

CCSMM Full Coalition Meeting

March 6, 2023



**We help people and businesses save
energy and reduce waste**



www.centerforecotechnology.org/ctwasteassistance/

CET provides waste reduction solutions for Connecticut businesses.

Save Money | Make Your Business More Sustainable | Receive Free Personalized Support

Easy, Practical Solutions

Consult with an expert at no cost to you

Receive customized recommendations

Implement solutions with continued free support

To learn more or get started, contact our hotline at [888-410-3827](tel:888-410-3827) or email ReduceWasteCT@cetonline.org.

Free Waste Assistance for Connecticut Businesses

CET is under contract with the Connecticut Department of Energy and Environmental Protection (DEEP) to provide business recycling assistance

Highlights

- Assistance to School Districts, Businesses, & Institutions
- Latest resources: Kneads Case Study, University of New Haven Case Study, Food Waste Estimation Guide
- Sustainable Partners!

Meeting You Where You Are:

Evaluate existing waste streams

Identify opportunities to prevent, recover, and divert waste

Create customized waste bin signage

Conduct cost analysis

No-Cost Waste Assistance



New London School District
Director of the Child Nutrition Program
Samantha Wilson

Helped bring BRIGAD & FoodCorps to NLPS

Hosting monthly CommUNITY meals

Started source separation of food scraps at Jennings Elementary School, in 2022, expanded it to 2nd elementary school, and about to expand to 3rd. Also planning to implement reusables.

CommUNITY Meal
November 9, 2022
5:00pm - 6:00pm
C.B. JENNINGS INTERNATIONAL
ELEMENTARY MAGNET SCHOOL
50 Mercer Street, New London, CT 06320

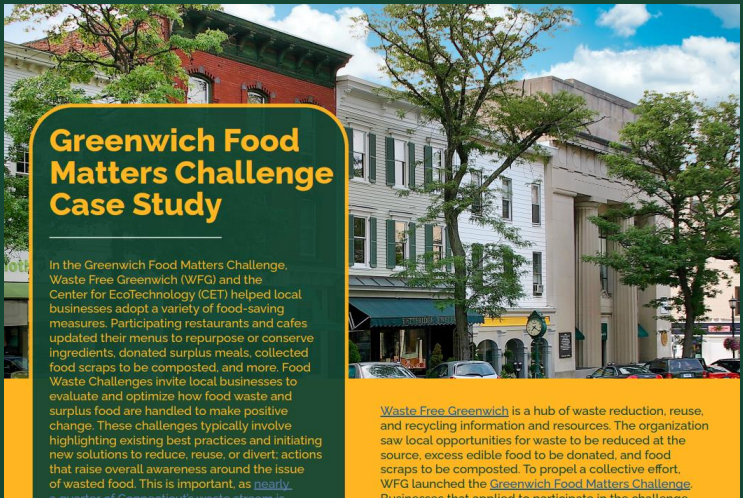
Once a month NLPS and CNP will be hosting our Community Meal at C.B. Jennings International Elementary Magnet School (50 Mercer St. New London, CT 06320). This is an opportunity to engage with the school district as well as coming to get a delicious meal for \$5! Our Community Meals are an opportunity for families and members of the community to come out and try newly created dishes before we serve them to our students

NEW LONDON PUBLIC SCHOOLS
Child Nutrition Program
Choose your school
Welcome to your
SCHOOL MENUS



Kneads Bakery, Café, and Mill's Perfect Recipe for Waste Reduction

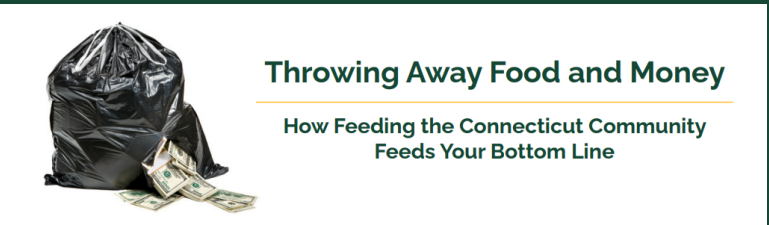
Right off Interstate 95, moments from the Saugatuck River in Westport, Connecticut, sits **Kneads Bakery, Café, and Mill**. Kneads is all about local ingredients, quality food, and community. They began their own recycling efforts to reduce and divert waste wherever possible, but knew they wanted to do more. **Sustainable Westport** connected Kneads with the Center for EcoTechnology (CET) to receive technical assistance, with the goal of creating even more sustainable practices and utilizing donation networks. As a result, the café was able to partner with a local food bank and divert 80 lbs of food waste weekly from disposal.



Greenwich Food Matters Challenge Case Study

In the Greenwich Food Matters Challenge, Waste Free Greenwich (WFG) and the Center for EcoTechnology (CET) helped local businesses adopt a variety of food-saving measures. Participating restaurants and cafes updated their menus to repurpose or conserve ingredients, donated surplus meals, collected food scraps to be composted, and more. Food Waste Challenges invite local businesses to evaluate and optimize how food waste and surplus food are handled to make positive change. These challenges typically involve highlighting existing best practices and initiating new solutions to reduce, reuse, or divert actions that raise overall awareness around the issue of wasted food. This is important, as **nearby**

Waste Free Greenwich is a hub of waste reduction, reuse, and recycling information and resources. The organization saw local opportunities for waste to be reduced at the source, excess edible food to be donated, and food scraps to be composted. To propel a collective effort, WFG launched the **Greenwich Food Matters Challenge**, a program that invited participants in the challenge to report support implementing food-saving strategies over an 8- to 10-week period.



Throwing Away Food and Money

How Feeding the Connecticut Community Feeds Your Bottom Line

In 2019 U.S. businesses generated approximately 50 million tons of surplus food – the equivalent to 80 billion meals, representing a **\$244 billion** loss across the foodservice, retail, manufacturing and farm sectors (ReFED). Food makes up over **20%** of all waste disposed in Connecticut and represents the single biggest opportunity to divert waste from disposal. Every day, businesses throw away thousands of pounds of food – and thousands of dollars – unnecessarily. Reducing wasted food can result in both avoided purchasing and disposal costs. Donating surplus food feeds the food insecure while providing tax benefits. Both strategies can also benefit the environment.

Not only can reducing the amount of food waste cut costs and benefit the environment, but it can also act as an excellent marketing opportunity for your organization. Green waste programs are cost-effective. According to the National Restaurant Association, businesses that have implemented food waste programs can add significant value to your brand. In the past five years, 85% of people across the world have indicated that they shifted their purchasing decisions to support companies that are socially responsible.

A grocery store with a weekly compactor pick-up could save over **\$4,900** in disposal costs, donate over **81,000** meals, and realize a tax deduction of over **\$325,000.** Here's how:

Disposal Cost Avoidance
7.5 tons of mixed waste in an average compactor load = 15,000 lbs
Typically **63%** is food waste* = 9,450 lbs
Of that, CET's experience finds that **20%** could be donated = 1,890 lbs
At **\$100/ton** disposal fee, 1,890 lbs = **\$95/pick-up**
At **52 pick-ups/year**, a business could save **\$4,914** annually

Tax Incentive for Donation
1,890 lbs/week x 52 weeks = 98,280 lbs/year
1.2 lbs/meal = 81,900 meals donated
At a \$4 basis value per meal, this is **\$327,600** in a general, non-enhanced tax deduction.

www.centerforecotechnology.org/ctwasteassistance/

Resource publication: Kneads Bakery, Café, and Mill Case Study University of New Haven Case Study Connecticut Food Waste Estimation Guide



Food Waste Reduction Made Easy in CT

This food waste reduction guidance document is part of a series aimed at helping commercial food service providers in Connecticut – e.g., restaurants, hotels, corporate cafeterias, and institutions – reduce the volume of organic waste they send to incinerators.

Source reduction (prevention) is the top strategy on the US EPA's **Food Recovery Hierarchy**. This guidance document provides practical tips and best management practices for implementing reduction strategies in commercial and institutional kitchens. Businesses can optimize their wasted food management by practicing strategies across the hierarchy. See CET's corresponding guidance documents on **food donation** and **separating food scraps** for animal feed, anaerobic digestion, and composting.



centerforecotechnology.org/ctwasteassistance



Food Waste Separation Made Easy in CT

This food waste separation guidance document is part of a series aimed at helping commercial food service providers – e.g., restaurants, hotels, corporate cafeterias, and institutions – reduce the volume of organic waste they send to waste facilities. In Connecticut, the **Commercial Organics Recycling Law** requires covered businesses that generate 26 tons or more per year of source-separated organic materials (SSOM) including food scraps and spoiled food, and are located within 20 miles from an authorized source-separated organic material composting facility to recycle their organics. Guidance within this document can support these entities with establishing an organics recycling program.

There are a number of options for diverting food waste from disposal. All of these strategies are more effective when generators have systems in place for separating out organic material from other waste.

Prevention should always be the top priority but the most successful diversion programs employ strategies across the hierarchy. See the other tip sheets in this series for guidance on **food waste reduction** and **food donation**.



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Connecticut Food Donation Made Easy

This food rescue guidance document is part of a series aimed at helping commercial food service providers – e.g., restaurants, hotels, corporate cafeterias, and supermarkets – reduce the volume of organic waste they dispose.

The US EPA's Food Recovery Hierarchy ranks feeding hungry people near the top of its priorities as a strategy to reduce wasted food. Businesses and institutions should consider how each strategy on the EPA Hierarchy can contribute to a comprehensive food waste reduction plan.

This document is intended to provide guidance to organizations interested in establishing food donation programs by offering a broad overview of how successful food donation programs should be structured. In order to have a successful food donation program there are four key steps that must be taken:

1. Identify the types and amounts of food to be donated
2. Identify partner organizations in your area with which to work
3. Determine packaging, storage, and labeling requirements to ensure food safety
4. Determine how food will be transported as well as pick-up frequency and quantities



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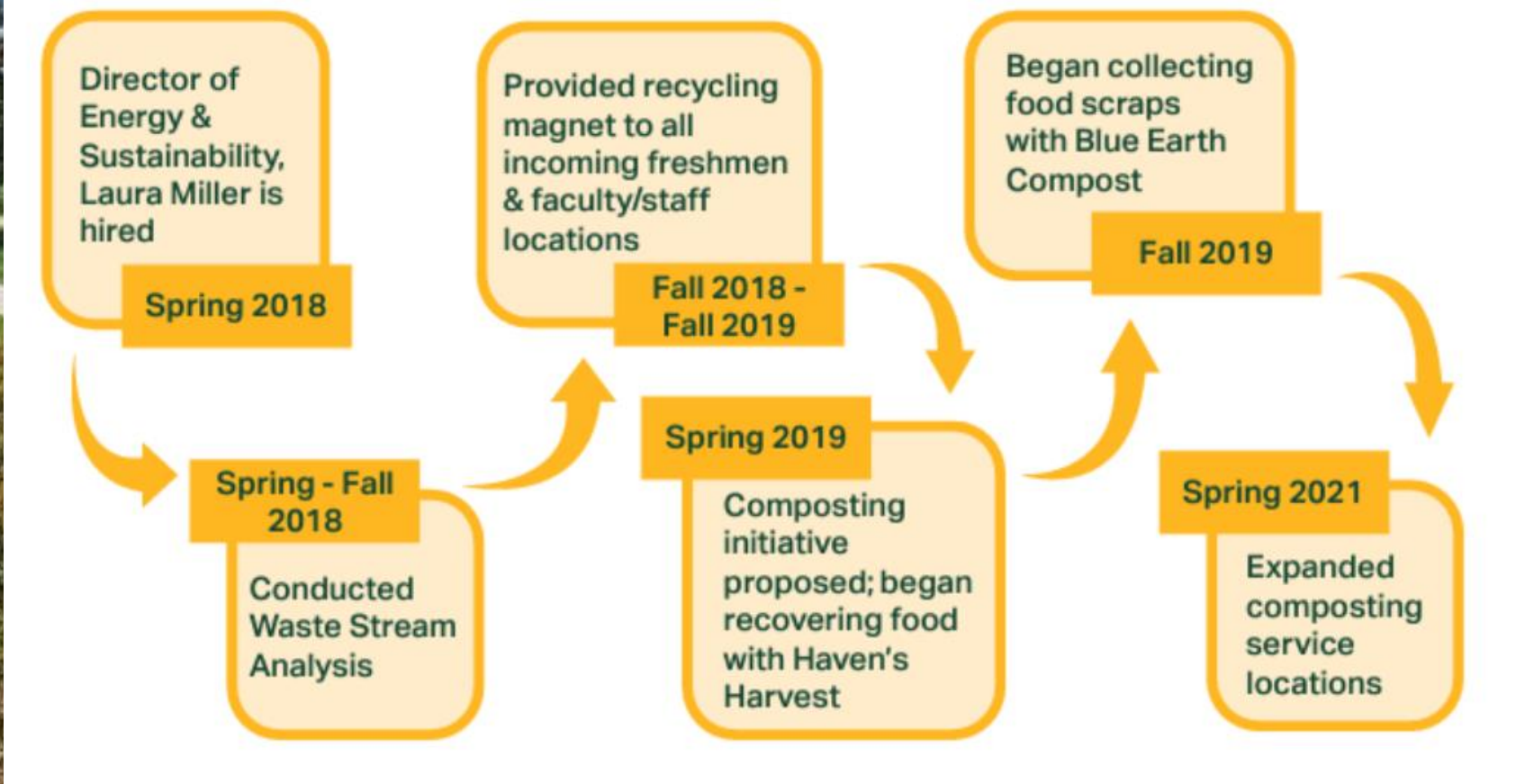


Kneads Bakery, Café, and Mill's Perfect Recipe for Waste Reduction

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University of New Haven



CT Food Waste Estimation Guide

Assisted Living Facilities
Colleges and Universities
Corporate Cafeterias
Correctional Facilities
Elementary & Secondary
Schools
Hospitals
Lodging and Hotels
Restaurants
Supermarkets and Grocery
Stores
Venues and Events

Venues and Events

	Average	Measurement	Material
Seats	0.6	lbs/seat/day	SSOM
Meals Served	1	lbs/meal	SSOM
Visitors	0.45	lbs/visitor	SSOM
Disposed Waste ¹	25	% of disposed waste by weight	SSOM

For resorts and conference properties:

If you have **238 seats**, then:

$0.6 \text{ lbs/seat/day} \times 238 \text{ seats} = 143 \text{ lbs/day}$

$143 \text{ lbs/day} \times 7 \text{ days/week} = 1,001 \text{ lbs/week} = 0.5 \text{ ton of SSOM per week}$

If you serve **1,000 meals** in one week, then:

$1 \text{ lbs/meal} \times 1,000 \text{ meals served/week} = 1,000 \text{ lbs/week} = 0.5 \text{ ton of SSOM in one week}$

For large venues and events²:

If you have **2,222 visitors in one week**, then:

$0.45 \text{ lbs/visitor} \times 2,222 \text{ visitors} = 1,000 \text{ lbs} = 0.5 \text{ ton of SSOM in one week}$



At Work



At Home



On Site



Hire CET



EcoBuilding Bargains



Sustainable Partners | Connecticut Recycling Assistance

NEW: Sustainable Partners Web Page:

Connecticut businesses are facing more expensive and costly waste disposal. Every year, CET provides free support to over 100 Connecticut businesses to reduce, reuse, and recycle. We are an environmental non-profit working with the Connecticut Department of Energy and Environmental Protection and want to offer our grant-funded services to your network.

Sustainable Partners | Connecticut Recycling Assistance - Center for EcoTechnology

www.centerforecotechnology.com/ctsustainablepartners/

Newsletter or Website Content

Are you looking for ways to save money, improve employee job satisfaction, and integrate sustainable practices into your business? The Center for EcoTechnology (CET) is here to help! With support from Connecticut Department of Energy and Environmental Protection, CET offers easy, practical solutions to businesses and institutions across Connecticut at no-cost. With this support, a CET waste reduction expert will meet with you and provide custom recommendations to help you identify more



LIVE WEBINAR

DECONSTRUCTING DECONSTRUCTION

March 28, 2023
3-4 PM (EST)

Connecticut contractors, real estate agents, architects, and interior designers are invited to join the Deconstructing Deconstruction webinar.

REGISTER NOW

LIVE WEBINARS

WASTE DEEP: Wasted Food Opportunities for Your Business

- Connecticut ▶ March 7, 2023, 3-4 PM (EST)
- Rhode Island ▶ March 15, 2023, 3-4 PM (EST)
- New York ▶ March 21, 2023, 3-4 PM (EST)

REGISTER NOW



Register: ReduceWasteCT@cetonline.org

Thank You

Coryanne Mansell
Strategic Partners Coordinator

ReduceWasteCT@cetonline.org
888-410-3827

