



Oregon

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TO: Joint Committee on Ways and Means: Subcommittee on Natural Resources

FROM: Dick Pedersen, Director, Department of Environmental Quality

RE: Follow-up to questions during March 23 hearing

Co-chair Devlin, Co-chair Rayfield and subcommittee members:

Below is information related to questions we could not answer in the March 23 Department of Environmental Quality budget hearing. Please let me know if you would like additional information.

What was the program that reduced food waste at Intel?

DEQ awarded a solid waste reduction grant to the City of Hillsboro that was used to implement a pilot demonstration project at two Intel cafeterias, operated by Bon Appétit Management Company. Despite focusing on food waste control for many years, these two cafes were producing over 2,900 pounds of pre-consumer food waste per week. Reducing food waste is important; researchers at the National Institutes of Health estimate that as much as 40 percent of all food produced in the United States is never eaten, and that approximately one-quarter of all freshwater use in the U.S. goes to produce wasted food.

The grant was used to provide the cafes with touch-screen interface scales and software developed by an Oregon business, LeanPath. Before disposing of food, employees used the system to record the quantity and type of waste and cause of food loss. The executive chef and staff would then review data weekly, discuss best practices, and set goals for improvement. The types of changes made included reworking vegetable trim waste and fruit into stocks, sauces and chutneys; moving to a batch-oriented production model for pizza; pureeing certain starches for use as thickeners for soups; changing layout and vessel sizes in the salad bars; and changing the deli station from self-serve to staffed, thus keeping ingredients away from public exposure and allowing for reuse.

Over the year-long pilot project, the two cafes reduced pre-consumer food waste by 47 percent and reduced total food costs per meal by 13.2 percent. Waste tracking required less than four minutes per employee per week and may have reduced overall labor costs by preventing waste and avoiding excess production. DEQ grant funds were also used to document the pilot project in an illustrated case study, available on [DEQ's website](#).