Sodexo Internship: Waste Management

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GOALS

1. Track food waste in the dining hall Homestyle and Flame lines.

2. Research methods to reduce waste.

3. Learn more about what happens to our waste.

Food Waste Tracking

- **<u>Link to waste tracking spreadsheet</u>**

- **<u>Link to log of hours</u>**

- **Reducing waste is important to Sodexo because "less waste means more quality of life" and "we believe that helping our clients with sustainability is good for their business and our relationship with them" (Wasteless Week Managers Guide)**

Waste tracking results

Sum of Net waste	Column Labels			
Row Labels	Dinner2	Lunch2	Breakfast2	Grand Total
8-Feb	98.2			98.2
11-Feb	46.6	29.8		76.4
12-Feb	58.2	39.2		97.4
14-Feb			17.4	17.4
15-Feb	16	24	29	69
18-Feb	34			34
19-Feb	25		25	50
20-Feb	26			26
21-Feb	21			21
22-Feb			14	14
26-Feb	29			29
28-Feb	23			23
5-Mar	13		8	21
6-Mar	37		1	38
7-Mar	9		15	24
8-Mar	31		9	40
11-Mar	42			42
12-Mar	49			49
14-Mar	13			13
25-Mar	7			7
26-Mar	15			15
1-Apr	34			34
Grand Total	627	93	118.4	838.4

Methods we currently use to reduce paper waste

- **Print double sided**

- **Paperless billing**

- **Save weekly reports to One Drive instead of printing**

- **Paperless personnel files and application process**

- **Electronic requests for time off**

- **Electronic HACCP temperature logs**

- **Catering sheets are displayed on an LCD**

- **Paperless DHS employment audits**

- **Paperless check stubs**

- **We recycle paper in the dining hall front office**

Methods to reduce food waste

- **Recycle coffee grind as garden fertilizer**

- **Small portions: Allow customers to sample food before dishing up**

- **Repurpose product for future menu items**

- **Purchasing and preparing only what is needed**

- **Carefully monitoring use by dates**

- **Take inventory before going shopping**

- **Next year we will roll out a reusable to go container program**

- **Donating surplus food to feed hungry people**

- **Serving accurate portion sizes using the right utensil**

- **Tracking how much food is wasted to make improvements going forward**

- **Carefully trim product during prep to minimize waste**

- **Use technology to enhance the product (e.g. timers)**

- **Follow recipes**

- **Dish crew should alert management of items that are consistently thrown away**

- **Batch cook instead of making extra and "parking it"**

- **Operate a trayless operation**

The food that is collected in the dish room is taken to Mr. Billy Helm's local pig farm so that it does not end up in a landfill.

Mr. Helms

Mr. Helms has worked as a pig farmer since he was a young boy. His dad passed the family business onto him and he used to have hundreds of pigs.

However, as Mr. Helms grew older he found the job taxing so he sold off much of his land and reduced his herd.

Our dishwashers scrape leftovers from plates into the garbage disposal which traps the food in a basket. This basket is then emptied into large trash cans and set on the loading dock

Mr. Helms stops by the Sodexo loading dock each day and rolls the large trash cans of food onto his truck and drives them off to feed the pigs.

He says that he used to have separate breeds of pigs which were Poland China and Hampshire pigs but he let them mix as seen below.

He told me that most of his buyers are individuals who then take the pig to the slaughterhouse.

Thank you Mr. Helms for showing me around your operation.

HSU runs a cardboard collection system which we use to recycle all of our cardboard.

Most other dining service companies use reusable beverage containers to reduce waste sent to landfills. We also use reusable beverage containers.

Other companies compost and Sodexo units around the country have their own vegetable gardens and farms. However, we do not have a vegetable garden and what would have been composted is all sent to the pigs.

Learning from others

Some may wonder why Sodexo doesn't donate leftovers to charity? The answer is what leftovers? Sodexo watches food cost very carefully so having leftovers is a non issue. Any leftovers are considered waste after they have been reused in another dish but not consumed at the end of the meal. This waste then goes to Mr. Helm's pigs.

Critical Control Points

Sodexo uses the most advanced systems to ensure proper food handling. This is called HACCP or Hazard Analysis and Critical Control Points. This system ensures food was handled correctly from start to finish and ensure it is safe when customers eat it. For example, we can only buy fish from an approved vendor that has his/her facility inspected to ensure the fish are handled correctly. The refrigerated delivery truck's temperature is noted upon arrival and if the truck is not cold enough the shipment is rejected and a complaint is filed against the vendor. The temperature of food is also checked upon arrival and if ice crystals have formed it means that the food has thawed and been refrozen and is rejected. Food must be stored promptly in coolers upon delivery. Our cooler temperatures are checked every day and our warmer temperature is checked twice per day.

Critical Control Points

Raw food cannot be left out of the cooler longer than 40 minutes and food can never be thawed at room temperature. Food can only be thawed in a thaw cooler, microwave or under running cold water. Hot food must be cooked to the correct internal temperature which varies depending on the food. This is done to kill pathogens. It must then be held at the correct holding temperature to inhibit bacteria growth. The FDA requires food be held above 135 degrees so Sodexo holds food at a minimum of 140 degrees. There are strict rules regarding how long food can remain out if it's temperature is not checked regularly. You can see that handing over food to another organization is a potential liability as the risk of food born illness increases when there is a break in the chain during handover and these policies are not strictly adhered to.

The end

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