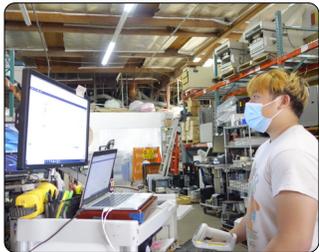


## Honoring Businesses for Waste Prevention

As part of its annual Business Efficiency Awards, StopWaste is recognizing four Alameda County businesses for their efforts in upstream waste prevention through reuse, recycling, composting, and food waste prevention. Their leadership this year is particularly exemplary given the operational challenges they faced during the COVID-19 pandemic.



### **Surplus Service** – Fremont

#### **Excellence in Waste Reduction & Reuse**

A leader in e-waste management, Surplus Service repairs and remarkets 85 percent of the electronic products they receive that would otherwise go to waste. With the support of previous StopWaste grants, they have refurbished and resold over 50 tons of monitors. They also run a training program for underserved participants in federal detention facilities to equip them with the skills and experience to successfully re-enter the work force.



### **First Street Alehouse** – Livermore

#### **Excellence in Recycling & Composting**

This beloved bar and restaurant was one of the first businesses to sign up for the city's organics collection program and has consistently kept well over 80 percent of their discards out of the landfill ever since. The kitchen setup makes proper sorting easy, while good signage and training keeps customers and staff on track.



### **Alameda and Castro Valley Natural Grocers**

#### **Excellence in Waste Reduction & Reuse**

Alameda and Castro Valley Natural Grocers prevent edible food from going to waste by incorporating leftover whole foods into prepared foods, and giving their employees first pick of items that can no longer be sold. They also offer bulk filling stations and incentivize reusable food ware for on-site dining in non-pandemic times.



### **Claremont Hotel Club & Spa** – Berkeley/Oakland

#### **Excellence in Food Waste Reduction**

Claremont Hotel Club & Spa has been tracking pre-consumer food waste since 2018 as part of StopWaste's Smart Kitchen Initiative. Since the tracking began, they have reduced their food waste by 64 percent, saving the equivalent of 44,000 pounds of food. Their ongoing food waste reduction efforts also includes donation of surplus prepared food to hunger relief organizations.

Learn more about the Business Efficiency Awards at [www.StopWaste.org/BEA](http://www.StopWaste.org/BEA).