



## Application for Full Virginia Green Certification

### Section 1: Background

**Applicant Contact Information:**

Name of Business    Virginia Living Museum  
 Address    524 J. Clyde Morris Boulevard      City/Town/ZIP    Newport News, VA 23601  
 Contact Name(s)    Rachel Riesbeck

- Phone    (757) 534-7471
- Email    rachel.riesbeck@thevlm.org
- Website    www.thevlm.org

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

- |   |  |                                     |
|---|--|-------------------------------------|
| <input checked="" type="checkbox"/> Attraction                            | <input type="checkbox"/> Restaurant                      | <input type="checkbox"/> Campground |
| <input type="checkbox"/> Conference/Convention Center                     | <input type="checkbox"/> Winery                          | <input type="checkbox"/> Brewery    |
| <input type="checkbox"/> Lodging – if so, how many overnight rooms? _____ |  | <input type="checkbox"/> Restaurant |
| <input type="checkbox"/> Transportation Facility / Service Provider       | <input type="checkbox"/> Welcome Center / Visitor Center |                                     |
| <input type="checkbox"/> Golf Course                                      |  |                                     |
| <input type="checkbox"/> Other (please describe)                          |  |                                     |

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

The Virginia Living Museum is committed to being a leader in sustainable practices by improving environmental awareness, increasing community engagement, and enhancing current and future environmentally friendly practices by assessing, implementing, and evaluating sustainability at the VLM.

### 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.

Virginia Green Travel Alliance	A 501c3 Non-Profit Organization
www.VirginiaGreen.net	PO Box 4463 Richmond, Virginia 23220      804.986.9119

- 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: approx 50%

Do you know poundage of trash and recycling? We don't receive poundage from our provider, but we have a 6-yard bin for trash and a 6-yard bin for recycling. They are both about 75% full when they are emptied each week.

Other Details?

We participate in Trex plastic recycling. We have diverted approx. 2000 lbs of plastic wrap and packaging to be recycled in 2022.

Numeric Goal

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

We have a goal of reducing materials to the landfill by 10% by July 2024. We are applying for a grant to help fund more recycling bins and signage at our organization. We also have a group of teen volunteers who are passionate about the project and are working to create an educational campaign about proper recycling and waste reduction for guests, volunteers, and staff.

### 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 collect items including plastic bags and wrapping for Trex recycling program. During Earth Day, we do special recycling programs with guests including tennis shoes, blankets, and towels.

### 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 Latex, nitrile, and plastic gloves

### 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? **\*\*** TFC

### 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)  
 In 2022, we utilized 2,707,153 kwh at a cost of \$223,275.54.

### Numeric Goal

Have you established a numeric goal to reduce energy usage over time? Tell us about your goal.  
 Our Green Team is working on an energy audit and will follow up with a recommendation for energy use reduction in the future.

### 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: We have not had a café or kitchen facility in operation at our institution since March 2020. We may look for another vendor in the future, but don't have any concrete plans for opening another kitchen or café at this time.

**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?\_In 2022, our solar panels generated a total 46,785 kwh.

**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.

In 2022, we lowered the weight and decreased the size of our Discovery Boxes. The old versions of these boxes were 40 lbs; the new versions are 20lbs. These are kits with educational materials that can be rented. They are shipped throughout Virginia. We ship an average of 22 boxes per year.

## 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: The above answers are from our diet prep areas for our animals – we currently do not have a café or kitchen for guests.

### **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](http://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!