NJDEP RECYCLING AWARD



Bergen New Bridge Medical Center

230 E Ridgewood Ave, Paramus, NJ 07652

November 1, 2023

Food Waste Reduction using WasteWatch powered by Leanpath



Bergen New Bridge Medical Center Introduction

- Operated by Care Plus Bergen 6 years ago (not for profit)
- Over 1,000 bed hospital
- Both the largest hospital and licensed nursing home in NJ
 - Satellite offices in Bergenfield, Englewood and Paterson
- Fourth largest publicly owned hospital in the nation.
- Not-for-profit safety net facility,
- A clinical affiliate of Rutgers
- Many Recognitions & Awards including:
 - LeapFrog Top Hospital & Safety Grade A
 - Leapfrog Top teaching Hospital
 - The Joint Commission Gold Seal



Bergen New Bridge Medical Center Introduction

- Services Include:
 - Acute and ambulatory care
 - Mental health
 - Substance use disorder treatment
 - Long term care
 - 24/7 Emergency department
 - Surgical suites, physical rehabilitation, pharmacy, laboratory, radiological services (newest digital mammography), COVID Testing, vaccinations and therapeutics.

A Clinical Affiliate of RUTGERS

Bergen New Bridge Medical Center - Introduction

- Sabyn Matli is a Registered Dietitian
- Bergen New Bridge Medical Center
 Director Food and Nutrition
- Leading a team of 120 team members
- Over 15 years in the food and nutrition industry





Agenda:

- NJ legislation
- BNBMC Waste Prevention
- Education & Outreach
- Coverage
- Leadership & Innovation
- BNBMC Other Sustainable Initiatives & Awards

NJ LEGISLATION P.L. 2020 C.24

• The legislation states: P.L. 2020 c.24 requires establishments who generate a projected volume of 52 tons of food waste or more per year to source separate and recycle their food waste. If your establishment fits into one of the following categories and generates more than **52 tons** of food waste per year, you must comply with the law: commercial food wholesaler, distributor, industrial food processor, supermarket, resort, conference center, banquet hall, restaurant, educational or religious institution, military installation, prison, hospital, medical facility, or casino.

"BY ADDRESSING FOOD WASTE, WE HAVE AN OPPORTUNITY TO ADDRESS TWO OF THE BIGGEST PROBLEMS FACING OUR PEOPLE AND OUR PLANET: CLIMATE CHANGE AND FOOD INSECURITY."

- LEANPATH CO-FOUNDER AND CEO ANDREW SHAKMAN

NBMC Food Waste Prevention

Tracking began April 1th, 2022, to April 30th, 2022, providing a projection of what New Bridge Medical Center is producing in food waste per year

New Bridge Medical Center Food waste Recorded for the 4-week period

Baseline: 8,230 lbs, 813 transactions

Projected for 2022: ~ 49 Tons

MEASURABLE OUTCOMES AND DOCUMENTATION

January 1, 2022, to December 31, 2022

Food Waste Recorded

58,115 lbs = ~ 29 tons

Transactions Recorded

6,548

Food Waste Prevented

11,129 lbs

Food Waste Reduction

16%

MyWatch **Moments**



EDUCATION AND OUTREACH What is "food insecurity?"

A: "Food insecurity" means not having reliable access to healthy food.

Momentos MyWatch en español

P: ¿Qué es "inseguridad alimentaria"?

R: La "inseguridad alimentaria" significa no tener acceso confiable a alimentos saludables.

THE AVERAGE AMERICAN throws away 209 to 254 P O U N D S of edible food EACH YEAR.

WatchPalabras en español

Un estadounidense promedio desecha 209 a 254 LIBRAS de alimentos comestibles cada año.

WatchWords



Culinary Team Meeting Agenda

Multiple Sites - Multiple Locations October 12, 2023 - October 18, 2023



Check in on your progress on your goals.

Site Name	Location Name	Goal Name	Food Name	Loss Reason	Last Week's Average Weight	Goal Weight
New Bridge Medical	New Bridge Medical Trayline	Vegetable - 10/02/2023	Vegetable	All Loss Reasons	263.77 LB	87.51 LB
New Bridge Medical	New Bridge Medical Kitchen	Vegetable - 10/02/2023	Vegetable	All Loss Reasons	288.13 LB	87.55 LB

Question: What three ideas do your team have to accomplish your goals?

1.

2.

3.

Section #4: Team Recognition

Celebrate your team members for tracking waste.

Top participant this period: Bevan Johnson – 22 Transactions

Notes

Team engagement



Team Engagement— Wasteless Week

EDUCATION AND OUTREACH



At Sodexo, our mission is to improve the quality of life in the communities we serve all around the world. Given our corporate footprint and food purchasing reach, fighting the global crises of climate change and hunger must be part of that mission. Sodexo is championing these efforts by reducing the amount of food that goes to waste on our watch.

Sodexo began developing its food waste prevention program, WasteWatch powered by Leanpath (WWxLP), over 10 years ago, and Sodexo groups have been deploying it at sites across the globe. Using scales paried with tablet computers to quantify and identify causes and means of disposal, Sodexo locations have reduced food waste by 50%.

SODEXO IS COMMITTED TO DEPLOYING WWXLP AT:

100% of sites by 2025

3,000 sites globally in the next 12 MONTHS

OUR REASONS WHY

we committed to combating global hunger and climate change by implementing WasteWatch powered by Leanpath (WWxLP) as part of our daily operations at every food service location.



HUNGER AND CLIMATE CHANGE ARE A GLOBAL CRISIS

Did you know?

- . B70 million people go hungry daily
- . 1 in 7 Americans face food insecurity
- . 1/2 of the food produced globally goes to waste

Reducing food loss and waste is how we can ensure there is enough food for everyone.

 Olimate change is already causing damage to communities across the globe Efficiencies across the supply chain reduce the emission of greenhouse gases.



OUR GLOBAL PRESENCE REQUIRES GLOBAL LEADERSHIP

We serve:

- 100 million customers a day
- At 13,000 sites
- In 72 countries

WWxLP demonstrates our global leadership in pursuit of critical change.

Sodexo is committed to improving the well-being of those we serve by:

- . Fighting hunger and malnutrition
- Reducing carbon emissions
- Championing sustainability

Addressing wasted and surplus food anchors corporate responsibility into our daily operations.







EDUCATION AND OUTREACH - Nationwide GOALympics results - Healthcare



Healthcare Medal Recap:

Team Endurance Contest for registered users of WasteWatch Powered by Leanpath

- "Weight" Lifting: Sweeping the Category!
- GOLD: NEW BRIDGE MEDICAL CENTER
- SILVER: Sharp Grossmont Hospital
- Bronze: Sheppard Pratt Towson



Components of the Program



Improved forecasting



Batch cooking



Café Specials



Promotions included Zero-Waste with Plant-Based menu special

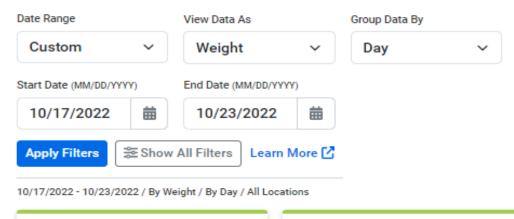


Receiving



Review of weekly Leanpath reporting of top wasted foods and loss reasons with BNBMC FN and culinary team members, Champion, Co-Champion and managers to review ways to further reduce food waste.

Lean Path Reporting:

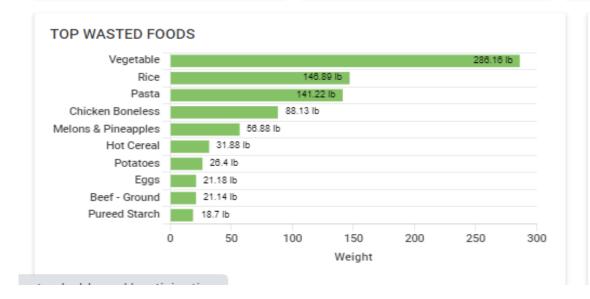


\$945.50

864.64 LB

WASTE TRANSACTIONS

85





Food Waste Profile

JANUARY 2022 - DECEMBER 2022

Waste Recorded

58,115 LB

Transactions Recorded

6,548

PROJECTED ANNUAL FOOD WASTE

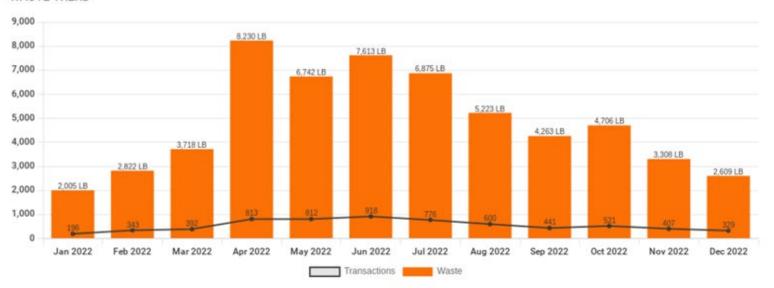
Waste Projection

58,115 LB

Projection based on waste levels from January 2022 - December 2022.



WASTE TREND



Why Waste is Occurring

The top reasons food waste is occurring in your operations:

- 1. Prepared Overproduction 43,433 LB
- 2. Trim Waste 7,105 LB
- 3. Prepared Expired 2,888 LB
- 4. Inventory Spoilage 2,737 LB
- 5. Equipment Failure 1,240 LB

Did you know?

Understanding why food waste is occurring is critical to creating effective plans for preventing it in the future. Every time a staff member records food waste with Leanpath, they capture the reason for the waste, empowering your chefs to turn their food waste data into action.

Prevention Impact

JANUARY 2022 - DECEMBER 2022
Reduction Waste Prevented

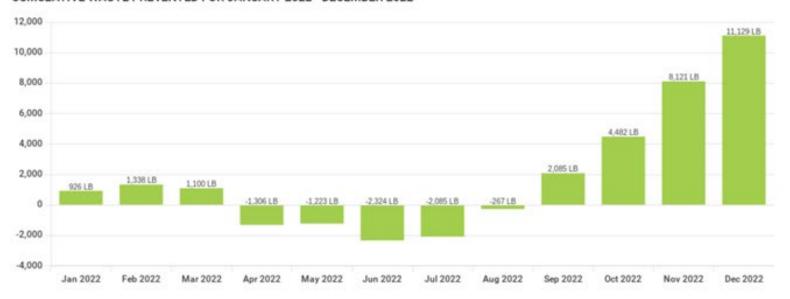
▼16% 11,129 LB

SINCE PROGRAM START

Reduction Waste Prevented

▼19% 14,562 LB

CUMULATIVE WASTE PREVENTED FOR JANUARY 2022 - DECEMBER 2022



Measuring Prevention

Waste prevention is measured by comparing the change in food waste levels over time against each location's unique waste baseline.

Baselines are set at the beginning of the program to establish average food waste levels prior to working on prevention.

Sustainability & Social Impact

Your food waste prevention impact is equivalent to...



JANUARY 2022 - DECEMBER 2022

Avoiding emissions from

35

metric tons of CO2



Conserving

124,001

bathtubs of water



Saving

9,274

meals

SINCE PROGRAM START

Avoiding emissions from

46

metric tons of CO2

Conserving

162,246

bathtubs of water

Saving

12,134

meals

You are part of a critical global movement.

By reducing food waste, you are addressing the top-ranked solution for emissions reduction per <u>Drawdown Project</u>, and you are advancing critically-needed progress toward <u>Target 12.3</u> — the UN's Sustainable Development Goal calling for a 50% reduction in global food loss and waste by 2030.

Equivalency factors provided by the US EPA and USDA



Summary- Process Flow Chart

Food Waste Prevention priority using WasteWatch x Leanpath

Champion and Co-Champion, manager training. Team member education: Food Waste, Carbon Footprint, Food Insecurity, etc. Weekly Huddles reviewing reporting of top wasted foods, loss reasons. Food Waste prevention processes in place.

Leanpath Online daily review of reporting for team member engagement

Tracker set up – Team member Tracker Training, Loss Reasons reviewed Hospital Team Education with café events and marketing promotion for engagement Quarterly Food waste audit for overproduction conducted with Leanpath reporting. Managers with Team set processes for food

waste prevention.

Yearly Events such as
Goalympics and Earth
Month encourage further
engagement and focus on
Food Waste Prevention.

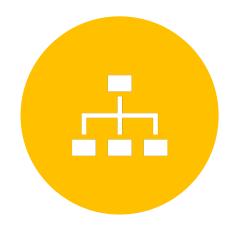
Champions/Managers/Team utilize processes to achieve 50% food waste reduction.

LEADERSHIP









QUARTERLY FOOD WASTE AUDITS ARE PREFORMED ASSESSING LEFTOVER FOOD FROM PATIENT MEAL PRODUCTION

DATA IS REVIEWED WITH BNBMC CULINARY
TEAM AND ADJUSTMENTS ARE MADE TO FUTURE
PRODUCTION BASED ON PERCENTAGE OF
OVERPRODUCTION.

CHAMPION, CO-CHAMPION, AND MANAGERS REVIEW DATA FOR PROCESSES IN PRODUCTION, SEASONAL MENU PLANNING, RECEIVING AND PURCHASING.



BNBMC Other Sustainable Initiatives & Awards

- Waste Management Single stream recycling
- Styrofoam Recycling
- PSE&G Upgrades (BPU Clean Energy Program)
- Outside Garden Long Term Residents
- Horiculture Program
- Mop buckets to micro fiber

Recycling

- Waste Management Single stream recycling includes:
 - Plastics 1 7 (bottles, containers)
 - Newspapers, Magazines, Paper, paperboard, dairy/juice containers
 - Cardboard, Brown Paper bags
 - Tin / Steel Cans / Aluminum tins (Mostly from Kitchen)
 - Glass bottles/Jars
 - Video: https://www.youtube.com/watch?v=OcggQBbssqM
- Styrofoam Recycling
 - Bergen County Densifying machine
 - Village of Ridgefield Park
 - "RecycleTech Corp" densifying machine
 - Recommendation: Reach out to your County







XT200

PSE&G Upgrades (& Other NJ Utilities) – BPU

https://www.njcleanenergy.com/residential/programs/comfort-partners/comfort-partners



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COMMERCIAL, INDUSTRIAL HOME RESIDENTIAL RENEWABLE ENERGY AND LOCAL GOVERNMENT Find a Program RESIDENTIAL Home » Residential » Programs **ELECTRIC VEHICLE INCENTIVE** Current Programs **PROGRAMS** Comfort Partners **Program Updates** RESIDENTIAL NEW CONSTRUCTION The New Jersey Comfort Partners Program is a free program that helps income-eligible customers reduce their Energy Efficiency Program utility bills through implementing cost effective measures ▼ COMFORT PARTNERS XX New Jersey Transition Update which save energy and money while improving their Comfort home's safety and comfort at no cost to them. OTHER ASSISTANCE PROGRAMS **Program Literature TESTIMONIALS** Comfort Partners has helped over 126,000 families since the program was launched in 2001! Read more here or click the image below to watch PAST PROGRAMS a video introduction to Comfort Partners. HOME PERFORMANCE WITH ENERGY STAR Applications and **Program** Brochures Download the latest APPLIANCE REBATES & RECYCLING Literature Welcome program materials. **HVAC REBATES** Find a Trade Ally Through Comfort Partners, the New Jersey Board of Public Utilities (NJBPU) and your electric and TOOLS AND RESOURCES natural gas utilities partner with you to reduce your energy use and utility bills, improve your comfort, and increase the health and safety of your home.

PSE&G Upgrades (& Other NJ Utilities) – BPU

For More Information, Fill Out the Form Below or Call:

800-915-8309 (Option 1)

The Comfort Partners Program takes a comprehensive approach to energy savings, including considering efficiency, building performance, and health and safety issues.

If eligible, participants receive:

- All recommended efficiency measures and energy education services free of charge.
- Installation of cost-effective energy efficiency measures in the home (determined on a home-specific basis). These can include:
 - Efficient lighting products;
 - Hot water conservation measures (water heater insulation, water heater pipe insulation and energy-saving showerheads and aerators);
 - Replacement of inefficient refrigerators;
 - Thermostats;
 - Insulation upgrades (attic, wall, etc.);
 - Air sealing;
 - Duct sealing and repair;
 - Heating/cooling equipment maintenance;
 - And other measures
- Comprehensive personalized energy adjustion and coupseling

PSE&G Upgrades (& Other NJ Utilities) – BPU Phone Numbers to know!

BPU Clean Energy Program - Call for your Free Energy Audit							
	Commercial &	Residential					
	Industrial	Program					
	program						
Public Service Electric & Gas	844-300-7734	855-846-2895					
Atlantic City Electric	833-223-7297	866-353-0007					
Jersey Central Power & Light	866-527-5249	800-915-8309					
Rockland Electric	800-701-0952	973-232-0728					

BNBMC - PSE&G Upgrades

- Lights to LED
- Motion detectors for lights
- Building 11 AHU
 - BNBMC Selected for CIANJ/Commerce Magazine Environmental Leadership Award in the reducing Carbon footprint category. – April 21, 2023
 - Enhancement in both air quality and carbon emissions

Bergen New Bridge Medical Center Selected for CIANJ/COMMERCE Magazine Environmental Leadership Award

The Medical Center is being recognized for reducing its carbon footprint



Commerce & Industry Association of NJ

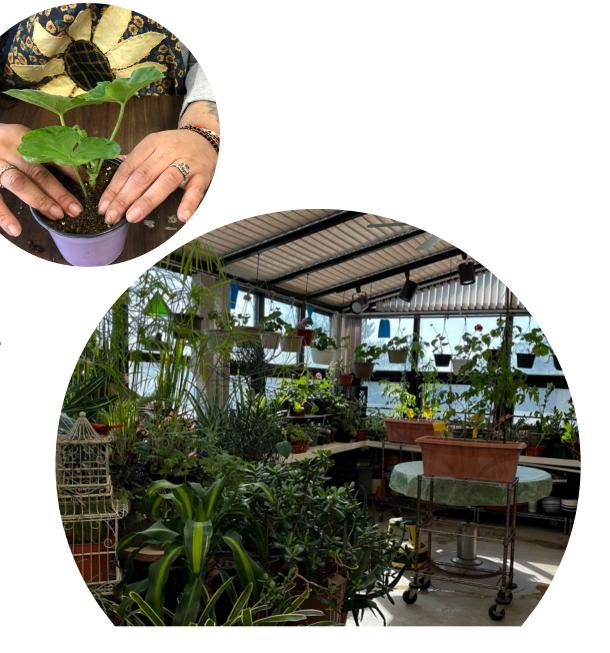
Long Term Residents Garden





Horiculture Program

- Fully Supported by Volunteers
- BNBMC is a Recipient of The National Garden Bureau Therapeutic Garden Grant Award (October 2023)
- Includes Onsite Greenhouse
- Two screened three-season porches within Long Term Care suitable for wheelchair users
- An Outdoor seating area with two large multi-Level L-shape raised planters
- Greenhouse programs includes 30 sessions over a month
- Facilitates one on one interaction
- Designed for adult residents with multiple complex physical, complex, cognitive, psychological and/or social challenges that require regular daily regimen of care and attention by qualified health professionals.



Our Vision

Mops to Microfiber Vision

- Implement the Micro-Fiber process in the 3rd. Qtr. Of 2022.
- Success of implementation can largely be traced to communication of roll-out, selecting the areas where we could achieve the most success, the enthusiasm of the EVS staff and the focused discipline of the EVS management team.
- Reduction in water usage and utility cost, commonly attributed to traditional cleaning methods.
- Success to be measured by previous utility invoices and chemical reduction expenses.
- Success was also measured, by happier customers, knowing that the equip. for cleaning was used only in their space.
- Improved patient HCAHPS scores

NBMC Environmental Services, Our Guiding Principles

Mops to Microfiber Implementation

- Hardwiring For Excellence
- Establish Goals & Routine Review
- Share and Delegate the Goals
- Train & Retrain
- Share Score Cards Progress
- Round For Outcomes
- Celebrate the Wins
- Thank The Team

Leadership

Knowledge

Enthusiatic Work Habits

(establish a department brand, what is your service known for)

EVS Goals

- Reduction in water utility usage and cost
- Reduction in chemical usage
- Cost effective because there is no need to spend money on throw away materials
- Overall improvement in consistency and quality

Right Tools for Today's Business (Evolving and Innovation). Leveraging Technology

Housekeeping Cart

Micro-Fiber Cart Set-up



Old Loop Mop and Bucket



Microfiber Mop

Micro-Fiber Mop Head & handle



Old Loop Mop and Handle



Microfiber Pad

Micro-Fiber Pads





Old loop mops



Micro-fiber System Summary

Market What You Do

OLD SYSTEM

- Bucket & Wringer
- Enormous volumes of water and harsh chemical usage
- Frequent changing of water and solution every 2-3 rooms
- Manual Chemical Mixing.

NEW MICRO-FIBER SYSTEM

- Conserves water, reduces the use of disposable products
- Requires fewer if any harsh chemicals
- The density of a microfiber pad hold t-8 times its weight in water. Therefore, it requires less or no frequent changing of chemicals and high-water usage,
- Since Microfiber products are light and ergonomic, they are less labor intensive than conventional cleaning tools, thus increase productivity while reducing workers' injuries and compensation claims

EVS: Our Financial Profile Then & Now

The EVS department uses approximately 36 (8) gallon buckets for water. Each buckets water should be changed every 2-3 rooms and as needed. Using this example the staff on a daily basis over three shifts be required to change the water in Their buckets between 737 times to 1106 times

Changing water every 2 room -737 water changes times 8 Gallons = 5,896 gallons of water daily used for cleaning floors **Changing water ever 3 rooms** - 1106 water changes times 8 gallons = 8,848 gallons of water daily used for cleaning floors

2018 Water utility cost \$403,063.20

2019 Water utility cost \$377,136.19

2020 Water utility cost \$396,541.91

2021 Water utility cost \$335,465.75

2022 Water utility cost (implemented in October 2022.) \$319,176.74

2023 Water utility cost through Sept. 5th. = \$199,717.90. Projection the remaining 15 months of 2023 would add approx. \$80,966.71 for a year end total of \$280,684.07

IN ESSENCE MICRO-FIBER PROVES TO BE ALSO GREEN FRIENDLY

Example cos	st comparison between conventional wet lo	oop m	ops and microfiber mops			
	Microfiber Mop	Conventional Loop Mop				
Mop Costs						
Cost	\$1	L7.40	\$5.00 each			
Washing Lifetime	500 - 1000		55 to 200			
Rooms Cleaned Per Washing		1		22		
Cost Total	\$174 to \$3.48 per 100 rooms		\$11 to \$41 per 100 rooms			
Labor Cost						
Rooms Cleaned per Day	22 per eight hour shift		20 per eight shift			
Labor Cost	\$12 per hour	\$12 per hour		\$12 per hour		
Cost Total	\$436 per 100 rooms		\$480 per 100 rooms			
Chemical Cost						
Quantity of Chemicals	0.5 ounces per day		10.5 ounces per day			
Cost of Chemical	\$.22 per ounce		\$.22 per ounce			
Rooms Cleaned Per Day		22		20		
Cost Total	\$0.50 per 100 rooms		\$11.55 per 100 rooms			
Water Use						
Quantity	1 gallon		21 gallon			
Rooms Cleaned		22		20		
Cost Total	5 gallons per 100 rooms		105 gallons per 100 rooms			
Electricity Usage (Washing)						
Cost	\$0.30 per mop		\$1.00 per mop			
Rooms Cleaned	once per room		once per day			
Cost Total	\$30 per 100 rooms		\$5 per 100 rooms			
		Costs				
	\$468 to \$470 per 100 rooms per day		\$497 per 100 rooms per day			
	Microfiber mops use 95% less water and chemicals					



Questions?