Sustainable Food Court Initiative

Holly Elmore – Elemental Impact
Doug Kunnemann – NatureWorks LLC
Sustainable Food Court Initiative

• Task Force Team Members:
  – Asean/Stalkmarket
  – Elemental Impact
  – NatureWorks - Doug
  – Sealed Air/Cryovac
  – Solo Cups
  – Waste Management
Sustainable Food Court Initiative - Challenges?

• Food court operations represent some challenges for zero waste initiatives:
  – QSR does not have control over the waste disposal and the landlord/property manager generally has one contract for the entire property
  – Landlord/tenant relationship and legal restrictions/obligations
  – Franchisee/franchisor relationship and legal restrictions/obligations
  – Consumer interaction of consumed food and its packaging
  – Third party products brought into the food court that were not purchased by the QSRs or landlord
  – Food may be prepared in a commissary or off-site kitchen and transported to the QSR for minimal on-site prep
Sustainable Food Court Initiative – Future Focus

As a result of our initial meeting, we will focus on three food court areas:

• **Non-Customer Facing Packaging (Back-of-the-House):**
  Organic collection of prep waste
  Purchased product packaging recyclability
  Transport/holding requirements for food prepared off-site

• **Customer Facing Packaging (or Branded /Front-of-the-House):**
  Consumer packaging - and compostable and recyclable opportunities
  Holding times/temperature for prepared food prior to service
  Type of served and assembly procedures

• **General Food Court Area:**
  Disposal systems for consumed food along with packaging
  Possible condiment and/or beverage stations
  Third party items brought to the food court

We’d appreciate you consider joining this Elementat Impact initiative!