

# Green Committee Initiatives at the Wickaninnish Inn

*What we have done & are doing as of March 2020*



WICKANINNISH INN

## ADMINISTRATION

- Green Committee established 2004
- Developed and published sustainable policies; vision, intent, targets
- Presented commitments to staff, guests, suppliers, general public
- Staff education has begun, communication of practices and purpose, monthly Green Committee meetings
- Participation in and organization of annual community events is done to raise awareness; ie. Earth day, MUP cleanup
- As a purchasing policy, local products and services are chosen first
- Environmental choices are considered before re-ordering any paper supplies
- Recycling of paper, plastics and printer cartridges
- Environmental objectives are being communicated to suppliers
- Participating in carbon neutral training workshops
- New LCD high-efficiency computer monitors ordered and installed
- Inn policy is in place to encourage staff to participate in healthier lifestyles, ie: quit smoking, ride bikes
- Complimentary bike maintenance program in place as well as newly constructed bike shed to encourage employees to ride to work

## KITCHEN/RESTAURANT

- Appliances/equipment are regularly cleaned and serviced (including air filters, ducts, fans, burners)
- Dishwashers have built-in hot water boosters
- Low energy dishwasher installed
- Cooking equipment pre-heating periods are optimized
- Freezer/refrigerator motors, thermometers and other equipment are regularly checked, serviced and defrosted to ensure efficient operation
- Over 90% of lighting in the restaurant and food service areas is produced by high energy efficiency bulbs
- Flexible light switching arrangements installed in seating areas of restaurants
- Dimmer controls are used in dining areas
- Menus are printed on recycled paper products (30% post consumer)
- Individual serving packages are all but eliminated
- Take out containers and cutlery is made from corn resin and are eco-friendly
- Take out coffee cups are bio-degradable in 30 days
- Surplus food items are directed to staff for consumption
- Organic fruit and vegetable wastes are composted
- Product packaging is returned to supplier or reused internally when possible
- Remaining product packaging is taken and recycled
- Waxed dairy, oil metal and oil jibs are all recycled
- Hazardous materials and chemicals in the kitchen/dining areas are have been reduced to under 20%
- Over 90% of pressurized aerosols have been replaced with reusable hand pump dispensers
- Cooking oils/grease are separated and disposed of/recycled as special waste
- Old refrigeration equipment is properly disposed of to prevent the release of ozone depleting CFC's
- Locally grown organic produce is promoted and used
- Two herb gardens planted onsite
- Defrosting under running water is no longer allowed
- Chemical insecticides/rodenticides are not used in restaurant and food areas
- Chemicals to treat pests are only applied by trained/licensed staff or contractors
- Propane convection ovens have been switched out with electrical convection ovens
- Fresh oyster shells are "returned to the sea" for natural decomposition
- Beach stones are collected for scotch 'on the rocks' as opposed to ice cubes, no dilution
- Recycling plastic straws as we research an alternative to plastic ( we use paper now)
- LED lights installed in The Pointe Restaurant: LED fixtures installed (15watt) replaced a 150 watt halogen lamp
- Using more lids on our kitchen inserts to cut down on plastic wrap

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- Using Stainless steel tiffins for our take away backpacks instead of always using recyclable containers.
- Getting our staff to bring their own cups to events to eliminate plastic one-use cups.
- Using biodegradable bags for granola bars/bags.

## HOUSEKEEPING

- Guestrooms are equipped with cards/signage which give guests the option to reuse linens and towels instead of having them replaced daily
- Standard set-points are used for all guestroom thermostats by housekeeping staff
- Light fixtures are regularly cleaned and dusted
- Housekeepers are trained to ensure windows and doors are closed when heating systems are in use
- Housekeepers are instructed to check that lights, radios, and televisions are turned off in unoccupied rooms
- Private- bars are checked for leaks in the door seals and maintained by dusting the refrigeration coils
- In room coffee makers have been changed to thermos style from heated carafe style
- Barely used bars of guest soap and amenities are donated to the "Clean the World" program
- Unused toilet paper rolls are collected for reuse in staff washrooms
- Recycling bins are in all guestrooms and guest parking areas
- Rechargeable batteries are used and collected for special disposal
- 75-100% of pressurized aerosol cans have been eliminated and replaced with hand pump dispensers refilled from bulk containers
- High priority is given to replacing old equipment with energy efficient equipment
- Chemical pesticide/insecticides are rarely used in guest rooms
- Pesticides/insecticides are only applied by trained/licensed staff or contractors
- 76-100% of chemical cleaners has been phased out and replaced with non-toxic alternatives, we use Viriditec Ozone Sanitization System
- A policy and procedure is in place to ensure that housekeepers properly handle and dispose of hazardous (e.g. cleaning chemicals) and bio-hazardous (e.g. needles, medications etc.) wastes
- Housekeeping staff are instructed not to leave faucets running while cleaning guestrooms
- Housekeepers are trained to report all dripping faucets and leaking equipment to the Maintenance department
- Linens, towels, and other items that no longer meet guest standards are donated to local charities/staff
- Synthetic perfumes and air fresheners are not used in hallways and guestrooms
- Procedures are in place that allow Housekeeping staff to report actions that harm the environment and share their ideas on eliminating impacts
- Environmental issues and solutions are communicated to Housekeeping staff: in training, meetings
- Use environmentally friendly garbage bags throughout
- All containers used are recyclable

## ENGINEERING

- Annual use and costs of utilities and materials are being tracked for the following: electricity, propane, water
- Maintenance and adjustment to major ventilation systems are made on a regular schedule, at least once a year
- Scheduled checks are done on major ventilation and heating systems by trained personnel
- HVAC equipment modifications have been made in the last 12 months to improve energy efficiency
- Super high efficiency Viessmann, low NOx emitting boilers have been installed
- All doors and windows are properly weather stripped and or caulked
- Blinds, curtains, and spectrally selective coating on windows have been installed to reduce solar energy gains
- 76-100% of hot-water pipes are properly insulated

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- High efficiency light bulbs (e.g. compact fluorescent, LED and/or HID have been installed in the following areas: 26-50% of guestrooms, 76-100% of public areas, and back of house areas)
- Timers/ sensors are in use in outdoor lighting areas
- Energy efficiency is taken into consideration when purchasing new appliances and equipment
- Photoelectric-cell activated control systems are on urinals in public washrooms
- A preventative maintenance program is in place to monitor leaking toilets and taps in guestrooms and public areas
- The Inn's recycling program includes office paper, newspaper, coloured glass, clear glass, aluminium, tin, plastics, cardboard, batteries, compost food waste, toner cartridges, kitchen grease
- Paper conserving initiatives in offices/administration areas include: telephone scratch pads made from used paper, double-sided printing on photocopiers and printers whenever possible, reusable inter-office envelopes are used, E-mail used to reduce paper use, shredded paper is used to package and or original shipping materials reused, office paper products purchased with a minimum of 30% post consumer recycled content
- Discarded furniture and equipment is reused and diverted from landfill through: donations/sales to staff
- The Inn has an inventory and strategy for handling and disposal of hazardous waste which includes the following components: a Workplace Hazardous materials Information System (WHMIS) registry is maintained, material safety data Sheets (MSDS) are kept for every chemical used on-site
- Approximately 51-75% of hazardous substances have been replaced with eco-labeled or other non-hazardous alternatives (e.g. detergents, cleaners, pesticides etc.)
- Hazardous materials are clearly marked and stored
- Entire Inn is a non-smoking environment
- Inn's laundry system is being changed over to eco friendly products that also use less water
- Install short term/ sensors in public washrooms, and staff washrooms
- Change of commodes in both buildings to dual flush
- Tracking electrical energy savings through 'Think Communications Inc'
- Replaced all 10 high pressure sodium 75 watt light bulbs in our parking lot with LED 19 watt bulbs.
- Replaced our 50 watt pot lights in the Beach building with 12 watt LED bulbs
- Acquired a wood chipper to create our own path mulch instead of burning branches and releasing CO2
- Cardboard is crushed and baled instead of bagged!