

1 point

FS Credit 4.3

Reusable & Non-Reusable Products: Non-Food Service Ware Items

Intent

Support environmental stewardship of virgin resources by purchasing reusable and non-reusable products.

Health Issues

Each year, health care institutions purchase billions of pounds of janitorial paper including napkins and other paper products, plastic trash liners, and paper and fossil-fuel based plastic packaging and other disposable food service items. Disposable products provide some benefits to hospitals—ease of use, minimal maintenance and reduced dishwashing needs. Yet, when most of these single-use items leave the facility after use, they are disposed in landfills, incinerated, or pollute the world's oceans where they can harm humans, wildlife, and the environment and contribute to other negative impacts including depletion of nonrenewable resources, release of greenhouse gas emissions; generation of air and water pollutants from manufacturing, shipping and disposal; introduction of toxic chemicals into the environment during production, use and disposal; and, food contamination through chemicals leaching from packaging and food service ware. Hospitals can help mitigate these impacts by reducing overall use of packaging and other disposable products and by purchasing reusable products or those made from recycled or renewable materials and without use of hazardous chemicals.

Credit Goals

- Develop and implement a purchasing program for non-food service ware items that includes, at a minimum, the following criteria:
 - All plastic bags shall be Certified Compostable as outlined in the Health Care Without Harm fact sheet "Choosing Environmentally Preferable Food Service Ware" (Table 1, Criterion 5) OR made from a minimum of 10% post consumer recycled content material.
 - Coordinate purchasing practices for non-food service ware items with GGHC WM Prerequisite 1: Waste Management Plan and GGHC FS Credit 6.2: Food Services Recycling.
 - All paper-based non-food service ware items (e.g., napkins, paper towels, general purpose industrial wipes, tray liners and patient menus) purchased for cafeteria and patient food service meet the reference standards listed below and are certified Processed Chlorine-Free®, if applicable. Demonstrate that the program has been in place for a minimum one-year period.

PRODUCT	REFERENCE STANDARDS
Napkins	• Green Seal GS-09 for Paper Towels and Napkins
Paper Towels	• Green Seal GS-09 for Paper Towels and Napkins
Kitchen Towels	• Environmental Choice CCD-085 for Kitchen Towels
General Purpose Industrial Wipes	• Most current EPA Comprehensive Purchasing Guidelines
Tray Liners	• Green Seal GS-07 for Printing and Writing Paper • Green Seal GS-10 for Coated Printing Paper
Patient Menus – Uncoated Paper	• Green Seal GS-07 for Printing and Writing Paper
Patient Menus – Coated Paper	• Green Seal GS-10 for Coated Printing Paper
Paper Products used in Preparation of Food	• Green Seal GS-08 for Paper Products Used in the Preparation of Food

Note: Recycled content thresholds referenced in Green Seal standards meet or exceed the U.S. EPA Comprehensive Purchasing Guidelines.

FS Credit 4.3 continued

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Suggested Documentation

- ☐ Maintain documentation from suppliers that demonstrates how products meet the "preferred" or "more preferred" criteria in accordance with Credit Goals over a minimum one-year period.

Reference Standards

U.S. Environmental Protection Agency (EPA) Comprehensive Procurement Guidelines,
<http://www.epa.gov/cpg/products.htm>.

Green Seal, <http://www.greenseal.org>

Health Care Without Harm, "Choosing Environmentally Preferable Food Service Ware-Reusable and Sustainable Biobased Products," <http://www.noharm.org/details.cfm?ID=1456&type=document>

Processed Chlorine-Free®, <http://chlorinefreeproducts.org/marks.htm>

Potential Technologies & Strategies

- **Credit Synergies:** *Coordinate implementation of this credit with GGHC IO Prerequisite 1: Integrated Operations & Maintenance Process; GGHC WM Prerequisite 1: Waste Management Plan; GGHC WM Prerequisite 2: Waste Generation Profile and Measurement; GGHC ES Credit 1.1-1.2: Environmentally Preferable Cleaning: Policy Development; GGHC ES Credit 1.3-1.5: Environmentally Preferable Cleaning: Sustainable Cleaning Products and Materials; GGHC ES Credit 3: Indoor Integrated Pest Management; GGHC FS Credit 1: Sustainable Food Policy and Plan; GGHC FS Credit 2: Sustainable Food Education and Promotion; GGHC FS Credit 3: Local, Sustainably Produced Food Purchasing; GGHC FS Credit 5: Hospital Supported Agriculture: Food and Farm Linkages; GGHC FS Credit 6.1: Food Donation and Composting; GGHC FS Credit 6.2: Food Services Recycling; GGHC FS Credit 7: Food Vendors; GGHC FS Credit 8: Chemical Management for Food Services; GGHC EP Credit 1: Solid Waste Prevention in Purchasing.*
- Reduce overall use of packaging by requesting suppliers to eliminate excess packaging. Coordinate with GGHC EP Credit 1: Solid Waste Prevention in Purchasing.
- Install roll type dispensers to limit quantities of paper products used. Use large rolls wherever possible, and hands-free dispensers that limit paper portions. Do not use C-fold or multi-fold paper towel systems.
- Reduce paper consumption through strategies such as digital data storage, double-sided copying, computer-generated reports, and intranet communication.
- Control napkin use via distribution points instead of making them readily available via dispensers.
- Eliminate unnecessary use of trash can liners.
- Purchase reusable products. When disposable products are required, purchase items with high recycled or renewable material content and manufactured without the use of highly hazardous chemicals.

FS Credit 4.3 continued

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- Employ the suggested supplier survey questions in the HCWH fact sheet “Choosing Environmentally Preferable Food Service Ware” to identify environmentally preferable food service ware.
- Purchase food in bulk containers where possible and distribute condiments from behind the counter rather than offering self-service.

Resources

Case study: U.S. Environmental Protection Agency (EPA) Green Cafeterias,
<http://www.practicegreenhealth.org>

Jamie Harvie, Michelle Gottlieb, Roberta Anderson and Marie Kulick, *Green Guide for Health Care* Food Technical Brief, <http://www.gghc.org>

Processed Chlorine-Free® certified products, <http://www.chlorinefreeproducts.org/endorsed.htm>

Reach for Unbleached-Choosing Chlorine-Free Paper and Paper Products,
<http://www.noharm.org/details.cfm?type=document&id=598>

Recycled Content Products Directory, <http://www.ciwmb.ca.gov/RCP/>