



DATE: May 22, 2019
TO: Waste Management Authority Board
FROM: Michelle Fay, Program Manager
SUBJECT: 2019 Business Efficiency Awards

SUMMARY

The 2019 StopWaste Business Efficiency Awards will be presented during the May 22 WMA Board meeting, recognizing six 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 call for nominations from Board members, member agency staff, hauler representatives, Agency staff and partners, StopWaste received 14 nominations representing businesses in 11 Alameda County cities. 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 selected awardees:

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. The switch to reusables prevents close to 2,000 pounds of waste and saves the small Alameda restaurant more than \$3,000 a year.

Isla Restaurant – Newark

Excellence in Recycling & Composting

Prompted by a Mandatory Recycling Ordinance warning letter, this Filipino sit-down restaurant worked with a Business Assistance Team member to set up a successful organics collection program. With ongoing staff training provided by management, Isla now has an exemplary diversion program in place. The program is going so well, management is developing plans for maximum waste diversion at their new location opening soon.

[Semifreddi's](#) – Alameda

Excellence in Energy Efficiency, Recycling & Composting

When this family-owned Bay Area 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. Their efficient lighting system saves over 200,000 kWh per year and includes 44 solar tubes to bring natural light to their 140 employees. Many ingredients are sourced locally and delivered in reusable transport packaging to reduce waste. Extra food is donated, sent to chicken feed, or composted as a last resort.

[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 to all 39 K-12 schools in the District. Students place unwanted, unopened and unbitten foods on the food share table for other students to take or to be donated to food rescue organizations. One site, American High School, donated 2,000 pounds of edible surplus food in one school year.

[UrbanBloc](#) – San Leandro

Excellence in Waste Reduction & Reuse

When steel shipping containers reach the end of their useful life moving goods, UrbanBloc can upcycle them to create an energy efficient commercial building. Since January 2018, UrbanBloc has upcycled 15 shipping containers for uses ranging from ice cream and coffee shops to full kitchens for food service. Using modular designs, energy-efficient and recycled building materials whenever possible, less than 20 cubic yards of waste are generated at their San Leandro facility per year.

[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 actively work with hauler Livermore Sanitation Inc. to ensure maximum diversion and currently recycle and compost 85% of all their waste.

RECOMMENDATION

This item is for information only.