

Reducing Wasted Food in Illinois Hospitals & Healthcare Systems

April 6, 2022



Hospitals and Communities
Improving Health Across
Chicago and Cook County

WASTED FOOD ACTION ALLIANCE



PREVENT | RESCUE | RECYCLE

Please share in the chat:

Name, pronouns, and
organization

What is your role in food
waste prevention, food
rescue and/or food scrap
recycling?



Agenda

- I. Introductions and background
- II. Stories of success
 - A. Prevent
 - B. Rescue
 - C. Recycle
- III. Roundtable breakout groups
- IV. Next steps and wrap up





Lucy Peterson

Program manager

[Alliance for Health Equity](#)

Illinois Public Health Institute

Email: lucy.peterson@iphionline.org

Illinois Hospital Wasted Food Survey

Respondents in 2021:

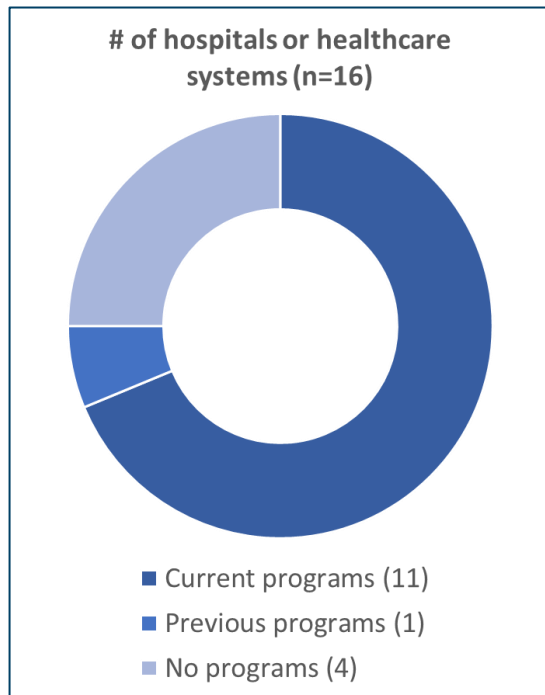
- Humboldt Park Health
- Advocate Christ Medical Center & Illinois Masonic Medical Center
- Harrisburg Medical Center
- Stroger and Provident Hospitals
- Swedish Hospital
- Memorial Hospital
- OSF Saint Clare Medical Center
- Rush University Medical Center
- Shirley Ryan AbilityLab
- Lurie Children's Hospital
- AMITA Saint Mary's and Elizabeth
- University of Chicago Medical Center
- University of Illinois



We welcome Illinois healthcare organizations to continue submitting responses to the survey!

<https://forms.gle/rGuYje4cybMwEshe9>

Survey Findings - *Prevent*



Types of programs & practices:

- Menu planning to reduce food waste
- Smarter purchasing plan
- Room service or cook to order
- Repurpose food

44% of hospitals indicated they'd like to learn more about preventing surplus food

Survey Findings - **Rescue**

Types of programs & practices:

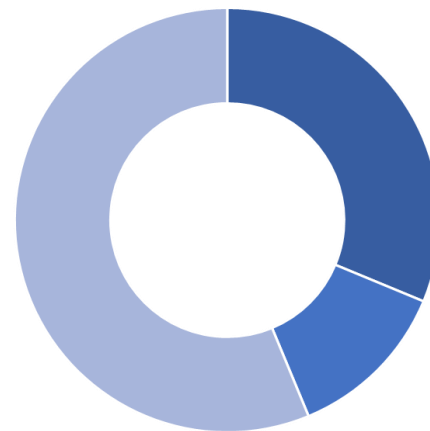
- Surplus Project
- Donate to homeless shelters & others in community
- Work with food redistribution charities & community groups

Where food is rescued from:

- Back of house (kitchen)
- Cafeteria (packaged food)
- Catered events & meetings

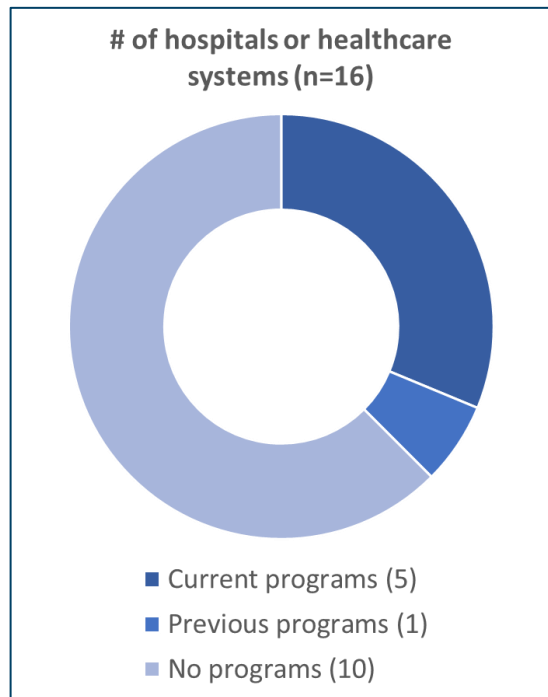
50% of hospitals indicated they'd like to learn more about rescuing surplus food

of hospitals or healthcare systems (n=16)



- Current programs (5)
- Previous programs (2)
- No programs (9)

Survey Findings - *Recycle*



Ways food waste is handled:

- In sink garbage disposal
- Farm animals
- Garbage or landfill container
- Food scrap composting (1 hospital)

50% of hospitals indicated they'd like to learn more about recycling food

Speakers

PREVENT | reduce

RESCUE | donate

RECYCLE | compost

Jennifer Nelson

Wasted Food Action Alliance
Seven Generations Ahead

**Jennifer Grenier, DNP, RN,
CENP, CNML**

Loyola University Medical
Center

Mary Niewski

University of Illinois Hospital

Ian Hughes

Rush University Medical
Center

Nicole Wynn

Loyola University Medical
Center

Erlene Howard

Collective Resource
Compost

Luwana Johnson

Franciscan Shelter

**Cosmos Ray and Graciela
Guzman**

Chicagoland Food
Sovereignty Coalition



Jennifer Nelson

[Seven Generations Ahead](#) - Program Director

[Illinois Food Scrap Coalition](#) - Founding Board Member,
Education Committee Chair

[Wasted Food Action Alliance](#) - Co-Facilitator

Email: jennifer@sevendgenerationsahead.org

Phone: 708-660-9909, x7



How hospitals end up with wasted food

Hospitals generate approximately 3 pounds per bed per day of wasted food:

- Expired foods
- Overproduction
- Returned patient trays
- Poor preparation practices



Photo credit: BioCycle

Waste Audit Tools

Practice Greenhealth has a robust set of tools and resources for assisting healthcare facilities in tracking, managing and minimizing their waste streams. Learn more at:

- [Developing a Waste Baseline](#)
- [Setting Waste Goals](#)
- [Benchmarking Waste Performance](#)
- [Waste Categories and Types](#)
- [Waste Tools & Resources](#)
- [Greenhealth Tracker](#)



Photo credit: UI Health

Hospitals and Food Waste Opportunities

PREVENT | reduce food waste

RESCUE | recover and donate food

RECYCLE | compost food scraps

EDUCATE staff and customers / visitors / patients about reducing food waste

PARTNER with community organizations to feed your neighbors and improve soil health

Hospitals and Food Waste *Prevention*

TOOLS TO PREVENT WASTED FOOD

Food purchasing and menu development

Invest in technology

Made-to-order stations

Catering sustainably

On-demand dining

Please share in
the chat:

How does your hospital
prevent wasted food?



Ian Hughes

Sustainability Manager
Rush University Medical Center

Email: ian_m_hughes@rush.edu

Hughes (he/him) has used a wide variety of megaphones to amplify sustainability initiatives over his career, including coal, water, beer, utility incentives, cost savings, and most recently human health. The most exciting of these, by far, has been tying his work directly to improving human health since he became Rush University Medical Center's sustainability manager two years ago. Ian and the environmental sustainability team focus their efforts on measuring, managing, and minimizing Rush's environmental footprint through a variety of collaborative projects across campus.

Rush University Medical Center's Food Waste Journey

April 6th, 2022

A thin vertical line is positioned to the right of the date.

Rush University Medical Center



Rush Environmental Sustainability Team Objectives

Climate Change

Decrease Rush's direct and indirect GHG contributions through active emissions tracking, analysis, and targeted reduction projects.



Reduce Waste

Utilize a systemic, data driven approach to rethink waste, increase waste avoidance, and enhance landfill diversion efforts at Rush.



Efficient Utilities

Decrease our campus resource (electricity, natural gas, steam, water) consumption and costs through identifying, exploring, and implementing utilities efficiency projects.



Supply Chain

Reach upstream of onsite operations to infuse our procurement process with intentional and environmentally responsible best practices that positively influence the largest contributor to our environmental footprint.



Engage/Educate

Inspire Rush staff, students, and visitors to actively support our sustainability efforts and explore new projects through storytelling, sharing best practices, and hosting volunteer opportunities.



Getting to Know Our FNS Team and Their Work



FNS Food Recovery



FNS Collaboration – HAN IPC



Healthcare Anchor Network Impact Purchasing Commitment

3 IPC Focus Areas:

- Supplier Diversity
- Community Wealth Building
- Sustainability!

Early Signers to the HAN IPC



FNS/Rush U/EST Collaboration - Food Waste Measurement



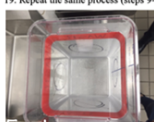
Green Era Partnership and Biodigester Tour



Student Contributions

Data Collection Protocol for BS-CHS Students

1. Come to central kitchen (Atrium Sub-basement) 30 minutes prior to the start of your data collection window. Data collection windows are from 12:00-12:30pm and from 4:00-4:30pm (finalized pick-ups).
2. Follow instructions on using an overhead paging system to contact FNS Supervisor on-Duty by dialing 3 (Blue label A on Map; White phone) on the wall to the left of the kitchen doors. Do not open doors manually.
3. Check in with FNS Supervisor on Duty and let them know you are here to complete Kitchen Organic Waste Data Collection.
4. Put on hairnet (at kitchen entrance) before entering the production area.
5. Wash hands at hand sink (located in kitchen entrance) for 20 seconds (time it takes to sing Happy Birthday once) with warm water and soap.
6. Obtain iPad from supervisor's office (passcode: 1672) and sanitize with disinfecting wipes prior to use (wipes available in conference room 0090).
7. Bring iPad to weighing station located in cold prep station (area 1).
8. Each food waste collection container will be in designated production areas of the kitchen and labeled "waste." There are 3 total areas (Area 1, Area 2, and Area 3) where waste containers are kept and need to be weighed (Figure 2, Area 1, Figure 2, Area 2, and Figure 3, Area 3). Obtain all food waste collection containers and bring them to the weighing station.
9. Organize the containers by designated Area 1, 2, or 3, using the laminated signs.
10. Turn on scale (Blue label B on Map; Scale) and tare (allowance made for the weight of the packaging to determine the net weight of goods) by weighing an empty food waste collection container and pressing "tare."
11. Place the filled food waste collection container on the scale and measure the total weight in lbs.
12. Open REDCap project on iPad and pull up data entry form.
13. Each container will be weighed twice.
14. Weigh the filled food waste collection container. Record weight #1 directly in REDCap.
15. Remove filled container from scale.
16. Weigh the filled waste collection container a second time. Record weight #2 directly in REDCap.
17. Enter date, time, types of food in waste collection bin (protein/dairy/fruit/vegetable) information directly in REDCap.
18. Take 2 photos of EACH waste container using the iPad following examples provided. Figure 4. Side view of container, Figure 5. Top view of container.
19. Repeat the same process (steps 9-15



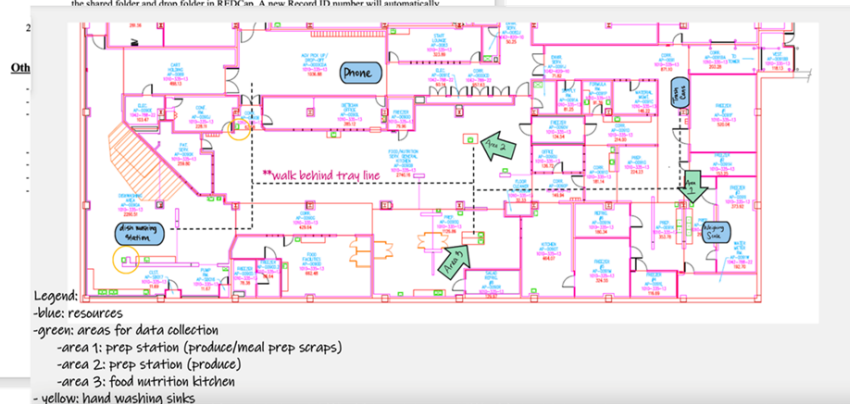
outlined above) for the other containers.
20. Once weight measurements are completed, photos are taken, and data collection processes are complete and correctly documented for all waste containers—sanitize scale (i.e., disinfecting wipes) and return to the appropriate storage area.

21. Dispose of waste from waste collection containers in several appropriate garbage cans, dispersing waste weight evenly. Additional garbage cans are located near Area 1 (Blue label C on Map; Garbage Cans).
22. Bring all waste containers to the dishwashing area (Blue label D on Map; Dishwashing station). A member of the kitchen staff will run the containers through dishwashing machine to wash, rinse, and sanitize.
23. While containers are running through the machine (max 10 minutes), wash hands at hand sink (Map label: Sink) for 20 seconds (time it takes to sing Happy Birthday once) with warm water and soap.
24. Pick-up the clean/sanitized containers and lids from the dishwashing area.
25. Return one clean waste collection container with lid attached to each designated Area 1, Area 2 and Area 3.
26. Check out with FNS Supervisor on Duty to let them know your process is complete.
27. Return to central kitchen for additional data collection as scheduled, repeating steps 1-24

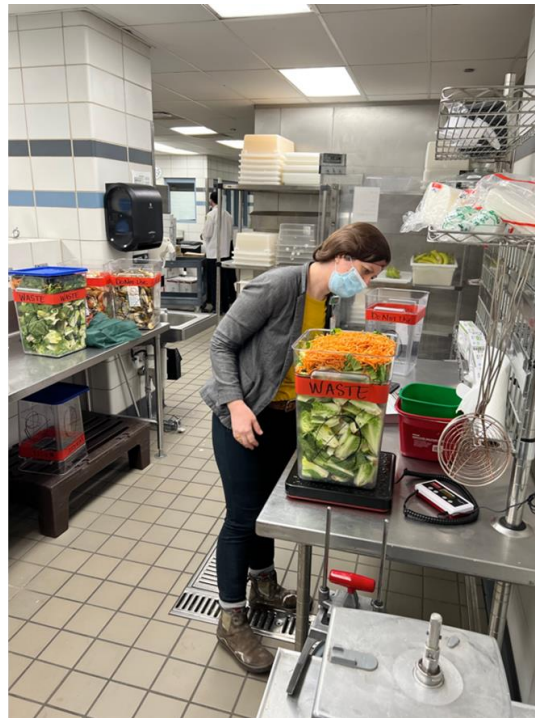
Post-Data Collection Tasks

After your midday and afternoon data collection is complete, you can work on these tasks:


1. Upload photos onto the shared drive under the folder, Data Collection, in the folder marked for the photos' designated folder. Upload those same photos to REDCap according to Area and RECORD ID
 - a. Be sure to match the RECORD ID from each data collection with the photos being uploaded to the shared folder and area folder in REDCap. A new Record ID number will automatically




Trainings and Measurements in Progress









Data Collection Platform - RedCap


Food Waste Sustainability an... 


 **Record Home Page**


 Choose action for record ▾

Record ID 59

Data Collection Instrument	Status
KW Area 1 - Data Collection Form	
KW Area 2 - Data Collection Form	
KW Area 3 - Data Collection Form	
KW Area 1 - Images	
KW Area 2 - Images	
KW Area 3 - Images	


Food Waste Sustainability an... 

04-05-2022 16:00  Now M-D-Y H:M

Food Waste Pickup 

☐ First Pick Up (Midday)


☒ Second Pick Up (Afternoon) [reset](#)


Type of food waste 


☒ Fruit


☐ Vegetable


☐ Other


If "other" type of food waste selected, please describe 'other': 

How many total containers to weigh in Area 1? 

Container 1: Weight 1 (lbs) 


Food Waste Sustainability an... 

 **KW Area 1 - Images**

 Editing existing Record ID 59


Record ID 59

Area 1 Images (upload two photos below for each container)

Container 1 Image (Side view) 


[image.jpg \(0.85 MB\)](#)

[Upload new version](#) or [Remove file](#) or [Send-It](#)


Container 1 image (Top View) 

[image.jpg \(0.9 MB\)](#)

[Upload new version](#) or [Remove file](#) or [Send-It](#)

Container 2 Image (Side view) 

[Upload file](#)

Container 2 image (Top View) 

[Upload file](#)

Data Collection - Photos for Additional Insight



Weekly Data Report Outs

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R
1	KW WEEKLY REPORT: March 26-April 3, 2022																	
2																		
3	record_id	date_of_data_collection	1 how_many	food_waste	type_food	type_food	type_food	describe_ot	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	mean_wt_c	dat
4	42	3/26/22 16:02	2	1	1	0	0		21	22.2								
5	43	3/27/22 16:19	5	2	0	1	0		13.2	13.6	14.4	19.8	12					
6	44	3/28/22 12:08	6	1	1	1	0		21.6	19.8	17	10.4	7	7.2				
7	45	3/28/22 16:06	0	2	0	0	1	None	0									
8	46	3/29/22 12:18	3	1	0	1	0		2.2	12	11.2							
9	47	3/29/22 16:12	1	2	1	0	0		21									
10	48	3/30/22 12:16	7	1	1	1	0		11.4	13	8.2	10.8	0.8	10.4	10.8			
11	49	3/30/22 16:01	2	2	0	1	0		8.6	1.2								
12	50	3/31/22 12:12	2	1	0	1	0		13.8	10								
13	51	3/31/22 16:03	2	2	1	1	0		20.2	9.8								
14	52	4/1/22 12:08	4	1	1	1	0		11.4	24.2	17.6	9						
15	53	4/1/22 16:08	0	2	0	0	1	None	0									
16	54	4/2/22 16:17	6	2	1	1	0		10.6	8.2	13.6		18.8	24.6				
17	55	4/3/22 16:05	7	2	1	1	0		8.8	9.4	9.2	19	11	5.8	11			
18	Weekly Totals (sums)		47						163.8	143.4	91.2	69	49.6	48	21.8	0		
19																		
20	Total number of containers collected:		59															
21																		
22	Totals per Week		Weight (lb)															
23	Weekly Weight Area 1		586.8															
24	Weekly Weight Area 2		53.8															
25	Weekly Weight Area 3		0															
26	Weekly Total Weight (overall)		640.6															
27																		
28																		

What's Next?



An average 50% reduction in food waste per site.



An average 2-8% reduction in food purchases.



2-7X ROI on Leanpath purchase.



Thank you!
ian_m_hughes@rush.edu



**MacNeal
Hospital**

Jennifer Grenier, DNP, RN, CENP, CNMLr

Associate Chief Nursing Officer
MacNeal Hospital

Email: jennifer.grenier@luhs.org

Jennifer has been a nurse for over 20 years and is the founder of The Surplus Project. She has progressive nurse leadership experience, and currently serves as the Associate Chief Nursing Officer at MacNeal Hospital. Jen is passionate about mentoring new nurses, Social Determinants of Health, in particular food insecurity, which led her to creating The Food Surplus Project. She founded the Surplus Project in 2015 when she realized how much waste her hospital cafeteria was generating.



**Loyola
University
Medical
Center**

Nicole Wynn

Manager of Nursing Excellence and Magnet
Program Director
Loyola University Medical Center

Email: nicole.wynn@luhs.org

Nicole has been a nurse for 10 years and is the co-founder of The Surplus Project. She currently works as the Manager of Nursing Excellence and Magnet Program Director at Loyola University Medical Center. Nicole is dedicated to nurses working at the top of their licenses and making sure they are recognized for their hard work. She is passionate about food insecurity and caring for those on the West Side.



The Surplus Project

Jennifer Grenier, DNP, CNML, CENP

Nicole Wym, DNP, RN-BC



The Surplus Project



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- Growing number of individuals who are food insecure, leading to increase in health disparities for patients (USDA, 2017).
- Hunger exacerbates health issues for older adults and the elderly. A food insecure 50-59 year old has a cholesterol rating that is similar to a food secure 14 year-old, and is almost twice as likely to be diabetic, half as likely to be in excellent or very good health, over five times more likely to suffer from expression, and over twice as likely to have at least one ADL limitation (Ziliak, 2011).
- The American Hospital Association (AHA) recognizes the need for interventions to decrease food insecurity for all people, especially those being admitted to the hospital (Health Research & Educational Trust, 2017).



Mission & Vision



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MISSION

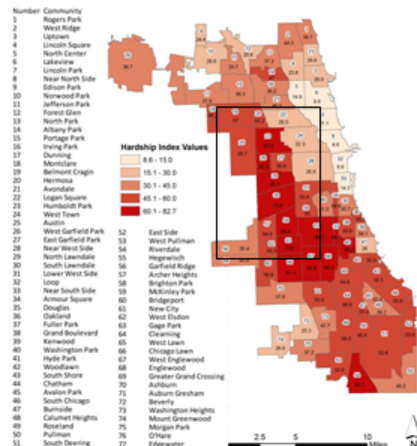
The Surplus Project aims to improve the nutritional health of the community through the distribution of surplus food from hospital cafeterias to food insecure individuals and families.

VISION

The overarching goal is to eliminate food insecurity and food waste by creating collaborative relationships between hospital cafeterias and food banks. This collaborative effort to redistribute food from hospital cafeterias to families is a business-friendly environmentally-sensitive, socially responsible alternative to wasting food.

- Social Determinants of Health (SDoH) are the conditions in which people are born, grow, live, work and age. The circumstances are shaped by the distribution of money, power and resources at global, national and local levels.

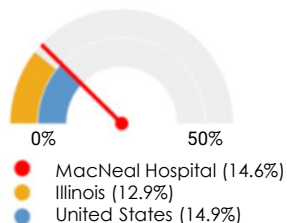
- Examples Include:
 - Food Insecurity
 - Housing
 - Transportation
 - Primary Care/Insurance
 - Utilities



- Through The Surplus Project, we aim to have a collaborative approach to being connected and active in the community we serve to:
 - Actively reduce inequities caused by social, economic and structural determinants of health

- Currently, there is a large amount of food waste generated in the hospital cafeterias across the regions
- There is an increasing number of individuals suffering from food insecurity (and other Social Determinants of Health (SDoH) in the communities we serve, especially now post-COVID.
- Through implementation of this program, we are decreasing the amount of food going to landfills and helping to feed people who are hungry.

Percentage of Total Population
with Food Insecurity



- Interdisciplinary Leadership Team Meetings
 - Meet with the team to develop timeline
 - Since this is not the first implementation, the process is pretty simple and well developed
 - Walk-through the kitchen and determine locations for packaging and the best work-flow for this site
- Meet with Hospital Senior Leadership Teams
 - Present to group to work out finalized details
 - Achieve buy in
- Present to Food and Nutrition Staff
 - Teach them the process
- Work collaboratively with Community Health and Well-Being to determine the best recipient sites
 - Determine the recipient that would bene
- Recruit Volunteers



Detailed Process



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- Work collaboratively with Community Health and Well-Being to determine the best recipient sites
 - Determine the recipient that would benefit the most, and how they would like to receive the food, schedule, etc.
 - Would like to select a site that is within the community to benefit the community we serve and care for, in alignment with mission, vision and values.
- Recruit Volunteers
 - How would we like to obtain volunteers?
 - What departments are interested?
 - All volunteers need to obtain their Serv-Safe Certification prior to working with the food.



Current Status



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Currently, there are 14 Hospitals/Organizations across the nation who have implemented this program. In the Loyola Medicine System, all three hospitals will have the program implemented by May 2022.

Recently received a \$50,000 grant from Trinity Health to continue to expand the program and provide resources to our donation sites.



Helpful Links & Testimonials

[Beyond Hunger and The Surplus Project](#)

[Surplus Project](#)

[The Surplus Project and Rush University Medical Center](#)





Contact Us



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For any questions or to get started, please contact us for assistance and the toolkit.

Jennifer Grenier

Jennifer.Grenier@luhs.org

Nicole Wynn

Nicole.wynn@luhs.org



The
**SURPLUS
PROJECT**

**PARTICIPANT
HANDBOOK**
2017





Luwana Johnson

Director of Shelter Operations
Franciscan Outreach

Email: luwana.johnson@franoutreach.org

Luwana is the Director Shelter Operations for Franciscan Outreach. Franciscan Outreach is a leading provider of homeless services in Chicago and operates as a system of support for men and women who are marginalized and homeless. We empower people to gain the stability they need to transition into permanent housing. Luwana is passionate about helping those in need and has dedicated her life over the past 23 years to the mission. Luwana embodies the core value of Franciscan Outreach: hospitality, spirituality, community, sustainability and opportunity.

Franciscan Outreach

Franciscan Outreach is a leading provider of homeless services in Chicago. We operate as a system of support for men and women who are marginalized and homeless. We empower people to gain the stability they need to transition into permanent housing.

Through four service sites, we provide a diverse array of programs and services to our most vulnerable neighbors. Every day, we offer healthy meals to those who are hungry, a warm bed for those who need shelter, vital case management for those who need guidance, and access to critical resources for those who need specialized services such as health care, mental health counseling, and substance use disorder treatment.

As we know food insecurity is one of the main issues that homeless individual and families face.

Food Insecurity

Food insecurity rates are highest for single mother households and households with incomes below poverty line.

Food insecurity means you lack reliable access to a sufficient quantity of affordable, nutritious food.

Food Desert

Just a mile or so away, in the Garfield Park Community, an ALDI's just abruptly closed its doors.

People who live in food deserts often experience food insecurity because food is harder to get.

As a result of food deserts, many people do not have access to healthy foods, leading to malnutrition and vitamin deficiencies, which have serious consequences. Malnutrition is the cause of almost half of all deaths of children under five and the primary cause of many chronic diseases in adults. This also leads to a shorter life span of those in poverty communities like the East Garfield community than in other communities.

Food insecurities and food deserts make it essential for the survival of many that rely on food rescue programs.

Hospitality

Hospitality is one of Franciscan Outreach's Core Values.

When a new or returning guest arrives to the shelter the very first thing we do is assure the guest is able to shower, change into fresh clothing and EAT before intake as we understand that most times the guest has been out on the streets with no food to eat.

The food that we receive through food rescue programs provide an opportunity for us to have readily available healthy food choices for our guest outside of regular food service times.

Although, we are not a soup kitchen or pantry, Franciscan Outreach is a beacon of hope in the East Garfield Park community. Often times the food items we receive through food rescue programs, we are able to share and feed our neighbors who may just need a few days of food to get them through until their link card is restored.

Working Together

Food Rescue Programs through the GCFD – Greater Chicago Food Depository that rescue food from major brand companies like Starbucks, Rush with Panera Bread, UIC and many other food rescue programs has been Franciscan Outreach's strongest and most reliable donor partnerships.

The guest are able to get fresh vegetables, fruits and snacks which are some of the food items the guest are not otherwise privy to when out on the streets.

Franciscan Outreach rely on food rescue programs and are especially grateful to the program that service our guest – RUSH, UIC, CGFD to name a few...



Cosmos Ray

Bronzeville Kenwood Mutual Aid
Chicagoland Food Sovereignty Coalition

Email: cosray@gmail.com

Cosmos (he/him/él) is a neighbor and organizer with Bronzeville Kenwood Mutual Aid and the Chicagoland Food Sovereignty Coalition.





Graciela Guzman

Belmont Cragin Mutual Aid
The Northwest Side Mutual Aid Coalition
Chicagoland Food Sovereignty Coalition

Email: guzmangr22@gmail.com

Graciela Guzman (she/her/ella) is a member of the Chicagoland Food Sovereignty Coalition, an organization of sisterhood mutual aids supporting food organizing hyper-locally. She also organizes with Belmont Cragin Mutual Aid and the Northwest Side Mutual Aid Coalition. Her interest in reimagining the systems that oppress Chicagoans through radical action have expanded her work in other spaces around community organizing, political mobilization, policy transformation, and healthcare coordination.



Graciela Guzman--Belmont Cragin Mutual Aid
Cosmos Ray--Bronzeville Kenwood Mutual Aid



**CHICAGOLAND
FOOD SOVEREIGNTY
COALITION**

<https://www.chifoodsovereignty.com/>

Calls to Action

- Donate time and skills: **bit.ly/CFSCvolunteer**
- Donate food: **bit.ly/CFSC-Food-Donation**
- Donate funds: **bit.ly/DonateCFSC**
- Stay in touch: **chifoodsovereignty.com**



Mary Niewinski

Director of Clinical Nutrition, Director of Food and Cafeteria Services

University of Illinois Hospital

Email: mniewins@uic.edu

Mary has been overseeing the Food and Cafeteria Services at UI Health for the past 8 years. Over that time, collaborations have been formed to repurpose food scraps and leftovers that would have otherwise been wasted. These collaborations include Collective Resources and the UIC Office of Sustainability.



Erlene Howard

Founder/Owner

Collective Resource Compost

Email: erlene@collectiveresource.us

Erlene Howard is founder and owner of Collective Resource Compost (CRC), a food scrap hauling company based in Evanston that mitigates climate change by recovering organic resources through commercial composting and zero waste education. Erlene also serves on the board for the Illinois Food Scrap Coalition, a not-for-profit organization that brings together stakeholders from all aspects of the commercial composting industry in Illinois.

Compost makes everything better

Partners = Solutions



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How we got here?

- CRC wanting to make composting easy
- Residential since 2010 & Cafeterias/restaurants 2011
- UIC Student Center 2018 & UI Health January 2019
- CRC total tons diverted: 8,700 from June 2010 - March 2022
- Education of methane reduction - COMPOST



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UI Health

- Desire to rescue food waste
- Wasted Food Action Alliance education
- Built on UIC Student Center success with CRC
- Implementation and training
 - Sustainable Food Waste Policy
 - And training again...and again



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UI Health in Action - Food Waste Policy

Diverting Food Scraps into Composting

Pre-Consumer Food Scraps (Prep Scraps): All prep stations will have their own green compost bin. The healthcare personnel prepping the food will separate all compostable items and place them in the compost bin.

Post-Consumer Food Scraps (Food Waste):

- o Pots and pans used in preparing food are cleaned by scraping compostable food scraps into the compost bins and non-compostable food scraps into the garbage.
- o In the dish room, all patient meal trays are cleaned after each meal.
 - all compostable food scraps will be discarded into the green compost bins
 - all non-compostable food scraps will be discarded into the garbage bins.



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UI Health

Compostable - Food prep scraps/peelings, expired/unused foods, any food that cannot be rescued for reuse, napkins, paper towels, food soiled cardboard, tea bags, coffee grounds

Non-compostable - metals, cans, plastics, styrofoam, food packaging, latex gloves, liquids



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UI Health Challenges

- Coordinating with other departments - Accountability
- Consistent use of totes
- Contamination of compost totes
- Liquids
- Training



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Why it works:

- Container swap, no spillage
- No dirty containers, no bugs
- 32-gallon totes not climbable by squirrels or rats
- Education, Education, Support



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UI Health is a Success!

- 111 tons diverted 2019-2021, on track to divert 70 tons in 2022
- Average of 18 totes filled per week
- Awareness and appreciation



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Community regeneration

- Local composting
 - Green Era
- Community gardens
- Healthy local food
- Repeat with partnerships



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Stephanie Katsaros

Founder and President

[Bright Beat](#)

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Stephanie is a social entrepreneur who founded Bright Beat in 2010 to activate environmental stewardship and social responsibility across sectors and up the value chain. Bright Beat has built a legacy of impactful programs with municipalities, non-profits, facilities, events and corporations — raising awareness while raising the bar for responsible operations in food rescue, composting and recycling. Stephanie dedicates much of her time to collaborating with partners via the Wasted Food Action Alliance, Chicago Sustainability Task Force, Illinois Food Scrap Coalition, Plant Chicago Circular Economy Advisory Committee, and iHeart Media Local Advisory Board.



Breakout Groups

Guidelines for Discussion

Next Steps

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