FOOD WASTE SOLUTIONS



BACKGROUND CHECK

- Founded in 2012 Cedar Falls, IA
- 1700 SF / 3 BBL Nanobrewery
- Iowa Green Brewery
 Certification Silver











BACKGROUND CHECK

- In April of 2017 location #2 was opened.
- 35,000 SF, 20 BBL BrewPub with Beer Hall, Dining, Room, Beer Garden
- LEED Certified Silver (Projected)
- Iowa Green Brewery Certification - Platinum



LANDFILL DIVERSION

- So if not to landfill, where do we send it?
- Compost
- Recycle
- Reuse



COMPOST

- What do we send to compost?
- Organic Solid Waste / Food Waste - Prep + Table
- TapRoom Waste -Napkins, Expired Menus, etc



RECYCLE

- What do we recycle?
- Plastics, metals, glass
- The simplicity of singlestream recycling is key



"Spent, but not waste."

- BREWERS EVERYWHERE



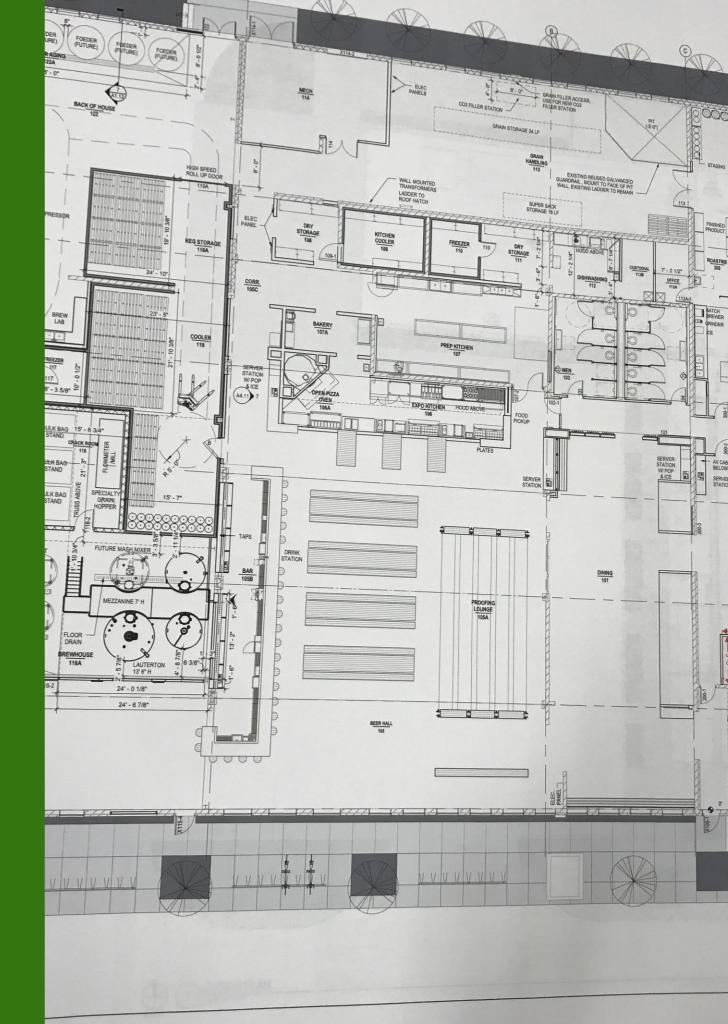
SPENT GRAIN

- A by-product of the brewing process
- 100% of our spent grain is sent to local farmers (mushroom / livestock / chicken)



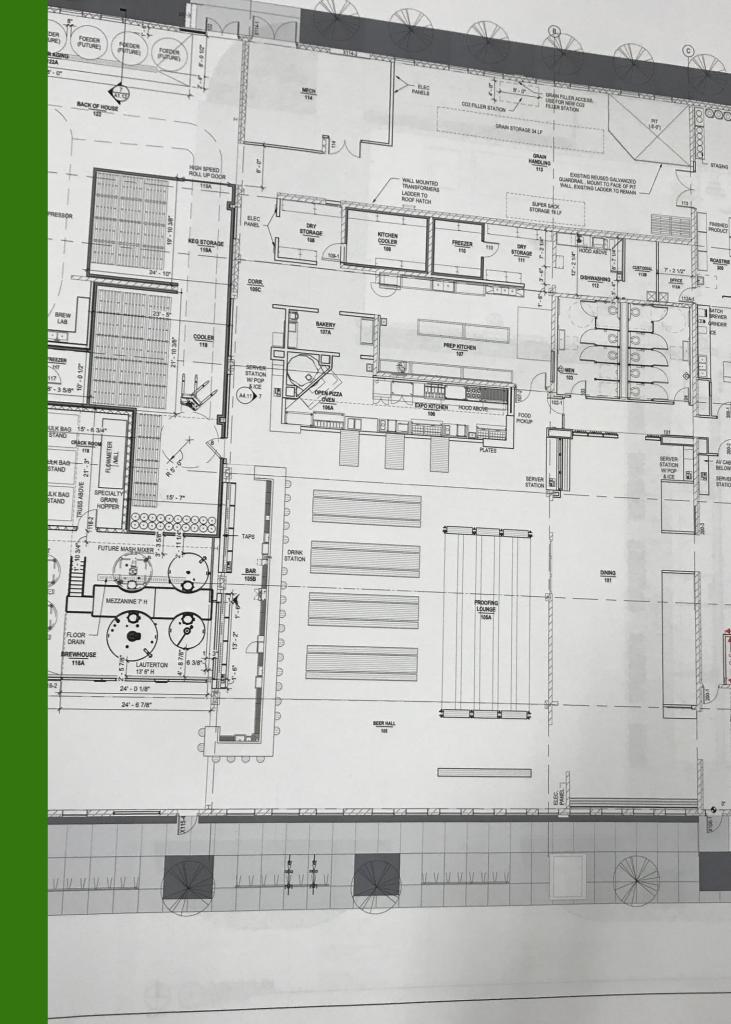
HOW DO WE DO IT?

- Design, for it all really starts here
- Ease of Use



HOW DO WE DO IT?

- Locate bins properly
- Size bins properly
- Adjustments to building infrastructure may be necessary
- New construction vs existing facility modification



HOW DO WE DO IT?

- Culture
- For us it begins at staff orientation
- All staff meetings have a sustainability discussion point inserted into the agenda



- Make non-necessary items available <u>upon request</u> only
- Straws
- Extra napkins
- ToGo Silverware



- Portion appropriately
- Order control on all perishable product
- Keep waste logs and review regularly



- Our Plan to Save the Planet, One Kid's Cup at a Time
- Reduce disposable cup purchases and create a talking point for parents / kids



- Our Plan to Save the Planet, One Canvas Tote at a Time
- Plastic bags....they suck



CHEERS!

