



Virginia Green Restaurants

Profile:



Bad Ass Coffee 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.

Bad Ass Coffee

"The Bad Ass Coffee Company of Hawaii™, Inc., headquartered in Salt Lake City, Utah, is the premier franchise for an existing and rapidly expanding chain of gourmet coffee stores. We had our start in the beautiful state of Hawaii and we have grown to over 45 stores in home-towns and popular tourist destinations throughout the Hawaiian Islands and North America." "Bad Ass Coffee in Virginia Beach decided to go green because we care about the community and environment. If our coffee shop can take steps to make our community better and influence others to do the same, then we made a difference."

Virginia Green Activities. When visiting the Bad Ass Coffee Shop, 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, Aluminum Cans, Plastic, Newspaper, Cardboard, Packing Supplies
 - Effective food inventory control to minimize wastes
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory
- 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.
- Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - No grease used
- Water Efficiency.** Restaurants should have a "plan" for conserving and using water efficiently.

- Preventative maintenance of drips and leaks
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Use of ceiling fans
 - Scheduled preventative maintenance on HVAC
 - High efficiency compact fluorescent light bulbs in all canned spotlights
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For more information on **Bad Ass Coffee**, see www.badasscoffee.com or contact Milene Gengler at milene@badasscoffee-va.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.

