



Ei

Elemental
IMPACT

SFCI 2014

Sustainable Food Court Initiative

An Integrated Approach to Sustainability



SFCI - MISSION

- ◎ **Mission:**
 - ◎ **To bring zero waste initiatives to food courts and develop industry sustainable best practices for back-of-the-house and front-of-the-house operations**
- ◎ **Key take-away's**
 - ◎ **The SFCI is EI's central zero waste focus.**
 - ◎ **The SFCI addresses front-of-the-house food waste, recycling, and trash collection where the consumer source-separates material.**

SFCI - CHALLENGES

- ⦿ **The following zero waste challenges are inherent within food courts:**
 - ⦿ Common property waste and recycling contracts for the entire property
 - ⦿ Landlord | tenant relationships with contractual legal restrictions and obligations
 - ⦿ Franchisee | franchisor relationships with contractual legal restrictions and obligations
 - ⦿ Consumer disposition and separation of food waste, recycling and trash
 - ⦿ Third party products brought into the food court not purchased from the Quick Service Restaurants (QSR) or retail outlets
 - ⦿ Food may be prepared in a commissary or off-site kitchen and transported to the QSR with minimal on-site preparation
 - ⦿ Multiple packaging items used in the front and back-of-house by QSR's and the landlord or property manager
 - ⦿ Contracted custodial services by the landlord or property manager

SFCI - FOCUS AND SUPPORT

- ⊙ **For 2014 | 2015 the stated prime SFCI Pilot focus is post-consumer food waste collection for compost or a permitted destination other than landfill. The secondary focus is on-site material source-separation for recycling, which involves beyond the food court to the entire Pilot facility.**

- ⊙ **Leadership**

- ⊙ Holly – CEO of EI

- ⊙ Co-Chairs: Scott Seydel, EI Chair

- Doug Kunnemann, NatureWorks LLC Global Segment Leader - Food Service

NOTE: Some have referred to select members of EI as super hero's

SFCI AND SUPER HERO'S?

- ◎ **All members of EI are Super Hero's**
 - ◎ We do admit - one does stand out among the rest!



SFCI - A TEAM EFFORT

◎ The pilots are supported by a powerful SFCI Team consisting of national non-profits, trade associations, government and industry experts from the private sector. Local organizations join the specific pilot team to share expertise unique to the area and facility.

◎ The SFCI Team consists of the following “SH’s”:

Elemental Impact	Foodservice Packaging Institute	Global Green USA
Coalition for Resource Recovery	Institute for Local Self-Reliance	
National Restaurant Association	Sustainable Packaging Coalition – a project of Green Blue	
BASF - The Chemical Company	Chemol	CleanRiver Recycling Solutions
EcoLogic Solutions	Eco-Products	Ellis Fibre Grease Lock Filter
Innovia Films	Novelis	NatureWorks LLC
Natur-Tec	Tomra Orwak	



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Active Pilots

- ◎ Event Venue – Georgia Dome (Atlanta)
- ◎ Airport - Atlanta Airport
- ◎ Shopping Mall - Concord Mills (Charlotte)





SFCI AND GEORGIA WORLD CONGRESS

- ⊙ In spring 2012, the Georgia Dome accepted the invitation to serve as the SFCI Event Pilot.
- ⊙ Supporters included – Central Atlanta Progress; City of Atlanta Mayor's Office of Sustainability; Georgia World Congress Center Authority and Sustainable Atlanta
- ⊙ **Accomplishments:**
 - **Compostable packaging – Levy Restaurants uses compostable foodservice items (about 85% of items). Polystyrene foodservice items were eliminated from use in the facility.**
 - **Condiment pump stations – Fans use self-service stations where condiments are dispensed in refillable pump containers. Pump stations eliminated individual condiment packets, a common contaminant.**
 - **Tailgate Recycling – Ei Partner Novelis, Atlanta Falcons recycling partner, works with the Dome on a tailgate recycling program initiated with the 2012**



SFCI AND GEORGIA WORLD CONGRESS

- ◎ Other SFCI and GWCC successes in development:
 - ◎ 1. Implement post-consumer food waste collection program
 - ◎ 2. Source-separate material generated for on-site produced mini-bales
 - ◎ 3. Expand game day tailgate recycling initiatives in the GWCC-owned parking lots; explore recycling possibilities at privately held parking lots.

- ◎ **A RECENT SUCCESS – Credit to Tim Trefzer**
 - ◎ **On October 28, 2014 the Georgia World Congress Center (GWCC) announced the 3.9 million square foot conference center was awarded LEED Silver certification by the U.S. Green Building Council (USGBC).**

- ◎ In 2010, the convention center hired Tim Trefzer as the facility's first Sustainability Coordinator.
- ◎ “Tim Trefzer and the GWCCA Sustainability Committee did an outstanding job securing this award. We are very proud to be LEED Silver certified, this is a monumental achievement for the GWCC and the convention industry as a whole!”

- ◎ **Key GWCC FY14 take-away's:**

- ◎ Diverted over 275 tons of single-stream recyclables, 119 tons of organics for composting, donated over 58 tons of food to local organizations, baled over 27 tons of cardboard and diverted a total of 602 tons of material from landfills.
- ◎ GWCC is approximately 27% more energy efficient than an average building of similar size and characteristics.
- ◎ 47% of regular employees have reduced commutes to the building and therefore limit the transportation-related air quality issues by using mass transit, car or vanpooling, compressed work weeks, and telecommuting.



GWCC
executives with
LEED plaque
Kevin Duvall,
Patrick Skaggs,
Tim Trefzer and
Mark Zimmerman

SFCI AND ATLANTA HARTSFIELD JACKSON AIRPORT (THE BUSIEST AIRPORT IN THE WORLD1)

⊙ Atlanta Airport Pilot

- ⊙ **In 2011, Hartsfield-Jackson Atlanta International Airport accepted the invitation to serve as the SFCI Airport Pilot**
 - Utilized a project team, including the Foodservice Packaging Institute, National Restaurant Association, Institute for Local Self Reliance, Elemental Impact and others.
 - **Key outcomes:**
 - ⊙ **City of Atlanta Office of Sustainability and Department of Aviation team (Michael Cheyne, Director of Asset Management & Sustainability for the Airport) provided critical support**
 - ⊙ **Inclusion in the RFP - “Concessionaire shall use compostable serviceware along with consumer facing packaging and source separate all food service wastes for direct transport to off airport composting facilities**
 - ⊙ **A subcommittee is developing an educational packet for airport concessionaires on the WHAT, WHY & HOW of compostable packaging.**

SFCI - ATL RECOGNITION RECEIVED

⊙ Atlanta Airport SFCI Pilot Wins National Award

- ⊙ On Monday, October 31 Michael Cheyne, Director of Asset Management & Sustainability for the Atlanta Airport, accepts the 2011 Going Green Airports Award at the 4th Annual Airports Going Green Conference in Chicago for the Sustainable Food Court Initiative Pilot Project @ Hartsfield-Jackson Atlanta International Airport. The prestigious award recognizes the value of the project, as well as outstanding leadership in pursuit of sustainability within the aviation industry.

⊙ Key SCFI Deliverable - The HJAIA Compostable Foodservice Ware Packet

- 1) To allow concessionaires to satisfy the contract provisions stipulated in the Airport Concessions Contract; and
- 2) To ensure effective ongoing communication with product manufacturers and distributors.



SFCI AND ATL



Compostable Foodservice Ware Program

Introduction

Many event venues, office buildings, malls, airports and other facilities with food court operations are embarking on the zero waste journey. One of the first steps in the journey is back-of-the-house organics collection for composting as there are no or minimal purchasing changes necessary.

Front-of-the-house collection of food waste and packaging is the next stage in zero waste practices and may involve significant modification to current foodservice packaging used by operators. With recent product innovations, there are many options available to food service operators.

As a Zero Waste Zones – Atlanta Participant, Hartsfield-Jackson Atlanta International Airport (HIAA) works closely with the Sustainable Food Court Initiative (SFCI), an Elemental Impact Task Force in partnership with the National Restaurant Association, to bring zero waste practices to the airport operations. The new concessionaire contracts going into effect beginning in 2012 include, among others, the following provision:

"Concessionaire shall use compostable serviceware along with consumer facing packaging and source separate all food service wastes for direct transport to off-airport composting facilities."

This document's intent is to provide clear, concise information:

- 1) To allow concessionaires to satisfy the contract provisions stipulated in the Request for Proposal; and
- 2) To ensure effective ongoing communication with product manufacturers and distributors.

The SFCI Team is available to support concessionaires with education and information on compostable packaging. With a solid understanding of the compostable packaging requirements, operators are in a position to work with existing distributors or discover additional options in the marketplace to satisfy the Compostable Foodservice Ware Program evolution of their foodservice packaging.

For more details, please refer to the information provided below:

- Composting: what is it, why do it, and why it is important at the Atlanta Airport
- The importance of packaging in successful composting
- Compostable foodservice ware contract requirements
- Types of compostable foodservice ware products covered by contract restrictions
- Description of compostable foodservice product types
- Resources for more information
- Frequently Asked Questions

The packet defines the ATL policy for meeting the contract provision.

For more info visit the ZWA Blog article: [Compostable Packaging Info Packet](#) and | or download the packet on the [Ei website](#).

The packet was amended to include specific copy on "exemptions and exclusions.

For more info visit The ZWA Blog article, [Exemptions / Exclusions Added to Atlanta Airport Info Packet](#),

Usage Forms are in final draft and are designed to assist the airport with monitoring compliance with the contract provision.

SFCI and greeningATL

🎯 greeningATL

- 🎯 The Atlanta Airport hosted the greeningATL SFCI Vendor Fair on October 22, 2014 to educate concessionaires on the ample compostable food & beverage packaging options available.



SFCI and greeningATL

- ◎ Liza Milagro joined the airport sustainability department in early 2013 as senior sustainability planner and has been a powerful driver for project implementation.



SFCI AND AD

- ◎ Our final two speakers will discuss Anaerobic Digestion

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