Big Y Foods, Inc.
The Generator
Big Y Summary

Big Y is one of the largest independently owned supermarket chains in New England. Proud to be family owned and operated, they currently operate 61 locations throughout Connecticut and Massachusetts with over 10,000 employees. Founded in 1936 by brothers Paul and Gerald D’Amour, the store was named after an intersection in Chicopee, Massachusetts where two roads converge to form a “Y”.

Green Measures

- Composting
- Cardboard
- Paper
- Plastic Customer Bags
- Shrink/stretch/film Wrap
- Plastic Floral Buckets
- Solar
- Energy efficient upgrades - lighting /LED
Compost History

- Mid 1990’s
- Began composting
- 28 MA locations 2013
- 5 CT locations
- Future expansion
- 4 additional CT stores by the end of January
Recognition

• Big Y is a member of WasteWise, and the MassDEP Supermarket Recycling Certification Program.
  • Achieved our 80% participation in 2012.
• EPA’s Food Recovery Challenge.
Central MA Program Implementation

- Route was needed in Central MA
  - Tried for a few years to establish a program
    - Needed to make business sense
  - 2014 ban
  - Supermarket Certification 80%
  - Business as usual
- Worked with CET
- Worked with hauler
- Big Y commitment
Central MA Program Implementation

- 4 Big Y locations acted as the backbone for the new route
  - Worcester, Southbridge, Spencer, Holden
- EL Harvey could then work on expanding that route
Training

- CET working with store personnel
  - Employees
- CBT – computer based training
- On-going communication and follow-up
  - Follow-up visits
  - Email communication
Compost Program

Compostables vs. trash... what’s the difference?

Compostables are biodegradable materials, meaning they can be naturally broken down and made into soil. Some examples are as follows:

<table>
<thead>
<tr>
<th>Produce</th>
<th>Inedible Food</th>
<th>Wet/Waxed Cardboard</th>
<th>Plants &amp; Flowers</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Cabbage" /></td>
<td><img src="image" alt="Apple" /></td>
<td><img src="image" alt="Peanut Butter" /></td>
<td><img src="image" alt="Rose" /></td>
</tr>
</tbody>
</table>

“Trash” is a non-recyclable packaging or non-organic waste material that must be disposed as trash. Some examples are as follows:

<table>
<thead>
<tr>
<th>Rubber Bands</th>
<th>Rope</th>
<th>Tape</th>
<th>Styrofoam</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Rubber Bands" /></td>
<td><img src="image" alt="Rope" /></td>
<td><img src="image" alt="Tape" /></td>
<td><img src="image" alt="Styrofoam" /></td>
</tr>
</tbody>
</table>
Compost Program

How can you help our Company and lower costs?
Whenever you throw anything away, & THINK...

Is it compostable?
If so, place it in a separate yellow collection container

Is it trash?
If so, place in a separate “trash” container

How can you assure your store really adopts the composting culture?

- On the Job Training
- Understand why
- Watch others and remind them to practice proper separation

If you have a question about the proper separation process or want to offer a suggestion for improving your store’s composting program, please speak with your Department Manager.
Composting At-A-Glance

Compost:
- vegetables, fruit
- spoiled food
- wet/waxed cardboard
- used pizza boxes
- coffee grounds, filters
- paper towels
- wood pieces
- dairy
- flowers, plants, soil
- deli and bakery products
- food preparation scraps
- grocery and frozen foods
- waxed/parchment paper
- raw dough

Trash:
- food packaging
- plastic gloves/bags
- styrofoam
- plastic clamshells
- rubber bands
- plastic tableware
- snack wrappers
- coffee cups
- rope, twine, tape
- trash

Always REMOVE PACKAGING before composting

Click here to print page
Click on the image below to print a Recycling At-A-Glance form specific to your department.

<table>
<thead>
<tr>
<th>Administration</th>
<th>Bakery</th>
<th>Deli</th>
<th>FF/Dairy</th>
<th>Floral</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="img.png" alt="Mouse" /></td>
<td><img src="img.png" alt="Muffin" /></td>
<td><img src="img.png" alt="Cheese" /></td>
<td><img src="img.png" alt="Ice Cream" /></td>
<td><img src="img.png" alt="Rose" /></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Service</th>
<th>Grocery</th>
<th>HBC/GM</th>
<th>Produce</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="img.png" alt="Pizza" /></td>
<td><img src="img.png" alt="Cereal" /></td>
<td><img src="img.png" alt="Medication" /></td>
<td><img src="img.png" alt="Strawberries" /></td>
</tr>
</tbody>
</table>
Challenges

• Safety
• Controlling odor
  • Keeping area clean
  • Keeping barrels clean
  • Using waxed cardboard
• Controlling contamination
  • Locking containers
  • Re-training
Questions

Contact Information:

Sandy Giancola
Preventive Maintenance Manager
Big Y Foods, Inc.
413-504-4702
giancola@bigy.com