

CCSMM: Increase Reuse & Recycling Working Group

May 23, 2023



CCSMM

CCSMM Housekeeping

- This meeting is being recorded.
- Please keep your microphones muted unless sharing information.
- Participants are encouraged to turn webcams on and actively participate during the meeting.
- Please share your questions, comments & ideas through the ZOOM Chat feature. There will also be opportunity for public comment at the end of the meeting.
- Feedback can also be sent by email to: DEEP.RecyclingProgram@ct.gov

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CCSMM

The **Connecticut Coalition for Sustainable Materials Management (CCSMM)** formed in August 2020 by DEEP and over 100 municipalities across the state. The Coalition members continue to explore ways to reduce the amount of waste that is generated in our state, improve reuse, recycling, organics collection, support EPR legislation, and consider other innovative solutions.

If your town hasn't joined CCSMM yet and wants to, please reach out to **Chris.Nelson@ct.gov**.

Whether your town is a member or not, stay up-to-date by joining the CCSMM email list - online via the main CCSMM (<https://portal.ct.gov/DEEP-CCSMM>) webpage or email **Sherill.Baldwin@ct.gov**.



Today's Agenda

Tools and Programs that Support & Incentivize Businesses to Reduce, Reuse, Recycle and Compost

- **Welcome and Introductory Remarks**
 - Co-Chairs: Ben Florsheim and Denise Raap
- **Panel**
 - Building Reuse Infrastructure in Your Municipality
 - Apps, Ordinances, Reusable Packaging and other Resources to Help Businesses
- **Discussion/Questions**
- **Closing Remarks**



TOOLS AND PROGRAMS THAT SUPPORT & INCENTIVIZE BUSINESSES TO REDUCE, REUSE, RECYCLE, AND COMPOST

Speakers

- Crystal Dreisbach, Founder & CEO, Don't Waste Durham
- Paul Audette, Sales and Marketing Specialist
- Dawn Sullivan, Chair, Sustainable Westport, Westport's Ordinance
- Margie Bell, Co-Founder, Recirclable, Arlington, Massachusetts
- Natasha Gaffer, Co-Founder, Forever Ware, Minnesota
- Amber Schmidt, New England Zero Waste Organizer, Clean Water Action, ReThink Disposables Program
- Heather Billing, Senior Environmental Specialist, Center for EcoTechnology, CT Business Recycling Assistance




Building Reuse Infrastructure in Your Municipality

Speaker

Crystal Dreisbach,
Founder & CEO,
Don't Waste Durham





Apps, Ordinances, Reusable Packaging and other Resources to Help Businesses

Speaker

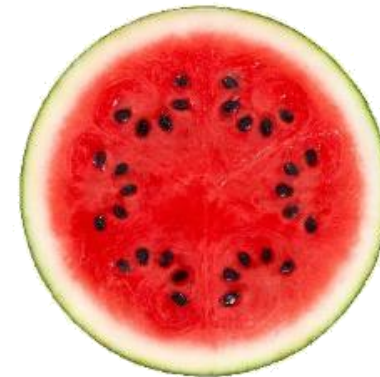
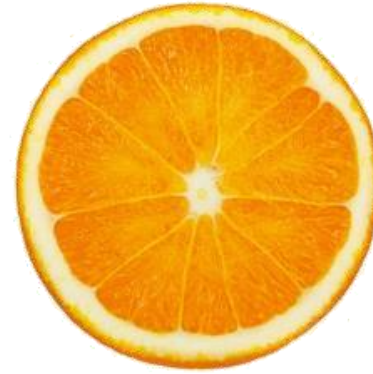
Paul Audette, Sales
and Marketing
Specialist, Stop and
Shop



STOP & SHOP

REDUCE, REUSE, RECYCLE

MAY 23, 2023





SELL

- Accurate ordering and rotation
- Markdowns
 - In-Store Markdowns (60%)
 - **Flashfood (40%)**

DONATE

- Stop & Shop = 12 Regional Feeding America Partners
 - CT = Connecticut Foodshare & local agency partners
- All unsold, edible food is donated as applicable

RECYCLING

- **Divert anaerobic digestion** / Organix organic waste
- Cardboard-paper, Plastics, Meat Rendering, FOG

TRASH

- Zero-Waste Initiative
- Less than 10% of store waste reaches trash compactor

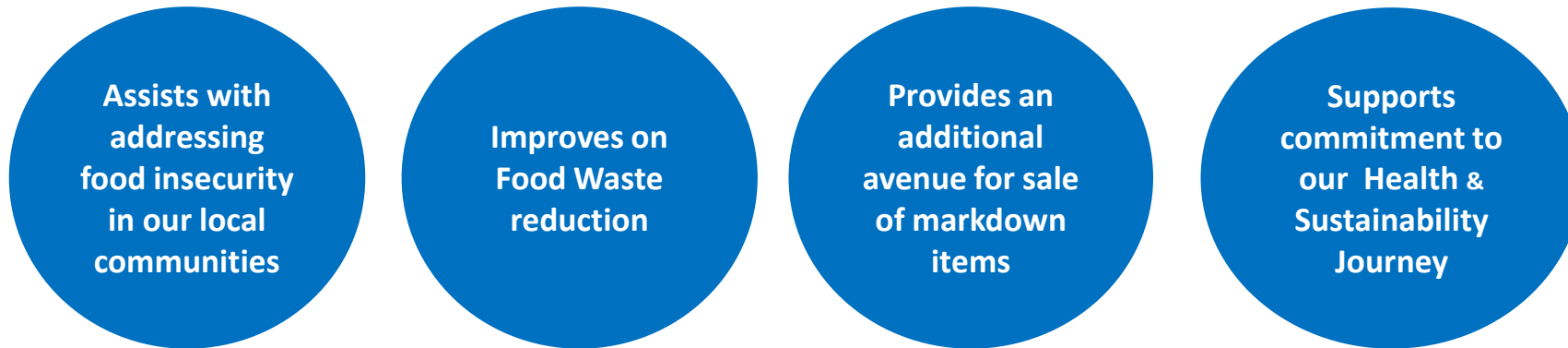
FlashFood Overview

Overview

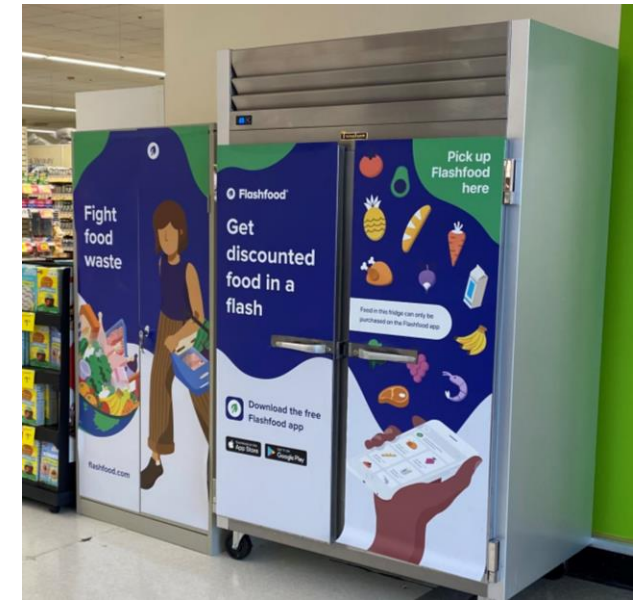
Flashfood is a mobile application that allows us to sell reduced product through the Flashfood App.

The customer can purchase items using the App for the reduced price **(50% off regular retail)**, and then arrive at the store to pick up from a designated Flashfood cooler and cabinet without the need to run these items through the store's register.

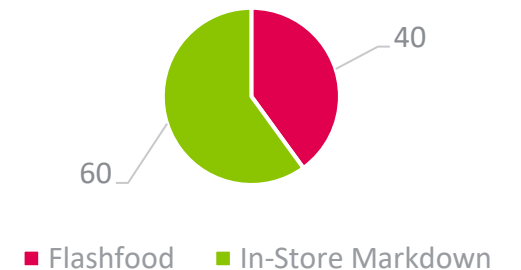
The benefits of Flashfood are:



- As of May 5th, 2023, Flashfood has been fully launched in 300 of our 400+ Stop & Shop locations across MA, CT, RI, NY and NJ
- In Connecticut alone, Flashfood was deployed in 78 of our 88 store locations across the state
 - For week of May 7-May 13, Connecticut Flashfood stores are averaging 95 user hits per day on the Flashfood App

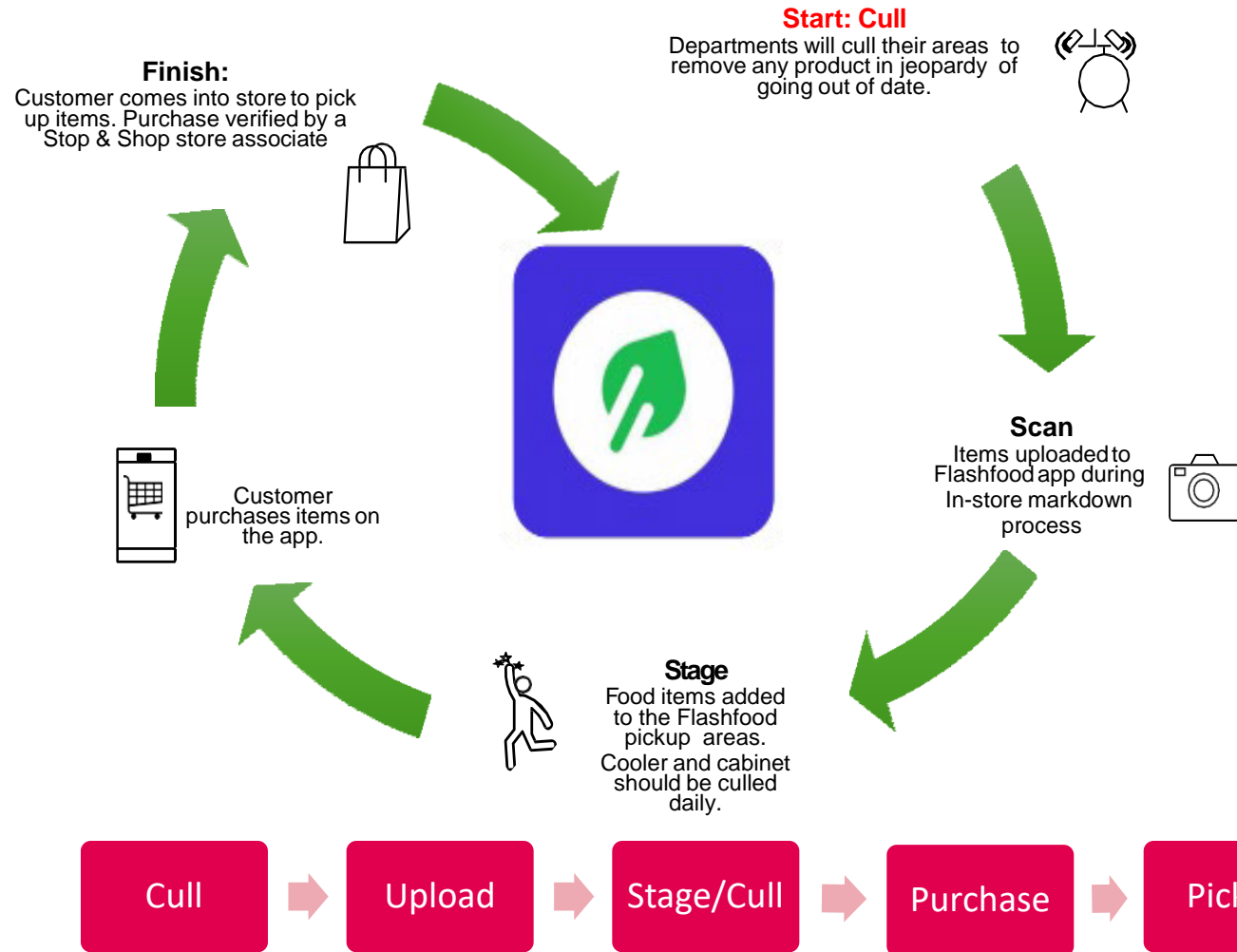


Distribution of in-store markdown products



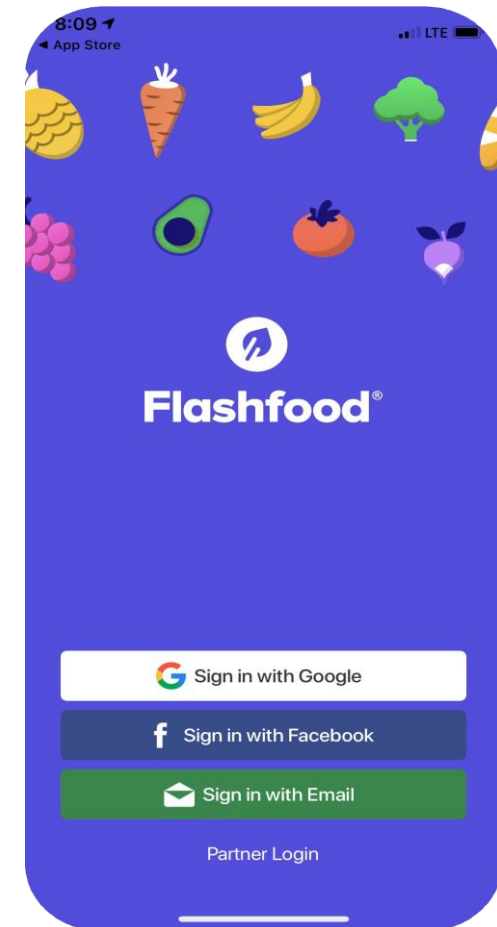
Flashfood Process

Overview of Daily Process

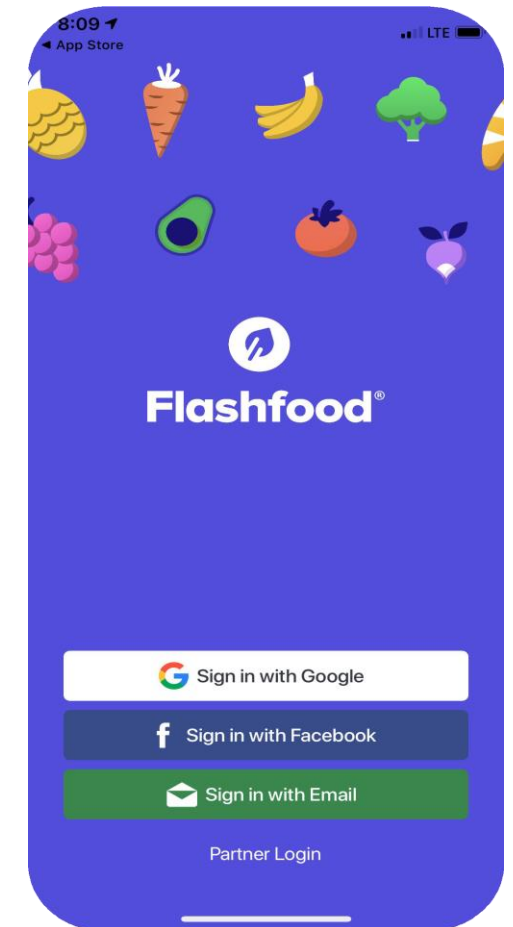
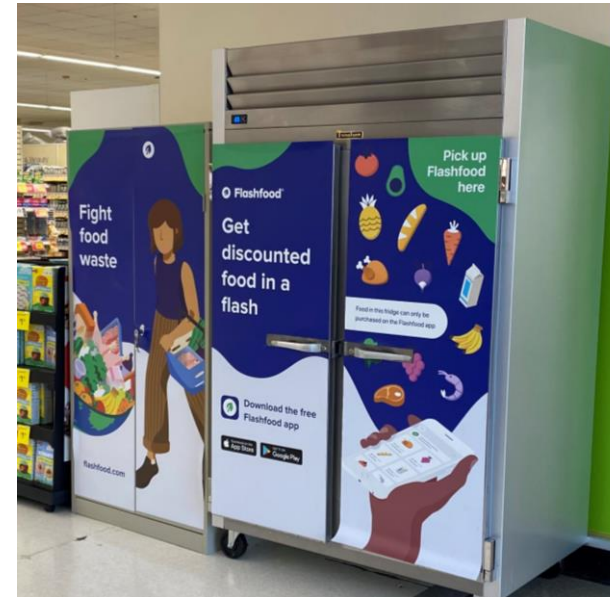


NOTE:

60% goes to in-store markdown
40% goes to FlashFood posting



Flashfood – Part of Stop & Shop's Health and Sustainability Journey





Total Stop and Shop Donations for 2022 were over 16 million pounds of food.

Food Waste Diversion – Divert Anaerobic Digester



Stop and Shop Trash/Landfill totals for 2023 YTD are 21% less than last year

Green Energy Facility
Turning inedible food into clean energy

Inedible food

Each day approximately **95 TONS** of inedible food or food that cannot be sold or donated, is collected from Stop & Shop New England stores and brought to the Green Energy Facility.

Since opening in 2016 the facility has processed **130,000 tons** of inedible food

Anaerobic Digestion

Every year Stop & Shop recycles about **105 million pounds** of food waste

These inedible foods are loaded into the Green Energy Facility where they go through a process called **Anaerobic Digestion**

Biogas

Biogas is captured and sent to a generator where electric power is created. The Green Energy Facility can produce up to **8 million kWh** annually

—that's enough power to generate the electricity use of 1,228 homes.

Electrical power

The power created by the Green Energy Facility provides up to **40%** of electricity for Stop & Shop's 1.1 million square-foot Rhetown Distribution Center.

In 2020, the Green Energy Facility had generated **25,800 megawatt-hours** of electricity.

Organic Compost

Any leftover organic material is turned into fertilizer and compost

STOP&SHOP.



Health and Sustainability



19

Not just one person,
Not just one store,
Not just one Company
ONE WORLD!

Speaker

Dawn Sullivan, Chair,
Sustainable Westport, CT



BAN USE OF SINGLE-USE PLASTICS AND STYROFOAM BY FOOD SERVICE BUSINESSES

in Westport, CT



TOWN OF WESTPORT LEGISLATION

September 2008 – Westport passes Ordinance 46-111 banning retail businesses from issuing single-use plastic bags

- Vocal opposition from oil & gas companies
- Bipartisan support in the RTM
- Mixed support from businesses
- Enthusiasm in community built through reusable bag design contest and Chamber of Commerce participation

“to improve the environment in Westport by encouraging the use of reusable checkout bags and banning the use of plastic bags for retail checkout of purchased goods.”

TOWN OF WESTPORT LEGISLATION

May 2019 – Westport passes [Ordinance 46-120](#) banning single-use plastics or styrofoam by commercial food service businesses (PLA deemed acceptable)

- Supported by petition signed by over 2,000 residents
- Lead RTM supporter spent time developing relationships with many local restaurants to garner support
- Conservation Dept charged with enforcement embarks on education campaign for businesses (holds charrettes)
- Conservation Dept provides Plastic Alternatives Chart for businesses

“to prohibit the use of expanded polystyrene and single use plastic food service containers, plastic straws, plastic stirrers and plastic cups, and require food service businesses to transition from disposable plastic food service ware to compostable and recyclable alternatives.”

TAKEOUT & QUICK SERVICE PROBLEMATIC

COVID side-lined **Ordinance 46-120**, which remains generally unenforced

Pandemic environment created an **explosion of waste** related to food sales

Now, in a post-COVID environment, **broad confusion on suitable alternative serviceware materials and how to dispose of them:** Compostable? Recyclable? Trash?

Westport considers small steps forward relating to ordinance

- “skip the stuff”
- focus on plastic straws
- “refill, not landfill” coffee containers

TAKEAWAYS

- The market desperately needs **affordable, alternative serviceware solutions to replace single-use plastics**
 - Limits to commercial composting and on single-stream recycling
- Emphasis on **reusable or multi-usable** and less on “compostable” packaging
- **Incentives** for businesses and households to adopt reusable/multi-usable food service containers. Punitive fines can be trickier to implement
- Feel-good ordinances without implementation and enforcement **are doomed to fail**

Speaker

Margie Bell, Co-
Founder, Recirclable,
Arlington, MA





recirclable

*Delicious
Takeout, Without
the Waste*

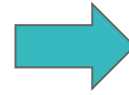
Margie Bell & Ulrike Mueller, Co-Founders
www.recirclable.com

Restaurant Takeout Waste

- Restaurant Takeout generates significant single use waste
 - Over 70% of Americans order takeout 1-3 times a week¹
 - < 50% can correctly identify which types of containers can be recycled¹
 - Results in **hundreds of billions of single-use waste products each year**²
- Takeout increased by 15%³ during the pandemic
 - 53% of adults say takeout is essential to the way they live and restaurants believe this increase in habit will persist⁴
- **Good News:** National Restaurant Association ranked “sustainable, reusable, and recyclable packaging” as Number 1 in 2022 and Zero Waste continues as a top trend in 2023⁵

Myths

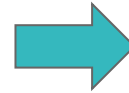
63% of Americans believe black plastic is recyclable¹



Black plastic is not recyclable. is 100% waste!⁶



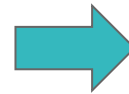
57% of Americans believe plastic coated paper containers are recyclable¹



Plastic coated paper containers are 100% waste!



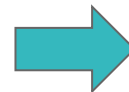
33% of Americans believe polystyrene is recyclable¹



Polystyrene is not recyclable! 100% waste!



Compostables are the answer!



*Compostable containers have **greater environmental impact** than single use alternatives⁷*



Recirclable = Reuse Solution for Takeout



Established: Spring 2021.



Experience: Co-Founders each have 20+ years of experience in software development



Mission: Apply skills to help scale the Circular Economy

How Recirclable Works: Partner Restaurants

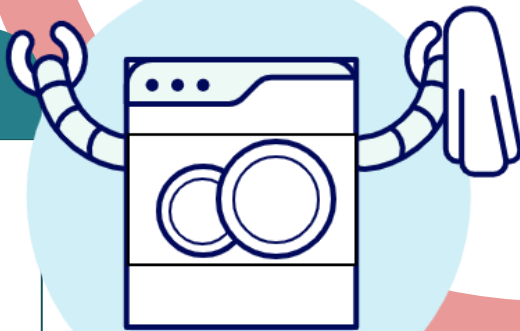
Save the Planet!

By offering reusable containers, restaurants substantially reduce waste.



Wash and Recirculate

Partner restaurants wash and recirculate returned containers.



Signup for Recirclable

Partner restaurants sign-up for # of containers and monthly borrows.



Pack Takeout in Recirclable Bowls

Restaurant ordering (online and POS) is configured to track Recirclable container checkouts.



How Recirclable Works: Customers



**Download
Recirclable
App and Sign-
up for Free!**



**Order with
Reusables at
Participating
Restaurants**



**Confirm
number of
bowls
borrowed**



**Eat, Rinse
and Return!**

Recirclable in Numbers



10 partners committed to reuse and more to come!



Over **500** Recirclable users signed-up



>98% return rate on containers

Nearly **2000** meals served using less than **80** containers and the containers have LOTS of life left in them

Perspective: Boston has 3000 restaurants. If each offered reusables and a fraction adopted, over 1 million containers could be easily saved from the waste stream each year!

The Restaurant Opportunity

- ***Predictable Supply***: Reusables self-replenish, minimizing supply chain challenges of ordering single use containers
- ***Space Savings***: Reusables help to reduce # of single use containers needed in inventory, saving storage space
- ***Fair Cost per container use***

Case Study: Germany

Community Awareness + Sustainable Solutions + Legislation = Success!

Reuse is gaining strong momentum in Europe, Germany in particular:

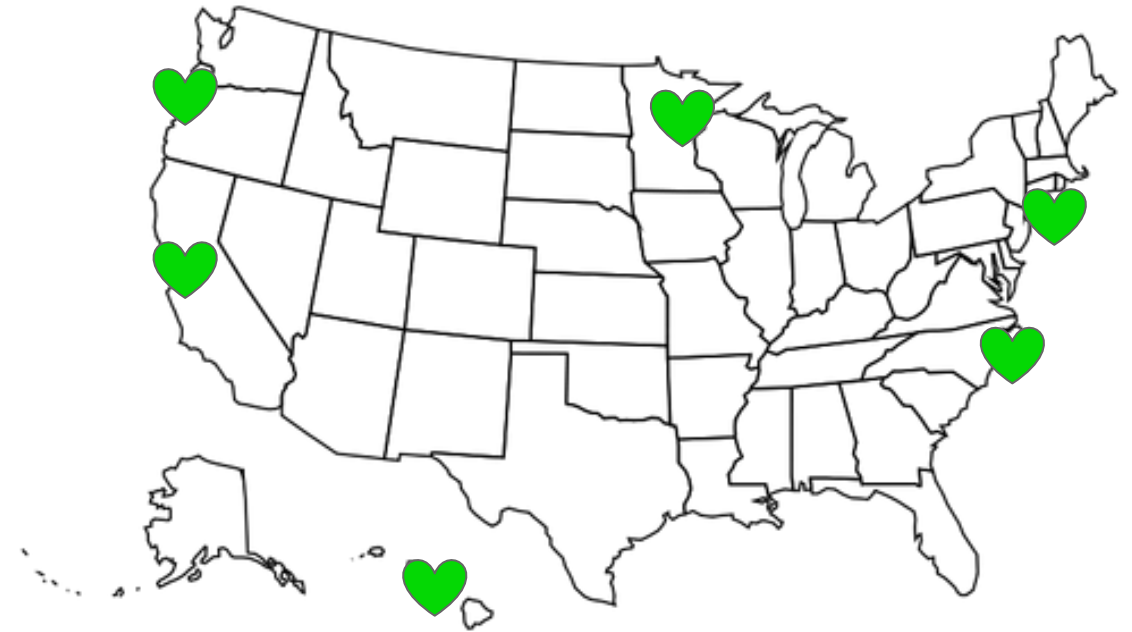
Legislation in Germany mandated reusables be offered by all restaurants as of 2023⁸.

Result = Reusable container programs AND consumer adoption in local communities.



Over 5 Million containers saved
from the waste stream since
September 2019!

And the US is joining in too...



The Societal Opportunity

*“If standards are in place so that cities and companies can align and create more efficiencies, **reuse can save up to 80% of climate emissions compared to single-use**”.*⁹

Further reuse benefits:

- ***Reduces plastic pollution***
- ***Creates cleaner public spaces***
- ***Creates jobs in support of circular economy***

Impact = Continuous & Collaborative Efforts

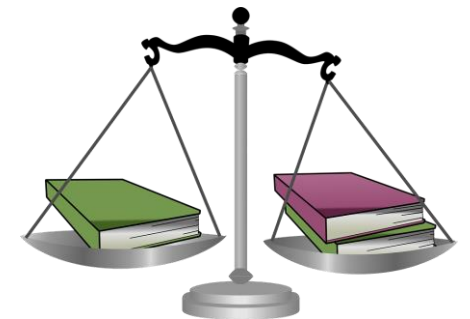
Build Community Awareness

+

Provide Sustainable Solutions

+

Legislate to Mainstream



Speaker

Natasha Gaffer, Co-
Founder, Forever
Ware, Minnesota



Speaker

Amber Schmidt, New England Zero Waste Organizer, *Clean Water Action*, *ReThink Disposables Program*



CLEAN WATER ACTION

CELEBRATING 50 YEARS: PEOPLE • ACTION • JUSTICE

RETHINK DISPOSABLE

Stopping Trash Before
It Starts



OUR MISSION

ReThink Disposable, a program of Clean Water Action and Clean Water Fund, aims to stop trash before it starts. We work with local governments, businesses and institutions, and consumers of single use food packaging to inspire a cultural shift away from the single-use “throwaway” lifestyle. By providing knowledge, guidance, and support, ReThink Disposable inspires change that leads to conserved resources, saved energy, and reduced litter polluting our oceans, lakes, and rivers.

TWO CASE STUDIES: SCHOOLS AND RESTAURANTS

Palo Alto Unified School District

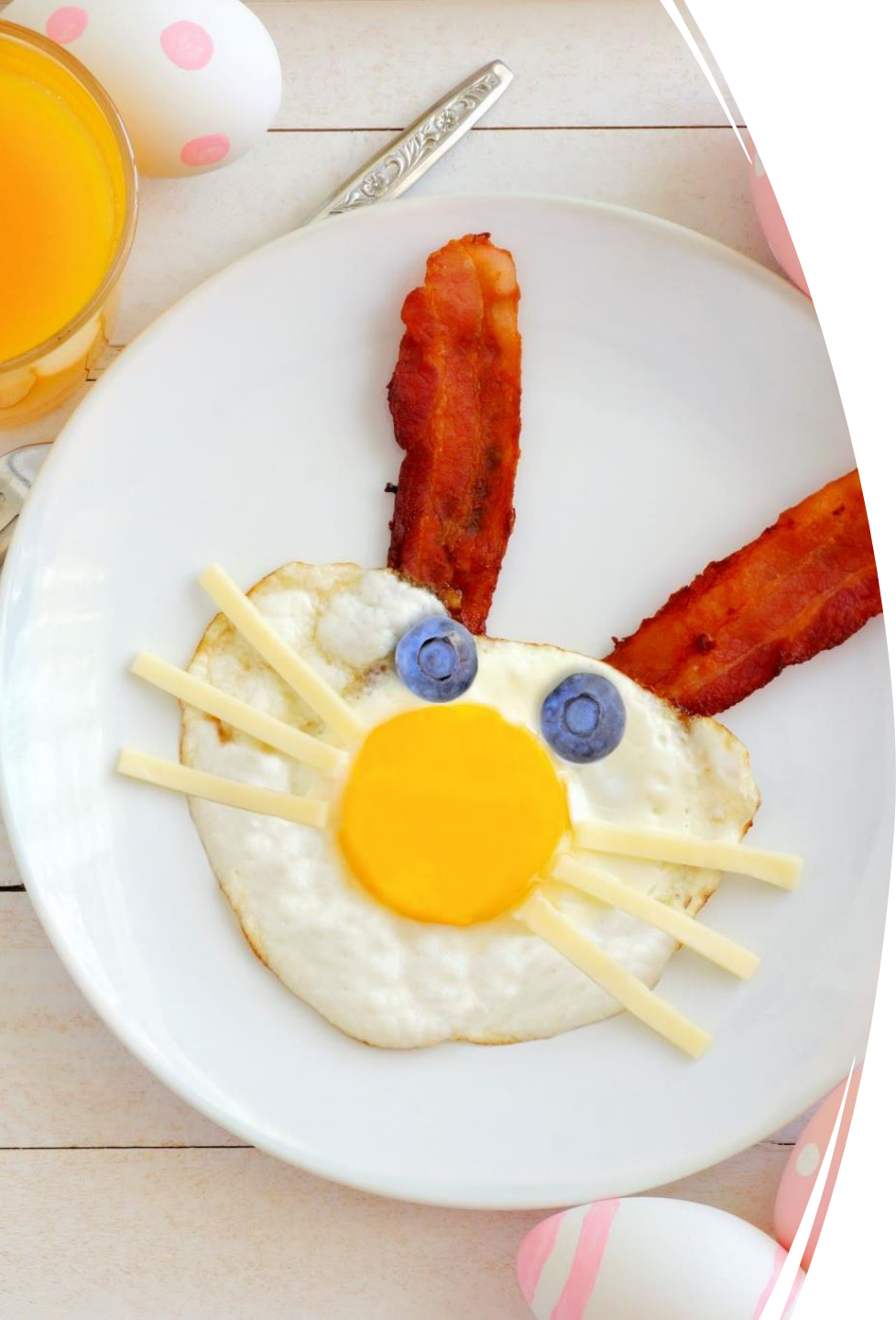
Palo Alto Unified successfully transitions single-use foodware to reusable in 12 elementary schools using a central kitchen distribution model serving an upwards of 3,400 students. earning an annual net savings of \$25,000.

Manila Eatery

After an initial investment of \$506 in durable plates and bowls, Manila Eatery eliminates the use of 54,507 pieces of single-use plastic items, weighing 2,240 pounds, every year and pockets \$4,693 of annual net cost savings.

PALO ALTO UNIFIED SCHOOL DISTRICT (PAUSD)

1. Purchased reusable baskets, stainless steel sporks, durable clamshells, and other infrastructure updates which cost the district \$22,831.
2. The District also hired two new part-time employees — a dishwasher and a van driver — at an annual cost of \$27,000 for an initial investment of \$49,831.
3. PAUSD now earns an impressive savings of \$25,000 per year.



Implementation Timeline

June 24, 2019

City Council passes an ordinance prohibiting city facilities and food vendors from distributing single-use plastic straws, utensils and stirrers starting January 1, 2020. Staff briefs PAUSD's Board of Education. Even though not affected by the ordinance, the District decides to set an example and model the "right behavior" for students, staff, and parents.



June - August 2019

PAUSD staff develops a reusable foodware cost-benefit analysis and implementation plan for School Board approval. Once approved, Food Services selects and orders reusable foodware and infrastructure to distribute to the school sites.

August 2019

PAUSD fills two new positions prior to the school year to support the new reusable foodware program, and trains custodians and food service employees. PAUSD partners with "Zero Waste Champions" to launch an educational campaign for students and teachers in preparation for the transition.



September 3, 2019

Reusable foodware in use across all twelve PAUSD elementary school sites.

October - November 2019

Monitor, track, and quantify the impact of the reusable foodware pilot, "Phase One." Gather information and data to support project analysis, such as disposable foodware procurement data, waste hauling impact, photos, and interviews with key staff.



December 2019

Pilot "Phase Two"— Eliminate plastic wrap on produce and plastic sauce cups and lids are replaced with reusable stainless steel side sauce cups. Pilot at one school for Health Department approval.

January 2020

Reduced trash services begin at eight elementary schools. Monitor and confirm ongoing reduction of materials in the Compost Bin.



March 2020

Reduced organics services begin at eight elementary schools.



Timeline and Reusable Implementation



New Reusable Foodware

- Plastic baskets with compostable liners are used to serve pizza, Bosco sticks, hamburgers, and other warm items
- Stainless steel sporks
- Salads and sandwiches are served in reusable plastic clamshells

Results

Disposable Product Replaced or Minimized	Practice Implemented	Percent Disposable Reduction	Annual Quantity of Disposable Items Eliminated	Payback Period (months)	Annual NET Cost Savings After Payback Period (\$)	Annual Waste Reduction (lbs.)
#5 Plaid Food Tray	Red baskets	92%	149,500	2.4	\$5,644.16	1,450
#3 Plaid Food Tray	Red baskets	11%	8,000	32.7	\$416.16	89
Plastic Heavy Weight Spoon	Stainless steel sporks	100%	35,000	23.3	\$942.55	65
Plastic Heavy Weight Fork	Stainless steel sporks	100%	31,000	26.4	\$834.83	248
8x9x3 Hinged Container	Whirley reusable clamshells	100%	5,000	16	\$1,363.50	500
Plastic Sporks	Stainless steel sporks	100%	157,440	4.2	\$5,249.64	763
Plastic Container w/ Lid	Whirley reusable clamshells	100%	39,600	1.7	\$13,050.18	4,950
Plain Foil Sandwich Bag	Whirley reusable clamshells	100%	11,000	41.7	\$522.17	88
Other Products to Support Changes	Bus tubs, carts, drying racks, etc.	-	-	-	-\$8,476.96*	-
Labor	1 van driver and 1 dishwasher	-	-	-	-\$27,000	-
Waste Hauling	Trash + compost	-	-	-	\$23,976.96	-
	TOTALS:	AVERAGE % Reduction of targeted foodware: 88%	TOTAL # Reduced: 436,540 pieces	AVERAGE Payback Period: 5 months	TOTAL Net Savings: \$16,523.19 year one, and \$25,000.15 year two and beyond	TOTAL Waste Reduction: 8,152 lbs.

*One-time infrastructure setup cost only affecting year one's savings.

Cost and Results

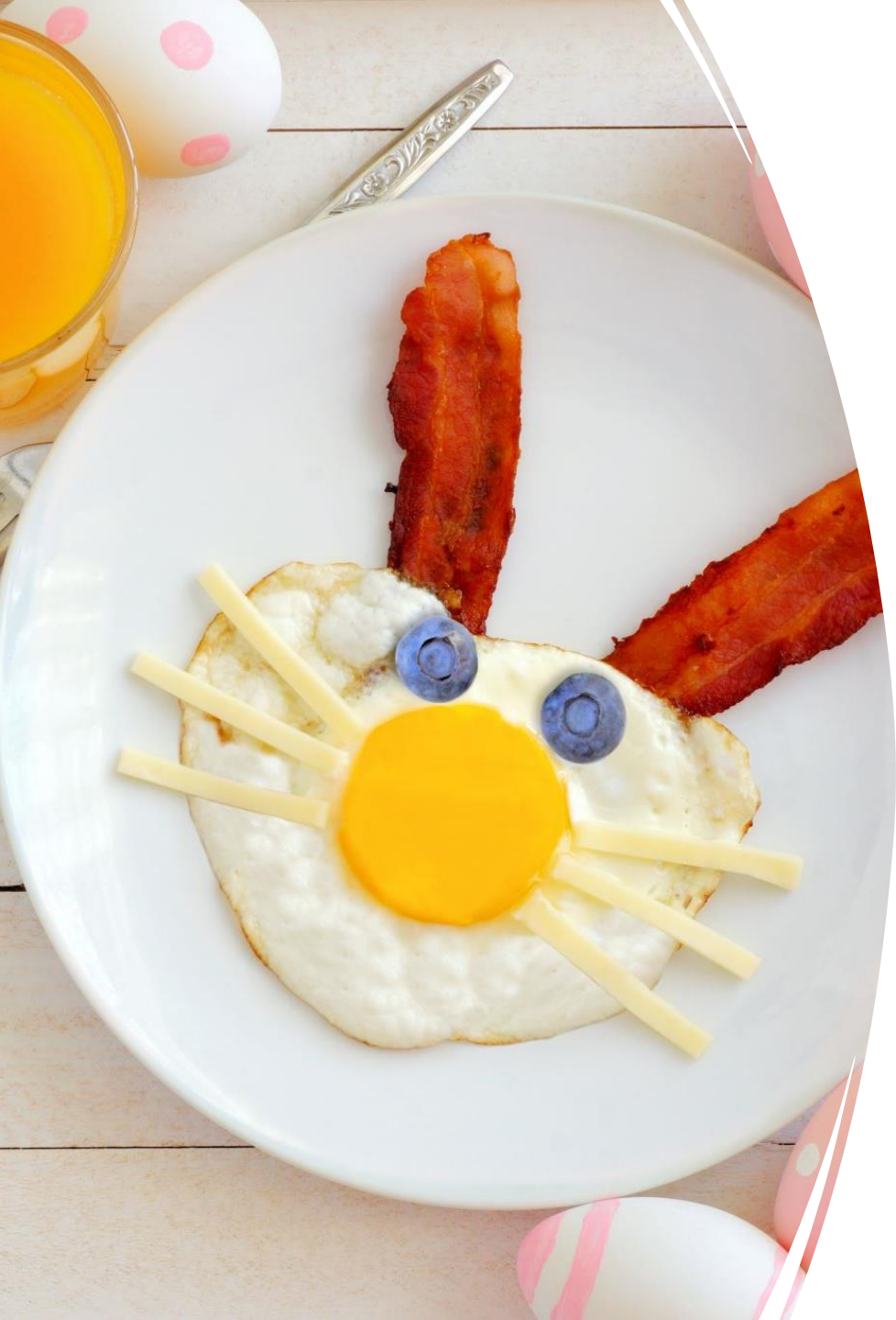
Set-up Costs: Reusable Foodware and Infrastructure

Item	What is the item used for?	Number of items purchased
Plastic Red Baskets	Hot Entrees and Pizza	3,600
Stainless Steel Sporks	Dining	3,000
Clamshells	Cold Entrees	2,500
Black Carts	Reusable Collection	53
Cutlery Bin	Reusable Collection	106
Red Bus Tubs	Reusable Collection	159
6-Hole Silverware Display	Stainless Spork Holders	12
Flatware Cylinder	Holders for Silverware	100
Dish Trays	Camracks for Washing	14
Flatware Cylinder Racks	Silverware Washing Racks	2
Red Basket Tub Trucks 500 lb	Used Product Collection	2
Mobile Drying Racks	Drying Area	3
Total Upfront Investment: \$22,831		

HIGHLIGHTS

- 12 elementary schools district-wide serving 3,400 students daily
- Central kitchen preparation and distribution model is adapted for the collection, return, washing and storage of new reusable foodware
- 7 foodware items transition to reusable
- \$25,000 in annual net cost savings*
- 436,540 pieces of disposable packaging eliminated every year
- 8,152 pounds of waste prevented every year
- Two new jobs created to carryout reusable food operations

*Net Cost Impact considers any upfront and ongoing costs associated with the purchase and care of reusable items and capital improvements needed to carry out ReThink Disposable's recommendations.



MANILA EATERY- COLMA, CA

BUSINESS PROFILE

Before and After: Single-use plates and bowls were replaced with reusable items.

Name: Manila Eatery Business

Type: Fast Casual Filipino

Locations: Colma, CA

Transactions/day: 100

On-site Dining: 35 seats

Take-out: 50%

Warewashing: Mechanized dishwasher

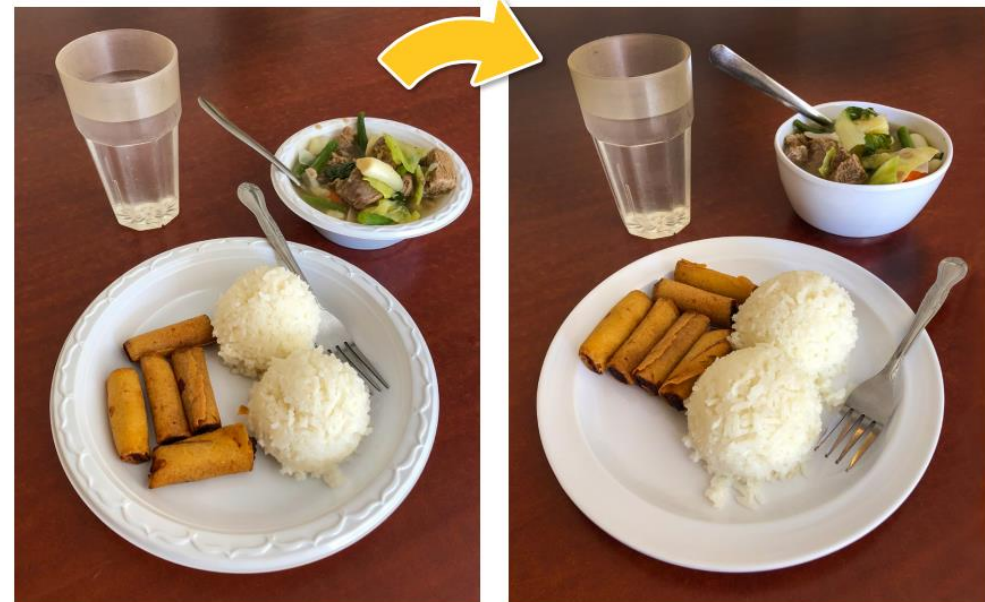
Packaging Practices Before ReThink:

- Disposable plastic plates
- Two sizes of disposable plastic bowls
- Stainless steel utensils
- Durable plastic cups

ReThink Practices Implemented:

- Replace single-use plates with reusable plates
- Replace two types of single-use bowls with reusable bowls

EXAMPLE OF RESTAURANT THAT USES SOME REUSABLES AND SOME DISPOSABLES MAKING 100% SWITCH



*Before and After:
Single-use plates
and bowls were
replaced with
reusable items.*

RESULTS

Results:

Disposable Product Replaced or Minimized	Recommendation Implemented	Percent Disposable Reduction	Annual Quantity of Disposable Product Reduced	Payback Period (months)	Annual NET Cost Savings After Payback Period (\$)	Annual Waste Reduction (lbs.)
7" heavy-duty, disposable plastic plate	Replace single-use plate with a durable plate	100%	27,253	1.5	\$2,079	409
12 oz heavy-duty disposable plastic bowl	Replace single-use bowl with a durable bowl	100%	27,253	1.1	\$2,614	1,831
	TOTALS:	AVERAGE % Reduction of targeted foodware: 100%	TOTAL # Reduced: 54,507 pieces	AVERAGE Payback Period: 1.3 months	TOTAL Net Savings: \$4,693	TOTAL Waste Reduction: 2,240 lbs.

THE BOTTOM LINE



TWO SIMPLE CHANGES RESULTED IN
\$4,693 OF ANNUAL SAVINGS



1.12 TONS OF ANNUAL WASTE
REDUCTION



AVERAGE PAYBACK PERIOD, 1.3 MONTHS

Speaker

Heather Billing, Senior
Environmental Specialist,
*Center for EcoTechnology, CT
Business Recycling Assistance*

CT DEEP

Increase Reuse and
Recycling Working Group

Heather Billings

Senior Waste Reduction Consultant



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



Center for EcoTechnology Partners



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

888-410-3827

www.centerforecotechnology.org/ctwasteassistance/



FOOD SCRAPS RESTOS DE ALIMENTOS



ALL FOOD SCRAPS

Fruit & vegetable peels
Dairy, eggs, grains, bread
Meat, fish, poultry
Bones, shells



TODOS LOS RESTOS DE ALIMENTOS

Piel de frutas y vegetales
Lácteos, huevos, granos, pan
Carne, pescado, aves
Huesos, cáscaras

NO

Tissues, napkins, paper towels
Packaging & utensils
Coffee cups, wrappers
Plastic, metal, glass



NO

Pañuelos de papel,
servilletas, papel toalla
Envases y utensilios
Taza de café, envoltorios
Plástico, metal, cristal

LEARN MORE AT
PHILADELPHIASTREETS.COM



Technical Assistance



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 25% of the waste stream in the U.S. (EPA). Food makes up 25% of the waste stream in the U.S. (EPA).

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:

The Importance of Food Donation in Rhode Island



...and surplus requirements at each business approaching that can benefit not only local businesses but also the entire community.



Content Development

Case for Preventing, Donating, Recycling Food Waste

Wesleyan Sustainability Office | Oct 25, 2022



Capacity Building

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



University of New Haven

 haven's harvest

\$615 savings/semester
in reduced disposal
costs

Village Market Wilton, CT

Menu planning to repurpose surplus vegetables into soups, stale bread into croutons, and overripe bananas into breakfast breads.

Cuts back on ordering costs

Preventing ~26 tons food waste per year



GREEN BAG
COMPOST

- ✓ ALL FOOD SCRAPS
- ✓ TO-GO CUPS & UTENCILS
- ✓ WAX BAGS & PAPER BAGS
- ✓ STRAWS & STIRRERS
- ✓ WAX PAPER & PARCHMENT
- ✓ CLAMSHELLS & NAPKINS

NO TAPE
NO CLOTH
NO RECEIPT PAPER

QUESTIONS ABOUT COMPOST?
FEEL FREE TO ASK



Thank You





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

Resource Development

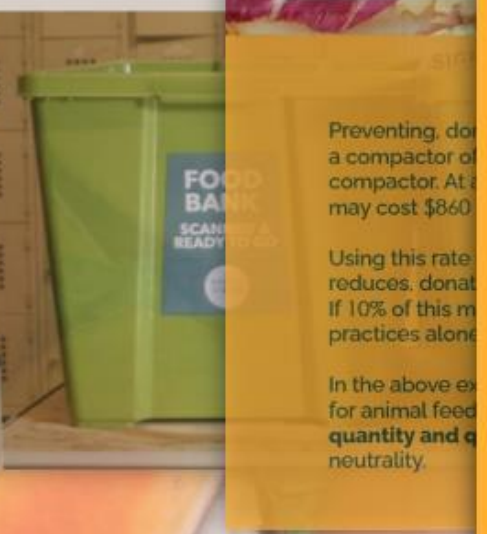
Donation

Food donation is an effective way to reduce disposal costs and contribute to your local community. Flashfood provides means for businesses to connect with local rescue organizations that may otherwise

On average, the state collects 500,000 tons.⁵ Food waste takes up 11% of businesses. For compactors, this means 300 pounds/cubic yard, and this is nearly 40% of the national average. In Arlington, Massachusetts, a focus on shifting the entire community towards local businesses

Prevention

There are a variety of ways to prevent food waste. All of which impact business performance. Understanding the problem and collecting data on waste is the first step. Leana, a permitted business, focuses on shifting the entire community towards local businesses



Preventing, donating, or composting food waste may cost \$860

Using this rate to reduce, donate, or compost 10% of this waste practices alone

In the above example, reducing the quantity and quality of waste is key to achieving carbon neutrality.



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 expectations are ever increasing. Advertising the actions you are taking to reduce your carbon footprint can add significant value to your brand. In the past five years, 85% of people across the world have indicated that they shifted purchasing behavior towards more sustainable operations.⁶

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 waste² - 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 deduction³

* This example has been prepared for informational purposes only. Please consult your own tax, legal and accounting advisors for your individual situation.

Infrastructure Capacity Building



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At Work



At Home



On Site



Hire CET



EcoBuilding Bargains



Sustainable Partners | Connecticut Recycling Assistance

Sustainable Partners Web Page:

[Sustainable Partners | Connecticut Recycling Assistance - Center for EcoTechnology](http://www.centerforecotechnology.com/ctsustainablepartners/)

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

English

Food Waste Estimation Guides

Supermarkets and Grocery Stores

	Average	Measurement	Material
Full-Time Employees	3,000	lbs/employee/yr	SSOM
Disposed Waste ¹	63	% of disposed waste by weight	SSOM

If you have **17 full-time employees**, then:

$3,000 \text{ lbs/employee/year} \times 17 \text{ full-time employees} = 51,000 \text{ lbs SSOM generated/year}$
 $51,000 \text{ lbs/year} \div 52 \text{ weeks/year} = 981 \text{ lbs/week} = 0.5 \text{ ton of SSOM per week}$

If you fill **1 trash dumpster at 8 cubic yards 1 time per week**, then:

$250^1 \text{ lbs/yd}^3 (1 \text{ trash dumpster} \times 8 \text{ yd}^3/\text{trash dumpster} \times 1 \text{ pickup/week}) = 2,000 \text{ lbs of total disposed waste/week}$
 $2,000 \text{ lbs} \times 63\% \text{ of total waste} = 1,260 \text{ lbs/week} = 0.6 \text{ ton of SSOM in one week}$

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:

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

If you fill **2 trash dumpsters at 4 cubic yards 2 times per week**, then:

$250^1 \text{ lbs/yd}^3 \times (2 \text{ trash dumpsters} \times 4 \text{ yd}^3 \times 2 \text{ pickups/week}) = 4,000 \text{ lbs of total disposed waste/week}$
 $4,000 \text{ lbs} \times 25\% \text{ of total waste} = 1,000 \text{ lbs/week} = 0.5 \text{ ton of SSOM in one week}$

QUESTIONS?

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Consultant

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Discussion/ Q & A

- Attendees can post questions in the chat box or raise hand to request to speak.



Upcoming CCSMM Meetings

SAVE THE DATE

Increase Reuse and Recycling Working Group Meeting

June 18th, 2023

1:00 pm – 3:00 pm

Topic: Textile Recycling and Fast Fashion



CCSMM

Thank you!

Connecticut Coalition for Sustainable Materials
Management