



GREEN FOODSERVICE ALLIANCE

An affiliate of the Georgia Restaurant Association

MISSION

To create and implement Sustainable Best Practices in the foodservice industry



Foodservice

Definition:


Any operation or facility that processes or prepares food for the direct consumption by the end user

GFA Task Forces

- ▶ Producers' Task Force
- ▶ Green Task Force

Producers' Task Force

FOCUS:

- ▶ Increase the supply of local and sustainable products available to foodservice operators
 - ▶ Assist with creating efficient and fluid distribution channels.
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Green Task Force


Focus is on standard operating practices in the foodservice industry



Waves of Influence

First Wave:

WASTE MINIMIZATION

- ▶ Recycle Common Recyclables
 - ▶ Haul Spent Grease for the Local Production of Biofuel
 - ▶ Donate or Compost Excess Food and Food Waste
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Waves of Influence

Second Wave:

PEST CONTROL & CLEANING

- ▶ Water Conservation
 - ▶ Water Contamination
 - ▶ Air Quality
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Waves of Influence

Third Wave

TECHNOLOGY, TRANSPORTATION & PACKAGING

- ▶ Develop standards for industry suppliers to meet for packaging & transportation of products
- ▶ Incorporate new technology into standard industry practices


Waves of Influence

Fourth Wave


COOKING WITH INTEGRITY

- ▶ Educate on how the foodservice industry cooking methods and products are contributing to harmful chemicals in our bloodstream

FACTS

- ▶ The foodservice industry is the largest employer in the nation behind government. The amount of wasted product generated by the industry is tremendous.
 - ▶ Approximately 25% of food purchased is not consumed and thrown away.
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FACTS

- ▶ Organic matter in landfills creates methane gas and is a major contributor to greenhouse gasses. A major EPA focus is diversion of organic matter from landfills.
 - ▶ Methane gas has a 20 -25 times more potent environmental impact than carbon.
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Green Task Force Projects

- ▶ GFA Green Certification Program
- ▶ Zero Waste Zones


ZERO WASTE ZONES

A GFA Project in Partnership with the EPA and
the Sustainability Division of the GA
Department of Natural Resources




ZERO WASTE ZONES

The ZWZ goal is to divert the maximum amount of recyclable items and organic matter from landfills and back into the production cycle.




ZERO WASTE ZONES


- ▶ Zero Waste Zone ~ Downtown Atlanta launched at the February, 2009 press conference
 - ▶ 3.2 million media impressions
 - ▶ CNN story aired during Earth Week 2009
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ZERO WASTE ZONES

Current Zones:

- ▶ Downtown Atlanta ~ launched Feb 09
 - ▶ Buckhead ~ June 09 launch
 - ▶ Midtown ~ June 09 launch
 - ▶ Athens ~ June 09 launch
 - ▶ Caterers ~ June 09 launch
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How can you make a difference?

- ▶ Demand green practices by the meeting host and facility
 - ▶ Book events at LEED certified facilities
 - ▶ If the facility is not LEED certified, inquire about their energy-saving policies
 - ▶ Inquire if facility recycles. If not, arrange your own recycling at the meeting
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Transportation to Meeting

- ▶ Use a facility with convenient access to public transportation
- ▶ Encourage attendees to carpool if feasible


Meeting Planning

- ▶ Send meeting invites via e-mail
 - ▶ Use on-line meeting registration
 - ▶ Send meeting agenda prior to meeting as an attachment and have limited copies available at the meeting; make a slide of agenda for the beginning of the meeting
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Meeting Materials

- ▶ Only print necessary documents
 - ▶ Send attendees a document package after the meeting via e-mail
 - ▶ Use 100% post consumer waste paper for printing
 - ▶ Print two-sided
 - ▶ Use an eco-friendly printer
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Meeting Beverage Service

- ▶ Set-up a self-service water station in the room with a large dispenser
 - ▶ Serve juices from a pitcher, rather than individual containers
 - ▶ Serve beverage condiments from carafes and containers versus individual packages
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Meeting Beverage Service

- ▶ Request glassware for beverage service
- ▶ If disposables are used, demand recyclable cups are used and recycling is easily and clearly available


Meeting Foodservice

- ▶ Order seasonal food available at the time of the meeting
 - ▶ Request local products are used to prepare the food
 - ▶ Plan for a buffet or plated meal, rather than a boxed meal
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Meeting Foodservice

- ▶ Preference is to use china service instead of disposables
 - ▶ If use disposables, demand the items are made from recycled material.
 - ▶ Demand the meeting facility recycles and has recycling bins easily available
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Meeting Foodservice

- ▶ Determine if there is a composting option within state regulations available for the meeting facility
 - ▶ If yes, use compostable disposables if not using china service
 - ▶ Demand the facility hauls the food scraps for composting; inspect the kitchen for composting containers near the prep and scraping stations
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Donation of Excess Food

- ▶ Local & federal Good Samaritan Food Donation Acts protect foodservice operators who donate excess food to charitable organizations in good faith from lawsuits.
- ▶ Ensure the foodservice facility has an excess food donation policy

Donation of Excess Food

- ▶ Note only prepared food not served is covered by the Good Samaritan Food Donation Acts
 - ▶ Once food is placed on a buffet or seating table, the food no longer qualifies for donation, whether it has been touched by the consumer or not
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Event Decor

- ▶ Work with the event designer to use reusable centerpieces
 - ▶ If the event is local, plants make a nice centerpiece and may be given as a door prize to attendees
 - ▶ Floral centerpieces may be donated to hospitals and nursing homes after the event
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MAKE A DIFFERENCE

- ▶ As a foodservice industry customer, you have the power to demand changes in the second largest industry in the nation.
- ▶ Voice your vote for change by demanding the foodservice operator follow eco-friendly practices for your meeting