

Centerplate Sustainability Program Summary 2018
Prepared by Katey Cox and Centerplate for Jacob Javits Convention Center

Waste Connection Organics Recycling=

Centerplate has participated in the Waste Connections (Formerly IESI) Organics Recycling program all throughout 2017 and 2018. (Figure 2.A) In Spring of 2018, Starbucks coffee organics recycling was introduced in addition to kitchen compost. In September of 2018, Centerplate employees underwent food waste training, afterwards more food service areas were integrated into the program. No instances of contamination have ever been reported. The organics collected from the Javits Center is taken to the WM CORE Varick Avenue Transfer Station where it is treated to be sent to the NY City DEP Newtown Creek Wastewater Treatment Plant which operates and anaerobic digester. From there biogas is delivered to customers for electric power generation, residential and commercial heating, and other every day use. (Figure 3.A)

Food Waste and Recovery Training

In September over the course of 3 days, Centerplate staff were trained in Food Waste and Recovery training. Employees across many departments came together with the common goal of reducing food waste and increasing food recovery. Among the workers trained are line cooks, sous chefs, porters, sales managers and purchasing managers. A system was created to track organic waste collection in each area of the building and kitchen spaces to begin analyzing patterns to inform future decision making. On October 23rd, the stewarding team began measuring Javits organic waste and recording it (Figure 1.A). Between October 23rd to the end of 2018, 38,222 pounds of organic waste was sorted and measured. The external data provided by Waste Connections suggests that in the months after Centerplate began measuring organic compost regularly, there was an increase in the diversion rate from the landfill. In the last quarter of 2018, 10 tons more organics were collected compared to the same time period in 2017. (Figure 2.A)

Formal Organics Program Onboarding

Organics recycling has gradually increased since October (Figure 1.A), this reflects the onboarding of Marketplace and Café into a regular composting program beginning in November. The proportion of organics collected is highest in the areas where Centerplate has been composting the longest: Cold side kitchen prep and the dish pit. (Figure 1.B)

Compostable Straws in All Areas

As of November 2018, Centerplate switched to a new compostable straw from EcoProducts. These straws are made from PLA, a plant-based plastic. They are made from 100% renewable resources. They meet ASTM and BPI standards for compostability, which means that they can be industrially composted to be converted into BioEnergy once public composting receptacles are made available by the Javits Center. To Date, we have used 50,000 of these PLA straws.

Reducing One Time Use Plastics

One of the major changes Centerplate made to their 2019 menu was to remove drinks from boxed lunches and assorted sandwich displays, in previous years these selections automatically included bottled water or canned soda. A sample taken from Toy Fair comparing 2018 to 2019 illustrates a 13% reduction in single-use Dasani plastic water bottles. (Figure 4A)

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2018 Changes to Recycling Rules

On August 15, 2018, the Centerplate Executive steward and utilities supervisors met with Rebecca Marshall, the sustainability manager for the Javits and Leonard Cuccia of Waste Connections, formerly IESI. In this meeting, Centerplate was informed that unrinsed plastics were increasingly not being accepted by countries who have historically purchased American recycled waste. After this meeting, employees were trained that all cans and bottles from kitchen prep spaces must be rinsed to be accepted for recycling. A program was also implemented to ensure bottles from bar services are being captured and separated for recycling.

Wine Bottle Recycling Program Case Study- VinExpo

VinExpo is an annual event in which wine companies come from all over the world to try and enter the US market. Exhibitors are not set up for distribution in the US, and so they coordinate with show management to ship the wine in that they will sample and try to sell to US distributors. Show management does not coordinate the return of this wine, so anything left behind is subject to destruction as it cannot be legally resold or served in the US.

In **2018**, 63% of wine shipped to for VinExpo was left behind to be disposed of. All bottles were opened by hand, the wine was poured down drains and the empty bottles were sent (unrinsed) to the IESI recycling facility.

In **2019**, new challenges were presented because bottles can only be accepted by IESI if they have been rinsed first. Further, because of the negative experience the exhibitors had in 2018, Show Management issued an addendum to the rule that stated exhibitors could take out their own wine—up to 12 bottles per exhibitor badge. Approximately 9,900 bottles of wine could walk out the front door. 6,001 bottles, empty and full, were shipped to Parallel Products, an industrial recycling facility in the Bronx.

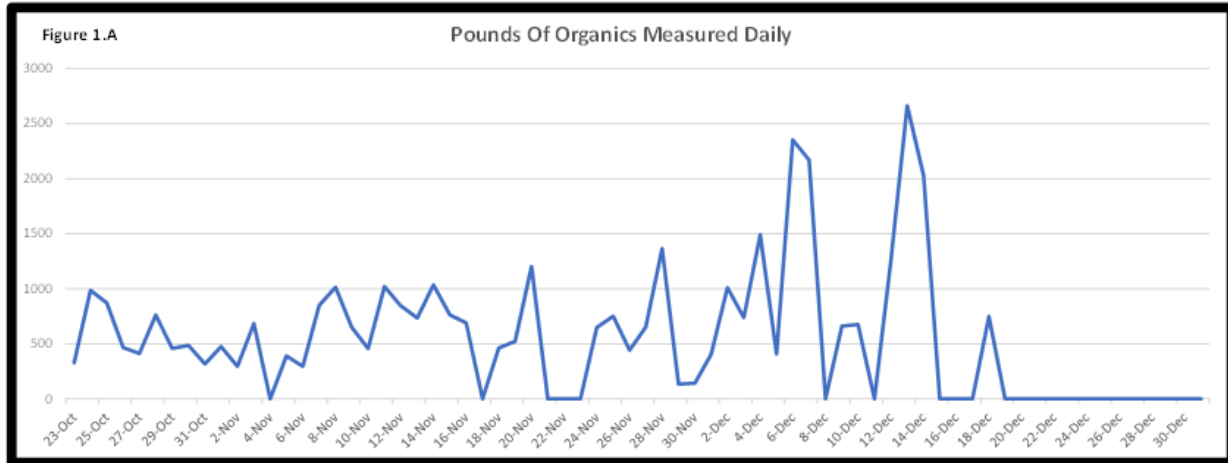
The following commodities are produced from the materials recovered:

- Crushed glass from the wine bottles
- “OCC-Corrugated” Cardboard from the broken down boxes
- Plastics-PET- from plastic wine bottles
- HDPE, PP, PE- from the shrink wrap
- Aluminum from foil wrappers
- All Wine is collected and discharged to NYCDEP Hunts Point Water Pollution Control Plant where it is treated with aeration tanks and settling tanks. Bio-solids are created in these systems that is sent to anaerobic digesters at that plant for methane creation, pathogen destruction, and bio-solids reduction.

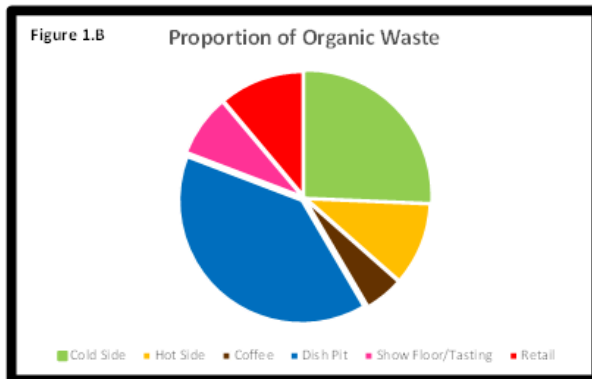
Goals for 2019

Through examining this data, Centerplate has been able to identify the areas where diversion rates can continue to be improved. The area with the highest amount of organic waste is the dish pit (Figure 1.C). This implies prepared food is being thrown away. There may be opportunity to divert this waste further by feeding animals or rescuing it for donation to people. There are also industrial applications emerging. Centerplate is exploring these areas further in 2019.

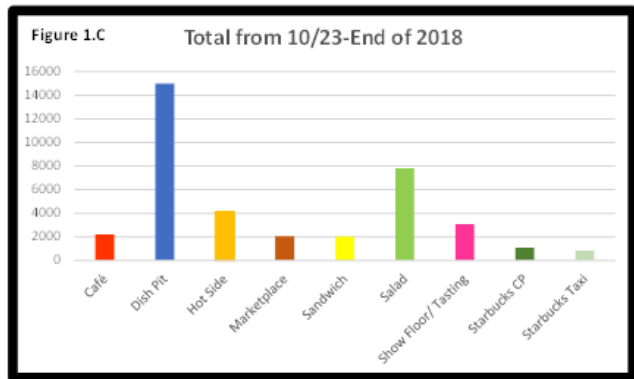
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1.A On October 23rd, the Centerplate stewarding team began measuring Javits organic waste and recording it. Organics recycling has gradually increased since.



1.B The proportion of organics collected is highest in the areas where Centerplate has been composting the longest.



1.C The area with the highest amount of organic waste is the dish pit. This is where uneaten food is thrown away.

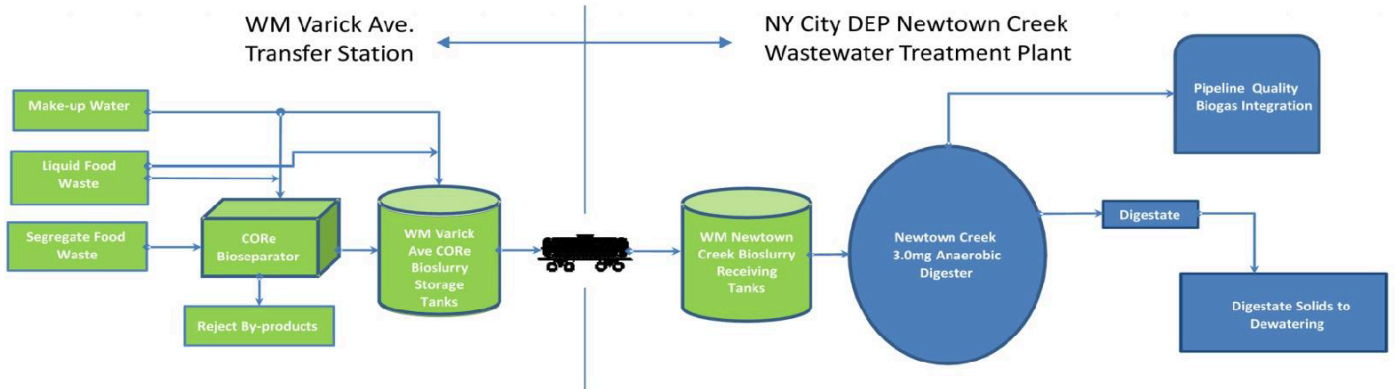
Figure 2.A Waste Connections (IESI) Total Organics Collected from the Jacob Javits Center Per Month (in Tons)		
	2017	2018
January	6.74	5.25
February	4.73	5.6
March	9.28	6.38
April	7.7	7.35
May	5.86	5.07
June	8.66	5.77
July	7	5.07
August	4.38	3.23
September	5.35	6.3
		Centerplate Food Waste Training September 26, 2018
October	6.04	10.94
November	6.30	10
December	5.35	7.1
Total	77.39	78.06

2.A Centerplate has participated in the Waste Connections (Formerly IESI) Organics Recycling program all throughout 2018. This external data suggests that in the months after Centerplate began measuring organic compost regularly, there was an increase in the diversion rate from the landfill. In the last quarter of 2018, 10 tons more organics were collected compared to the same time period in 2017.

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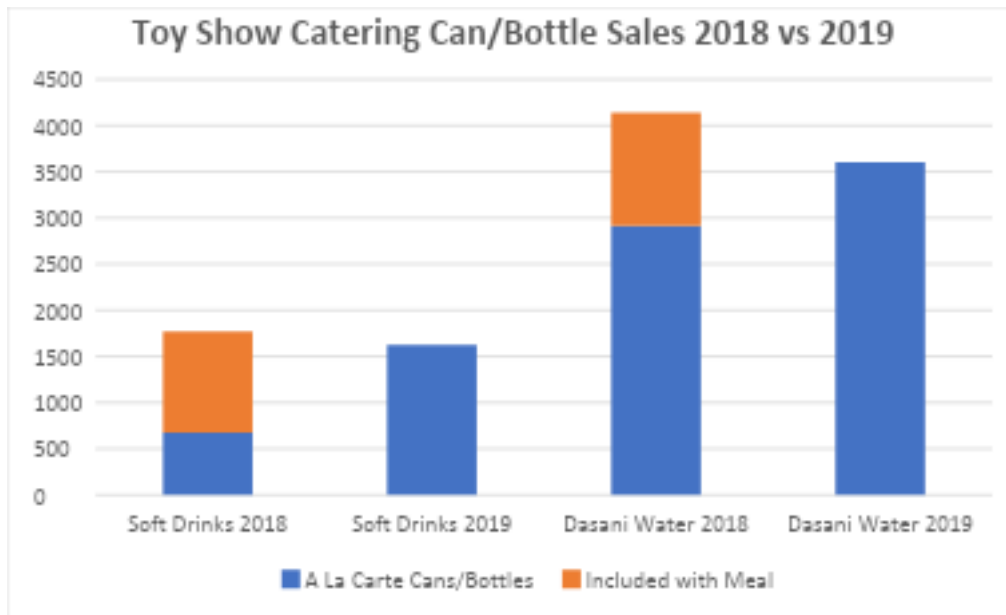
Figure 3.A

**WM CORE System & NYC DEP Co-digestion
 Demonstration Project Process
 Flow Diagram**



3.A The organics collected from the Javits Center is taken to the WM CORE Varick Avenue Transfer Station where it is treated to be sent to the NY City DEP Newtown Creek Wastewater Treatment Plant which operates and anaerobic digester. From there biogas is delivered to customers for electric power generation, residential and commercial heating, and other every day use.

Figure 4.A



4.A One of the major changes Centerplate made to their 2019 menu was to remove drinks from boxed lunches and assorted sandwich displays, in previous years these selections automatically included bottled water or canned soda. A sample taken from Toy Fair comparing 2018 to 2019 illustrates a 13% reduction in single-use Dasani plastic water bottles.