



DATE: December 16, 2020
TO: Waste Management Authority Board
FROM: Michelle Fay, Program Manager
SUBJECT: 2020 Business Efficiency Awards

SUMMARY

The 2020 StopWaste Business Efficiency Awards will be presented during the December 16 WMA Board meeting to recognize four Alameda County businesses for their efforts to reduce waste and improve efficiency.

DISCUSSION

StopWaste's annual business awards event was originally scheduled for May of this year. A call for nominations went out in February to solicit submissions from Board members, member agency staff, hauler representatives, StopWaste staff and our partners. StopWaste received 20 nominations representing businesses in 12 Alameda County jurisdictions. The evaluation team had completed assessments based on environmental benefit, innovation, leadership and replicability and identified the awardee finalists just as the shelter-in-place orders went into effect in March. Given the many unknowns at the time, plans for the event were put on hold.

This fall we picked up where we left off and revisited the nominations received in February. Awardee finalists were contacted to learn how business had been affected by COVID-19 and to understand how, if at all, any of their waste reduction and efficiency efforts had been impacted. We were pleased to learn that while they all have had to adjust significantly, waste reduction and resource efficiency are still key principles of their operations.

We are excited to share the following list of 2020 awardees:

[Alameda & Castro Valley Natural Grocers](#)

Excellence in Waste Prevention & Reuse

Alameda & Castro Valley Natural Grocers put people and the planet first. Leftover whole foods are used as ingredients for prepared foods and employees get first pick of any products that can no longer be sold. Leftover edible items go to the food bank, locals with chickens, or to the compost as a last resort. Since May 2019, their "Second Cycle" program has saved over 5,500 pounds of imperfect produce, while making healthy, sustainable food more accessible. They encourage reusable packaging with bulk filling stations and reusable food ware for on-site dining in non-pandemic times. New packing stations make it easy for customers to bag their own groceries inside.

Claremont Hotel Club & Spa – Oakland

Excellence in Food Waste Reduction

This iconic hotel joined StopWaste’s Smart Kitchen Initiative in July 2018, making it the largest single food service operation participating in the program to date. Between October 2018 and February 2020, their dedicated culinary team tracked well over 200,000 transactions and have reduced pre-consumer food waste by 64% compared to the baseline, equivalent to 44,000 pounds. Their ongoing food waste reduction efforts also includes donation of surplus prepared food to hunger relief organizations. Annually, Claremont Hotel Club & Spa also reports efforts to their parent company Accor Hotels to share best practices with others.

First Street Alehouse, Livermore

Excellence in Recycling & Composting

Known as the “heartbeat of downtown Livermore,” this beloved bar and restaurant was one of the first businesses to sign up for the city’s organics collection and has consistently kept well over 80% of their discards out of the landfill ever since. Recycling and composting is a priority supported by management and an integral part of operations. The kitchen setup makes proper sorting easy, good signage helps everybody remember what goes where and ongoing training guarantees all staff members are well versed in the practices.

Surplus Service – Fremont

Excellence in Waste Prevention & Reuse

A true leader in e-waste management, Surplus Service not only exceeds the highest industry recycling standards, but also repairs and remarkets for reuse 85% of electronic products that would otherwise go to waste. With the support of StopWaste grants over the last few years, Surplus Service has refurbished and resold over 100,000 pounds of monitors. Thousands of hard drives are cleaned for reuse each month. In addition, Surplus Service runs a training program that equips underserved participants in federal detention facilities with skills, experience and employment connections to successfully re-enter the work force and build good careers.

RECOMMENDATION

Awards - This item is for information only – Recognizing Awardees