



Virginia Green Restaurants



The Daily Kitchen & Bar Richmond, VA



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.

The Daily Kitchen & Bar

A full service restaurant with focus on farm-to-table eating experiences.

The entire mission & theme of the Daily is built around food and beverages that are made with fresh ingredients that are good for you. We know that a healthy planet is integral to healthy foods and lives, and we want to do our part to help protect and improve the environment!

We purchase organic first and the bulk of all our produce is organic. All meats are from sustainable stocks and we aim to purchase locally across the board for all food and beverages. We serve only tap beers, except for a few bottles that are gluten-free.

For more 'green' specific information : www.thedailykitchenandbar.com/about/

Virginia Green Activities

This facility pledges that they:

Minimize the use of disposable food service items

- Use disposable containers that are made from bio-based materials
- Use disposable containers that are made from recycled content paper
- Use disposable containers that are compostable and direct this material to available composting operations in your area
- Other Activities: We use all eco-ware compostables and encourage customers to compost them

Recycle Grease

- Store the grease and have it picked up by rendering company
- Filter the grease to prolong its life
- Use our grease to make bio-diesel

Recycle and Reduce Waste

- Glass (**required for Virginia Green**)
- Aluminum Cans
- Steel Cans
- Plastic
- Toner Cartridges
- Newspaper
- Office Paper
- Cardboard
- Electronics equipment - computers, etc.
- Track overall waste bills
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and / or 'sustainably-grown' foods
- Use reusable dishware and glassware & minimize use of disposables
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Print menus on recycled content paper with soy-based inks
- Use screen based ordering systems
- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand dryers
- Purchase recycled content paper towels and toilet paper
- Use a last-in/first-out inventory & effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Using 'green' Cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Purchase low-VOC carpets and fabrics
- Use reused building materials or those from sustainable sources
- Use latex paints that are low-VOC
- Properly recycle and / or disposal of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Use 'integrated pest management' (IPM)

- Minimize use of pesticides and herbicides in landscaping
- Other Activities: Specify all sustainable fish, organic for all produce, and local for all food and beverages

Use Water Efficiently

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have low flow bathroom sink faucets and showerheads (sink faucets use no more than 1.5 gallons per minute (gpm), showerheads no more than 2.5 gpm)
- Have low flow toilets (use 1.6 gallons or less per flush - 1.6 gpf)
- Have automatic faucets or toilets in public restrooms
- Other Activities: We only serve water upon request

Conserve Energy

- Track overall energy bills
- Have evaluated existing ovens and other kitchen equipment for energy efficiency
- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting
- Use LED Exit Signs
- Use high efficiency compact fluorescent ballasts and lamps (T-5's & T-8's)
- Use ceiling fans
- Have a high efficiency heating & air conditioning (HVAC) system
- Perform preventative maintenance on HVAC system
- Have individual thermostats for each room
- Use natural lighting

Source of energy

- Use lighting sensors to turn on / off lights
- Use occupancy sensors to turn on / off lights
- Purchase ENERGY STAR computers, appliances, etc.
- Have ENERGY STAR qualified windows and doors
- Other Activities: Signed up for Dominion Duct Seal program and considering solar



For more information on **The Daily Kitchen & Bar**, see www.thedailykitchenandbar.com or contact Michelle Williams at michelle@rrgva.com or 804-342-8990.

For more information on the Virginia Green program, see www.deq.state.va.us/Programs/PollutionPrevention/VirginiaGreen.aspx.



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

