipment and furniture

- Use latex paints that are low-VOC
- Re-use paint thinners
- Properly recycle and/or dispose of paint thinners and solvents
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Participated in a food waste study with DEQ and Vannet Inc.

Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Estes Dining Hall uses no disposable containers at all.

Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Store grease to be picked up by a rendering company
- Periodically pump grease traps
- Filter grease to prolong usefulness
- Are in the process of contracting to having used oil made into bio-diesel

Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Have 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:
 - High efficiency dishwashers
 - low flow restrictors on faucets and showerheads
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan which utilize drought tolerant species
- Have an effective stormwater management plan including: rain gardens and the minimization of impervious areas (paving, concrete, etc)
- Maintain vegetative buffers around streams and ponds
- Perform landscape management and stormwater management campus-wide

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

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities
- Calculate the pollution factors of their energy usage
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - high efficiency fluorescent ballasts and lamps (T5s and T8s)
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Use natural lighting
- Use occupancy sensors to turn on/off lights
- Purchase ENERGY STAR-rated computers, copiers, and appliances
- Have thermal-rated windows and insulation



Other Creative/ Common Sense Ideas. This restaurant pledges that:

- Estes Dining Hall ceased using trays early this year to conserve energy and resources; we have also seen a positive effect on our food preparation and ordering processes

For more information on **Randolph-Macon College – Estes Dining Hall**, see www.dineoncampus.com/rmc or contact **Craig Collins** at ccollins@rmc.edu or **804-752-3141**.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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

