



## Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

# Inn at Horn Point



100 Chesapeake Avenue  
Annapolis, MD 21403  
410-268-1126  
[www.innathornpoint.com](http://www.innathornpoint.com)  
Bed and Breakfast Inn  
Member since May 2018

## Management and Leadership



### Environmental Policy Statement

*We are fully committed to our environmental program and are constantly and continually seeking new ways to improve our use of resources and minimize waste. We strive to continue to shrink our carbon footprint through reduction, re-use and recycling.*



### Environmental Team

*Our team includes Cory, Carol, Josalyn, Lorena, family members, and our housekeeper. There are no formal meetings. Everyone knows and runs with the plan.*



### Environmentally Preferable Purchasing

*We have a purchasing policy to encourage the [purchase of environmentally-friendly products and services](#). This means*

- *no commercial lawn care products, no pesticides, fertilizers, weed killers or bug sprays*
- *organic and locally grown foods*
- *biodegradable cleaning products.*
- *recycled materials*
- *disposable food service items that are eco-friendly and no polystyrene*



## Environmental Restoration or Community Environmental Projects

*We pick up and recycle street debris, participate in stream restoration, park clean up and shoreline preservation projects. Our daughter holds an annual lemonade stand with 100% of proceeds going to the RainForest Foundation in NY. We teach others composting and encourage recycling and have worked with city officials to eliminate the distribution of unsolicited materials (other than through the mail).*

## Waste



### Solid Waste Reduction and Reuse

- *Do not use any disposable containers, dishware, cutlery or cups*
- *Use cloth napkins and tablecloths*
- *Use reusable dishware and glassware and minimize use of disposables*
- *Provide condiments - (cream and sugar, etc.) in bulk*
- *Use water pitchers and filtered water to minimize the use of single-use bottles*
- *Use screen-based ordering systems*
- *Reuse paper for internal communication with family and guests.*
- *Reuse worn out sheets and towels.*
- *Send our soap to Atlanta to be reprocessed for use in third world countries.*



### Recycling

*On our web site and in every confirmation, we explain to our 1,700 annual guests that we are a green business and we ask for their help with recycling. Once on property, guests either do it voluntarily or we sort and recycle every possible item ourselves.*

*We recycle the following materials:*

- *Glass*
- *Aluminum Cans*
- *Steel Cans*
- *Plastic (hard and film plastics)*
- *Office Paper (first we reuse it, then recycle it)*
- *Printer and copy machine toner cartridges*
- *Newspaper*
- *Cardboard*
- *Packing Supplies*
- *Food Wastes*
- *Food Composting*
- *Fluorescent Lamps (required by [EPA regulations](#))*

- Batteries (required by [EPA regulations](#))
- Electronics equipment (required by [EPA regulations](#))

**Composting**

*Sixteen years ago, our property was void of bugs, through our intensive composting program, efficient, natural decomposition is taking place from our introduction of composting into the yard. ALL appropriate kitchen waste is mixed with some yard waste for optimal efficiency. The remaining yard waste is disposed of through the county for composting into the product "Leafgro." While we were once producing 3-50 gal trash cans per week for the landfill, we are down to 1-50 gal trash can every 30 to 60 days.*

**Hazardous Waste/Toxic Use Reduction**

- Use [green cleaning chemicals](#)
- Dispense cleaning agents in bulk to reduce quantities used
- Use latex paints that are low or no-VOC
- Properly recycle and/or dispose of thinners and solvents - required by [EPA regulations](#)
- Use [Organic Farming Principals](#)
- Use [integrated pest management](#) - IPM
- Minimize the use of pesticides, herbicides, fungicides and fertilizers in landscaping
- Use a nutrient management plan that minimizes the use of fertilizers
- Use natural fertilizers instead of synthetics
- Use composted production materials for fertilizer
- Launder staff uniforms using wet or other environmentally friendly methods versus chemical-based dry cleaning

## **Energy**

**Energy Efficiency**

**Kitchen:**

- Regularly evaluated existing ovens and other kitchen equipment for temperature settings and energy efficiency opportunities
- Confirmed that all refrigerator, freezer and oven gaskets provide a good seal, or replaced
- Routinely clean condenser coils on all refrigeration equipment
- Implemented a startup / shutdown procedure which specifies timing for lighting, kitchen equipment, room temperature, etc.
- Have proper pilot light adjustment
- Upgraded to an [ENERGY STAR Commercial Kitchen Package](#)

### **Lighting:**

- *Use lighting sensors to turn on/off lights*
- *Turn off lights in unoccupied rooms*
- *Minimize the use of lighting during night cleaning*
- *Use high efficiency compact fluorescent light bulbs in rooms, canned lighting or wherever possible*
- *Use high efficiency fluorescent ballasts and lamps - T-5's & T-8's*
- *Use [LED Exit Signs](#)*
- *In room flash lights, some interior and exterior lighting as well as all Christmas decorations*

### **Heating and Cooling:**

- *Have a high efficiency heating and air-conditioning HVAC system*
- *Regularly perform preventative maintenance on HVAC system*
- *Have a centrally controlled HVAC system that is activated only when occupied*
- *Use ceiling fans*
- *Keep office doors and windows closed if HVAC system is on*
- *Housekeeping closes blinds and resets optimal temperatures*
- *Have installed additional insulation*

### **Energy Efficiency:**

- *[ENERGY STAR computers, appliances, office equipments etc.](#)*
- *Have thermal-rated windows and insulation*
- *Turn off all electrical items in unoccupied rooms when not in use or at the end of the day*



### **Renewable Energy**

*We pay a higher kWh charge for our energy in support of wind energy generation (RECs) and have a certificate from the EPA. Installed 3 EV destination chargers at the property.*

### **Transportation**



### **Customer Travel**

*We encourage the use of high density, group travel options to our guests (Super Shuttle and Ride Sharing, where possible).*

**Fleet Vehicles**

*We purchased an EV for business use.*

**Water**

**Water Conservation**

- *We reuse guest water for plants.*
- *Have a plan in place to reduce property water usage*
- *Perform preventative maintenance to stop drips and leaks*
- *Assessed production for water-conserving opportunities during cleaning procedures*
- *Offer water versus serving automatically*
- *Discourage water-based cleanup, ie. sweep first*
- *Use microfiber technology mops*
- *Defrost foods ahead of time in refrigerators to avoid the need for running-water defrost*
- *Low flow restrictors on faucets and showerheads*
- *Low flow toilets (1.6 gpf or less)*
- *high efficiency [Energy-Star rated dishwashers](#)*
- *Plant native, drought-tolerant plants and minimize lawn area*
- *Two rain barrels capture and distribute valuable rain resources.*
- *Water at dawn and dusk when necessary*

**Stormwater Management and Site Design**

- *Have two rain barrels*
- *Landscaping using [BayScapes](#) techniques*
- *[Rain gardens](#)*
- *Pervious pavement, and/or minimization of impervious areas like paving, concrete, etc.*
- *French drains and [Rain gardens](#) to prevent rapid run off*



*Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.*

*Learn more at [green.maryland.gov](http://green.maryland.gov)*

