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EPA/GSA Webinar Food Waste/Food Recovery Challenge

February 23, 2012





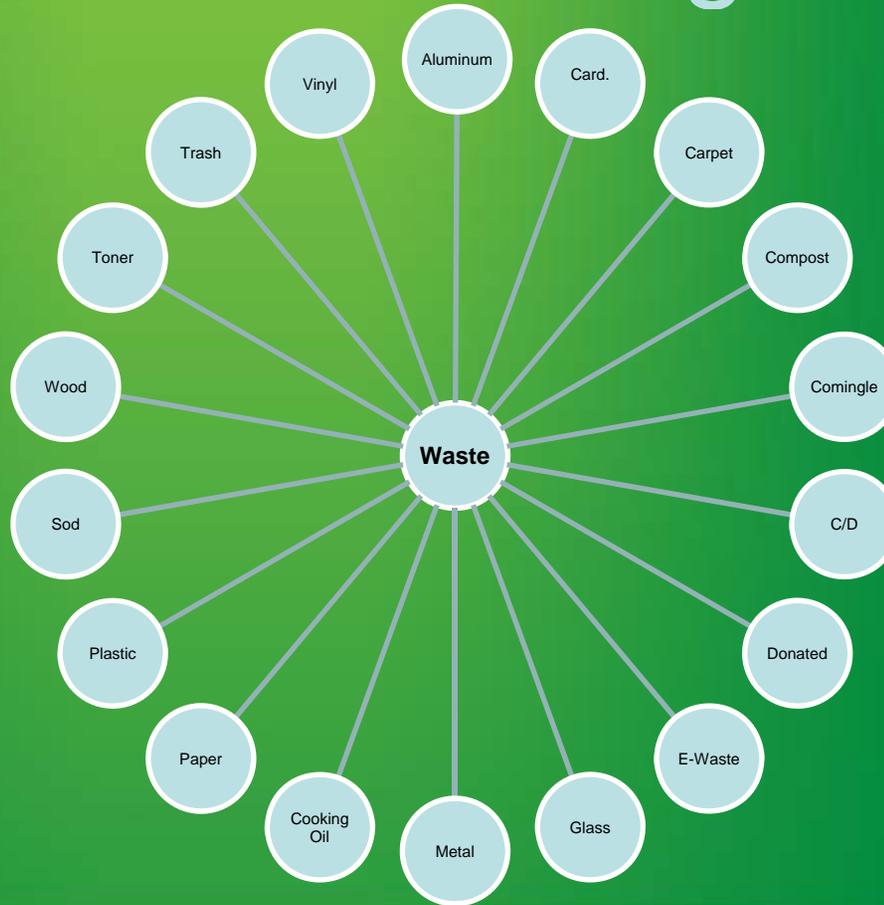
- CenturyLink Field Event Center
- Seattle Seahawks
- Seattle Sounders FC
- WAMU Theater
- 1.5 Million Viewers
- 300 + Events
- 67,000 Fans
- 1400 Booths



Waste Stream Management

2011

2006





CENTURYLINK
FIELD

Event Stages

- Admin Personnel
- On Site Contractors
- Food/Beverage Provider
- Support Contractors
- Facility Operations
- Support Staff
- Decorators
- Exhibitors
- Vendors
- Event Staff



WaMu Theater



Key Components to Event Stages

- **IDENTIFY WASTE STREAMS**
 - Production meetings
 - Vendor and exhibitor lists
 - Floor plans
 - Historical information
- **COMMUNICATE**
 - Production meetings
 - Exhibitor briefings
 - Signage
 - Training
- **SET UP THE INFRASTRUCTURE**
 - Coordinate service and container needs with partners
 - Strategic placement of containers
 - Develop a plan for removal of waste
 - Staffing





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Stadium Events

- Needs assessments
- Audits
- Meetings

- Departmental Meetings
- Sustainability Task Force
- Partner Communications

- Logistics and Planning
- Container needs
- Service schedule
- Maintenance

- Plastic
- Aluminum
- Glass
- Cardboard
- Cooking Oil
- Food Waste

- Staff training
- Standard Operating Procedures
- Signage

- Staff separate recyclables from trash in the seating bowl.
- All recycle containers are serviced and materials brought to the recycling sorting area.
- Food compost is separated from suites

- Training
- Building regulations
- Meetings

- Cardboard
- Plastic
- Wood Pallets
- Plastic Oil Containers
- Food Waste

- Compost containers are deployed in suites concessions, and kitchen areas.
- Large trash and recycle yarders are made readily available to all departments.

- Plastic
- Aluminum
- Glass

- PSA announcements
- Signage
- Color coded containers
- Programs

- Containers for plastic, aluminum, and glass are set up in common areas and suites.
- Containers are serviced through the event and staged in designated areas on each floor.

Identify Waste Stream

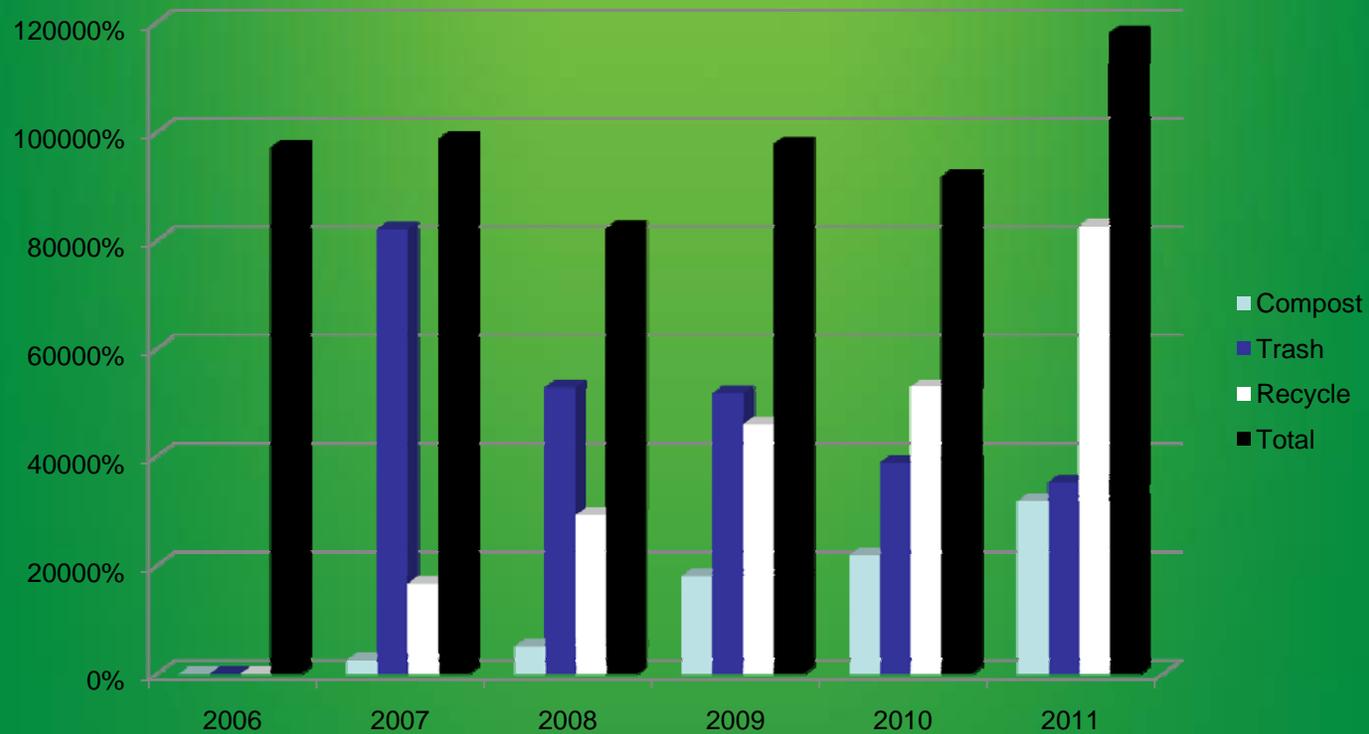
Communicate

Set up Infrastructure



WaMu Theater

Results



Compost Success

- The Change
 - 2009 – Triple Pick Seating Bowl
 - 350% increase
 - 51 tons vs. 181 tons
 - 2010 – Switch to Compostable Service Wear & Partnership with Cedar Grove Compost
 - 23% increase
 - 181 tons vs. 220 tons
 - 2011 – Full Year of Change
 - 45% increase
 - 220 tons vs. 319 tons





Food Donations

- Food Lifeline
 - A local hunger relief organization, efficiently serving the Western Washington area by using 96% of revenue to directly feed hungry people
 - In 2011, they helped feed more than **745,000 hungry people** in local communities
- Operation: Sack Lunch
 - A meal and basic necessities provider serving the un-housed, no and low income, food insecure children, women, and men, who call Seattle their home
 - provided more than **2.9 million meals**
- 2011 Donations
 - 5,083 lbs. of food donated to Food Lifeline
 - 5,975 lbs. of food donated to OSL
 - Helped provide 4,596 individual meals



Questions?

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