



Virginia Green Restaurants

Profile:



Abbey Road Pub and Restaurant Virginia Beach, 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.

Abbey Road Pub

The Abbey Road Pub provides a sidewalk café dining experience with a cozy, casual atmosphere. Live entertainment is offered nightly. "Abbey Road decided to go Green because it's the right thing to do for the environment. Recycling is the best thing we can do to preserve our natural resources and reduce waste sent to the landfills. We are recycling all cardboard, plastic, paper, and glass. We exchanged our 8 yard trash dumpster with an 8 yard recycle dumpster and added a 4 yard dumpster for waste. We are saving approximately \$200.00 per month by recycling."

Virginia Green Activities. When visiting the Abbey Road Pub, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Glass, Steel Cans, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps
 - Track overall waste bills
 - Donation of excess food from events
 - Effective food inventory control to minimize wastes
 - Screen-based ordering systems
 - Two-sided copying and printing
 - Purchase of durable equipment and furniture
 - Use of latex paint
 - Last in/first out inventory
 - Least toxic materials
- Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.

- Disposable containers made from bio-based, recycled content materials
 - ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - Filtering grease and recycling
 - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High Efficiency dishwashers
 - Discourage water-based clean-up, sweep first
 - Low flow toilets and restrictors on faucets and showerheads
 - Effective storm water management
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Track overall energy bills
 - Use of ceiling fans
 - High Efficiency Heating & Air Conditioning (HVAC)
 - Scheduled preventative maintenance on HVAC
 - High efficiency fluorescent ballasts and lamps
 - Thermal-rated windows and/or tinting
 - Additional insulation
 - Smoke-free
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For more information on Abbey Road Pub & Restaurant, see www.abbeyroadpub.com or contact Bill Dillon at bill@abbeyroadpub.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen. Click on “Restaurants” to see other Green Restaurants.



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

