

EPA Disclaimer

SAN DIFGO **PADRES**

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Food Waste Composting

Alina Talbott Hines – Assistant General Manager









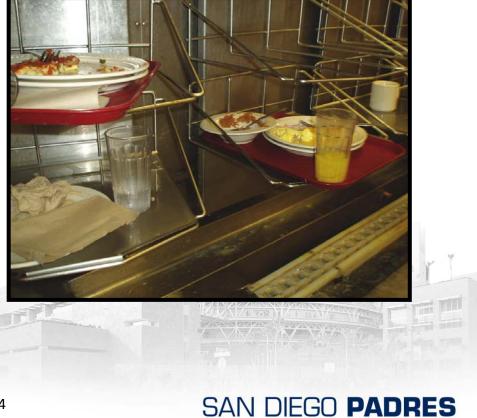


Original Food Waste Program: 2005

Pre-Consumer



Post-Consumer





Lessons Learned





20-gallon white Brute bins

75% Maximum fill

Rolled out to box; disposed of by two employees







Original Food Waste Program: 2005

Contamination









Contamination

- Contaminated loads = trash, not compost (\$100 per ton at the time)
- In 2006, contaminated loads cost the organization over \$5,000.
- Incidences of contamination were used for training staff.







How to Avoid Contamination

- Post bilingual signage in all food service areas
- Have a color-coded bin system
- Assign a "Recycling Supervisor" for each shift
- Provide summary of shift's performance at the end of each day
- Keep compactor closed at all times
- Keep area around compactor clean at all times







Upgraded Food Waste Program: 2007

- 40 concession and food preparation areas throughout the ballpark are now provided with green bins for food waste
- New food waste compactor installed with hydraulic lift











Setting Up For Success

Color coded collection bins







Setting Up For Success

Clear bilingual signage

with photos that tell

staff what is and

is *not* compostable





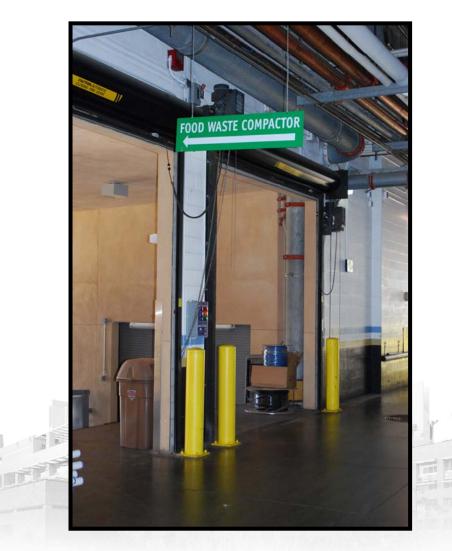


Setting Up For Success

Clear directional signage so

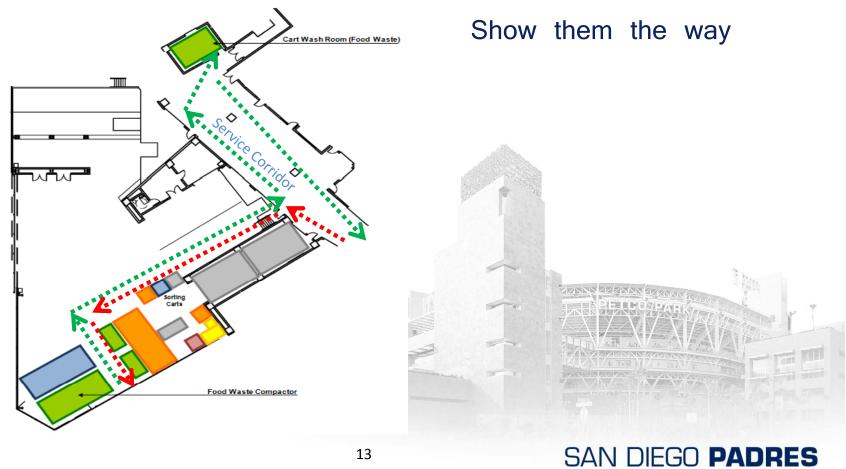
staff can find their way







Setting Up For Success





Setting Up For Success

Designated compactor

operator





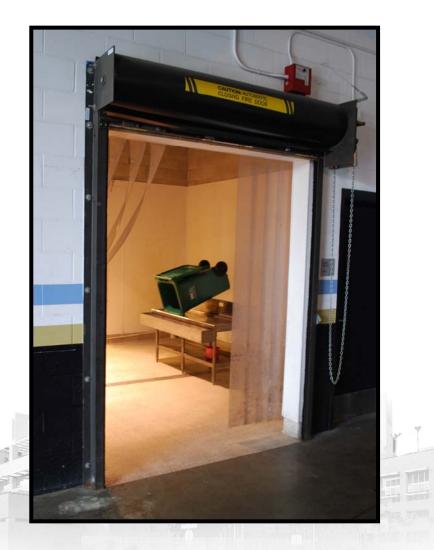




Setting Up For Success

Designated bin washer









Coffee Ground Composting

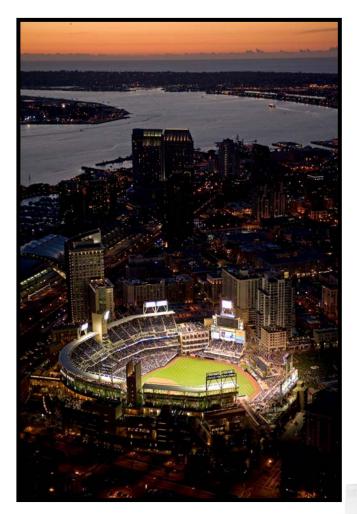
- Front office break rooms (4)
- Contracted partner break rooms

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(4)







The Future of Food Waste

What are our next steps?







The Future of Food Waste

Post-consumer / Fan Participation







Food Waste Composting at PETCO Park

What happens to the food waste?

1. Food load delivered to local greenery

- 2. Food is covered with mulch
- 3. Product is "cooked" in windrows

4. Aeration & watering of windrows











What happens to the food waste?

Compost



Mulch



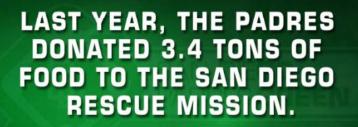




Informing the Public / Fan Outreach













Leading the Way in Environmental Responsibility for Businesses and Sports Facilities Alike



