



University of Vermont Health Network
Central Vermont Medical Center
Composting and Recycling Program



In partnership with Grow Compost, clean compost barrels are exchanged weekly with full compost barrels. Each barrel can hold about 200 lbs. of compost. Most of which is water weight.



Compost barrels and recycling barrels are placed in food production areas and in the dish room. The hulls of coffee beans are supplied by Grow Compost to spread on top of full compost barrels to neutralize any potential odors.



To attain maximum diversion of food waste to compost all garbage and recycling barrels were removed from the cafeteria. Signs were posted for staff and guests instructing them where to place their recyclable products and compostable food waste.



Nutrition and food service staff gather cafeteria trays left with recyclable products and food waste where it is sorted in the dish area.



Composting and recycling go hand in hand. Engaged Nutrition and Food Service staff suggested creating a “recycling station”. Here recycling is rinsed and stacked. This has a twofold benefit. Recycling that is too dirty is rejected at the recycling center and is not diverted. Stacking the recycling economizes space in the recycling compactor which saves the organization money because there are less pick ups.

Certificate OF ENVIRONMENTAL STEWARDSHIP

Central Vermont Medical Center
diverted **40,200 pounds of food scraps** from disposal in 2017.

Your efforts help protect Vermont's environment by reducing greenhouse gases and mitigating climate change, extending the life of Vermont's landfill, and building organic soils used by home gardeners, landscapers, farmers, and possibly your business or school!

On behalf of all of us at Grow Compost, thank you for being a critical part of the food cycle!



February 2018
date

Certificate OF ENVIRONMENTAL STEWARDSHIP

Woodridge Rehab and Nursing at CVMC
diverted **19,200 pounds of food scraps** from disposal in 2017.

Your efforts help protect Vermont's environment by reducing greenhouse gases and mitigating climate change, extending the life of Vermont's landfill, and building organic soils used by home gardeners, landscapers, farmers, and possibly your business or school!

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Recently Central Vermont Medical center and Woodridge Skilled Nursing and Rehabilitation were recognized for their efforts in diverting food scraps from the waste stream. In addition we donate around 200lbs. A month of salvageable food to The Vermont Food Bank.

Cost: Central Vermont Medical Center and Woodridge Skilled Nursing and rehabilitation pay about \$800 dollars per month for composting services . There are offsets in costs from having to pay less for trash pick ups due to the decreased volume by diverting food to compost and rinsing and stacking recyclables.

Challenges:1.) The compost we provide is considered ‘clean compost’ This means compostable paper products and compostable plastics are not taken with the exception of egg cartons and coffee filters.

2.) Summer brings insects. This is where the coffee bean chaff must be applied liberally and in some cases we have full barrels picked up more frequently to reduce the possibility of flies, insects and pests attracted to the compost.

Notes: Central Vermont Medical Center and Woodridge have been composting in excess of 6 years. We have committed ourselves to reducing our carbon footprint and contribution to the waste stream. Examples of this commitment is achieving Energy Star rating through energy saving initiatives, composting, recycling, water use reduction and education.