Food Waste Composting: Challenges, Lessons Learned and Successes

National Zero Waste Business Conference
June 2, 2016
SODEXO AT A GLANCE

€18bn revenues

World leader in Quality of Life Services

420,000 employees

80 countries

75 million consumers served daily

19th largest employer worldwide
A UNIQUE OFFER:
IMPROVING QUALITY OF LIFE THROUGH 3 ACTIVITIES

On-site Services
Benefits and Rewards Services
Personal and Home Services
SODEXO REDUCES FOOD WASTE BY:

RAISING AWARENESS and influencing the behaviors of our customers and employees

IMPROVING PROCESSES and upgrading equipment in the kitchen

MEASURING OUR IMPACT to determine where we can improve

SHARING OUR EXPERTISE to reduce food waste throughout our communities
EXAMPLE OF SUCCESS

FOOD RECOVERY AT COLORADO MOUNTAIN COLLEGE STEAMBOAT SPRINGS

SOURCE REDUCTION

FEED HUNGRY PEOPLE

FEED ANIMALS

INDUSTRIAL USES

COMPOSTING

INCINERATION/LANDFILL

MOST PREFERRED

Least Preferred

FOOD RECOVERY NETWORK: Launched in March 2015. DONATE surplus PERISHABLE FOOD to those in need in the local community through LIFT UP OF ROUTT COUNTY and SKATE CHURCH

Used FRYER OIL RECYCLED INTO BIO FUEL that is used in Colorado

Weigh the Waste, Waste Buffets, Batch Cooking, Trayless Dining

Fruit and Vegetable Scraps donated to YAMPA VALLEY FARMS for hog feed

Post-Consumer FOOD WASTE IS COMPOSTED through TWIN ENVIRO SERVICES into soil amendment for Steamboat Springs homes and businesses

Landfill is the last resort

IMPACT

Weigh the Waste Events resulted in a 54% decrease in food waste.

2,650 lbs of food donated to local charities through January 2016.

1,500 pounds of food scraps provided to feed local animals annually.

41 gallons of fryer oil recycled resulting in removal of 910 lbs of air pollution.

7,600+ pounds of food waste diverted to enrich local soil since September 2015.
CHALLENGES

• Changing regulations
• Do you have food waste and how much?
• Inconsistent infrastructure (Composting, recycling)
• Standards (Disposables)
• Competing objectives
• Contamination (education - employee, customer)
• Cost
• Time!
ORGANICS WASTE STREAM

Pre-Consumer Waste (Kitchen Waste)

1. OVER PRODUCTION
   - Surplus cooked food and prepared meals that have not been sold or plated.

2. PREPARATION
   - Un-cooked food waste generated during food preparation, such as fruit rinds, vegetable scraps, meat trimmings, etc.

3. OUT-OF-DATE
   - Not fit for consumption food waste generated from expiration, contamination, burning.

Post-Consumer Waste

4. Plate Waste
   - Left-over food on the consumer plates
Why reduce waste? It’s the law

Nationally

- First ever national food waste reduction goal, calls for a 50-percent reduction by 2030.

Statewide

- Massachusetts
- Vermont
- Connecticut
- California
- Rhode Island, Maine, Hawaii, New Jersey (in discussion)

Citywide

- Seattle
- San Francisco
- Portland
- Austin
- NYC
- Vancouver, BC

Regulations change frequently. Search your area to ensure accuracy.
Lack of consistent communication
Lack of consistent communication
Lack of consistent communication

[Image of a food display with a sign that reads: "ALL OF THESE FOOD CONTAINERS CAN BE COMPOSTED." There is also a sign that reads: "COMPOST PAPER TOWELS ONLY." Both signs are located in a location where they are visible to customers.]
EPA Food Waste Hierarchy

- Source Reduction
- Feed Hungry People
- Feed Animals
- Industrial Uses
- Composting
- Landfill/Incineration

Most Preferred to Least Preferred
- Assessment
- Paper tracking
- LeanPath
- Food Waste Tracking
- Customer Education Programs
- Employee Education
- Trayless
- Portion Control
RESOURCES AND LESSONS LEARNED

SOURCE REDUCTION

• Assessment and Tracking
  • EPA Food Recovery Challenge, LeanPath, Food Waste Reduction Alliance

• Guest Education Programs
  • NRDC Ad Council / tell people what you’re doing

• Employee Education
  • USZWBC

• Trayless Dining
  • ReFED
RESOURCES AND LESSONS LEARNED

FEED HUNGRY PEOPLE

• Feeding America
• Food Recovery Network (Get Certified)
• Community centers/churches

FEED ANIMALS

• Vendor partners
• Farmer’s Market

Talk to your employees!
• Fats, Oils and Grease (FOG) to biofuel
RESOURCES AND LESSONS LEARNED

INDUSTRIAL

- Vendor partners
- Broad line distributors
- Farmer’s Market
- Dehydration
- Pulping
- Digestion
- In vessel
- Windrows
RESOURCES AND LESSONS LEARNED – not previously mentioned

COMPOSTING

• Education and resources
  • US Composting Council
  • BioCycle – www.findacomposter.com
  • US EPA mapping project

• Cost
  • USZWBC – Zero Waste Business Associate certification

• In vessel
  • Research and references
OTHER TIPS

• **Identify a local expert**
  - NGO
  - Waste hauler

• **Network**
  - Peer organization
  - Competitors are your friends
  - City/county/local councils
JUST BECAUSE YOU'RE TRASH DOESN'T MEAN YOU CAN'T DO GREAT THINGS.

IT IS CALLED GARBAGE CAN, NOT GARBAGE CANNOT.

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