

## GREEN TIPS FOR MEMBERS

- Buy food from local vendors to reduce the carbon footprint of importing food.
- Create Green rooms where guests can specify in advance if they would like the full-eco-friendly experience, including towel & linen reuse, recycling bins, thermostat constraints, etc and offer a discount room rate.
- Put a note by the thermostat in guest rooms indicating the optimal temperature for energy efficiency.
- Participate in food recycling by donating leftovers to community kitchens or scraps to local farmers to use as food.
- Create an Environmental team that is responsible for developing a green plan for energy, water and solid waste use.
- Replace incandescent lamps with compact fluorescent lamps wherever possible.
- Install digital thermostats in guestrooms and throughout the hotel.
- Implement a towel and/or linen reuse program.
- Install 2.5 gallons per minute showerheads or less in all guestrooms baths and any employee shower areas.
- Install 1.6 gallon toilets in all guestrooms.
- Install a recycling program—including public spaces—to the fullest extent available in your municipality; document your efforts.
- Purchase Energy Star labeled appliances and equipment.
- All office paper products should have 20% or more post consumer recycled content.
- Provide shampoos and conditioners in bulk dispensers in each room. Use biodegradable liquid soap, shampoo and hair conditioner.
- Recycle sheets and tablecloths into napkins, chef's aprons and laundry bags.
- Replace mowed landscaping with ground cover. Lawnmowers are used less, so air pollution and noise are reduced.
- Purchase a mulcher to chop up garden clippings and create your own mulch. The mulcher could pay for itself within 3 months.
- Make sure photocopy machines default settings are programmed to copy and print on both sides automatically.
- Utilize recyclable ink jet and laser toner cartridges and computer disks.
- Utilize Green Seal certified cleaning products <http://www.greenseal.org>.
- Purchase cleaning products in bulk and avoid single use type products. In particular, efforts should be made to use highly concentrated cleaning products dispensed through portion control equipment and to substitute reusable pump sprays for aerosol cans.
- Distribute recycling bins throughout the premises for use by employees and guests, in order to recycle office paper, newspapers, cardboard, beverage cans, food cans, glass and plastics
- Store old or burned out fluorescent lamps (tube style), CFL's compact fluorescent lamp bulbs) and CRT's (computer monitors and televisions) in a central accumulation area. Send yearly to a consolidation or recycling facility.
- Install programmable on/off timers and/or sensors to be used for lighting and HVAC in low traffic and low occupancy areas (e.g. back of the house, corridors, meeting rooms, storage rooms, equipment rooms and parking lots).
- Exit signs are replaced with long-lasting, low energy LED (Light-emitting diode) exit signs.
- Rooms have energy key cards. Energy key cards are room keys that control the lights, air conditioning, heating, etc., in the room. When the room is unoccupied and the card is not in place, lights and other energy automatically turn off.
- Find reuse opportunities for decorations and display materials. These items may be in demand by local schools or charitable organizations.
- Use recycled material for display booths; reuse the material for future exhibitions.

- Reduce the delivery temperature of hot water to guestrooms to no more than 120F. Delivery of hot water to guestrooms above 120F is not only dangerous but also can result in substantial energy losses from piping. Use a temperature and pressure compensated mixing valve to control temperatures.
- Use pourers for sugar, pitchers for cream and small serving dishes for butter and jellies. Provide condiments, beverages and other food items in bulk instead of individual packages.
- Ensure that recyclable food and beverage packaging is being recycled correctly.
- Use reusable coffee mugs at conferences and meetings.
- Provide fair trade, shade grown, and organic coffee.
- Arrange to have left over food donated to a local food bank or soup kitchen or have unusable leftover food portions composted or shipped to a local farm as pig feed.
- Utilize reusable cutlery, dishware and linens.
- Choose centerpieces and decorations that can be reused, such as living plants, or silk flowers.
- Plant a garden and produce organically-grown vegetables for your restaurant.
- Eliminate the use of Styrofoam food containers in food service including “to-go” orders and reduce the amount of plastic containers and utensils, except where absolutely necessary. Paper cups are preferred over plastic.
- Eliminate chemicals in the gardens and use botanical controls such as organic insecticides, fertilizers and biocides and/or integrated pest management techniques to treat fungus and insect problems. Use native plantings to reduce water and chemicals fertilizers and herbicides. Native plants minimize the need for excess watering and fertilization.
- Watering, when necessary, takes place in the early morning or at night to minimize evaporation.
- Soaker hoses or drip irrigation systems are used to water plants. Mulch is used to help retain water.
- Use vegetative buffers to protect water bodies (streams, ponds, lakes, saltwater, etc) with an emphasis on native plants and plants that don’t require a lot of watering.
- Use chlorine alternatives in pools and/or jacuzzi: ozonation, ionization or saltwater chlorinator
- Mulch grass clippings rather than bagging them. (Grass clippings contain 4% nitrogen and act like a time release fertilizer when they are returned regularly to the soil.)
- Purchases of paint products with volatile organic compounds (contribute to ground level ozone) off-gassing potential shall be evaluated and lower VOC products should be purchased where available.
- Maintain environmental information (display, brochures) for guests and staff with current information on what your business is doing to reduce environmental impact. Can include tips and solicit suggestions from customers.
- Use automatic sprinkler systems with moisture sensors so they don’t run when it has already rained and are not going on every day. Should apply 1 inch of water per week in one or two waterings.
- Have a third party energy audit to see where energy is being wasted, and to get ideas on how to conserve more.
- Practice responsible procurement by establishing a policy to purchase more environmentally-friendly products, including paper and plastics.