



To become a Maryland Green Travel Partner, an applicant must self-certify that they are practicing certain environmental activities relative to their industry. Additionally, they must commit to strive to improve their environmental practices and report back annually.



Shenanigan's Irish Pub

309 North Atlantic Avenue
Ocean City, MD 21842
Eastern Shore
410-289-7181
www.ocshenanigans.com

Management and Leadership

We use the following best management practices:

- **Environment Policy Statement**
- **Environmental Team:** All employees at our establishment are asked to be a contributing member of our environmental awareness team. They are asked to provide ideas to improve recycling, reduce waste and energy consumption. All staff meetings include conversation on environmental awareness.
- **Set Annual Goals:** Reduce waste, recycle wherever possible, buy locally, buy organic whenever possible, donation of leftover food to local organizations and shelters.
- We have a purchasing policy to encourage the **purchase of environmentally-friendly products and services:** Biodegradable to-go ware and trash bags, sustainable seafood and meats, LED Lighting, fluorescent bulbs, Batteries (required by [EPA regulations](https://www.epa.gov/laws-regulations)), trash compactor. Buy direct from local vendors and farms, using sustainable products and food items when possible.
- **Environmental Restoration or Community Environmental Projects:** We work with several local environment groups including the surfrider foundation and donate food/beverage/services whenever possible.

Waste Reduction

We use the following best management practices:

- Have a plan in place to reduce property waste
- Performed a waste stream audit to determine baseline waste data and identify waste reduction opportunities
- Set a numeric goal of overall waste reduction

Kitchen and Prep / Dining / Catering / Meetings and Events / Campground Snack Bar

- Donate excess food from events
- Purchase locally grown produce and other foods
- Purchase **organic foods**
- Purchase **sustainably grown foods**
- Use disposable food service items 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 reusable dishware and glassware and minimize use of disposables
- Use non-bleached napkins and coffee filters
- Provide condiments - (cream and sugar, etc.) in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Provide organic, local or sustainable food choices

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
- Use water-flow metering to discover leaks and areas of high use
- 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

Use or installed the following devices:

- low flow restrictors on faucets and showerheads
- low flow toilets (1.6 gpf or less)
- low flow urinals (1 gpf or less)

Energy Efficiency

We use the following best management practices:

- Have a plan in place to reduce property energy usage
- Track overall energy bills and establish baseline energy usage
- Have a numeric goal to reduce energy usage over time

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
- Installed timers on the ice-machine to avoid peak demand usage

Lighting:

- Designed use of natural lighting
- Turn off lights in unoccupied rooms
- Use high efficiency compact fluorescent light bulbs in rooms, canned lighting or wherever possible

Heating and Cooling:

- Have programmable thermostats for each room and ensure they are properly adjusted
- Have key-entry activated lighting and energy controls
- Keep office doors and windows closed if HVAC system is on
- Have installed additional insulation

Recycle Grease

We use the following best management practices:

- Store the grease and have it picked up by a rendering company
- Periodically pump the grease traps
- Filter the grease to prolong its life
- Have a contract with grease filtering company that takes the grease away
- Use our grease to make **bio-diesel**
- Use a grease recycling vendor that makes bio-diesel

Minimize Disposable Food Service Items

We use the following best management practices:

- Use Maryland Green Travel logo or other emblem to indicate organic, local or sustainable menu choices

Restrooms

- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper towels and toilet paper

Registration / Office

- Use last-in/first-out inventory and effective labeling systems
- Purchase from vendors and service providers with a commitment to the environment
- Encourage suppliers to minimize packaging and other waste materials
- Purchase recycled paper with a high percentage recycled content
- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes

Retail

- Sell organic cotton shirts
- Sell environmentally friendly products

Buildings and Grounds

- Use [green cleaning chemicals](#)
- Purchase durable equipment and furniture
- Use reused building materials or those from sustainable sources
- Use [integrated pest management](#) - IPM

Recycling

- We recycle on behalf of our guests by recycling the following materials.

We are recycling:

- Glass
- Aluminium Cans
- Office Paper
- Newspaper
- Cardboard
- Pallets
- Packing Supplies
- Fluorescent Lamps (required by [EPA regulations](#))
- Batteries (required by [EPA regulations](#))

Green Profile

- Use disposable foodservice items made from bio-based, renewable materials (corn, bamboo, etc.)

Green Events

We use the following best management practices:

- Support event planners who want to hold green events
- Provide visible recycling at all green events
- Minimize the use of disposable food service items

Other Green Practices

Transportation:

We use the following best management practices:

- **Minimize the Commute of our Employees** - walk, ride the bus, carpool to team building meetings and trade-shows.
- **Addressing Efficient Business Travel** - carpool to trade-shows and meetings

For Guests:

- Encourage energy efficient vehicle usage
- Educate guests on the availability of mass transit

Measurable Results

In 2011, Shenanigan's donated 215 lbs of food, 6,000 lbs of fry oil were recycled, 1800 miles were saved by carpooling, and 5,600 lbs of used materials (bottles, aluminum, etc.) were recycled.

Maryland Green Travel is a partnership between the Maryland Office of Tourism, the Maryland Department of the Environment, the Maryland Department of Natural Resources and the Maryland Tourism Coalition.

