



Virginia Green Restaurants



Voila Cuisine Internationale Norfolk, 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.

Voila Cuisine Internationale

Restaurant with on site parking.

To help our environment and reduce our trash.

Purchase local produce. Purchase local seafood.

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

Recycle Grease

- Store the grease and have it picked up by rendering company

Recycle and Reduce Waste

- Glass (**required for Virginia Green**)
- Aluminum Cans
- Steel Cans
- Plastic
- Cardboard
- Batteries
- Track overall waste bills
- Have an effective food inventory control to minimize waste

- Purchase locally grown produce and other foods
- Use reusable dishware and glassware & minimize use of disposables
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use bulk soap dispensers in public restrooms
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Purchase durable equipment and furniture
- Use latex paints that are low-VOC
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Minimize use of pesticides and herbicides in landscaping

Use Water Efficiently

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have low flow toilets (use 1.6 gallons or less per flush - 1.6 gpf)
- Discourage water-based cleanup (sweep first)
- Use rain barrels (www.epa.gov/reg3esd1/garden/index.htm)

Conserve Energy

- Track overall energy bills
- Use high efficiency compat 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 installed additional insulation
- Use lighting sensors to turn on / off lights
- Purchase ENERGY STAR computers, appliances, etc.

For more information on **Voila Cuisine Internationale**, see www.voilacuisine.com or contact Maggie Tsouris at voilacuisine@hotmail.com or 757-640-0343.

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



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