

1 point

FS Credit 6.2**Food Services Recycling****Intent**

Increase recycling of food services generated wastes to reduce solid waste disposal in landfills and incinerators.

Health Issues

According to the U.S. EPA, roughly 20% of food produced in the U.S. is disposed of prior to consumption.² All waste is preventable to a certain extent. And, the majority of non-hazardous solid waste can be recycled, composted, or otherwise diverted from landfill or incineration. Since the 1998 Memorandum of Understanding between the U.S. EPA and the American Hospital Association mandating reduction in total waste volumes, hospitals have initiated ambitious waste prevention, sorting and recycling programs. Food and food waste products are the second largest constituent of the health care waste stream, comprising close to 20% of the solid waste volume in medical facilities with food service operations. Recycling conserves natural resources and reduces greenhouse gas emissions by reducing demand for virgin materials and reducing the amount of waste sent to landfills and incinerators.

Credit Goals

Implement recycling for all of the following Food Service materials:

- Glass, metal and plastic (preferably in a single stream, upon availability in region).
- Corrugated boxes, boxboard and paper
- Shrink wrap (bagged or baled)
- Return pallets to vendors for reuse.

Suggested Documentation

- Compile and annually review documentation demonstrating food waste reduction through recycling by tracking recycling data (by weight) through the waste management plan outlined in GGHC WM Prerequisite 1.
- Track recycling and reuse pounds for inclusion in waste profile tracking as outlined in GGHC WM Prerequisite 2.
- Prepare and annually update a space program and plan showing the area(s) dedicated to recycling collection and storage.
- Compile and annually review copies of contract(s) with recyclers demonstrating compliance with credit goals.

Reference Standards

There is no reference standard for this credit.

² U.S. Environmental Protection Agency EPA, <http://www.epa.gov/wastewise/pubs/wwupda7.pdf>

FS Credit 6.2 continued

Food Services Recycling

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 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 4: Reusable & Non-Reusable Products; GGHC FS Credit 5: Hospital Supported Agriculture: Food and Farm Linkages; GGHC FS Credit 6.1: Food Donation and Composting; GGHC FS Credit 7: Food Vendors; GGHC FS Credit 8: Chemical Management for Food Services.*
- Consider purchasing a baler, which can be used to compact a variety of types of materials from cans to plastics to shrink wrap to boxes.
- Site material and waste handling areas as close to the food services department as possible to facilitate baling and/or storage of recyclables and waste for preparation and storage prior to removal. Some facilities store bagged recyclables and when they have enough, they bale them into a size that makes storage easier and prepares the material for pick up by recycler. Other facilities place recyclables into a collection container (for example, a 5 yard container) that is serviced by the recycling vendor.
- If compliance is a problem in the cafeteria, consider eliminating waste and recycling containers so that all trays are returned with wastes/recyclables on the trays and employees properly segregate recyclables from the trays.
- Educate patients and visitors through signage on patient menus and on tent cards in the cafeteria.
- Place recycling bins next to beverage dispensing machines.
- Expand bottle and can collection to break areas, patient lounges and wherever soda machines are located throughout the facility. Service receptacles daily consistent with infection control protocols.
- Request that suppliers take back shipping boxes for reuse or recycling.
- Purchase food in bulk containers where possible and distribute condiments from behind the counter rather than offering self-service.
- Integrate food service waste reduction efforts into overall facility environmental initiatives, recognizing their role in an overall environmental sustainability program.

Resources

Practice Greenhealth Waste Reduction Page: <http://www.practicegreenhealth.org>

Practice Greenhealth Specific Material Recycling Page, <http://www.practicegreenhealth.org>