Boulder County Source Reduction at the Boulder County Jail

Presented by
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HISTORY OF THE PROGRAM

- Kitchen compost program initiated in 2015
  - Composting:
    - front-end scraps
    - Back-end uneaten food

- 2015: 10.64 tons
- 2016: 15.68 tons
- 2017: 17.79 tons
- 2018 EPA Food Recovery Challenge Regional Award Winner!
JAIL GARDEN

- Run by inmates and overseen by staff & volunteers
- Generates a lot of food
  - 10 trailer loads of excess in 2018
  - 2018, the garden produced 13,836 pounds of produce
- Excess food sent
  - To local farmer
  - Some given to food bank for human consumption
Boulder County Sheriff’s Office, Jail Garden

Run by Jail Inmates and supervised by Jail Staff and Volunteers from Colorado State University, Master Gardener’s Program.
NEXT STEPS (SOURCE REDUCTION)

- Even more important than composting!
- Collaboration is key!
- Harder to measure
  - Not pounds collected for composting
  - Decreases total amounts, can look like less diversion
- In 2017, we switched over from a soy based diet back to a “meat” based diet which significantly cut down on food waste by the inmate population
- In 2018, we also fine tuned our religious and special diets to better address the needs of the inmate population which also cut down on waste
LOOKING FORWARD

- Analyze meal popularity with inmates
  - Work with food vendor
- Purchase misshapen or “ugly” fruit
- Collaborate between the Jail Garden staff and Food Service staff to grown items that the kitchen can incorporate into their daily menu planning, to offset cost and waste
- Harvest only what is needed from Jail Garden
- Reuse leftover food
- Divert food waste for livestock
THANK YOU!

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