



Elemental Impact

HOLLY ELMORE, ELEMENTAL IMPACT

FOOD WASTE FOCUS:

SUSTAINABLE FOOD COURT INITIATIVE
U.S. COMPOSTING COUNCIL
ORLANDO, FL
JANUARY 30, 2013





Elemental Impact

Sustainability in ACTION

Work with industry leaders to create best operating practices where the entire value-chain benefits, including corporate bottom lines and the environment. Through education and collaboration, establish the best practices as standard practices.





A CATALYST

Ei: Creates Corporate | Community Initiatives

- What could be done
- That is not being done
- © Ei gets it done

Bring the Possible out of Impossible







PARTNER PROGRAM

2012 Shift from Sponsors to Partners:

- Active Participation
- Strong Working Relationship Among Partners
- © Ei Partner Tours
- Smaller yet Powerful Program





Focus Areas

Initiative Foundations:

- Product Stewardship
- Toxin-Free Environments
- Zero Waste Initiatives





ZERO WASTE



ZERO WASTE INITIATIVES

- Recycling Integrity
- Sustainable Food Court Initiative
- Zero Waste Zones





RECYCLING INTEGRITY

Maintaining maximum Material Value With Minimal Energy Expended

Contamination: an expensive trip to the landfill





RECYCLING INTEGRITY

- Focus on source-separation at large venues
- Direct sales to mills & recycling destinations
- © Creation of recycling profit centers





ZERO WASTE ZONES

Acquired by the

National Restaurant Association

September, 2012











Sustainable Food Court Initiative

An Integrated Approach to Sustainability











Mission:

To bring zero waste initiatives to food courts and develop industry, sustainable best practices for Back-of-the-House and Front-of-the-House operations

Chair: Doug Kunnemann, NatureWorks





IMPACT

SFCI



Food Court Challenges:

- Common property waste & recycling contracts
- Landlord | Tenant Relationships
- Franchisee | Franchisor Relationships
- Consumer Disposal of FOH Packaging
- Third Party Items Brought to Food Court
- Multiple Packaging Products Used





IMPACT

SFCI



Powerful Team:

- Non-Profits | NGO's
 - Foodservice Packaging Institute
 - Global Green's CoRR
 - Institute for Local Self-Reliance
 - National Restaurant Association
 - Sustainable Packaging Institute





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Powerful Team:

- For-Profits Industry Experts
 - Asean | Stalkmarket
 - BASF
 - CleanRiver
 - Heritage Bags
 - Heritage Interactive Services
 - ♦ HMSHost
 - Kimberly-Clark
 - NatureWorks
 - Simon Property Group
 - ❖Tomra | Orwak





IMPACT

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Active Pilots:

- Airport Atlanta Airport
- Shopping Mall Concord Mills (Charlotte)
- Event Venue Georgia Dome (Atlanta)
- Office Complex
- Government Center
- College | University







Hartsfield-Jackson Atlanta International Airport

All food vendors must use compostable serviceware and consumer-facing packaging and source-separate organics for composting collection.

Provision in airport concessions contract







Hartsfield-Jackson Atlanta International Airport

- Issued Compostable Foodservice Packaging Info Packet - in p'ship with ILSR
- Working on Materials Usage Forms







Concord Mills

- BOH Food Waste Collection
- Wasted Food Donation Program
- Plastic Film Recycling Pilot
- ❖ FOH Recycling Bin Pilot







Georgia Dome

- ❖ BOH Food Waste Collection & Compostable F&B Packaging- in place
- Tailgate Recycling Program
- Compostable Bag Pilot
- On-Site Material Source Separation





NEW HORIZONS

Foodservice Focus Areas

- Manufacturing
- Office Building Complexes
- Corporate Campuses
- Government Centers





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CHALLENGES

Zero Waste Challenges for foodservice:

- Limited composting destinations
 - Less than 300 food waste permitted composting sites
 - ❖ 40 45 composting sites accept BPI certified compostable products

Info provided by BPI





CHALLENGES

Zero Waste Challenges for foodservice:

- Many on-site digesters prefer to not take compostable packaging
- Labeling on compostable packaging to ensure material integrity
- FOH Recycling Centers with proper signage





CONTACT INFORMATION

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