



Virginia Green Restaurants



Profile:

Zoës Steak and Seafood Virginia Beach, 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.

Virginia Green Activities. When visiting Zoës, 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.
 - Recycle: Glass, Grease, Office Paper, Toner Cartridges
 - Donation of excess food from events
 - Effective food inventory control to minimize wastes
 - Purchase locally grown, organic, sustainable-grown produce and other foods
 - Print menus on recycled content paper and use soy-based inks
 - Screen-based ordering systems
 - Use "green" cleaners
 - Installed hand dryers
 - Purchase of durable equipment and furniture
 - Use of latex paint
 - Last in/first out inventory
 - Use least toxic materials
- 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.
 - Preventative maintenance of drips and leaks
 - High Efficiency dishwashers
 - Discourage water-based clean-up, sweep first
 - Low flow toilets



- Green roof development

Energy Conservation. Green Restaurants should have a “plan” in place to reduce overall energy consumption.

- Track overall energy bills
 - High Efficiency Heating & Air Conditioning (HVAC)
 - Use natural lighting
 - Use directional lighting in parking lots and outdoor areas
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For more information on **Zoës**, see www.Zoesvb.com or contact Jerry Weihbrecht at beachones@yahoo.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.

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.

