Waste Wise Business Spotlight

Secret to Success:

Participating in Marin Sanitary
Service's Food 2 Energy program

Major Gains:

- Savings of \$975/ month
- Diversion of over 1,152 gallons of organic material from landfill

Aldersly 326 Mission Ave, San Rafael



Aldersly is a retirement home that was established in 1921. Aldersly has been around for 94 years, and they have been successful in part because of their forward thinking. As mentioned on their web page, "Although established many generations ago, a profound sense of compassion still guides us as we continue to modernize, reinvest in, and expand Aldersly. The result is a vital balance between today's technology and good, old-fashioned caring."

Aldersly participates in Marin Sanitary Service's **Food 2 Energy program**. The program has helped **divert over 1,152 gallons of Aldersly's organic materials from Marin's landfill**. Before, all leftovers were put into the trash, and went to the landfill. Now, leftover food is placed in food scrap carts, which are picked up on a weekly basis by Marin Sanitary Service. The food scraps are placed in an anaerobic digester, which converts the leftover food into energy.

The management team at Aldersly is happy with the results. They are **now saving around \$975 a month**. They mentioned that the residents and the employees have really bought in to the **Food 2 Energy program**, which is the reason why the project is successful. Words of advice from the management team: **"If you are thinking about adopting green practices and your business deals with food don't think about it, just do it!"**



For more info & other Waste Wise Spotlights, visit: <u>CityofSanRafael.org/waste-wise</u>

Saving Money and the Environment by Being Waste-Wise

<u>Best Practices for</u> <u>Composting Programs</u>

Step 1. What do you want to accomplish?

- Understand what is currently being done.
- Contact Marin Sanitary Service (MSS) and decide if you want to compost or participate in the Food 2 Energy Program.
- Set a goal: Do you want to compost everything or just food scraps? Is this for everyone, or just in the kitchen? What other goals do you want to accomplish?

Step 2. Implement the project

• Understand how much space you have available and how to make it work for your business.



- Provide training to employees and residents.
- •Use bins that work for your space. Do you need small compost bins placed on push carts? Or would bins that fit underneath cabinets work best?

Logistical Considerations

- Make sure it is as convenient as possible for your staff/residents.
- Place compost next to trash bins.
- Make sure the bins are color coordinated and in the same order at every location.
- Provide clear signage with images.





What is F2E?

Participating in Marin Sanitary Service's Food 2 Energy (F2E) program can **save you money** on your waste bill and help Marin County meet its Zero Waste goal.

F2E collects **commercial food waste** and converts it to a bio gas, which is then used as a **renewable energy** source.

MSS provides F2E customers with signs, bins, employee training, and all the logistical support needed to get started!



For more information go to <u>CityofSanRafael.org/waste-wise.</u>

<u>Marinsanitaryservice.com</u> also has a wealth of resources that can help make your commercial recycling program a success!