



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.

Rachael's Dowry Bed and Breakfast



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Bed and Breakfast

Member since November 2018

Management and Leadership

Environmental Policy Statement

Rachael's Dowry Bed and Breakfast in Baltimore, Maryland is committed to reducing its impact on the environment.

We have joined the Maryland Green Registry program and are committed to meeting its core requirements. In addition, we will strive to improve our environmental performance over time and to initiate additional projects and activities that will further reduce our impact on the environment.

Our commitment to the environment extends to our customers, our staff and the community in which we operate. We are committed to:

- *Comply with all applicable environmental regulations;*
- *Prevent pollution whenever possible;*
- *Train all of our staff on our environmental program and empower them to contribute and participate;*
- *Communicate our environmental commitment and efforts to our customers, staff and our community;*
- *Continuously improve over time by striving to measure our environmental data (waste, energy and water) and setting goals to reduce those totals each year;*
- *Ongoing review and assessment of our environmental program with annual reporting of progress to management and the Maryland Green Registry program.*

It is management's responsibility to ensure that this policy is available and accessible to all employees and that the environmental program meets the terms of this policy.

Our organization's commitment to the environment, combined with similar commitments from the entire Maryland tourism industry, will make a significantly positive impact on the environment!

I, Linda K Smith, on behalf of my organization, can attest to and verify the above statements as they pertain to my organization.

NAME: Linda K. Smith
TITLE: Owner / President
DATE: 11/20/18



Environmental Team

Owner, Linda Smith and Inn Manager Jacob Canal. We work together daily with monthly reviews of policies and procedures to ensure maintenance of our environmental standards.



Annual Environmental Goals

Our inn is inspected by the health department and fire department. We use the timing of these inspections to review our environmental policies. By adhering to our policies, we keep our maintenance and product budgets in line. Specifically, our goals are to reduce water consumption from the October 2016 start date by 20%, continuous improvement in heating and air conditioning bills year on year, and reduction of food waste through purchasing and producing only what will be consumed on a weekly basis (no specific measurement).



Environmentally Preferable Products and Services

By selecting locally grown produce and meat products where possible, cooking seasonably appropriate meals and canning / freezing leftover produce we lower our food costs and also our food waste. We avoid excess packaging where possible, and filter our own water for guest drinking rather than provide bottled water.



Environmentally Preferable Purchasing

We have a purchasing policy to encourage the purchase of environmentally-friendly products and services including salvaged building materials, antique or used furniture, and green cleaning products including vinegar, Simple Green, Gilchrist & Soames, etc.

Environmental Restoration or Community Environmental Projects

Rachael's participates in the Ridgely's Delight clean-ups, and maintains clean gutters and street drains.

Waste

Solid Waste Reduction and Reuse

We use the following best management practices:

- *Have a plan in place to reduce property waste*
- *Track overall waste bills and established baseline data for quantity of wastes produced*

Guest Rooms / Common Areas

- *Instruct housekeeping to save and reuse unopened items*
- *Use real coffee mugs at breakfast instead of paper cups*

Kitchen and Prep / Dining / Meetings and Events / Bar

- *Use effective food inventory control to minimize waste*
- *Do not use polystyrene coffee cups*
- *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*
- *Use non-bleached coffee filters*
- *Provide condiments - (cream and sugar, etc.) in bulk*
- *Use water pitchers and filtered water to minimize the use of single-use bottles*

Recycling

We recycle paper, glass, metal and plastic through the city recycling program and placing recycling containers in our guest rooms allows us to collect larger amounts of recycling over standard trash than previously.

Energy

Energy Efficiency

Lighting

- *Designed use of natural lighting*
- *Turn off lights in unoccupied rooms*
- *Use of directional, downward-facing, lighting in parking areas and other outdoor areas*
- *We switched to all LED lights throughout the inn and over the past 6 months our kWh usage is down to 22,929 from the previous year of 28,799, a 20%*

savings on our electricity usage with a projected annual savings of 11,740 kWh.

Heating and Cooling

- *Have a high efficiency heating and air-conditioning HVAC system*
- *Regularly perform preventative maintenance on HVAC system*
- *Have programmable thermostats for each room and ensure they are properly adjusted*
- *Have a centrally controlled HVAC system that is activated only when occupied*
- *Keep office doors and windows closed if HVAC system is on*
- *Housekeeping closes blinds and resets optimal temperatures*
- *Have installed additional insulation*

Energy Efficiency

- *Turn off all electrical items in unoccupied rooms when not in use or at the end of the day*

Renewable Energy

We have a solar water heating system.

Transportation

Employee Commute/Customer Travel

All employees walk to work. We describe the proximity of the train stations (and light rail to airport) and a Zip Car station to our facility to encourage customers to arrive by public transport. We also encourage guests to use public transportation rather than drive downtown once they've arrived. No statistics are kept, but anecdotally the large majority of our guests do not use their cars during their entire stay.

Water

Water Conservation

We use the following best management practices:

- *Have a plan in place to reduce property water usage*
- *Track water bills and established baseline data on water usage and wastewater generation*
- *Perform preventative maintenance to stop drips and leaks*
- *Assessed production for water-conserving opportunities during cleaning procedures*
- *Use water-flow metering to discover leaks and areas of high use*
- *Offer water versus serving automatically*

- *Discourage water-based cleanup, i.e. sweep first*
- *Defrost foods ahead of time in refrigerators to avoid the need for running-water defrost*

We use or have installed the following devices:

- *low flow restrictors on faucets and showerheads aerators on faucets (0.5 gpm or less for lavatory and 2.2 gpm or less for kitchen faucets)*
- *low flow toilets (1.6 gpf or less) in all rooms now, which has lowered our water usage approximately 15% over the pre-low water flow toilets. (based on EPA data for low flow toilet savings per household).*
- *tankless hot water heaters in Innkeeper quarters*
- *an air-cooled versus a water-cooled icemaker*



Stormwater Management and Site Design

We have an effective landscape management plan which utilizes:

- *native species*
- *drought tolerant species*
- *minimizes lawn areas*

We have an effective storm water plan management including:

- *Rain gardens*
- *Pervious pavement, and/or minimization of impervious areas like paving, concrete, etc .*
- *use drip line irrigation*



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

Learn more at green.maryland.gov

