Golden Junction Trading Inc. Project Summary

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Project Overview

Golden Junction Trading Inc. is the brainchild of Mr. Rebenaut Tularam, a Guyanese with a passion for and commitment to the development of Guyana. The sole proprietor boutique hotel, will be located in Vreed-en-Hoop, West Bank Demerara, Region number 3, is a company-owned hotel comprising of 40 exquisitely designed rooms, guaranteed to give guests a refreshing experience, relaxing and comfortable stay, and exceptional customer service on par with international standards. Further, it is the goal of management to encourage a healthy, safe and environmentally-friendly culture among its employees, guests, subcontractors and suppliers, in alignment with the Company's vision, mission and health, safety and environmental policies.

The construction of this hotel will need an estimated capital investment of GY $100,000,000, which covered the costs associated with the acquisition of raw materials, construction, preparation of plans, securing permits, furnishings and associated labor costs. Golden Junction Trading Inc., will occupy a total land area of approximately 6400 square feet. The hotel is divided into 4 floors, with the reception area, a laundry room, control room, restaurant and bar and rooms. The restaurant on the top floor will allows guest to have a panoramic view of the enchanting village Vreed en Hoop.

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Vision Statement: Golden Junction Trading Inc. is to be the premier destination for travelers seeking a luxurious and personalized hotel experience in the heart of West Bank Demerara. We aspire to be a place where guests can unwind, relax and create lasting memories in a warm and welcoming environment.

Core Values Customer Service- Providing an exceptional service to the satisfaction of all guests.

Integrity- Each member of the team understands the importance of being completely trustworthy and keeping guest's information secret and as a top priority.

Reliability- Our word is highly valued, and guests can depend on us to deliver as promised.

Teamwork- Recognize that the team is stronger together. We aim to work collaboratively with each other since our team is only as strong as the weakest link.

Unbiased- provide the same exemplary service to each of our guests regardless of age, race, color or religion.

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Health, Safety and Environment (HSE) Policy

The HSE Policy of Golden Junction Trading Inc., has been designed to achieve the vision of the Company, as well as to ensure that current and future health, safety and environmental legislation are adhered to. This policy paves the way towards Golden Junction Trading Inc. so that we will have a competitive advantage in the hospitality industry and when fully implemented, will no doubt distinguish it from others in the industry. It will be the responsibility of every employee of the Hotel to ensure that the HSE policy is adhered to in performance of their respective duties.

This policy will be communicated to all employees, guests, suppliers and subcontractors, and will be publicly displayed in the hotel so that other parties may be made aware of it if they so desire.

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The Project Manager of the Hotel will be responsible for the overall implementation of the HSE Policy. As part of its HSE Policy, Golden Junction Trading Inc. commits to:

- Fully complying with local health, safety and environmental legislation Implementing sound health, safety and environmental practices throughout the entire operation

- Providing a safe working environment by identifying and controlling hazards Supplying personal protective equipment (PPE) to all employees where necessary

- Providing requisite information, training and resources to employees on a continuous basis to enable them to meet the Company's health, safety and environmental objectives

- Encouraging resource conservation through minimization of energy, water and materials use

- Implementing a system of waste segregation throughout the entire hotel operation

- Reducing, reusing and recycling the materials utilized by the hotel where possible and practical

- Ensuring that health, safety and environmental matters are discussed via a consultative process involving representatives of management and employees

- Encouraging a safety culture among all employees, through provision of mechanisms for free and honest reporting of all health, safety and environmental hazards which may exist as well as incidents or accidents which may occur

- Ensuring continuous improvement through monitoring of environmental performance on a regular basis

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Project Description

Site Description

Golden Junction Trading Inc. will be suitably located in a mixed commercial zone, which comprises many businesses and a few residents. As demonstrated in the map attached in figure 2, the hotel is bounded to the north and east by residents, immediately to the west by a church and to the east by the Vreed-en-Hoop Public Road as the access road, which will be used as the hotel's entrance and exit. While there will be one main access to the compound, the restaurant and bar and additional floors of the hotel may also be accessed by the stairs or elevator, located at the northern extreme of the premises.

The site will be drained by an underground drainage system, which channels runoff to a covered drain situated at the southern extreme of the premises. Along the length of the drain, there are pipes that will direct all runoff from the compound into the drain.

Effluent accumulating in this drain, will leaves the site via a pipe at the southeastern section of the premises, and is channeled into a canal which is also underground.

Project Design

Design / Pre-construction phase

Prior to the commencement of construction, the management of Golden Junction Trading Inc. met to engage in preconstruction planning, which was viewed as an essential stage in the hotel's construction and ultimately its operation. As part of this process, key roles and responsibilities will be clearly defined, and stakeholders external to the management team such as suppliers, contractors, and government agencies shall be identified.

Further activities that will be conducted in the pre-construction process includes land clearing (using a bob cat) an engineer's design and assessment of the site, to make informed decisions such as pile depth, foundation type, and allow for the construction of a stable structure. This phase is expected to last for approximately 3 months. Employing a total of 10 workers.

Construction Phase

Construction of the hotel will be completed in 2024, with acquisition of materials such as stone, lumber, sand, cement and steel. This was followed by building of the concrete framework for the hotel and the addition of steel to the building. Further construction activities entail the completion of internal designs and room separation, installation of electrical and plumbing components, capping, tiling, addition of compound and painting. Final touches will then be added to the hotel by installation of carefully selected, unique. Approximately 30 workers/staff will be needed for this phase. It is important to note that 2 portable washrooms and 1 shed will be constructed for workers. Construction phase is expected to be for an estimated 12 months.

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Operational Phase

Golden Junction Trading Inc. will operate on a 24-hours basis, with check-in, 12:00h and check-out time at 02:00 pm. A key card system will be implemented, for guest access to rooms/suites and other public areas. For security reasons, each key card will be reprogrammed when returned by guests after checking out. Daily housekeeping services will be provided, to ensure rooms and all areas of the hotel are safe, healthy, aesthetically pleasing, and accessible to guests, employees and visitors. Each room will contain electrical appliances such as a microwave, coffee maker, refrigerator, iron, hair dryer, telephone, television, and an air conditioning unit. As part of the company's drive towards the promotion of energy efficiency, the company's procurement process sought the selection of affordable, energy-star-certified appliances.
Golden Junction Trading Inc. was made aware of the need for and Environmental Authorization from the Environmental Protection Agency (EPA), and all efforts have been directed towards having construction activities of the hotel authorized expeditiously.

Utilities

Electricity
The primary source of electricity for the hotel and bar will be supplied by the Guyana Power and Light Incorporated. However, a 75 kVA, automatic switch generator would be utilized in the event of a power outage. The hotel will be partially powered by solar panels. Exact specifications and capacity are unknown at this time.

Water
Water for the hotel restaurant and bar will be provided by the Guyana Water Incorporated (GWI), water supply system. There will also be five (5) 1000-gallon water tanks equipped with four automatic pumps, two filter tanks, and water heating system to support water supply at the hotel during periods of service interruptions. It should be noted that the reservoirs on site will only serve as a water storage mechanism since they will receive water from GWI's water supply system and not from a groundwater well. Further, water required for drinking will be purchased.

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Potential Environmental Impacts & Mitigation Strategies

While the generation of contaminants is inevitable, the primary aim of the prevention and mitigation strategies is to ensure that the resultant effluent discharge, waste disposal, air and noise emissions, do not exceed allowable limits, such that it becomes a serious environmental pollution concern and constitute a nuisance.

Therefore, the sections below will present likely impacts which may result from the hotel's operation; but which can be prevented or controlled due to implementation of preventive and mitigation measures.

Air Quality (Indoor and Outdoor)

In keeping with the objective of ensuring the hotel's operation does not result in undue distress and discomfort to guests and surrounding businesses and residents, it is essential that management is cognizant of the indoor and outdoor air quality risks which may arise from the hotel. It is anticipated that residents of the hotel are more likely to be impacted by indoor air quality since most of their time is spent inside the hotel rather than outside the hotel. Therefore, this often-overlooked aspect of air quality is addressed. Indoor air quality concerns may arise from materials used for example in carpeting and soft furnishings, use of cleaning chemicals, elevated moisture levels in the indoor environment and the exchange between outdoor and indoor air. As it relates to outdoor air quality, the primary concern is fugitive dust and exhaust emissions.

The release of exhaust emissions can result from the use of the generator and vehicles entering and leaving the hotel's parking lot. Since these are fuel burning equipment, the emission of oxides of nitrogen, Sulphur dioxide, carbon dioxide and carbon monoxide (in instances of incomplete fuel combustion) will result. Finally, volatile organic compounds (VOCs) may be present in indoor and outdoor air from activities such as using aerosols, solvents, paints and generator refueling. Potential Impacts The severity of health impacts, associated with poor indoor and outdoor air quality will depend on the type of air contaminant in question, the dose (concentration of air contaminant a person is exposed to), the duration and frequency of exposure. While the health impacts associated with poor indoor air quality among hotel staff may be as a result of prolonged exposure, guests are likely to be

impacted by acute exposures resulting in headaches, irritation of the ears, nose and eyes, allergic reactions and respiratory system discomfort.

In addition to the impacts, more serious illnesses such as cancer of the lungs and toxic poisoning have been linked to prolonged exposure to poor indoor air quality. Particulate matter and exhaust emissions released during combustion of fossil fuels have been known to result in health problems primarily associated with the respiratory system in humans. Further, physical impacts such as the presence of wind-blown dust on buildings, is a common impact from the construction phase. Since mitigation measures will be implemented to reduce the severity of air quality impacts associated with the hotel's activities, and the fact that the emissions are expected to be short term, the overall impact of the hotel's construction and operation is expected to be low.

Mitigation Measures

To achieve healthy indoor air quality, the following will be implemented:

- Regular maintenance and cleaning of all air conditioning units to ensure adequate air circulation and ventilation
- Maintenance on building and equipment as well as cleaning and flushing of shower heads to discourage the growth of microbes, mold, or mildew
- As far as possible, more environmentally friendly paints and cleaning products, containing little to no solvents will be utilized. When not in use, these will be tightly covered, and stored in a well-ventilated storage room, to avoid the release of VOC emissions
- The company will procure carpeting which, based on manufacturer's information, does not contain irritants. Rooms in which carpeting has been installed will be aired for at least 24-hours.
- All soft furnishings and carpeting will be dusted and/or vacuumed daily, with particular concentration on the most used areas
- Designation of smoking and non-smoking rooms and sections of the hotel
- Emissions resulting from the use of generators will be mitigated through measures designed to minimize emissions and the associated impacts. This includes regular preventive maintenance in accordance with the manufacturer's specifications and the construction of the exhaust emission stack in accordance with good engineering practice stack height.

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Water Quality

Effluent will be discharged from regular day to day activities including the use of washroom, kitchen and laundry facilities, as well as general compound maintenance during which effluent will be discharged from washing the building, or yard. The direct discharge of effluent into the environment is known to cause pollution of waterways through the addition of contaminants such as phosphates, chlorine and some heavy metals. However, to prevent such an occurrence, all process/activity-related effluent will undergo some form of pretreatment prior to its release.

Potential Impacts

The discharge of untreated effluent into the environment, can result in contamination of waterways, especially those containing phosphate-based cleaning agents and fuel. In extreme cases, especially in stagnant water, the discharge of effluent with high phosphate content can result in severe cases of eutrophication. This, along with the discharge of fuel-contaminated effluent can result in disruption to aquatic life, denoted in some cases by fish kills and increased mal odor.

Mitigation Measures

The best approach to decreasing effluent release into the environment is to minimize its generation. Gold Inunction Hotel aims to balance the need for reliable water supply, while simultaneously avoiding wastage of water. Therefore, as the first option, a series of water conservation strategies will be implemented. This includes regular inspection of faucets, showers, toilets, pipes etc., for any signs of leakage and repairing them immediately when detected. In addition, management will explore the feasibility of installing water saving mechanisms such as self-closing taps, low flow shower heads, low flush toilets and toilets with dual flush options. The effluent that is generated will be prevented from coming into direct contact with the internal drains and waterways external to the facility as far as possible. Eluent from the bathroom and laundry rooms will be channeled to the underground septic tank. Effluent generated from washing the compound will be channeled to an oil water separator which will ensure the removal of residual fuel or lubricants which may enter the water from washing near generator room. All pipes from kitchen areas in the hotel and restaurant will be connected to the grease trap. The effluent will first be channeled to the

grease trap to remove fats and oils, then to the oil water separator to remove any residual oil and grease prior to its discharge into the external drain. The septic tank and grease trap will be designed in accordance with the GNBS and EPA guidelines respectively.

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Waste Management

A hotel generates an average of approximately 1kg of waste per guest per night; however, the quantity of waste generated is proportional to guest occupancy. Therefore, management is cognizant that during peak seasons, waste generation will increase. As part of the efforts to ensure proper waste management in the company, the 3Rs strategy will be implemented where, as far as possible, waste will be reduced, reused or recycled. This strategy allows for environmental and benefits to be maximized, while ensuring that the hotel functions in an efficient manner. Golden Junction Trading Inc. will generate both non-hazardous and hazardous waste during the construction and operation phases of the project.

Non-hazardous solid waste anticipated includes waste from construction activities (concrete, wood, steel); packaging materials and office products such as plastic, cardboard and paper waste; plastic and glass bottles from the consumption of beverages and empty detergent, shampoo and conditioner containers; aluminum cans from beverage consumption; and organic material from kitchen waste such as fruit and vegetable peelings and leftover food. Liquid non-hazardous waste, in the form of used cooking-oil will also be generated, primarily from the restaurant's operation.

Solid and liquid hazardous waste will also be produced from the hotel's construction and operation. These include end-of-life electrical and electronic equipment, used lead acid batteries and waste oil (fuel and lubricants) produced from servicing and maintenance of the generator or company vehicles.

Potential Impacts

Waste generation is a common product of any development activity; and is influenced by consumption rates and patterns. However, concerns about waste arise from its poor management. Poorly managed waste poses a threat to human health, environmental quality, and places a burden on businesses. The resulting environmental impacts of improper waste disposal can be experienced in various media such as water, soil and air. For example, in cases where hazardous wastes are dumped on land, the contamination of soil results which affects the growth and productivity of plants and soil microorganisms. Soil contaminants can also leach into ground water and affect drinking water supply and increasing the cost of water treatment. In some cases, the direct disposal of waste can occur in waterways, which may

deplete oxygen supply, disrupt aquatic life and negatively affect the beauty of the surrounding environment. One of the more common impacts of improper disposal of waste (particularly solid waste) is that it encourages the breeding of rodents and other pathogens, resulting in mal odor and poor aesthetic. Apart from the indiscriminate dumping of waste on land and in water, attempts to dispose waste by burning can result in the release of toxic emissions which can cause severe respiratory distress. Waste streams may contain substances such as plastics, which release toxins such as dioxins and polychlorinated biphenyls when burnt. The impacts resulting from burning waste is especially exacerbated in instances where persons exposed to toxic emissions, already have pre-existing respiratory conditions such as asthma.

Mitigation Measures

The waste hierarchy identifies waste avoidance as the preferred option for sustainably managing waste; however, since waste production is unavoidable, the hotel plans to implement a system of waste reduction, reuse and recycling where possible. Waste throughout the hotel is placed into a large skip, via a garbage shoot connected to the second floor at the southern section of the hotel. This mechanism ensure that waste is not transported through commonly used areas of the hotel prior to disposal. All non-hazardous solid waste is stored in a covered skip, which is to be removed for disposal, at least twice weekly by Purans Disposal Service. Daily waste disposal is also possible; however, this will only be necessary during periods of high hotel occupancy, during which waste production is expected to increase. Organic waste from the kitchen, including fruit and vegetable peelings, and left-over food is collected separately and composted.

Due to the operation of the kitchen facilities, it is expected that used cooking oil, is generated. This will be stored in 5 gallons containers, pending collection and disposal by disposal service. It is noted that only small volumes of hazardous waste will be generated during the hotel's construction and operation. Nevertheless, each category of hazardous waste will be appropriately managed to minimize the impacts which would result from its poor management. It is estimated that approximately 1 gallon of waste oil will be generated monthly from servicing the generator during routine maintenance. This will be stored in 5gallons containers and safely transported to the interior in sealed containers, where there is a demand for waste oil.

Golden Junction Trading Inc. will be committed to managing and operating its Hotel, Restaurant and
Bar to standards that are in compliance with the Environmental Protections Agency's Guidelines and GNBS Standards