

Commercial Organics Recycling Programs

Examples of Commercial Business

1. Grocery Stores

- **The Safeway Foundation:** Hunger relief initiatives focus on the months when the need for food donations is most critical — the summer and the holiday season. Partnering with a local ABC network affiliate and major Bay Area food banks, Safeway also sponsors the Safeway Summer Food Drive, which addresses the needs of children whose primary meal during the school year is lunch.
- **California Grocers Association:** In Santa Clara and San Mateo counties the Food Bank's Grocery Rescue program saves healthy food and shares it with neighbors in need. The program is a partnership between local grocery retailers, the Food Bank, and the Second Harvest network. Grocery stores share excess product while saving on garbage disposal fees and receiving a tax incentive. Food donations help Second Harvest diversify its menu. <http://www.cagrocers.com/about/charitable-giving/>
- Albertsons grocery stores participate in City of San Diego's food scraps for compost program. Fifteen stores in the region have been participating since 2011, each store is averaging 468 pounds of food scraps per day. Albertsons also participates in a food rescue program, donating edible food to the local Feeding America food bank. <https://www.youtube.com/watch?v=Xm0aETApzAs>
- **Grocery stores in Yolo County. A Nugget Market in Woodland, and a Safeway in Davis** supply food waste to [California Safe Soil LLC](#). The company takes food that supermarkets cannot sell or donate and turns it into a fertilizer registered by CDFA for use in organic agriculture.
- **Kroger Corp. Anaerobic Digester, Compton (Los Angeles County).** At the Kroger distribution center, 150 tons per day of inedible food from Ralph's and Food 4 Less markets around Southern California are used to create renewable fuels and

Mandatory Commercial Organics Recycling (AB 1826) Stakeholder Workshop

Item 6a

electricity. The electricity produced is enough to power 2000 average homes and offsets around 20% of the facility's power needs. Enough gas remains to power a fleet of zero emissions forklifts.

2. Hotels

- **Hotel in San Diego.** The [Hilton San Diego Bayfront Hotel](#) was the first hotel in San Diego to start a food waste composting program that sends materials to the city-run Miramar Greenery composting site. The thirty-story high-rise, with over 1,190 guest rooms, has several pre-consumer food waste collection sites, including two main kitchens, two bars, and a coffee shop. They also collect post-consumer food waste from the employee cafeteria and from banquet operations. The hotel serves an average of 1,500 meals per day and donates all edible food to local charities. During its first eight months, the food waste composting program diverted an extra 11% of the hotel's waste stream, composting over 124 tons of food waste, and saving the hotel about \$8,000 in landfill tipping fees and waste hauling costs.

Hotel in Sacramento. The Hyatt Regency Hotel in downtown Sacramento began a food and green waste collection program in 2011. The high-rise hotel, with 503 guest rooms, has three restaurants and one main kitchen. Providing daily meals for guests, as well as events, results in a total of some 1,975 meals served every day. The hotel staff separate food scraps from other wastes. In the first year of the program, the hotel diverted over 243 tons of food scraps. To date, they have recycled over 8,475 tons of organic waste.

The waste material is processed at Clean World Partners, an anaerobic digestion facility, where it is converted into natural gas for fuel. Republic Services hauls the food scraps from the hotel property to the digester.

3. Restaurants

- **Restaurant in Chico, Butte County.** [Sierra Nevada Brewing Company](#) manages food, paper, and organic residuals left over from brewing beer. The on-site project

Mandatory Commercial Organics Recycling (AB 1826) Stakeholder Workshop

Item 6a

uses an in-vessel composting system to compost food waste. Finished compost is used on the company's hop fields and restaurant gardens.

4. Health Care

- **Hospital in San Diego.** [Sharp HealthCare](#) participates in the city of San Diego's food waste composting program. Vegetable peels, fruit scraps, and other castoffs from the kitchens servicing Sharp Mary Birch Hospital for Women & Newborns and Sharp Memorial Hospital are diverted to the Miramar Greenery composting facility.

5. Colleges/Universities/Schools

- **University of California, Davis.** To participate in [Project Compost](#), kitchen staff collect pre-consumer food waste, coffee grounds and plant clippings. Student volunteers use an electric vehicle to bring the materials, almost 1,000 pounds of waste per week, to the student farm where they are composted. The compost is used on campus and around the community.
- **San Diego State University.** SDSU sends an average of three tons of food waste a week to the City of San Diego's Miramar Greenery composting facility. The food waste is generated from pre-consumer preparation of about 15,000 meals per day. The program has saved the University more than \$3,000 a year on waste hauling and disposal fees. Video about program
<https://www.youtube.com/watch?v=QSRcVlue0Uo>
- **Elementary Schools in the Central Contra Costa Solid Waste Authority (CCCSW).** [School Diversion Programs](#). There are 54 schools in the service area. All 54 schools have single-stream recycling, 21 have green waste collection, and 31 have food waste collection. CCCSWA provides the following resources and tools to schools: action plans, bins, waste audits, assemblies, training, lesson plans, field trips, website, and newsletter. Springhill Elementary in Lafayette started a "waste-free lunch" campaign. The majority of the schools participate in the commercial food waste program. Food discards collected by this program are taken to the EBMUD Water Treatment Facility in Oakland for digestion.

Mandatory Commercial Organics Recycling (AB 1826) Stakeholder Workshop Item 6a

- **School District in Bakersfield.** This school district recycles organics on a large-scale, due to the city-run mixed material compost facility which also has food depackaging equipment. Bakersfield schools have implemented a Food and Wrapper Composting System to zero in on the tons of organics in schools that are hidden away in small packages. The collection program picks up around 9 tons per day from the 53 participating schools. <http://www.biocycle.net/2012/07/17/california-school-districts-recycle-organics-on-a-large-scale/>

6. Venues/Stadiums

- **Petco Park stadium in San Diego** sends its food scraps for composting at the city-run Miramar Greenery. Participation in the program has resulted not only in a greater diversion rate but also in a significant cost savings from waste hauling and tipping fees. A summary of this case study is featured on the [City of San Diego Environmental Services Department's](#) website.
- The **Indian Wells Tennis Gardens** Food scraps are collected for off-site composting, and finished compost is used at the Tennis Gardens. Burrtec, the local hauler, services the Tennis Master Series at the gardens, and hauls food waste daily from the event. Including food collection, this event is operating at 80% diversion rate or higher. Food Scrap diversion has proved to be both feasible and economically viable.

7. Agricultural businesses

- **Joseph Phelps Vineyards in Sonoma.** This winery in Napa Valley manages 600 tons of organic waste material each year. The winery uses the material to make compost onsite and applies this compost for soil restoration throughout the vineyards. Compost applications are completed in the autumn at 3 to 5 tons per acre, tilled in 4 to 6 inches deep along the rows of vines. After the application, cover crops — a blend of rye, brome and clovers. These native species help maintain soil integrity and fix nitrogen.