



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.

Tall Tales Brewing Company



6929 Heron Grove Court
Parsonsburg, Maryland 21849
410-543-2739
www.talltalesbrew.com
Brewery/Restaurant
Member since July 2018

Management and Leadership

Environmental Policy Statement

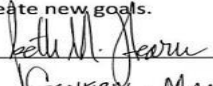


Environmental Policy Statement

Tall Tales Brewing Company is committed to reducing our impact on the environment. We will continue to improve our environmental performance over time and look for ways to incorporate additional projects that will further reduce our impact on the environment.

Our commitment to the environment includes our approach toward our community, our employees and our customers. We are committed to:

1. Meet and/or exceed all applicable environmental regulations.
2. Prevent pollution whenever possible.
3. Train and educate our staff on our environmental program and encourage them to participate and bring new ideas to our program.
4. Communicate and educate our customers about our commitment to the environment and our environmental efforts within our business and the community.
5. Continue to improve our goals and measurable impacts over time and create new goals.



GENERAL MANAGER

4 July 2018

Environmental Team

Our environmental team consists of brewery and restaurant employees, managers, and owners. Our mission is to reduce our carbon footprint, be energy conscious, and green minded in everything that we do. Management meets monthly to discuss new ideas and progress.

Annual Environmental Goals

We are currently working on additional recycling programs including plastic and a composting program. Our goal is to continually increase our recycling as well as conserve energy, water, and other resources.

Environmentally Preferable Products and Services

As a brewery, we produce beer in an environmentally safe and friendly manner. We capture and recycle all of our grey water. We also recycle and reuse our spent grains. We use green cleaning products for the restaurant and brewery. We use wood fired pizza ovens instead of conventional ovens. All of our take home containers are compostable or recyclable. We also purchase organic and/or local food, wine, and beer from sustainable farms.

Environmentally Preferable Purchasing

- *Use disposable food service items made from bio-based, renewable materials (corn, bamboo, etc.)*
- *Use disposable food service items made with recycled content*
- *Use linen service providers that employ **wet versus dry cleaning***

Environmental Restoration or Community Environmental Projects

- *We have done a Parsonsburg clean up where employees from the brewery participated in picking up trash along Forest Grove Road and Parsonsburg Road. We are planning another town clean up. We will also open it up to people that live in the surrounding areas to bring in more volunteers.*
- *Support event planners who want to hold green events.*
- *Minimize the use of disposable food service items.*
- *We are part of the Surf Riders Foundation, Ocean Friendly Restaurant organization to reduce plastic and waste from reaching our oceans.*
- *We are a part of the Strawless Summer initiative and only serve straws upon request.*
- *We have joined the Trash Free Maryland initiative.*

Waste

Solid Waste Reduction and Reuse

- *Use effective food inventory control to minimize waste*
- *Do not use polystyrene coffee cups*
- *Use disposable food service items that are eco-friendly - polystyrene is avoided*
- *If disposable containers are used, they are made from - bio-based materials, recycled content, and/or compostable material*
- *Use cloth napkins and tablecloths*
- *Use reusable dishware and glassware and minimize use of disposables*
- *Use water pitchers and filtered water to minimize the use of single-use bottles*
- *Use screen-based ordering systems*

Restrooms

- *Use bulk soap dispensers in public restrooms*

Registration / Office

- *Use last-in/first-out inventory and effective labeling systems*
- *Use electronic correspondence and forms*
- *Encourage suppliers to minimize packaging and other waste materials*
- *Use refillable pens and toner cartridges*
- *Reuse scrap paper for notes*

Recycling

We are recycling:

- *Glass: 2.95 tons recycled*
- *Office Paper*
- *Printer and copy machine toner cartridges*
- *Cardboard: 4.68 tons recycled*
- *Pallets*
- *Fluorescent Lamps (required by [EPA regulations](#))*
- *Electronics equipment (required by [EPA regulations](#))*
- *Grease is picked up by a rendering company*

Our property is located in an area where a comprehensive recycling program is not available. We use Bennett Construction and local farmers as vendors and

have developed a written explanation of the recycling opportunities that are provided.

Composting

We are currently working on plans to establish a composting station at our restaurant/brewery.

Energy

Energy Efficiency

Lighting:

- *Designed use of natural lighting*
- *Turn off lights in unoccupied rooms*
- *Minimize the use of lighting during night cleaning*
- *Interior lighting*

Heating and Cooling:

- *Regularly perform preventative maintenance on HVAC system*
- *Have programmable thermostats for each room and ensure they are properly adjusted*
- *Keep office doors and windows closed if HVAC system is on*

Energy Efficiency:

- *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*

Transportation

Employee Commute/Customer Travel

Employees carpool and schedule full shifts instead of partial shifts.

Efficient Business Travel

Carpool to all events necessary. We also use GPS to take the most efficient route.

Fleet Vehicles

The company car is a partial zero emissions vehicle.

Water

Water Conservation

- *Perform preventative maintenance to stop drips and leaks*
- *Use water-flow metering to discover leaks and areas of high use*
- *Offer water versus serving automatically*
- *Discourage water-based cleanup, ie. sweep first*
- *Defrost foods ahead of time in refrigerators to avoid the need for running-water defrost*
- *low flow toilets (1.6 gpf or less)*

Storm water Management and Site Design

- *Plant native, drought-tolerant species*
- *Use rain gauges*
- *Minimize lawn areas*
- *Installed Rain gardens*
- *Use pervious pavement, and/or minimization of impervious areas like paving, concrete, etc.*
- *Maintain vegetative buffers around streams and ponds*
- *Use drip line irrigation*
- *Collect storm water runoff for irrigation use*
- *Capture the water used in the brewery and direct it to a cistern and a french drain system. That water is used for irrigation on the property and is also planned for growing of hops.*



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

Learn more at green.maryland.gov

