

A top-down view of a white bowl filled with granola, yogurt, sliced strawberries, and cherries. The bowl is surrounded by fresh strawberries and cherries on a light-colored wooden surface.

EPA Food Recovery & Sustainability

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Eurest National Accounts

Our Reduction Program

Awareness



Reduce



Recover

eatable

eat. learn. live.

"Waste not"



WASTE NOT



TWENTY PERCENT
OF THE FOOD WE EACH BUY NEVER GETS EATEN.



EACH OF US
TOSSES NEARLY 300 LBS OF FOOD EVERY YEAR.



NINETY PERCENT
OF US THROW AWAY FOOD TOO SOON.

Reducing food waste by 2% across Compass would result in \$68M in food cost savings.



950 accounts live today!! Within the first month of implementation pilot accounts showed a 5% reduction of food waste

Internal tracking tool that allows you to track *over production, production and out of date waste* by station on a daily or weekly basis.

It also allows you to track your recycling, composting and food recovery data (where available).

Waste Not data will be converted to pounds and allocated an average cost. Comprehensive reporting provided by account, region or business line.

Food Recovery Challenge

		Food Donated (lbs/month)												lbs/yr	
Site	Donation Entity	Avg. Weight (lbs/wk)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	TOTAL
Tewksbury	Emmaus House - Haverhill	32	0	128	128	160	128	128	160	128	160	128	128	128	1504
Marlborough	Turning Point Group - Marlborough	7	28	28	28	35	28	28	35	28	35	28	28	28	357
		Value Donated (\$/month)												\$/yr	
Site	Donation Entity	Avg. Value (\$/lb)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	TOTAL
Tewksbury	Emmaus House - Haverhill	\$1.50	\$0.00	\$192.00	\$192.00	\$240.00	\$192.00	\$192.00	\$240.00	\$192.00	\$240.00	\$192.00	\$192.00	\$192.00	\$2,256.00
Marlborough	Turning Point Group - Marlborough	\$1.50	\$42.00	\$42.00	\$42.00	\$52.50	\$42.00	\$42.00	\$52.50	\$42.00	\$52.50	\$42.00	\$42.00	\$42.00	\$535.50
															\$2,791.50

We drop off roughly 32 pounds per week – at \$1.50 per pound average this would equal \$48.00 per week in food/supplies

As of now we have 2 units donating food

- Chris Schena, UM @ Raytheon Tewksbury donates 32 lbs wk. to Emmaus House in Haverhill, MA
- Shane Powers, UM @ Raytheon Marlboro donates 7 lbs wk. to Turning Point Group in Marlboro, MA

Imperfectly Delicious Produce



A program to utilize produce that would otherwise go to waste

Strategic Objective



Create the system to utilize the non 'retail' Grade A fruits and vegetables that are more times than not thrown away or left un-harvested in the fields to waste away when they would be fine for cooking.

Environmental & Social Impact

- When we waste food we waste all the resources that went into growing and processing that food (including water, oil, chemicals, and land)
- When we send food to landfills, it decomposes and emits methane (the greenhouse gas 20 to 25 times more powerful than carbon dioxide)
- Farmers lose money when their produce can't be sold through primary markets and they sometimes will actually have to pay to have their wasted produce hauled away

Examples of Imperfect Produce



Scarred lemons



Mis-shaped squash



Oddly sized eggplant



Too small broccoli florets



Hail damaged apples



Loose kale leaves



Loose, discolored beets



Clipped spinach



Mushroom pins



Small, center Romaine leaves

Quality Assurance Standards

- This is not produce that is going bad or severely damaged, it is quality product that is going to waste because of stringent cosmetic standards that have nothing to do with flavor or food safety
- Chefs have total authority to refuse any produce that do not conform to QA standards for full credit, unquestioned
- It is important that purchases are made through the supply house in order for us to be able to trace the product back to the farmer

Feedback from Chefs

- The imperfect produce is often just as good as our grade A market products, it can be hard to tell the difference
- This program has enabled us to afford organic, local produce that we might not have been able to purchase otherwise
- It is really easy to incorporate these products into our weekly menus, glad we are able to make a difference

Our Solutions

- Cosmetically perfect produce is not essential for food service operations: our chefs slice and dice the produce so quality (not appearance) is most important
- Through this program we engage our distributors and farmers to identify opportunities to rescue product from going to waste
- Focus on produce with random sizing/spec/color and not damaged or bruised product