

**Application for Full Virginia Green Certification**

**Section 1: Background**

Applicant Contact Information:

Name of Business\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_City/Town/ZIP\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Contact Name(s) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Phone\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Website\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Facility Type (please check one):**

Attraction  Restaurant Campground

Conference/Convention Center  Winery  Brewery

Lodging – if so, how many overnight rooms? \_\_\_\_\_\_ Restaurant

Transportation Facility / Service Provider Welcome Center / Visitor Center

Golf Course

Other (please describe)

**Why is committing to be a Green Facility important to you?**

The owners work in the environmental technology profession and are very committed to the environment and to waste reduction.

**Section 2: Leadership**

What's required? All Virginia Green members must have some sort of leadership structure that assumes responsibility for maintaining the Virginia Green program commitments. It is required that applicants check off at least 1 box and provide some information about how this is/would be achieved.

**Green Team**

We have a Green Team in place consisting of employees representing core operational functions.

We meet regularly to discuss environmental efforts

We have a written plan in place mapping out future goals and projects

Include Virginia Green program in staff training

We have designated Green Team Leader responsible for Virginia Green commitments

We have developed an environmental / green policy or mission statement

Other Details

**Section 3: Recycling & Waste**

What's required? All Virginia Green members must identify 4 activities in this section that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

Please tell us about what you are doing to reduce waste. Use the boxes to identify the green activities implemented at your facility.

**Tracking**

Tracking of waste and recycling costs. \*\*Required\*\*

Calculating a recycling rate for our facility (this can be an estimate). \*\*Required\*\*

Our recycling rate is: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Do you know poundage of trash and recycling? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Other Details?

Numeric Goal

Do you have a numeric goal to reduce overall materials that go to the landfill? Tell us about it.

**Customer Recycling**

Please tell us how your guests are able to recycle. Include pictures of collection areas (e.g., recycling cans in rooms, trash & recycling in lobby, trash & recycling at outside entrances, behind bars, etc.). It is \*\*REQUIRED\*\* that you check at least 1 of the boxes and send pictures.

We are providing customers with the “opportunity to recycle”?

Co-located trash & recycling containers. We are using an “eco-station” approach that pairs well-labelled Trash & Recycling Containers.

Our staff makes sure that all guest recyclables are managed properly.

Other ways that we allow customers to participate in recycling.

We collected 6-pack plastic rings for recycling.

**Items Recycled**

Mark the items that you are recycling: \*\*MINIMUM OF 3 REQUIRED\*\*

Glass bottles

Plastic bottles

Aluminum cans

Steel cans

Newspaper

Compostables / food waste (please provide additional details below)

Packing supplies

Cardboard

Office paper

Corks

Pallets

Other \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Other Items Recycled**

The items below are typically required / managed in accordance with federal, state and local regulations.

Printer/copy machine toner cartridges

Grease

Fluorescent lamps and ballasts (required by law)

Batteries (required by law for NiCad and Lead-Acid)

Electronic equipment (such as computers, etc.)

Waste Paints & Solvents

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Recycling Vendor**

Please identify your recycling vendor or service (the company and/or local government that collects your recyclables) \*\*REQUIRED\*\*

Who is your recycling vendor?\*\*\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Recycling is Not Feasible in Our Locality**

We are located in an area where a comprehensive recycling program is not feasible and have developed a written explanation of the recycling opportunities you do offer? Is staff able to address this topic with guests?

**The Issue of Single Stream / Combined Trash & Recycling**

Is your vendor allowing you to mix trash and recycling together and then sorting recycling at their facility? In general, this is not a preferred practice, but it is allowable but only if it is effectively communicated to guests/customers. In other words, if you are instructing guests to put everything into 1 container, you must instruct them that you are sending it to a facility that sorts out the recyclables. Otherwise you must continue to provide separate, co-located recycling and trash containers.

If "YES", please provide details below.

Yes we are being serviced by an “all-in-one” service provider. If so, how are you communicating this to guests? A picture will likely be required.

**Disposable Food Service Items**

We do not use polystyrene \*\*REQUIRED\*\*

If there are any items of this nature that you must keep using for some reason, please provide explanation.

Check any waste minimization activities you have implemented. You may add additional detail or practices in the “other” box.

Do not use any disposable containers, dishware, cutlery, or cups

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!)

Eliminated the use of drinking straws unless requested

Serve Beer On-Tap

Serve Wine On-Tap

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Compostables**

We provide compostable disposables / take-out containers.

We accept compostable items and waste food from our guests.

We direct our guests to drop-off centers or businesses that will accept compostables

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Other Waste Reduction Activities**

* Reduction of Single Use Plastics
  + Eliminated single-use plastic bottles
  + Provide reusable take-out containers
  + Provide reusable utensils, dishes and glasses
  + Use pitchers or water coolers instead of single use bottles
  + Allow customers to use reusable containers
  + Eliminate the use of plastic bags
  + Encourage customers to bring reusable bags
* Straws (Required*that you check at least one of the boxes.)*
* Eliminated the use of plastic drinking straws
* Only provide straws upon requested
* Provide non-plastic straws such as paper, bamboo, etc.

Check all the waste minimization activities you have implemented:

Have had a waste audit to identify opportunities for improvement within the past 24 months

Purchase from vendors and service providers with a commitment to the environment

Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)

Newspapers. We have eliminated / reduced the number of newspapers / magazines that we provide guests automatically.

Office Mail. We actively seek to remove ourselves from wasteful mailing lists

Printing. We have a policy that documents are printed 2-sided or not at all.

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Identify any other actions taken related to recycling & waste reduction:

**Section 4: Energy Efficiency**

What's required? All Virginia Green members must identify 4 activities in this section that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

Please tell us about what you are doing to conserve energy by checking the boxes to identify the green activities implemented at your facility.

**Track overall Energy Use & Costs.** It is \*\*REQUIRED\*\* that you check at least 1 of the boxes below.

We are tracking costs for energy

We are tracking the amount of energy that we use

Other

**Data/Progress**

If you are willing, please share a summary of annual energy use, costs & progress (you may add attachments)

**Numeric Goal**

Have you established a numeric goal to reduce energy usage over time? Tell us about your goal.

**Energy Programs**

We have had an energy audit to identify efficiency opportunities

Have calculated the environmental impacts of the facility’s energy usage by using a pollution calculator <https://www.epa.gov/energy/greenhouse-gases-equivalencies-calculator-calculations-and-references>

Purchase "green Tags" or renewable energy credits to support renewable energy resources

Have program to train employees on the conservation activities you have implemented.

Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms, at the end of the workday or when otherwise not being used

Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)

Use ENERGY STAR’s Benchmarking Tools for the Hospitality Industry

Use ENERGY STAR'S Portfolio Manager

Have joined ENERGY STAR’s Low Carbon IT Campaign <https://www.energystar.gov/buildings/tools-and-resources/energy-star-low-carbon-it-campaign>

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Heating & Cooling**

Check the energy efficient activities you have implemented:

Regularly perform preventative maintenance on HVAC system

Have installed a high efficiency HVAC system

Have installed ceiling fans to evenly distribute heating and cooling

Have installed ENERGY STAR-rated windows and doors

Have installed additional insulation

Have installed geothermal heating and cooling

Housekeeping closes blinds and resets optimal temperatures

Heat with bio-fuels

Have a key-entry activated lighting and energy controls to avoid lighting and heating/cooling empty rooms

Have installed tankless hot water heaters

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Lighting**

Optimized use of natural lighting

Installed skylights and/or solar tubes

Use sensors to turn on/off lights

Have lights set on schedule to turn on/off depending on time

Have adopted a policy/practice to turn off lights in unoccupied rooms

Have evaluated payback period to upgrade lighting to increase efficiency and reduce cost

Have installed LED lighting

Have installed high efficiency fluorescent ballasts and lamps (T-5)

Have installed compact fluorescent light bulbs in all rooms and canned lighting

Have installed compact fluorescent light bulbs in all rooms and canned lighting

Have installed LED Exit Signs

Have installed directional (downward-facing) lighting in parking areas and other outdoor areas

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Kitchen**

Check the energy efficient activities you have implemented:

Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)

Have evaluated existing ovens and other kitchen equipment for energy efficiency

Have confirmed that all refrigerator, freezer, and oven gaskets provide a good seal or have been replaced

Routinely clean condenser coils on all refrigeration equipment

Have implemented a startup/shutdown procedure which specifies timing for lighting, kitchen equipment, room temperature, etc.

Have proper pilot light adjustment

Have installed and set defrost timers for freezers

Have installed high-efficient evaporator fans for freezers and refrigerators

Installed timers on ice-machines to avoid peak demand usage

Optimized flow rates of exhaust hoods through upgraded equipment of side panels

Use dessicants or other products to reduce moisture in refrigerators to decrease cooling needs

Installed high-pressure, pre-rinse spray valve

On-demand hot water heater

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Building Construction and Renovation**

Leadership In Energy & Environmental Design (LEED)

Achieved LEED certification at the \_\_\_\_\_\_\_ level during the facility’s construction

Silver

Gold

Platinum

Other details?

**Check the energy efficient activities you have implemented:**

Are working to or have achieved LEED-EB (existing building) certification through operational changes and renovations

Earned the ENERGY STAR label for your building

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Renewable Sources of Energy**

Check the energy efficient activities you have implemented:

Generate electricity from photovoltaic solar panels

Have installed a solar water heating system

Generate electricity from a wind turbine

Purchase Green Power from utility

Are an EPA Green Power Partner (<https://www.epa.gov/greenpower>)

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**How Much?**

How many kilowatt-hours (kwhs) come from the sources listed above?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Transportation- Related**

Check the energy efficient activities you have implemented:

Provide electric vehicle charging stations

Educate guests on the availability of mass transit and encourage its use

Promote walking/ are located in a locational that is walkable

Offer shuttle service to/from mass transit locations

Encourage energy efficient vehicle usage (please provide details below in the "other" section)

'Right sized' your fleet

Provide a discounted rate for guests with hybrid or other fuel efficient vehicles

Use alternative fuel, hybrid-electric, or electric vehicles

Use electric golf carts

Provide electric golf cart hookup

Offset the carbon emissions of guests and events by purchasing carbon credits

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Shipping Improvements?**

Tell us what you have done to make shipping more efficient. For example, making products lighter or using vehicles with very high fuel efficiency.

**Section 5: Water Conservation**

What's required? All Virginia Green members must identify 4 activities that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

Please tell us about what you are doing to conserve water. Use the boxes to identify the green activities implemented at your facility.

**Tracking**

Track overall Water Use & Costs. It is \*\*REQUIRED\*\* that you check at least 1 of the boxes below.

We are tracking costs for water

We are tracking the amount of water that we use

Other

**Indoor Activities**

Check all the water conservation activities you have implemented:

Discourage water-based cleanup (sweep first instead of spray washing & mopping)

Perform preventative maintenance to stop drips and leaks

Use water-flow metering to discover leaks and areas of high use

Locate water heaters as close to the point(s) of use as possible. This will conserve water that is lost while waiting for hot water to come to the tap.

Have insulated heaters and pipes

Have installed automatic faucets or toilets in public restrooms

Have installed high efficiency dishwashers

Have installed a WaterSense-rated pre-rinse dishwasher valve (1.6 gpm or less)

Have installed an "air-cooled" versus a "water-cooled" icemaker

Have installed low flow faucets and showerheads (use less than 2.5 gallons per minute)

Have installed aerators on faucets (0.5 gpm or less for lavatory and 2.2 gpm or less for kitchen faucets)

Have installed low flow toilets (use 1.6 gallons per flush or less)

Have installed low flow urinals (1 gallon per flush or less)

Have installed waterless urinals

Have installed composting toilets

Installed on-demand hot-water heaters

Other

**Food Service**

Check all the water conservation activities you have implemented:

Serve water only upon request and ask before refilling to avoid pouring water down the drain and having to wash unused glasses.

Defrost foods ahead of time in refrigerators to avoid the need for "running-water defrost"

Scrape dishes over the garbage before rinsing and loading into dishwasher. This keeps food material and grease from going down the drain.

Control the flow of water to the garbage disposal with a solenoid valve that shuts off water when the unit is not operating.

Check to make sure that disposal flow-rates are accurate.

Presoak pots, pans and utensils in basins of water.

Operate dishwashers only when there are full loads and shut off when not in use.

Evaluate the wash formula and machine cycles for efficiency. It may be appropriate to reprogram machines to eliminate a cycle.

When manually washing dishes, use the three-component sink for dipping dishes and equipment, instead of using running water.

When using a conveyor-type washer, make sure water flow stops when no dishes are in the washer; install a sensing arm or ware gate to detect the presence of dishes.

Have installed a foot or knee pedal for handwashing sinks. Pedals allow staff to turn water on and off without contaminating their freshly washed hands and they shut off automatically, which means no wasted water.

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Outdoor Activities**

Check all the water conservation activities you have implemented:

Maintain vegetative buffers around streams and ponds

Minimization of impervious areas (paving, concrete, etc.)

Use a nutrient management plan that minimizes the use of fertilizers

Use deicing agents that do not contain: Nitrogen, Phosphorus or Urea

Utilizes metering and rain gauges to determine irrigation needs

Utilizes drought tolerant species

Utilizes native species

Utilizes metering and rain gauges

Minimizes lawn areas

Have installed a green roof

Have installed cisterns

Have installed drip line irrigation

Have installed rain barrels

Other: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Section 6: Support Virginia Green**

What's required? All Virginia Green members must identify at least 2 activities that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

Please tell us about what you will do to support Virginia Green. Use the boxes to identify the green activities implemented at your facility.

**Promoting Your Virginia Green Certification**

Check all ways in which your facility will support Virginia Green:

Display the Virginia Green certificate prominently in your facility and use the Virginia Green placards

Use the Virginia Green logo on your website with a link to the VirginiaGreenTravel.org

Use the Virginia Green logo on signage pointing out recycling or other “green” improvements at your facility

Include a Virginia Green feature in your newsletter or other publication. If you would like additional information, let us know.

Place the Virginia Green window decal in our front window.

Use the Virginia Green logo on menus to highlight sustainable choices.

In-room signage explaining optional linen and recycling program

Use Virginia Green logo on meeting and event materials

Highlight Virginia Green on Rack-cards for your hotel.

Promote your certification thru Social Media

Encourage your vendors to become Virginia Green Suppliers

Encourage other businesses to join the Virginia Green program.

Include Virginia Green logo in other publications, advertisements, and marketing materials.

Willing to host a fundraising promotion in support of the Virginia Green program / Virginia Green Travel Alliance

Other

**Support Other Participants**

If applicable, tell us how you will feature and support other Virginia Green participants in our region.

Maintaining list of local Virginia Green certified restaurants for inquiring guests.

Partner with other Virginia Green businesses to develop green packages or trip plans.

Other ideas?

**Section 7: Lodging Only**

This section applies to lodging facilities only. What's required? Virginia Green Lodging Facilities must identify activities that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

**Optional Linen Service**

Check activities you have implemented:

We are changing linens only upon request

We train housekeeping staff on our process for optional linen service (\*\*REQUIRED\*\*)

Include optional linen process as part of housekeeping job descriptions

Have signage in each guest room explaining the linen reuse procedures (\*\*REQUIRED\*\*)

Minimize the use of bleach and chlorinated chemicals

Use an “ozone laundry system” that greatly minimizes the need for detergents and saves water

Use a service that has environmentally-preferable “wet cleaning” for “dry-clean only” items

Line dry linens whenever possible

Other

**Participation Rate**

Do you track the optional linen participation rate? If so, what is it and are you realizing cost savings from reduced labor, water/energy, detergents and reduced linen purchases.

**In-Room Recycling**

Virginia Green partners must provide for guest recycling. Please indicate how this is provided.

Check applicable option:

Separate trash and recycling containers are provided in the room.

Guests are informed that they can leave recycling on counters

Guests are informed where they can find a central recycling container

Guest are informed that housekeeping will remove recycling from trash

Other

**Housekeeping Training**

Housekeepers are trained on recycling procedures \*\*REQUIRED\*\*

Housemen are trained on recycling procedures

Housekeeping carts contain 2 bags for keeping trash and recycling separate

Procedures are part of job description

Other

**Green Conference Planning**

Information on Green Meetings & Virginia Green Certification is included in Sales Marketing materials \*\*REQUIRED\*\*

Meeting planners are trained about Virginia Green commitments and are ready to plan green meetings \*\*REQUIRED\*\*

Green meetings is part of planners' job descriptions

**Green Meeting Offerings**

Please check any that apply. You may add additional detail or practices in the other box.

Comprehensive recycling \*\*REQUIRED\*\*

Green transportation options (mass transit, electric vehicle charging, bike-friendly, etc)

Sustainable, organic, and local food and beverage offering

No disposable cups, plates, etc.

Compostable disposables

No Polystyrene

Bulk condiments

No water bottles provided

Digital messaging

Composting of all food wastes thru a hauler (standard practice)

Option to have conference food wastes composted

No outdoor use of balloons

Policy against the release of balloons \*\*REQUIRED\*\*

Designated area for smoking and urns for butt collection.

Growing herbs and vegetables on-site

Calculate or Estimate Rate of Recycling or Landfill Diversion for your event

Calculation of greenhouse gases from conference and travel

Optional purchase of Renewable Energy Credits to offset impacts from conference

Serve "on-tap" wine

Serve "on-tap" beer

Avoid box lunches

Support collection of nametags for reuse

Other

**Section 8: Wineries Only**

This section applies only to wineries. Please use the boxes to identify the green activities implemented at your facility.

**Production/Cellar Operations**

Check the activities that you have implemented:

Minimizing the use of pesticides and fungicides

Use caves or other underground facilities for wine storage and/or production

Fully insulate wine tanks

Control temperature of wine holding tanks through a central thermostat system

Use production lines to speed stabilization

Composting of spent production material

Use high-pressure or steam technologies for cleaning to reduce water use

Other

**Fruit Production**

Check the activities that you have implemented:

Collecting wash-down water and using for irrigation

Collection of stormwater runoff in retention ponds for irrigational use

Other

**Section 9: Golf Courses Only**

**This section applies only to golf courses.**

What's required? Virginia Green Golf Courses must identify 4 activities that they have implemented. There are a few activities that are \*\*REQUIRED\*\* for certification.

**Nutrient Management Plan**

Check the activities that you have implemented:

Have and implement a nutrient management plan that has been approved by the Virginia Department of Conservation and Recreation. Please include a copy of the approval letter from DCR with this application. \*\*REQUIRED BY LAW\*\*

The nutrient management plan was developed by a Virginia Certified Nutrient Management Planner Soil tests are performed at least once every three years for all fertilized areas (tees, fairways, roughs, greens, common areas, clubhouse lawns, flower beds, etc.). \*\*REQUIRED BY LAW\*\*

Nutrient uptake is maximized and runoff is reduced by applying the proper rates and controlling the timing of applications.

Adjust use of fertilizer to meet site conditions

Use of water soluble fertilizers minimized

Follow guidelines set forth in Virginia Nutrient Management Standards and Criteria

Use slow-release fertilizers

Compost grass clipping by not bagging grass when cut or collect to compost

Recycle nutrients from irrigation water by testing water for nutrients and fertilizer applications are adjusted accordingly

Compost wastes for reuse, including clippings, leaves, and ground twigs to be used to add organic matter to soils

Maintain water quality buffers using no maintenance zones between playing areas and surface water

Use native plants for landscaping. They require less maintenance.

Reduce reliance on pesticides with sound turf management. Health fertility levels reduce disease pressure and plants can recover from insect injury.

Maintain and calibrate pesticide application equipment

Store fertilizer properly in cool, dry areas with concrete floors and no floor drains

Schedule irrigation to reduce demands. Large irrigation events are planned for times of least evaporation and energy usage

Other

**Educate Staff & Golfers**

Check the activities that you have implemented:

Train new and current staff regarding green initiatives and how they affect operations at the facility

Staff members are able to discuss green initiatives with golfers and public

Provide updates on green initiatives at all staff meetings

Include “green” housekeeping and maintenance as part of standard operating procedures

Have informational signs visible to the public regarding green initiatives taking place at facility

Have Virginia Green logo, “green” tips, and/or facility “green” initiatives printed on scorecards

Encourage golfers to purchase carbon offsets in the form of tree plantings (offer golfers the opportunity to plant or to purchase a tree to be planted by facility staff on golfer’s behalf)

Other

**Minimize Use of Pesticides**

Check the activities that you have implemented:

Comply with all regulations regarding the use of pesticides (including herbicides, insecticides, Rodenticides, and fungicides) and other chemicals (www.vdacs.virginia.gov/pesticides) \*\*REQUIRED BY LAW\*\*

Only allow Certified Commercial Applicators or registered Technicians to apply pesticides. \*\*REQUIRED BY LAW\*\*

Adhere to all requirements of the pesticide label including those in regard to the transport, mixing, loading, application, storage and disposal of pesticide products and containers. \*\*REQUIRED BY LAW\*\*

Keep records of all pesticide applications. \*\*REQUIRED BY LAW\*\*

Only use pesticides that are currently registered with the Virginia Department of Agriculture and Consumer Services (VDACS). \*\*REQUIRED BY LAW\*\*

Maintain Safety Data Sheet (SDS) for each chemical at facility. \*\*REQUIRED BY LAW\*\*

Clearly label materials (product name, expiration date, special handling precautions). \*\*REQUIRED BY LAW\*\*

Have a Certified Commercial Applicator on staff

Keep fertilizers, pesticides, and chemicals indoors on a dry, impervious surface

Policy in place to not apply pesticides, and fertilizers and other chemicals when weather indicates potential for heavy rains

Establish “no spray” zones around vegetated buffers and adjacent water features

Post spill containment measures on-site

Use only amounts of all landscaping products that are appropriate to site conditions

Post an emergency response plan that addresses fertilizers, pesticides, chemicals, fuel, paint and solvents.

Adopt a comprehensive integrated pest management (IPM) program

Other

**Section 10: Pictures & Logo**

Please email us a copy of your logo and any pictures highlighting your green programs.

Pictures

Recycling containers \*\*REQUIRED\*\*

**YOU ARE DONE. GREAT JOB!**

The Virginia Green Travel Alliance staff will now review your application and let you know if you qualify for Certification. We hope to let you know very soon!