

JUST ONE THING

Title: Implement Composting in onsite company restaurant

Company/Organization: Lindt & Sprungli (USA) Inc.

Type of Organization: For profit

Number of Employees: >100

Category: Environment

Challenge or Opportunity: 30% of waste to landfill in the USA is organic material. Food sent to landfills is a major contributor of methane gas release, a potent greenhouse gas. Reducing organic material going to landfill will support our journey in reducing our carbon footprint. In addition, it is an opportunity to actively engage employees to act responsibly, one of the companies values, and to contribute to a circular economy by composting food scraps & compostable dishware.

Approach or Solution: We started with a trial in the main cafeteria to gauge compostable waste, contamination, education needs, and compliance, and tested pick-up processes with Mr.Fox, the composting service company. Extending the trial, we added breakrooms and switched to compostable dishware in the cafeteria. For educational purposes, a fun video series on composting was published with great success. This extended pilot provided a clearer picture of cost, and a survey showed the high acceptance by employees.

Impact:

- Estimated 10,000 lbs. of food waste and compostable wares diverted from landfills in 2023.
- Avoided plastic use thanks to switching to compostable wares in the cafeteria.
- Educated employees about the importance and benefits of composting through informational displays.
- Engagement during launch with quizzes and a bag of compost as a prize.

We plan to expand composting to all breakrooms in the future.