

# Waste Programs at Fruit Center Marketplace

2020 Fall WasteWise Forum | November 10, 2020



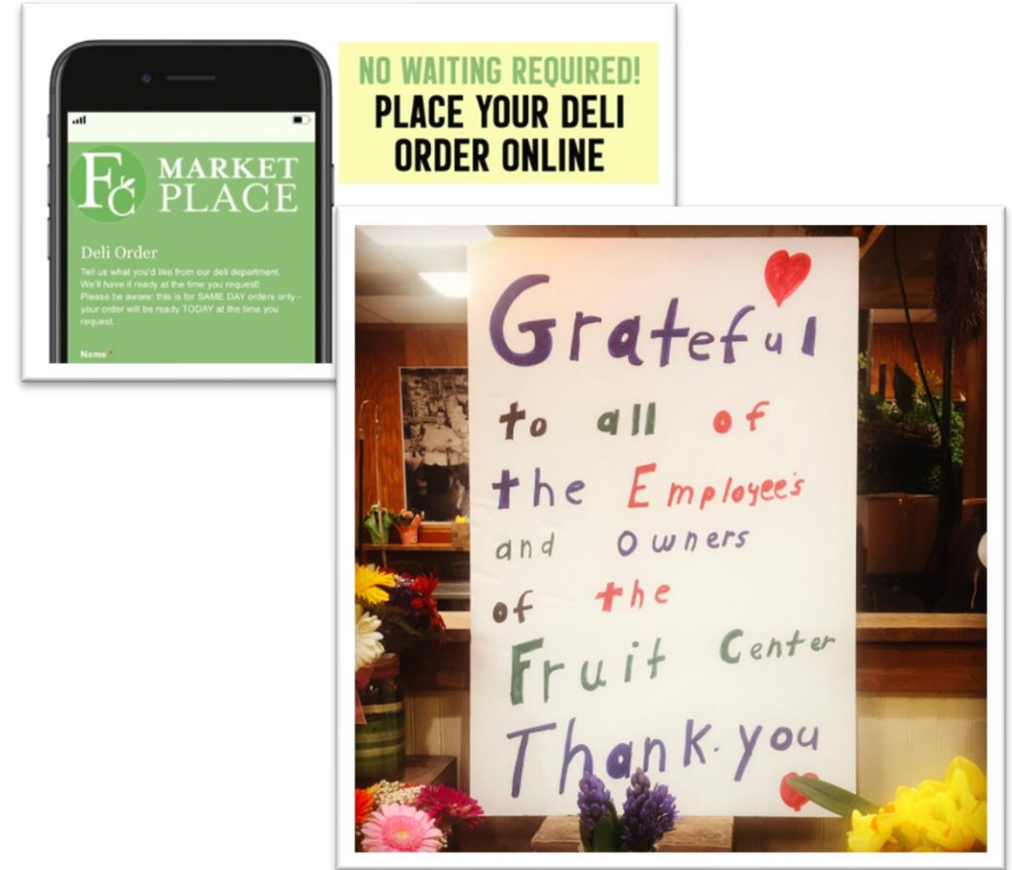
# Company Profile

- Third generation, family owned and operated
- Current locations in Milton and Hingham, each ~12,000 square feet
- 11 departments, including deli, prepared foods, catering, and more
- Recognized in *Boston Globe* as a “Top Place to Work” for 8 years
- Strong commitment to community involvement and environmental sustainability



# COVID Pivot

- Changes in number of customers, purchasing
- Increase in food donation
- Prepared meals sales dropped dramatically at beginning, now surging as businesses reopen
- Shift in catering to smaller, family events
- Working towards more online shopping/pre-ordering





# Big Picture Sustainability

- Same programs at both locations
- Dual stream recycling
- Pallet reuse with suppliers
- Composting
- Food donation
- Local purchasing
- Energy efficiency measures (e.g. LED lighting)



# Recycling

- Switched from single stream to dual stream recycling in May 2019
- Helped reduce contamination
- 10-yard dumpster for mixed containers serviced weekly by Troupe
- Approx. 1.5 tons diverted per month at each location



# Cardboard Recycling

- Held long-term contract with WM for over 25 years → now only pick up cardboard
- On-site cardboard and paper compactor
- More efficient, cheaper to maintain separate contract with WM
- Serviced approx. weekly
- ~340 tons recycled each year





# Source Reduction Strategies

- Grab-and-go items marked down close to code date – nearly always sell out
- Prepared foods kitchen utilizes ‘ugly’ and other ingredients that won’t be purchased
- Previously used salad bar to sell food items that are still good



# Food Donation

- Established relationships with local food pantries in Milton and Hingham
- Primarily donate shelf-stable items and baked goods (~100 loaves of bread every 2 weeks in Milton)
- Food pantries occasionally purchase cases of fresh produce through supermarket
- Public-facing donation bin for customer contributions



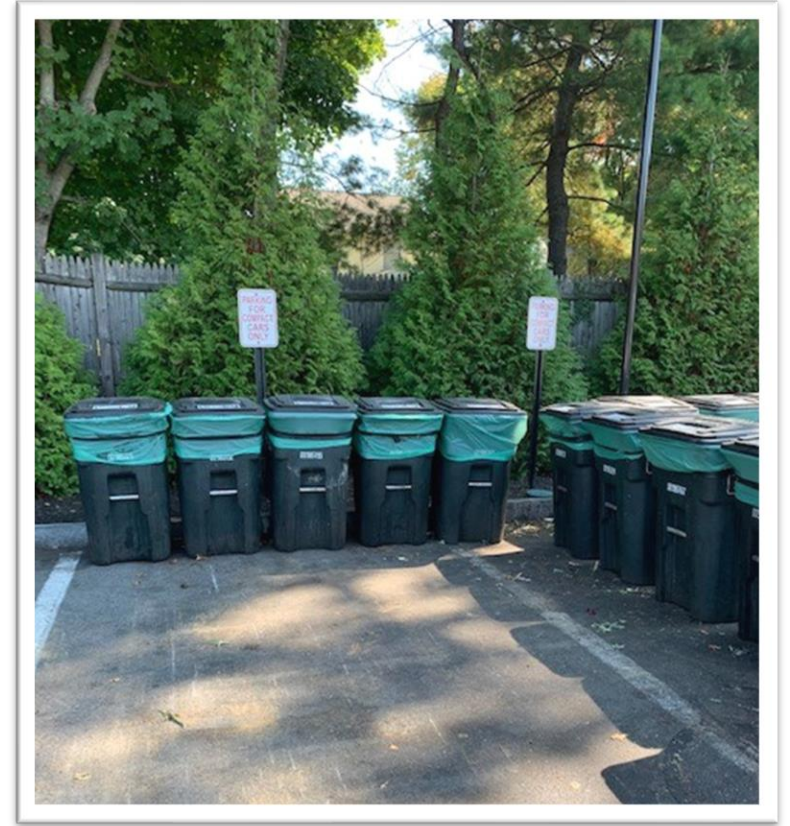
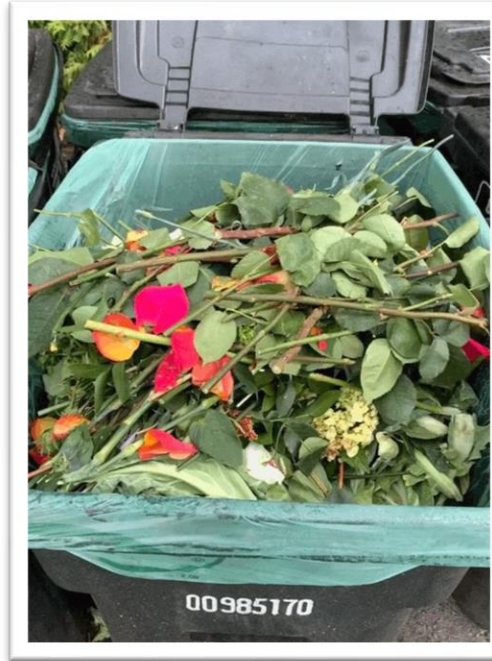
# Compost Program

- Started in June 2019 with Black Earth Compost
- Motivated by waste ban compliance and desire to make more sustainable change
- Includes food scraps, floral trimmings, soiled paper products
- Barrel or bin located at each department



# Compost Program

- Indoor carts lined with plastic bags that are trashed after contents emptied
- Outdoor carts lined with compostable bags, which are accepted by hauler
- 96 gallon wheeled carts picked up twice/week (14 in Milton, 12 in Hingham)





# Space & Financial Considerations

- Used parking spots to accommodate additional dumpsters/carts
- Space concerns for department setups
- Individual departments responsible for emptying containers outside
- Compost is an extra cost, but led to reduced trash dumpster size (12 → 10 yards)





# Addressing Contamination

- Re-trained employees after switch to dual stream recycling to reduce contamination
- Most effective method for employees is direct and frequent verbal feedback from peers
- WM and Black Earth provide photos and written accounts of contaminated bins
- Common contaminants include plastic gloves, film plastics



Example of contamination in organics bin

# Next Steps

- Revive film plastic wrap recycling program
- Collaborate with food rescue organization for prepared foods, limited shelf-life items
- Continue to reduce contamination in recycling and organics streams
- Identify and evaluate additional opportunities for waste diversion (e.g. Styrofoam)



# Thank You

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