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.