

1-2 points

FS Credit 4.1-4.2

Reusable & Non-Reusable Products: Food Service Ware

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

FS Credit 4.1 Reusable Food Service Ware (1 point):

- Develop and implement a program whereby all food service ware for either cafeterias or patient meals is reusable. Demonstrate that the program has been in place for a minimum one-year period.

Note: Food service ware includes plates and covers, cutlery, bowls, hot and cold cups, and cafeteria and patient trays.

Note: An innovation point is available for converting to reusable food service ware for both cafeterias and patient meals.

FS Credit 4.2 Non-Reusable Food Service Ware and Take Out Containers (1 point in addition to FS Credit 4.1):

- Develop and implement a program whereby 50% of single-use, non-reusable food service ware and take-out containers purchased meet the “Preferred” criteria for biobased food service ware outlined in the Health Care Without Harm fact sheet “Choosing Environmentally Preferable Food Service Ware”. Demonstrate that the program has been in place for a minimum one-year period.

Note: An innovation point is available if 50% of single-use, non-reusable food service ware and take-out containers purchased meet the “More Preferred” criteria for biobased food service ware outlined in the Health Care Without Harm fact sheet “Choosing Environmentally Preferable Food Service Ware”.

FS Credit 4.1-4.2 continued

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Suggested Documentation

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

Reference Standards

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>

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.
- Control use of disposable food ware and take out containers by storing them behind the counter and requiring patrons to request them.
- 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 as defined in the Health Care Without Harm fact sheet "Choosing Environmentally Preferable Food Service Ware."
- Employ the following on-line calculator to determine the cost savings of switching to reusable cups and bowls,
http://www.nyc.gov/html/nycwasteless/html/in_business/measurement_tools_cupsbowls.shtml
- 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.

FS Credit 4.1-4.2 continued

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Resources

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

Case study: Harvard University cafeteria switching to reusable cups,
<http://web.indstate.edu/recycle/IOR3.html>

Case study: Switching to reusable trays in the NYC school system (scroll to number 5-Waste prevention in Schools), http://www.informinc.org/cwp_shortlist.php

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

Health Care Without Harm, "Choosing Environmentally Preferable Food Service Ware," <http://www.noharm.org>

Health Care Without Harm, Sample Policy for Purchasing Reusable Products, <http://www.noharm.org>