

Virginia Green Application

Green Restaurants

www.deq.virginia.gov/p2/viriniagreen/restaurants.html



Restaurants are an integral part of Virginia's tourism industry, and they are certainly the most numerous sector of Virginia tourism! As such, *Virginia Green* restaurants have the opportunity to have a significant impact on people's daily lives and how they think about the environment. Moreover, *Virginia Green* restaurants offer people the choice of eating at a facility that is doing what it can to minimize its environmental impacts!

Luckily, there are literally dozens of opportunities for restaurants to minimize their impacts on the environment. Many are simple, common-sense operational changes – and almost all of the ideas listed here can save your facility money!

Use this as a Virginia Green Application Preview:

This is a preview of the online application. Take a few minutes to go through the items on this checklist and indicate any of the methods that you are already utilizing. You can then use the information you gather in this checklist to apply online to become a Virginia Green Restaurant.

Core Activities are the minimum requirements for Virginia Green. All facilities applying to be accepted into the program must indicate that they meet these general requirements. *Only those applicants that provide additional detail below will be considered for the program.*

We Pledge that we: (click or mark (X) the box next to the techniques that your facility uses)

Minimize the use of disposable food service items. Restaurants are required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the service area. When disposable food service items are used, Restaurants are encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection/ recycling/ composting of food service items disposed of on the premises.

Recycle Grease (or do not use grease). Most restaurants are required by local ordinance to collect and recycle their grease. Grease filtering companies can also greatly reduce grease wastes (and costs).

Recycle and Reduce Waste. Glass bottles **must** be recycled for Virginia Green Restaurants. Recycling of steel cans, aluminum cans, cardboard, plastic, paper, and composting of waste foods are highly encouraged.

Use Water Efficiently. The facility must have a plan for conserving water that should consider water-saving dishwashers, faucets, and toilets; leak detection, and an effective landscape watering plan.

Conserve Energy. The facility must have a plan in place to reduce overall energy consumption. The "plan" should consider replacing lighting and equipment with energy-efficient alternatives such as compact-fluorescent lighting, LED Exit signs, lighting sensors, efficient heating and cooling, and *EnergyStar* kitchen appliances and computers.

Details about your green activities! The next few pages allow you to detail what you are doing to address the Core Activities. When you check off these activities on the online application, they will be included in your Virginia Green profile. You can also use this list to get ideas of green techniques you may not have thought of.

Minimization of disposable food service items – we pledge that we:

- Do not use any disposable containers
- OR
- Use disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
- Use disposable foodservice items that are made with recycled content
- Use disposable foodservice items that are recyclable (in your area!)
- Use compostable foodservice items and direct this material to available composting operations in your area
- OTHER specifics related to your efforts to minimize disposable food service items:

Grease Recycling – we pledge that we:

- Do not have grease to be recycled
- Store the grease and have it picked up by rendering company
- Periodically pump the grease traps
- Filter the grease to prolong its life
- Have a contract with grease filtering company
- Use our grease to make bio-diesel
- OTHER specifics related to grease recycling:

Recycling – we pledge that we recycle:

- Glass (**required for Virginia Green**)
- Aluminum Cans
- Steel Cans
- Plastic
- Office Paper
- Toner cartridges
- Newspaper
- Cardboard
- Packing Supplies
- Fluorescent Lamps (may be required by law)
- Batteries (required by law for NiCad and Lead-Acid)
- Electronics equipment – computers, etc (required by law)
- OTHER specifics related to Recycling:

- Please identify your recycling vendor (the company that takes your recyclables):

Waste Reduction – we pledge that we (minimum of 3 required**):**

- Track overall waste bills (**required for Virginia Green**)
- Have numeric goal to reduce overall materials that go to the landfill
kitchen
- Donate excess food from events
- 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 (<http://www.sustainabletable.org/issues>)
 - dining room*
 - 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:
 - Print menus on recycled content paper with soy-based inks and include recycling symbols, recycled-content, and message about soy-based inks on printed material
 - Use Virginia Green logo to indicate organic, local or sustainable menu choices
 - Use screen-based ordering systems
- restrooms*
- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand-dryers
- Purchase recycled-content paper-towels and toilet paper
- office*
- Use a last-in/first-out inventory & effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Make 2-sided copies / printed materials
- Use electronic correspondence and forms
- building and grounds*
- Using "green" Cleaners (www.greenseal.org) 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 paints that are low-VOC
- Re-use paint thinners
- Properly recycle and/or disposal of thinners and solvents (required by EPA-RCRA)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Use "integrated pest management" (IPM) - www.epa.gov/pesticides/factsheets/ipm.htm
- Minimize use of pesticides and herbicides in landscaping
- Use a nutrient management plan that minimizes the use of fertilizers in landscaping
- OTHER specifics related to Waste Reduction:

Water Conservation – we pledge that we (minimum of 3 required):

- Track overall water usage and wastewater (**required for Virginia Green**)
- 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, Low flow toilets, waterless urinals, composting toilets, automatic faucets or toilets in public restrooms.
- Discourage water-based cleanup (sweep first) and use microfiber technology mops
- Have an effective landscape management plan which utilizes drought tolerant species, metering and rain gauges, and/or minimizes lawn areas.
- Have an effective storm water management plan including: rain gardens (www.dof.virginia.gov/rfb/rain-gardens.shtml), pervious pavement, and/or minimization of impervious areas (paving, concrete, etc)
- Have a green roof (www.greenroofs.com)
- Use cisterns, rain barrels (www.epa.gov/reg3esd1/garden/stormwater.htm), and/or drip line irrigation
- Maintain vegetative buffers around streams and ponds
- OTHER specifics related to Water Conservation & Efficiency:

Energy Efficiency – we pledge that we (minimum of 3 required):

- Track overall energy bills (required for Virginia Green)
- Have had an energy audit to identify efficiency opportunities
- Have a numeric goal to reduce energy usage over time
- Have an “energy management system” in place to track and meter energy usage
- Calculate the pollution factor of our energy usage by using a pollution calculator, such as www.cleanerandgreener.org/resources/pollutioncalculator.htm
- Have evaluated existing ovens and other kitchen equipment for energy efficiency
- Have considered upgrading to an Energy Star Commercial Kitchen Package: www.energystar.gov/index.cfm?c=commercial_food_service.commercial_food_service
- Use:
 - High efficiency compact fluorescent light bulbs in all rooms and in canned lighting
 - LED Exit Signs -- www.energystar.gov/ia/business/small_business/led_exitsigns_techsheets.pdf
 - High efficiency fluorescent ballasts and lamps (T-5’s & T-8’s)
 - Ceiling fans
- Have a high efficiency heating & air conditioning (HVAC) system
- Perform preventative maintenance on HVAC system
- Have geothermal heating and cooling
- Have individual thermostats for each room
- Have installed additional insulation
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Generate electricity from photovoltaic solar panels
- Have a solar water heating system
- Generate electricity from a wind turbine
- Purchase ENERGY STAR computers, appliances, etc. (www.energystar.gov)
- Have thermal-rated windows and insulation
- Use of directional (downward-facing) lighting in parking areas and other outdoor areas
- Purchase “Green Tags” or “Renewable Energy Certificates” to support new renewable energy resources (www.green-e.org)
- Use LEED criteria when developing new buildings (www.usgbc.org)
- Achieved LEED certification as a _____ building
- Are working to achieve LEED-EB (existing building) certification through operational changes and renovations
- Use fuel efficient vehicles or hybrid vehicles
- Use ENERGY STAR’s Benchmarking Tools for the Hospitality Industry (www.energystar.gov/index.cfm?c=hospitality.bus_hospitality)
- OTHER specifics related to Energy Conservation & Efficiency:

OTHER Creative / Common-Sense Ideas – Let Us Know About Them!

What type of facility are you? Please provide a 1-2 sentence objective description of your facility.

Why did your facility decide to *Go Green*? Please limit to 1-2 sentences

Logo & 2 Pictures! You will have the opportunity to upload your logo and 2 photos that will be included in your Virginia Green profile.

Virginia Green Restaurant Application Instructions

To become a Virginia Green Restaurant, you must apply through the Virginia.org Administration Tool. (Please note: at this time lodging facilities, restaurants, attractions, and events must apply online)

If your restaurant is NOT already listed on Virginia.org

1. Register for an account with Virginia.org here: <http://admin.virginia.org>. After filling in the form you will receive an email confirmation from a VTC Electronic Marketing staff member to let you know when your account is activated. *This may take up to 1-2 days*
2. Once your account has been activated, log in here: <http://admin.virginia.org> and add your restaurant under the Dining Category.
3. After filling in the details of your restaurant, go back to the Listings Page, look for the Virginia Green logo and click "Apply" to begin the application process for Virginia Green. Avoid using multiple tabs when completing the application.
4. Check off your green activities on the checklist; these items will also be used to create your Virginia Green profile.
5. You will be notified by email when your Virginia Green application has been accepted. *This may take 1-2 days after your Virginia Green Application has been submitted*

If your restaurant is already listed on Virginia.org

1. Log in to the Virginia.org Administration Tool here: <http://admin.virginia.org>
2. From the Listings Page, see the Virginia Green logo and click "Apply" to begin the application process. Virginia Green. Avoid using multiple tabs when completing the application.
3. Check off your green activities on the checklist; these items will also be used to create your Virginia Green profile.
4. You will be notified by email when your Virginia Green application has been accepted. *This may take 1-2 days after your Virginia Green Application has been submitted*

Thank you for voluntarily committing to minimize your impact on the environment!

Virginia Green is a partnership program supported by

