

# Big Y Foods, Inc.

## The Generator

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**SANDY GIANCOLA**  
**PREVENTIVE MAINTENANCE MANAGER**

# 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



It's Easy  
To Do

# 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:**

Produce	Inedible Food	Wet/Waxed Cardboard	Plants & Flowers
			

Rubber Bands	Rope	Tape	Styrofoam
			

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

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## Compost



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# Compost Program

**How can you help our Company and lower costs?**

Whenever you throw anything away,

 and 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.

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## Compost



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# 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

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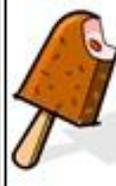
## Compost

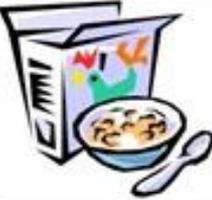
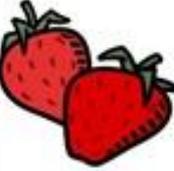


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# Compost Program

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

Administration	Bakery	Deli	FF/Dairy	Floral
				

Food Service	Grocery	HBC/GM	Produce
			

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# Challenges

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

# Questions



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