



Food + Compostables

EVENT

Foodservice Industry Panel

9-10 a.m.

Conference Room H

The restaurant panel presentations will include best practices surrounding:

- Setting up compost and recycling collection containers in public areas
- Compostable product pricing, performance, availability
- Marketing the “green advantage”
- Signage and education considerations
- Waste and recycling service contracts

Dick Lilly, Seattle Public Utilities

Dick Lilly is the business area manager for waste prevention at Seattle Public Utilities where he’s worked on environmental issues for ten years. Focusing on solid waste issues for the past three years, he has helped SPU find ways to divert more materials from the landfill. His current focus is on product packaging, including single-use food service ware, and the transition to compostable and recyclable alternatives required by recent legislation. He represents SPU on the Northwest Product Stewardship Council, the interagency policy group that played a major role in Washington’s pioneering producer-paid electronic products recycling law. The group is currently working on similar legislation for manufacturer support of recycling of mercury-containing lighting products, compact fluorescent lights (CFLs) and fluorescent tubes.

Drew Greer, Ballard Brothers Seafood and Burgers

Drew Greer is the owner of Ballard Brother Seafood and Burgers, fondly dubbed “Seattle’s Fast Food Joint with a Conscience”. They are leaders in recycling and reducing energy consumption, and Drew hopes other chain restaurants will adopt their recycling practices. Ballard Brothers has served only wild sustainable seafood to its customers for more than 22 years, and take pride in their success in managing waste. They turn cooking oil into fuel and are using 100% approved compostable packaging, containers, and utensils, which are collected from customers for composting, helping to reduce their waste by over 66%. Drew believes in creating a sustainable business which challenges itself to grow and excels at providing superior customer service and one which leaves a “lighter footprint” for our kids. Ballard Brothers Seafood and Burgers is a part of the Mayor of Seattle’s Climate Action Partnership and has been nominated for the Mayor’s Small Business Award. Sustainable Ballard recognized Ballard Seafood and Burgers as “Ballard’s Sustainable Fast Food Restaurant”.

Bob Donegan, Ivar’s/Kidd Valley

Bob Donegan is President of Ivar’s Inc. where, in addition to managing the crisis of the minute, he manages the company’s green programs. With more than 60 locations, Ivar’s and its many brands (including Kidd Valley) consume many resources and are always looking to ways to improve efficiency, reduce, reuse, thereby improving the guest experience and saving costs. More than 10 years ago it developed its first resource plan, improving its store design, changing lighting and refrigeration, improving preventive maintenance, innovating in packaging. It has had a composting program in its restaurants for more than four years. Bob joined Ivar’s in 1997 and sits on the boards of the Seattle Chapter of the Washington Restaurant Association, the Seattle Aquarium, the Seattle Chamber of Commerce, Boeing Classic Golf tourney, and the Seattle Sports Commission. He and his family have four giant compost piles at their home in Richmond Beach.

Andrew Woodcock, Caffé Vita

Andrew Woodcock is the operations manager at Caffé Vita Coffee Roasting Co. in Seattle. Prior to that he was a Product Specialist with Metropolitan Market in Seattle, overseeing food service departments. In his role at Caffé Vita, Andrew is committed to composting throughout the organization from customer collection of coffee cups to chaff from the bean roasting process. Caffé Vita recently made the commitment to invest in branded compostable coffee cups, they refill coffee storage tins for their regular customers, and use social marketing networks to publicize their efforts. Caffé Vita strives to educate their staff and customers on coffee quality and issues of sustainability.



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Property Management Panel

10-11 a.m.

Conference Room H

The property manager panel presentations will include best practices surrounding:

- Custodial, waste, and recycling service contracts
- Dock space for required recycling and compost containers
- Food court tenant compliance, and public area receptacles
- Providing food waste collection for foodservice tenants, as well as non-foodservice tenants
- Signage, education, messaging and working with tenants
- Lessons learned from auditing the collection containers

Susan Long, Starbucks Coffee Company

Susan Long is the Environmental Impact Manager at Starbucks Coffee Company. Susan Long joined Starbucks Coffee Company in 1996, in the Supply Chain engineering group, working on roasting process development and overseeing roasting plant environmental compliance. In 2008, she joined the Global Responsibility department, focusing on environmental issues. She works with the business units to incorporate sustainability into all aspects of operations, from waste reduction to energy and water efficiency and green building, as well as with external stakeholders in NGOs, government, and partner companies. Prior to Starbucks, she worked in the research and development group at Kraft Foods. Susan has an M.S. in Chemical Engineering, an M.B.A., and is a LEED accredited professional. To learn more about Starbucks' sustainability efforts, visit www.starbucks.com/sharedplanet.

Stacy Fox, Port of Seattle/Seatac Airport

Stacy Fox has over 10 years managing environmental programs, focusing on sustainable real life solutions for both private industry and government in the area of waste management. Stacy's successes stem from knowing that you must understand the logistics and inner workings of a business to help them succeed at maintaining compliance with environmental regulations, as well as helping with implementing programs that decrease their overall environmental impact. She strives to help businesses develop solutions that will meet the best interests of all parties involved. Gaining respect and buy in from all parties is imperative for success! Currently Stacy is an Environmental Program Manager with the Port of Seattle and manages the Hazardous Waste and Solid Waste Recycling programs at Seattle Tacoma International Airport. She has also held management positions at one of the region's largest recycling companies. Most recently Stacy has been instrumental in implementing an organics recycling program with the individual concessions at the airport and is working on expanding collection to public areas in the terminals.

Randi Pierson, CB Richard Ellis

Randi Pierson is a Senior Real Estate Manager with CB Richard Ellis. She has worked in commercial real estate for over 9 years and has managed 605, 625, and 705 Union Station for the past four years. At the properties she manages she enjoys implementing energy efficiencies and sustainable building operations. Randi successfully implemented composting programs over 2 years ago in the multi-tenant commercial office buildings. By composting food waste Randi has reduced their waste costs and engaged her tenants and vendors in their green building operations. Randi is a graduate of the University of WA with a degree in American Ethnic Studies and is a LEED Accredited Professional. Randi also chairs the Building Owners and Managers Association (BOMA) Environmental Stewardship and Sustainability Waste Sub-Committee.

Dan Corum, Woodland Park Zoo

Dan Corum is the Woodland Park Zoo's Compost/Recycling Coordinator a.k.a. "dr.doo." He manages the recovery of recyclable materials from the zoo's annual one million guests, zoo staff, and animals. Additionally Dan facilitates the Zoo's Green Team, an interdepartmental committee advancing sustainable daily practices within the organization. As a board member of the Washington Organics Recycling Council, Dan supports waste reduction and beneficial uses of organic materials statewide. Most recently at the zoo Dan implemented a successful food waste recycling program at the Zoo Tunes summer concert series.