



**DATE:** June 27, 2018  
**TO:** Waste Management Authority Board  
**FROM:** Wendy Sommer, Executive Director  
**BY:** Michelle Fay, Program Manager  
**SUBJECT:** 2018 Business Efficiency Awards

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## **SUMMARY**

The 2018 StopWaste Business Efficiency Awards will be presented during the June 27 WMA Board meeting, recognizing five Alameda County businesses for their efforts to reduce waste. Doors will open at 2:30 p.m. for attendees to enjoy light refreshments and networking before the meeting is called to order at 3:00 p.m. Board members with awardees in their jurisdiction will be asked to hand the award to the business representative.

## **DISCUSSION**

After a three-week call for nominations, StopWaste received ten nominations representing six Alameda County cities. Nominations were submitted by member agency staff, hauler representatives, StopWaste staff, technical assistance consultants and other agency partners. Each nomination was evaluated based on environmental benefit, innovation, leadership and replicability. Geographic distribution, industry representation and compliance with the Mandatory Recycling Ordinance were also considered. We are pleased to share the following list of awardees:

**[CHECKERS CATERING AND SPECIAL EVENTS](#)** – Livermore  
Excellence in Waste Prevention & Reuse

**Checkers Catering and Special Events** in Livermore has provided service and cuisine to events ranging from business lunches to weddings for 30 years. In July 2017 they joined StopWaste's Smart Kitchen Initiative, committing to tracking pre-consumer food waste, including surplus edible food, with the goal of improving Checkers' already outstanding food waste reduction practices. In the first 11 months, they cut food waste by more than 7,000 pounds, or 19% compared to baseline. In addition, they donated more than 5,000 pounds of surplus edible food, or 4,100 meals, to Open Heart Kitchen to feed hungry people. Checkers also minimizes disposable food service ware by using reusable dishware that is picked up post-event.

### **NEW PARKWAY THEATER** – Oakland

Excellence in Waste Prevention & Reuse

**The New Parkway Theater** is a mission-driven, community-centered cinema and pub in Oakland's Uptown district. Since they opened in 2012, the New Parkway Theater has been committed to producing as little waste as possible and have eliminated practically all single-use items from their business. They offer food and beverages only in reusable food service ware, from plates and cups to cloth napkins and metal straws. Instead of using bags to line bins at their recycling stations, they collect materials loose in indoor recycling, organics, and garbage bins and then rinse the bins after they're emptied. The furniture in their theaters is mostly reclaimed and their restrooms are paper towel free with a foot handle on the door to open without touching the handle. The theater empowers and incentivizes staff to continue to make creative waste reduction solutions.

### **PIXAR ANIMATION STUDIOS** – Emeryville

Excellence in Waste Prevention & Reuse

A computer animation film studio based in Emeryville, **Pixar Animation Studios** has a campus of more than a thousand employees. Pixar has made huge investments in sustainability and their passionate "Green Team" has helped to upgrade the buildings with energy efficient LED lighting, low-flow water fixtures, and systems to repurpose and recycle old furniture and even expanded polystyrene – common in computer packaging. Every Earth Week, Pixar creates an art installation to highlight the waste of a specific office item, like the single use coffee cup display that resulted in a 40% reduction in the use of disposable coffee cups. With help from Waste Management, Pixar increased waste diversion from 59% in 2016 to 76% in 2018, primarily due to composting food scraps and food-soiled paper. The Green Team recently removed all desk-side waste containers, replacing them with three-stream container systems in convenient central locations to reduce waste, including the 46 miles of plastic liners that were being sent to the landfill every year.

### **REDWOOD SURGERY CENTER** – Castro Valley

Excellence in Recycling & Composting

An independent outpatient surgery center in Castro Valley, **Redwood Surgery Center** received a waste audit in June 2017 that showed a great opportunity to save by decreasing waste. Since they set up their new multi-bin system, Redwood Surgery Center has decreased their garbage by more than 60%, increased recycling by 50%, and added organics collection for the first time. New containers, signs and training provided by Castro Valley Sanitary District made it easy for staff to take ownership over the expanded recycling and new organics program, cutting their garbage bill in half and moving their overall waste diversion from 33% to 70%, a truly impressive accomplishment for a business in the medical industry.

## **RUBY KING BAKERY** – Oakland

### Excellence in Recycling & Composting

In business for some 30 years, Ruby King Bakery is a family-run bakery in Oakland's Chinatown and is famous for their egg tarts. When owner Weng Kee Fu and his wife signed up for recycling and organics service, they were able to cut their weekly garbage collection service in half, going from two cubic yards of weekly garbage service down to just one. They set up color-coded and well-labeled recycling stations back-of-house as well as in the customer area and provide on-going trainings to their small staff on proper sorting. Ruby King Bakery is a champion of recycling and composting in Oakland's Chinatown community. Even their spent coffee grounds are picked up by neighbors for backyard composting!

### **RECOMMENDATION**

This item is for information only.