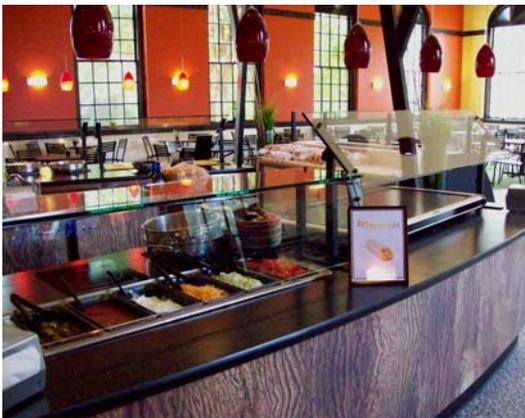

University of Mary Washington Fredericksburg, Virginia

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.

University of Mary Washington Dining Facility



"The University of Mary Washington Dining Facility feeds 3800 students at the undergraduate level per day. Our establishment has five different dining areas for students and faculty members where they are fed daily. These include four buffet style dining rooms and one retail establishment."

Green Statement: "The University of Mary Washington Dining Services decided to "go green" as an effort to accept the vast responsibility of such a large establishment. Our goal is to set an example and prove that no matter how predominant a facility is they can still find the time and resources to be eco-friendly. We are also trying to make an effort to engage our student population to partner with us for a more green community. We would like to set an example for our community so that more people will change their perspective and view environmental issues as a paramount concern."

CORE ACTIVITIES for Restaurants

“” This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to 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: glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
 - Track overall waste bills

- Use disposable containers made from bio-based materials, recycled materials, and/or compostable materials
- Use non-bleached napkins and coffee filters
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Have an effective food inventory control system that minimizes wastes
- Compost waste food and other compostables
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Purchase recycled content paper towels and toilet paper
- Use a screen-based ordering systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and billing
- Use "green" Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Purchase building materials that are re-used or from sustainable sources
- Use latex paints
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials

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:

- Use disposable containers made from bio-based materials, recycled content paper, and that are compostable and/or recyclable

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



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
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have low flow restrictors on faucets and showerheads
- Discourage water-based cleanup (sweeping first)
- Have an effective stormwater management plan including the minimization of impervious areas (paving, concrete, etc.)
- Maintain vegetative buffers around streams and ponds

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
- Use compact fluorescent light bulbs in all rooms and in canned lighting and 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
- Purchase EnergyStar-rated computers, copiers, and appliances
- Have thermal-rated windows and insulation
- Use directional (downward-facing) lighting in parking areas and other outdoor areas

For more information on **The University of Mary Washington**, see www.umw.edu or contact **Sarah Price** at sprice1@sodexo.com.

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.

