

# Virginia Environmental Excellence Program Application

(More information available at [www.deq.virginia.gov/veep/app.html](http://www.deq.virginia.gov/veep/app.html))

<b>Section 1: General Facility/Organization Information</b>	
Facility Name: University of Virginia Dining Services	
Street Address: Multiple facilities fall under their operation (See Appendix A)	
Mailing Address: P.O. Box 400312	
Contact Name: Jessica Wenger*	Standard Industrial Classification (SIC) Code: 8221
Phone: 434-982-5540 Fax: 434-982-4915 Email: <a href="mailto:jsw6d@virginia.edu">jsw6d@virginia.edu</a> *Please send all correspondence to Jessica Wenger at P.O. Box 400322 Charlottesville, VA 22904-4322	Environmental Permit Numbers (List <u>all</u> , including permits from agencies other than DEQ. For more information, please see instructions.) VPDES Permit No. VAR040073 – MS4 permit for the entire university
Previous Facility Names (within past 5 years):	Water Source (e.g., public water supply, groundwater, etc.): City of Charlottesville – public water supply
Brief Description of Facility's Primary Function and Activities Operation of 3 main dining halls, 3 language house kitchens, 5 concession areas, and 13 retail locations to provide both prepared and packaged food for University of Virginia students. Two more cafes will be opening in January of 2007. Please see Appendix A for a complete list.	

<b>Section 2: Type of Participation</b>
This application is for:
<input checked="" type="checkbox"/> Environmental Enterprise (E2) <i>[see Section 3]</i>
<input type="checkbox"/> Exemplary Environmental Enterprise (E3) <i>[see Section 4]</i>
<input type="checkbox"/> Extraordinary Environmental Enterprise (E4) <i>[see Section 5]</i>

<i>Certification Statement:</i> By submitting this application the undersigned acknowledges that participation in this program is entirely voluntary. The undersigned accepts and hereby waives any right to appeal any decision made by DEQ with respect to this application regarding participation in or termination from this program.	
Name of Certifying Official: Leonard W. Sandridge, Jr.	Title: Operating Officer
Signature:	Date:

### Section 3: E2 Application

The development and implementation of effective environmental management systems (EMS) is the primary goal of VEEP. DEQ does not prescribe the model or type of EMS or the structure of a facility's environmental programs. However, DEQ is responsible for verifying that each facility accepted into VEEP meets the program criteria. Therefore, each E2 applicant is required to address several key points related to its EMS. Please provide documentation that shows that the following components are in place at your facility.

**Policy Statement:** Attach the facility's Policy Statement outlining its commitment to the environment. When reviewing each application, DEQ staff will look for an environmental policy statement that:

- Includes/stresses compliance, pollution prevention, training, communication & continuous improvement
- Addresses elements that are supported by EMS activities

**Identification of Environmental Impacts:** Describe the facility's process for identifying and evaluating its environmental impacts. At a minimum, include a list of the facility's most significant environmental impacts. When reviewing each application, DEQ staff will look for:

- Comprehensive list of impacts/aspects
- Method for determining significant impacts/aspects
- Impact/aspect review process outlined
- Scheduled review and reevaluation of impacts

**Setting Objectives and Targets:** Please include a list of the facility's goals (objectives) for reducing environmental impacts. Ideally, objectives will include numerical goals with projects designed to achieve these goals. The objectives should include targets or a schedule for completing tasks and/or achieving the stated objectives. When reviewing each application, DEQ staff will look for:

- Goals (or objectives) which address your significant impacts/aspects
- Tasks or projects planned for addressing each goal/objective with a targeted schedule for implementation

**Pollution Prevention:** In a typical EMS structure, objectives and targets may only address the impacts identified as the most "significant." For the pollution prevention section, please feel free to list any other environmental projects that are ongoing or planned. If possible, please include quantified reductions realized or expected and any cost savings. When reviewing each application, DEQ staff will look for:

- A dedicated pollution prevention section listing projects & accomplishments
- Quantified results and costs savings
- Pollution prevention activities outside of significant impacts/aspects

**E2 Environmental Results Commitment:** E2 facilities are required to commit to report on at least one of the environmental measures listed below in their annual reports, which are due by April 1st each year for the previous calendar year. Facilities can report on a specific project that falls within one of the categories (i.e., switching to a non-hazardous parts washer to reduce hazardous waste generation) or their results for reducing the entire waste stream (i.e., energy use for the entire facility). The ability to measure and report progress is critical to the administration and overall tracking of VEEP. Ideally, each participating facility will establish baselines and track progress on all of the environmental measures that are being addressed through their EMS. At a minimum, E3 facilities are required to commit to track EMS results in at least one of the following categories (a list of specific subcategories or "indicators" for each of the categories is available on the VEEP website):

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Air emissions | <input checked="" type="checkbox"/> Energy use | <input type="checkbox"/> Water discharges |
| <input type="checkbox"/> Water use     | <input type="checkbox"/> Waste                 | <input type="checkbox"/> Materials use    |
| <input type="checkbox"/> Land use      | <input type="checkbox"/> Product performance   | <input type="checkbox"/> Other            |

**E2 Environmental Compliance Requirements:** As defined by Section 10.1-1187.1 of the Code of Virginia, record of sustained compliance means that "the person or facility (i) has no judgment or conviction entered against it, or against any key personnel of the person or facility or any person with an ownership interest in the facility for a criminal violation of the environmental protection laws of the United States, the Commonwealth, or any state in the previous five years; (ii) has been neither the cause of, nor liable for, more than two significant environmental violations in the previous three years; (iii) has no unresolved notices of violations or potential violations of environmental requirements with Department or one of the Boards; (iv) is in compliance with the terms of any order or decree, executive compliance agreement, or related enforcement measure issued by the Department, one of the Boards, or the U.S. Environmental Protection Agency; and (v) has not demonstrated in any other way an unwillingness or inability to comply with environmental protection requirements". DEQ will conduct a review of each applying facility's compliance record, including a review of EPA records as appropriate.

The following is the Environmental Management Policy that was adopted by the University on March 15, 2005:

<b>Environmental Management</b>		
<b>**For Policy Office Use Only**</b>		
<b>Date:</b> 3-15-2005	<b>Policy ID:</b> TBD	<b>Status:</b> NEW
<b>Contact Office:</b>	Office of Environmental Health & Safety	
<b>Oversight Executive:</b>	Vice President for Research & Graduate Studies	
<b>Applies to:</b>	Academic Division and the Medical Center	
<b>Reason for Policy:</b>	To ensure that all University of Virginia facilities are in compliance with all applicable State and Federal environmental regulations in order to reduce the possibility of regulatory citations and fines. To minimize the University's impacts on the local environment by reducing pollution output, waste generated and electricity used.	
<b>Policy Statement:</b>	The University will conduct all operations in an environmentally responsible manner and comply with all applicable State and Federal environmental regulations.	
<b><u>Environmental Initiatives</u></b>	The University will:	
	<ul style="list-style-type: none"><li>• Meet and exceed (where practical) compliance with all State and Federal environmental regulations.</li><li>• Prevent and reduce pollution on University property and prevent University activities from polluting the local environment.</li><li>• Minimize to the greatest extent practicable the use of toxic substances on University property and seek alternatives to such products where available. Where the use of toxic substances cannot be avoided, the substances will be managed to avoid human exposure and releases to the environment.</li><li>• Encourage continued participation in recycling and waste reduction programs.</li><li>• Conduct education and research in an environmentally responsible way.</li><li>• Continually strive to reduce the University's impact on the natural environment.</li><li>• Strive to decrease energy demands through increased energy efficiency and conservation.</li><li>• Where practical, utilize best management practices in design, construction, and maintenance of its University facilities.</li></ul>	
<b>Procedures:</b>		
<b>Related Information:</b>		
<b>Background</b>	First version of this policy.	

## UVA Dining – Significant Aspects and Impacts

The University of Virginia has established a procedure for identifying and ranking its aspects and impacts as part of its EMS. The purpose of the procedure is to identify all aspects, both positive and negative, associated with its operations. The identification of aspects not only looks at facility operations, but those operations over which the University could be expected to have an influence. This includes vendors who perform work at the dining facilities. Dining is a unique case at the University, as all dining operations are run by an outside vendor, Aramark. Thus Dining’s EMS is actually the first EMS at the University implemented entirely on a vendor.

Initially, aspects and impacts are identified by an environmental compliance representative (ECR) from the Office of Environmental Health and Safety (OEHS). OEHS has been tasked with the implementation of all University EMS’s. The ECR was given a tour of all of the Dining operations by the director of dining services. The ECR then put together the initial list of aspects and impacts based on the information gleaned from the tour and past experience with Dining Services. Preliminary significance ranking was also determined at this time, based on the tour and based on experience implementing EMS at other UVA facilities. After putting together the preliminary list, the Dining EMS Team convened to discuss the list. Team members discussed the list in an initial meeting, were given three weeks to review the list, and then the team reconvened to finalize the list as a group. Each item was discussed individually and additions, corrections, and deletions were made at the discretion of the Dining EMS Team. In the initial identification and assessment of aspects and impacts, the following were determined to be significant:

<b>Activity</b>	<b>Aspect</b>	<b>Impact</b>
Dining Hall Operations, Convenience Stores, and Fontana Food center	Waste (packaging)	In house recycling
Dining Hall Operations, Convenience Stores, and Fontana Food center	Waste (cooking oils and grease)	Vendor Recycling
Dining Hall Operations, Convenience Stores, and Fontana Food center	Waste Water	Water Treatment Plant
Maintenance Operations	Emissions (Ozone depleting substances)	Air Pollution

Appendix A contains a complete listing of all identified aspects and impacts all Dining operations with their associated impacts. Appendix B contains a listing of the criteria used for evaluating and ranking each aspect and impact.

All aspects, impacts, and significance ranking are scheduled to be reviewed on an annual basis. The Dining EMS Team will convene for the review and determine what changes should be made to the significance ranking list. The team may also be convened in between meetings if any major changes are made to facility operations. It is the responsibility of the Dining Services Director to inform the ECR of any significant changes to facility operations which may necessitate the early review of the aspects and impacts list. Minor operations changes that could not have a significant aspect on the environment will not require an early review of the list. The decision to reconvene the team for list review will be made at the discretion of the Dining Services Director and the ECR.

## **UVA Objectives and Targets**

UVA has established EMS procedures for establishing, implementing, and maintaining environmental objectives and targets for its significant environmental impacts. Objectives and targets have been set for all of Dining's significant aspects. Several other objectives and targets were set in addition to the significant ones.

**Objective:** Decrease waste disposal by increasing recycling awareness and the ease of recycling.

**Target:** Recycling is already available to students within the dining hall and to kitchen staff.

Dining still generates a large amount of recyclable materials that are not currently being recycled. The target is to reduce the amount of waste sent to landfill by Dining Operations by increasing recycling opportunities.

**Environmental Management Program:**

1. Get bins for mixed and white paper from UVA Recycling to place in the Dining Services Business Offices.
2. Recyclable materials, in particular aluminum cans, are often provided at catered events. At these events, there is often no place to recycle the cans so they are disposed of in the trash. Dining will evaluate the practicability of providing recycling bins at catered events to collect cans.

**Objective:** Reduce energy consumption

**Target:** Working with UVA Facilities Management to determine ways to decrease energy usage at Dining facilities, particularly the new O-Hill Dining Hall.

**Environmental Management Program:**

1. A full energy audit will be completed at O-Hill. Upon completion of the audit, Dining Services will determine what changes can be made at their facilities to decrease energy usage.

**Objective:** Reduce natural resource depletion

**Target:** Evaluate the cost of purchasing paper with a higher percentage of recycled content.

**Objective:** Reduce emissions associated with the use of ozone depleting substances

**Target:** Create a refrigerant management plan for Dining Services.

**Environmental Management Program**

1. Create a refrigerant management plan to track Dining's use of ozone depleting substances (ODS).
2. Currently Dining has two staff members certified to handle ODS and they do not have any units containing over 50lbs of refrigerant. The management plan will track the purchasing and consumption of ODS.
3. The tracking will keep Dining in compliance with Title IV regulations and will enable them determine what equipment is problematic and should be replaced.

**Objective:** Improve the handling and disposal of cooking oils and greases.

**Target:** Ensure all grease storage containers are outfitted with secondary containment.

Implement a routine inspection plan to ensure grease storage containers aren't leaking.

**Environmental Management Program:**

1. Ensure adequate secondary containment is provided at all existing grease storage containers that are larger than 55 gallons. Investigate the possibility of purchasing smaller drums in locations where secondary containment is not practical or is inadequate.

2. Implement a routine grease storage container inspection program to check containers for leaks on a regular basis.

**Objective:** Reduce waste and waste water

**Target:** Reduce the amount of food and water waste generated from Dining facilities

**Environmental Management Program:**

1. Work with Green Dining, a student interest group, in their efforts to increase student awareness about the amount of food wasted from dining halls. Continue to assist with food scraping day efforts to determine actual amounts of food wasted and seek innovative ways to encourage students to waste less food.
2. Research alternative food waste disposal practices, such as composting, food donation, and whether pulpers or garbage disposals are better for the environment.

### **Dining Pollution Prevention Activities**

- Facilitated tray scraping days for Green Dining. Green Dining is a student interest group aiming to reduce the amount of food wasted out of UVA's Dining Halls. With the help of UVA Dining, members of Green Dining scraped all food waste off of returned trays at various dining locations to quantify the average amount of food wasted per person. After the initial tray scraping found an average of 4.4 oz of food wasted per person, in conjunction with Green Dining, Dining Services began an initiative to increase student awareness about food waste. Programs included signs on sneeze guards, table tents, and TV screens informing students about food waste and encouraging them to "ask for less" if they do not want a full portion.
- At the suggestion of Green Dining, Dining began a "Trayless Tuesday" program, in which the dining hall trays were not available for use on Tuesdays. The goal of the program was to save water associated with the washing of the trays. The program was stopped after one day due to student backlash, but Dining will re-evaluate the program in the fall in conjunction with an increased student awareness campaign.
- Installation of a pulper rather than a garbage disposal in the new O-Hill Dining facility, which opened in the Fall of 2005. Pulpers grind food, much like a garbage disposal, but are self contained units that separate the ground up solids from the liquids. Pulpers use less water than disposals because they recirculate water that is extracted from the ground up waste. The solid waste from the pulpers is then sent to a landfill. Disposers send all of the ground up waste and associated water to the sewage treatment plant, which can potentially cause nutrient loading problems at the plant.
- All waste cooking oil from Dining facilities is picked up by a rendering company who turns the waste oil into new products.

**Appendix A:  
Complete List of all UVA Dining Facility Locations**

<b>Facility Name</b>	<b>Physical Location</b>	<b>Address</b>
Alderman Café	Alderman Library	160 McCormick Road
Athletic Dining	John Paul Jones Arena	295 Massie Road
C-3 @ Newcomb	Newcomb Hall	180 McCormick Road
C-3 @ Runk	Runk Dining Hall	265 Hereford Drive
Castle	Bonnycastle Residence Hall	10 Bonniecastle Drive-Lower Level 180 McCormick #432 Newcomb Hall
Catering	Newcomb Hall	295 Massie Road
Concessions	John Paul Jones Arena	1815 Stadium Road
Concessions	Scott Stadium	407 Massie Road 22903
Concessions	Klockner Stadium	434 Lannigan Lane
Concessions	Davenport Field	300 Massie Road
Crossroads	U-Hall	525 McCormick Road
Fine Arts Café	O'Hill Dining Hall	110 Bayly Drive
Garden Room	Campbell Hall	211 McCormick road
Java City	Hotel E	180 McCormick Road
Lambeth Market	UVA Bookstore	64 Lambeth Commons
Newcomb Dining	Lambeth Commons	180 McCormick Road
O'Hill Dining Hall	Newcomb Hall	525 McCormick Road
Pavilion XI	O'Hill Dining Hall	180 McCormick Road
Poolside Café	Newcomb Hall	450 Whitehead Road
Runk Dining Hall	Athletic and Fitness Center	265 Hereford Drive
Sidley Austin Café	Runk Dining Hall	580 Massey Road, 22903
UVA Bakery	School of Law	2454 Old Ivy Road 22903
West Range Café	Fontana Food Center	211 McCormick road
<b>Opening 1/15/2007</b>	Hotel E	
Java Express	Wilsdorf Hall	395 McCormick Road
Clark Café	Clark Hall	291 mcCormick Road

**Appendix B:**  
**Complete List of UVA Dining Services' Aspects and Impact**

Activities/ Products/ Services	Inputs	Aspects	Impacts	Positive or Negative	Severity	Scale	Frequency	Worker Exposure	Implementability/Cost	Legal	Total	
Dining Hall Operations, Convenience Stores, and Fontana Food Center	Electricity	Energy Consumption	Natural Resource Depletion	Negative	1	5	5	1	3	1	16	
	Natural Gas	Energy Consumption	Natural Resource Depletion	Negative	1	5	5	1	3	1	16	
	Heating/cooling	Energy Consumption	Natural Resource Depletion	Negative	1	5	5	1	3	1	16	
	Food	Waste	Waste Disposal	Waste Disposal	Negative	4	5	5	1	2	1	18
		Waste water	Resource consumption	Water Treatment Plant	Negative	3	5	5	1	2	1	17
		Resource consumption	Resource consumption	Natural Resource Depletion	Negative	3	5	5	1	3	1	18
	Packaging	Waste	Waste Disposal	Waste Disposal	Negative	1	5	4	1	5	3	19
		Waste	Waste	In house Recycling	Positive	1	5	5	1	5	3	20
	Cooking oils and grease	Waste	Vendor Recycling	Vendor Recycling	Positive	1	5	4	1	4	5	20
		Improper Handling	Improper Handling	Envi. Contamination	Negative	1	5	1	1	4	5	17
	Cleaning products	Student/staff Health	Student/staff Health	Human Health Hazard	Negative	2	1	1	3	4	4	15
		Improper Handling	Improper Handling	Envi. Contamination	Negative	3	3	1	3	4	4	18
	Water	Natural resource consumption	Natural resource consumption	Natural Resource Depletion	Negative	1	5	5	1	3	1	16
		Waste Water	Waste Water	Water Treatment Plant	Negative	1	5	5	1	3	5	20
	Uniforms/Dish rags	Waste Water	Waste Water	Water Treatment Plant	Negative	1	5	4	1	4	1	16
	Appliances	Improper Handling	Improper Handling	Air Pollution	Negative	5	3	1	1	3	1	14
		Improper Handling	Improper Handling	Envi. Contamination	Negative	2	3	1	1	5	1	13
	Trash Compactor	Improper Handling	Improper Handling	Envi. Contamination	Negative	2	3	1	2	4	4	16
		Resource management	Resource management	Nonrenewable resource conservation	Positive	2	2	5	2	4	4	19
	Trash Cans	Improper Handling	Improper Handling	Envi. Contamination	Negative	2	3	1	2	5	1	14
Grease Traps	Improper Handling	Improper Handling	Envi. Contamination	Negative	3	3	1	1	5	5	18	
Styrofoam containers	Waste	Waste	Waste Disposal	Negative	4	5	5	1	2	1	18	
Silverware, plates, etc.	Waste Water	Waste Water	Water Treatment Plant	Negative	2	5	5	1	2	1	16	
Maintenance Operations	Cleaning products	Student/staff Health	Human Health Hazard	Negative	2	1	1	3	4	4	15	
		Improper Handling	Improper Handling	Envi. Contamination	Negative	3	3	1	3	4	4	18
	Ozone depleting substances	Emissions	Emissions	Air Pollution	Negative	3	5	3	2	3	4	20
	Replacement Parts	Waste	Waste	Waste Disposal	Negative	1	5	3	1	4	1	15
	Batteries	Waste	Waste	Waste Disposal	Negative	2	5	4	1	4	1	17
Chemical De-icers	Improper Handling	Improper Handling	Envi. Contamination	Negative	2	3	2	1	4	1	13	
Vehicle Operation	Gasoline	Energy Consumption	Natural Resource Depletion	Negative	1	3	5	1	3	5	18	
	Vehicles	Fluid Drips	Fluid Drips	Envi. Contamination	Negative	1	1	5	1	4	5	17
	Water	Waste water	Waste water	Water Treatment Plant	Negative	1	5	2	1	3	5	17
		Resource consumption	Resource consumption	Natural Resource Depletion	Negative	1	5	2	1	5	5	19
Vehicles	Emissions	Emissions	Air Pollution	Negative	1	5	5	1	3	1	16	
	Accident	Accident	Envi. Contamination	Negative	2	2	1	1	1	5	12	
Office Operations	Electricity	Energy Consumption	Natural resource depletion	Negative	1	5	5	1	3	1	16	
	Misc. office supplies	Waste	Waste Disposal	Negative	1	5	4	1	5	3	19	
	Packaging	Waste	Waste Disposal	Negative	1	5	4	1	5	3	19	
	Paper	Waste	In house Recycling	Positive	1	5	5	1	4	3	19	
	Electronic Equipment	Waste	Waste Disposal	Negative	1	5	3	1	4	4	18	
	Printer/copier cartridges	Waste	Waste Disposal	Negative	1	5	3	1	5	3	18	
	Water	Waste water	Waste water	Water treatment plant	Negative	1	5	5	1	3	1	16
Waste water		Waste water	Natural resource depletion	Negative	1	5	5	1	3	1	16	

**Appendix C:**  
**Ranking Criteria for Aspects and Impact**

**Severity of impact**

1. Trivial, impact likely to reverse itself naturally
2. Small, impact reversible with minor effort
3. Moderate, impact reversible with moderate effort
4. Large, impact reversible with substantial effort
5. Very large, impact irreversible

**Scale of Impact**

1. Impact only felt only within a small area of the department; confined to a small area
2. Impact felt within entire department; affects a small area and immediate vicinity
3. Impact only felt by the branch of the University to which the department belongs; affects a moderately sized area
4. Impact felt throughout the entire University community; affects a moderately sized area and the immediate vicinity
5. Impact felt beyond the University (Charlottesville, Albemarle, etc.); affects a large area

**Frequency of occurrence**

1. Occurs rarely, if ever
2. Occurs yearly
3. Occurs monthly
4. Occurs weekly
5. Occurs daily

**Worker exposure**

1. No risk to worker health
2. Minor risk to worker health; short term irritation, no permanent effects
3. Moderate risk to worker health from short or long-term exposure
4. Risk to worker health from long-term exposure without proper precautions
5. Immediately dangerous to life and health without proper precautions

**Implement ability/ Cost of change**

1. Impossible or impractical to implement; cost prohibitive; can't change
2. Difficult to implement; high cost
3. Hard but not unreasonable to implement; moderate cost, difficult to afford
4. Can be implemented with minimal to moderate effort; moderate cost, affordable
5. Easy to implement; low cost

**Legal**

1. Unregulated
2. Likely to be regulated in the future
3. University Policy
4. Regulated
5. Specific University permit applies