



Linking Communities, Tourism & Conservation

Ecotourism Kenya promotes responsible tourism practices within the tourism industry. This entails encouraging the adoption of best practices in the use of tourism resources, working with local communities and managing wastes and emissions.

The Ecotourism Kenya Eco-Rating Scheme judges tourism facilities against various Sustainable Tourism Measures and awards either a Bronze, Silver or Gold rating.

Porini Lion Camp



Porini Lion Camp has been awarded a Gold Eco-Rating.

See below for Ecotourism Kenya's full report:

Environmental Criteria

Environmental management

Porini Lion Camp has an elaborate Environmental policy formulated through a consultative process involving stakeholders, management and staff. Emphasis is put on responsible and sustainable tourism, local community benefits and environmental management of resources such as land, water, energy and waste. The facility has a clear environmental management system with monitoring action plans in resource use (water, and waste). The records are analyzed based on bed occupancy.

Environmental conservation

The facility is built on low environmental footprint. The tents are semi-permanent erected on sand and gravel. The staff quarters are made of similar style though smaller in size. Natural vegetation is relatively undisturbed and the camp has retained indigenous species within the facility while the footpaths are demarcated using sand.

Porini Lion Camp is one of the founders of Olare Motorogi Conservancy established to promote wildlife conservation and provide economic gain to the landowners and plays a critical role in the management of the conservancy.

The facility supports *Living with Lions – Mara Predator project*- established to monitor lions. Support is done through creating awareness in the guest tents information sheets and with the help of camps guides. Information obtained allows the researchers to map lion habitat, monitor reproduction and identify long term population trends for conservation efforts.

Waste management

Waste water management

Grey water from the guest kitchen and staff kitchen is managed through a two compartment grease trap to filter fats and oils before draining into a soak pit. The grease traps are cleaned every two weeks. Grey waste water for the staff quarters, guest tents and public areas is managed through soak-pits. Black water from the guests' tents and public areas is managed through septic tanks. EM1 bio-enzyme is added in every four days to enhance efficiency.

Solid waste management

The camp has waste management policy with emphasis on 3Rs re-use, reduce, and recycle. Notably, the camp issues guests with an aluminum bottle which they are supposed to refill while on holiday and carry as a souvenir.

Waste separation (paper, plastics, metals and glass) is conducted at source. The waste is later put in larger waste collection bins for further segregation before final disposal to recyclers through Game watchers in Nairobi. Organic waste is managed through compost system. The section is well enclosed to keep off scavengers. In addition, re-usable 18litre dispensers are used to supply water within the facility. Water for drinking in the guest tents is put in re-used wine bottles decorated with beads.

Pollution

The camp uses low light emitting solar lamps– to minimize light pollution at night.

Resource management

Energy management

Porini Lion Camp is powered by solar energy fixed with portable battery systems. Each tent has its own solar panel and battery. The staff quarters and restaurant areas are served by one major solar power inverter system (solar panels). The facility has one kuni booster for guest water heating where water is fetched via buckets and used to refill '18litre safari showers' for clients. Charcoal briquettes are used to run the kuni boiler.

The camp has an energy management plan in place with Low wattage energy saving bulbs and LED fixed throughout the facility. Main switches are easily accessible in all the guest tents to save on power. The camp, in addition, has a centralized charging system which helps to regulate power usage. Solar lamps are used to light pathways at night.

Guests are briefed on energy conservation on arrival and through information folders in the guest tents while staff is sensitized during departmental briefings.

Water management

The camp has two main water sources, rain water harvesting and borehole. The rainwater is collected from iron roofed structure and stored in a reservoir of 4,600 liters. Water from borehole is stored in two (2) reservoirs with an average capacity of 92,000 liters. It is metered for monitoring purposes.

Guests are sensitized on arrival on water conservation. In addition, guests are encouraged to re-use their towels through “towel-talks” as a means of conserve water. Staff is sensitized during regular briefings. The guest toilets are fitted with water efficient dual cisterns to reduce on water usage. Guest tents have no running water; rather they are fitted with limited water holding containers. 18 liter ‘safari showers’ are fitted in the guest tents as a water conservation measure.

Purchasing and supplies

Environmental consideration

Vegetables and fruits are packed in reusable crates while meat and dairy products are stored in freezers. Where possible, dry goods are bought in bulk to reduce on the packaging.

Chemical use

LPG is well secured in a contained structure for safety reasons. Gas is bought in 50 kg and 12kg cylinders. Fuel (diesel) storage area is properly contained to prevent accidental spillage to the environment. The fuel is stored in 250 liters reservoirs fixed with a fueling pump.

The camp uses biodegradable bathroom amenities from *Ubuntu* in the guest tents. The chemicals are accompanied by Material Safety Data Sheet (MSDS) records and usage demonstrated by supplier.

Health and safety

Environmental Health and Safety

Porini Lion Camp has a health and safety policy committed to ensuring a safe and healthy work environment for staff and guests and compliance with legal requirements.

The camp has undergone Health Inspection and issued with a Health Inspection Certificate while medical check-ups for food and beverage handlers are up to date in compliance with *Food, Drugs, and Chemical substances Act. Cap 254*. In addition, there are documented emergency procedures to enhance safety preparedness. The facility is linked to Flying Doctors service for emergency evacuations. Staffs are referred to nearby CMC (Talek) Clinic for medical care. A team of staff has been trained on fire safety and first aid training and well equipped first aid kits are available at the main office and game drive vehicles.

Occupational Health and Safety

Fire-fighting equipment including fire extinguishers and fire blankets at the kitchen are serviced and strategically placed within the facility. Fire assembly point is clearly and conspicuously marked within the facility and a fire alarm is also available.

The facility has conducted an initial health and safety and risk assessment audit in accordance with section 11 of *Occupational Safety and Health Act 2007* and a fire safety audit to comply with *Factories and other places of work (Fire Risk Reduction) Rules 2007*.

Social cultural criteria

Training and education

The camp has an in-house staff training program where employees are trained on fire safety, health and safety, sustainability awareness, hygiene and housekeeping lessons. Chefs are offered refresher training courses at *Kenya Utalii College*. Porini Lion Camp has five guides all Silver awarded by Kenya Professional Safari Guides Association.

Benefits to staff and local community

The camp purchases locally where possible, these include, fuel, meat (goat meat for staff meals) and sources curios locally.

Most Significant, the camp makes the required entry fee, remittance to Masai Mara National Reserve at 80 USD per guest per night. In addition, pays lease fee, and bed night fee.

Porini Safari Camp engages the local people through the parent company – Gamewatchers. In addition the company has established the Porini Trust through which donations are streamlined to the local community. Below are some of the initiatives that have been implemented;

- **Fees;** In 2014, a total of 33.4 Million was paid to Olare Motorogi in form of lease fees, bed night fee and staff salaries
- **Employment:** The camp has approximately 80% of the permanent employees from the local area who mostly comprise of the Maasai people. Casual labor is also sourced locally
- **Trust;** The facility paid 1 million shillings in 2014 to Olare Orok Trust for community engagement. The trust has set up a beadwork program for local women and bee keeping project
- **Education / Sensitization;** Partnered with KOEE (Kenya Organization for Environmental Education) for conservation education in schools in the Mara. Some of the schools are Talek, Leigero, and Nkoilale.

Cultural preservation

The camp has detailed room information folders with materials concerning the Masai Mara national Reserve, Olare Motorogi Conservancy, local people and culture.

The guests are sensitized on the local Maasai culture and engage in traditional activities such as arrow and spear throwing. Visitors are taken to the local villages for a cultural experience. Curios are bought / purchased at the villages. The staff engages the guests and share information about the local people and culture.

Visitor communication and education

Booklets and room information folders are available at guest tents respectively. Publications such as Africa Geographic magazines, Books on Kenya, Masai Mara National Reserve and its ecosystem, Birds of Kenya, Mammals and bird list are availed at the tents and restaurant section.

Visitors are briefed upon arrival on the camp's operations, and environmental values. Sensitization is also emphasized during meals times both by the management and staff. The guest tents are equipped with room information folders to brief the visitors on environmental conservation activities and initiatives.

Staff communication and education other recognition.

The staff is sensitized and briefed during departmental/daily meetings. The facility has staff committee which represents staff issues to the management.