



# Virginia Green Restaurants

Profile:



## Fork in the Alley Brick Oven Pub Roanoke, 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.

### Fork in the Alley

Fork in the Alley Brick Oven Pub is located in South Roanoke and features a warm environment, unique hearty fare, brick oven pizza, live music, a fork-after Bose jukebox, three big screen TV’s, and sports and outdoor pavilion dining. Menu items include soups, salads, pizzas, sandwiches, specialty hotdogs, burgers, and the Brick Oven S’mores dessert. “Fork in the Alley began the process to “go green” about one year ago in response to the overwhelming amount of trash produced by our new, relatively small restaurant. Going green was right for our operation, is right for the environment, and will hopefully not only improve our customer's experience but educate them on further environmental steps they can do in their home and business.”



**Virginia Green Activities.** When visiting Fork in the Alley Brick Oven 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.
  - Glass, Aluminum Cans, Grease, Plastic, Toner Cartridges, Cardboard
  - Track overall waste bills
  - Donation for excess food from events
  - Effective food inventory control to minimize wastes
  - Use recycled-content paper towels and toilet tissue
  - 2-sided copying/printing
  - Hand dryers



- 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.
  - ☑ **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
    - Encourage dry cleanup over water-based
  - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
    - Track overall energy bills
    - High efficiency hand-dryers
    - Use of ceiling fans and lighting sensors
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For more information on **Fork in the Alley Brick Oven Pub**, see [www.forkinthealley.com](http://www.forkinthealley.com) or contact **Rita Medley** at [rmedley@cox.net](mailto:rmedley@cox.net).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://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.

