

GO GREEN, SAVE GREEN
In The Corporate
Environment

by

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Corporate Readiness

We must take our environment serious.

- Increased pressure from customers and clients.
- Increased cost.

- America is becoming a "green culture" where responsible agencies, companies and citizens are embracing the fact that environmental responsibility is everyone's responsibility.



Setting the Stage

- The client I will be speaking about in this presentation is a large financial firm with multiple locations through out the country.
- We will discuss their New Jersey campus.
- There are 1,100 employees at this campus and 99% of them eat their meals on premise.
- The facility is in operation 24-7, although there's minimum staffing after normal business hours and weekends.



The Corporate Dining Service

- 1,800 to 2,000 meals prepared each day. (less on the weekends)
- Breakfast, Lunch, and Dinner.
- 95% of the food is prepared on premise, very little is brought in pre-made and packaged.
- Meals are served with a complete line of biodegradable and compostable service ware.



Where is the challenge

- Both large and small corporate dining service company's are being asked by their clients to participate in efforts to become good environmental citizens, they want to go green in their kitchens, dining rooms, and cafeterias.
- There are challenges.
- So where did we start?



Food Waste Audit

- We first had to identify the amount of food waste that was being generate.
- This was accomplished by conducting a food waste audit. By separating the organic waste from the solid waste stream we were able to then identify the percentage of compostable and biodegradable material they generated.
- The audit was the first step in developing and implementing the organic waste recycling program that is currently in place.



It All Starts With Waste Separation



Food waste is a fact of life. People need to eat. So the question is... What do we do with it.

One answer is **"Composting"**

With composting comes certain challenges. The top picture shows pure food waste from a processor, this is perfect for the compost process as there's no contaminants.



In the bottom picture you will see food waste along with cardboard boxes and plastic bags. While cardboard doesn't present a major problem, plastic and other inorganic material remain an issue.

Kitchen Prep. Waste

Collecting and measuring the Kitchen Prep. is only one part of the audit process. Collecting the food waste from the dining room presents a real challenge.



Typical food preparation waste.

- Please note biodegradable bags were not used during the audit, but recommended.



Environmental Resources team member collecting kitchen prep. waste during an audit.



Biodegradable Service Ware

Take the Thinking Out Of Separation



The use of biodegradable service ware reduced the chance for contamination and load rejection at compost disposal site. It also decreased the solid waste stream and therefore helped reduced the overall cost of solid waste management.

This is an employee of the financial firm disposing her food waste from lunch using a full line of compostable and biodegradable service wear. The food waste represented 22% (kitchen prep waste) of the cafeteria's waste stream. With the use of this service ware it increased to over 60%; increasing this companies savings substantially.





CAPTURED



WEIGHED



RECORDED





Once the food waste was collected, it was placed in 64 gallon totes located strategically placed in the kitchen.

When the totes were full they were brought outside near the loading dock where a food waste hauling company picks them up twice a week and delivers them to Converted Organics.

This truck is capable of lifting 32, 64, and 96 gallon totes. It also has a pressure washer to clean out dirty totes.



We Still Have Work To Do



Here are some of the compostable products currently used in the company cafeteria. Not pictured was the biodegradable cutlery. During the audit we made certain assumptions based on conformation that the company was expanding their use of biodegradable products to include, straws, hot cups, and bowls.

We still have work to do. Here are some of the items in the cafeteria that remains problematic for a compost facility. Of course we're not singling out brands, just packaging.



The Findings

- Food waste combined with **compostable** and **biodegradable service ware** represented **66%** of this company's waste stream.
- Through **composting** they will divert **126.3** tons of waste per year from the local landfill.
- By employing the use of **compostable** and **biodegradable** material along with the separation of food waste, this company will enjoy an **\$11,665.00** savings on their trash bill per year.
- They will reduce **chemical fertilizer** usage on their campus by the use of **Converted Organics**, organic fertilizer as a soil amendment through a **buy back program**.



Q & A

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