

Business Efficiency Awards

Since 2000, StopWaste has recognized dozens of businesses for exemplary waste reduction practices as part of its Business Efficiency Awards. In 2019, StopWaste is recognizing six Alameda County businesses who stand out in their efforts to help the county achieve its waste reduction and energy efficiency goals.

Honolulu BBQ – Alameda

Excellence in Disposable Foodware Reduction

Honolulu BBQ implemented reusable foodware for onsite dining, eliminating over 100,000 pieces of disposable foodware items per year.

Isla Restaurant – Newark

Excellence in Recycling & Composting

This Filipino sit-down restaurant worked with StopWaste to set up organics collection and now has a model diversion program in place.

Semifreddi's – Alameda

Excellence in Energy Efficiency, Recycling & Composting

When this bread and pastry bakery moved to their Alameda facility, they decided to design a new kind of bakery with energy savings, waste prevention, and employee well-being in mind.

Sodexo at Fremont Unified School District – Fremont

Excellence in Food Waste Reduction

As the contracted food service provider for Fremont Unified School District, Sodexo was instrumental in rolling out food share tables at all 39 K-12 schools in the district.

UrbanBloc – San Leandro

Excellence in Waste Reduction & Reuse

UrbanBloc upcycles shipping containers for uses ranging from ice cream to coffee shops, using modular designs, and energy-efficient and recycled building materials whenever possible.

Vericool, Inc. – Livermore

Excellence in Recycling & Composting

Vericool, Inc. is a Livermore manufacturer that has developed a recyclable and compostable alternative to molded expanded polystyrene coolers. They recycle and compost 85 percent of all their waste.



UrbanBloc shows that creative reuse and good business go hand in hand.

Learn more about the Business Efficiency Awards at www.StopWaste.org/BEA.