

Plenary #1

Zero Waste R(Evolution):
Transitioning from
Obscurity to Ordinary

Speakers:

Matt Carter Ashlee Baker **Moderator: Leah Tischler**

Marie Mourad Susan Blachman



Day 1 • Zero Waste Businesses & Institutions



Leah Tischler

Sustainability Manager CBRE

(Moderator)







Matt Carter

Manager, Recycling and Waste Diversion Cox Enterprises







Ashlee Baker

Co-Founder & Director of Sustainability Waste Not Consulting







Marie Mourad, Ph.D.

Zero (Food) Waste Consultant Independent Researcher and Food Waste Expert







Susan Blachman

Zero Waste Consultant Blachman Consulting







NATIONAL ZERO WASTE CONFERENCE 2024

BUILDING A ZERO WASTE PROGRAM

COX ENTERPRISES' 10 YEAR JOURNEY

MATT CARTER



COX AT A GLANCE



Cox Automotive

Manheim Automotive Auctions

Kelly Blue Book

Autotrader

Dealer.com

Dealertrack

Cox Communications

Cox Communications

Cox Business

Cox Mobile

Cox Farms

BrightFarms

Mucci Farms

Cox Enterprises

Atlanta Journal Constitution

Axios

OpenGov







ZERO WASTE AT COX



Cox Conserves

According to Cox Enterprises, driving positive environmental change – inside our company and within the communities we serve – is one of the most important things we do.

Cox Conserves, our national sustainability program, launched in 2007 by Jim Kennedy, chairman emeritus and chairman of the James M. Cox Foundation. Since then, we've made meaningful progress in our journey to become a more sustainable company through operations, partnership and grants to non-profits.

Cox Conserves' primary focus areas include energy conservation, water conservation, waste diversion and recycling and community engagement.

Cox Conserves Goals

Set in 2007

- Carbon Neutral by 2034
- Water Neutral by 2034

Set in 2012

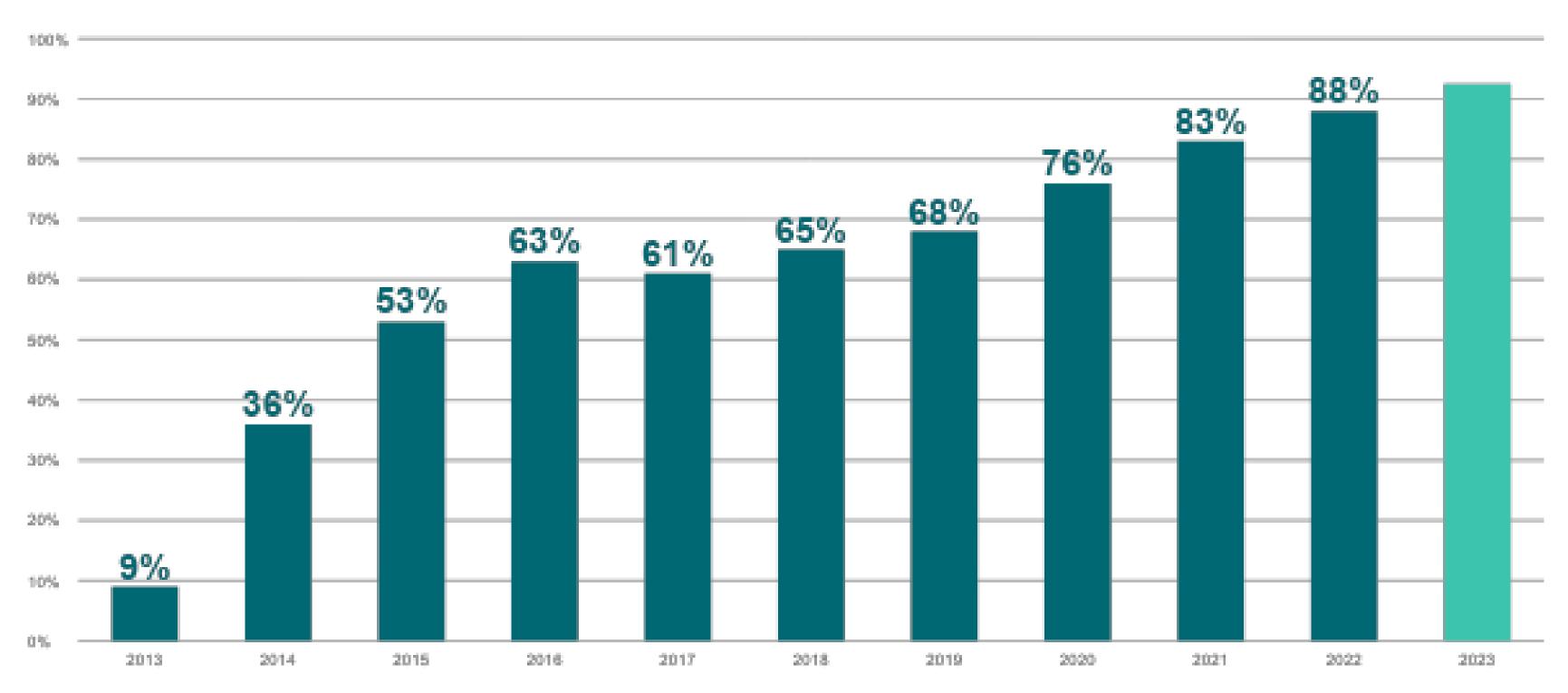
- Zero Waste to Landfill by 2024

Zero Waste Definition

Cox defined Zero Waste to Landfill as 90%+ diversion from landfill without the use of WTE or incineration

DIVERSION RATE





A DECADE OF DIVERSION - ZERO WASTE AT COX



| 2012 | 2013 | 2014 | 2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024 |
|---|--|--|---|---|--|--|--|--|--|---|--|--|
| _ | 9% | 36% | 53% | 63% | 61% | 65% | 68% | 76% | 83% | 88% | 92% | Goal! |
| Jim Kennedy establishes Cox's three sustainability goals and launches our Zero Waste journey. | 2013 marks the first wave of recycling programs nationwide with 90 programs being deployed with the help of vendor partner, Rubicon. The RWD team deploys its first waste capital project, a food dehydrator at Manheim Atlanta. | The AJC achieves a 90% diversion rate, making it the first zero waste newspaper. CCI New England and CCI Arizona are chosen as pilot locations for CCI zero waste. | Cox reaches 25k tons of waste tons diverted annually, driven by the rollout of 54 recycling programs across the business. | The inaugural Zero Waste to Landfill Report is released. A partnership with Safelite is executed to begin recycling windshields at Manheims, which added 480,000 pounds of diversion. | After signing a tire recycling agreement with Liberty Tire in 2016, tire recycling tonnage increased by 200%. The Midwest and West PDCs are zero waste certified, adding 6.7M pounds of diversion. | Cox reaches 200 sites across the enterprise with single- stream recycling programs, accompanied by a 150% increase in single-stream recycling tonnage. | Cox reaches 100 sites recycling metal, accompanied by a 650% increase in metal recycling tonnage. The partnership between Manheim RIM and Cox Conserves yields a 600,000- pound increase in diversion. At the Atlanta campus, the deployment of a food shredder results in a record 3.1M pounds of organics diversion. | The First Chairman's Challenge is dedicated to waste. 40 projects across the business yield a 112,000- pound reduction in trash. | Cox joins The Recycling Partnership Inclusion Fund, which yields a total of 22,000 tons diverted. Cox also founds (and wins!) the inaugural CHaRM Corporate Challenge. The RWD team works closely with locations to execute 240 service changes that optimize our waste containers and keep 1600 tons out of the landfill. | The first certified zero waste Manheim, Manheim Riverside, is verified by GreenCircle Certified. One Less Cup launches and adds 40,000 pounds of diversion. The enterprise- wide ZW training launches on Learn@Cox. | Manheim teams drive the largest automotive core (batteries, brake calipers, and alternators) recycling increase in the history of the program with 15x the core tonnage reported in 2016 being recycled. | Cox's achievement of a 92% diversion rate at the enterprise level is verified by GreenCircle Certified. Cox is recognized by Zero Waste USA as a Zero Waste Business, and is the first enterprise-wide service company to be certified by GreenCircle with a 92% diversion rate. |

INDUSTRY PARTNERSHIPS















CERTIFICATES



GreenCircle Certified = 92% Diversion

GreenCircle Certification System

GreenCircle Certified, LLC certifies that an independent, third-party evaluation has been conducted for:

Cox Enterprises, Inc.

Waste Diversion System Audit

GreenCircle Certified, LLC has completed a third-party audit of Cox Enterprises' waste system. This assessment included a review of the completeness and accuracy of Cox's waste reporting and waste diversion calculation methodology. This system was validated to be comprehensive and consistent across Cox Automotive, Cox Communications, and Cox Enterprises facilities. GreenCircle has verified that Cox Enterprises, inc. has diverted 92% of materials from landfill.

Certification Period: November 1, 2023 - October 31, 2026

Certification Number: 24-0143





ZW USA = Zero Waste Business



Final Approved Statement

Cox is the first U.S.-based, enterprisewide service company to be verified by GreenCircle Certified as achieving a 92% waste diversion rate. This achievement meets Zero Waste USA's definition of a zero-waste business.

- Not inclusive of any wholly owned acquisitions made since 2021 or international locations.
- Diversion rate reached without the use of incineration or waste to energy.









ANNOUNCEMENT

Announcement Preparations

- Began with leadership statement from EY supporting stance that Cox was first to achieve ZWTL
- Partnered with internal partners (Corp Comms, Creative, and Legal to refine achievement claim
- Initial creative
- Took to GCC for review using their name/mark (92% diversion rate certified by GCC)
- Engaged with Zero Waste USA to become recognized as a Zero Waste Business (90+% diversion with no incineration)
- Back around with internal partners
- Creative round 2
- Back around with external partners
- Give feedback to creative to finalize assets
 (Press release, presentations, social posts, etc.)
- Creative round 3
- Back to external partners for final approval
- Launch of assets

Cox Social Media



Cox Enterprises has been recognized as a Zero Waste business by Zero
Waste USA. With a 92% waste diversion rate, we are the first enterprisewide

Since 2013, Cox has diverted 750M+ pounds of waste, equivalent to:

- 10M reams of paper
- 60M apples
- Metal from 4K vehicles

#purposeatcox #zerowaste #sustainability

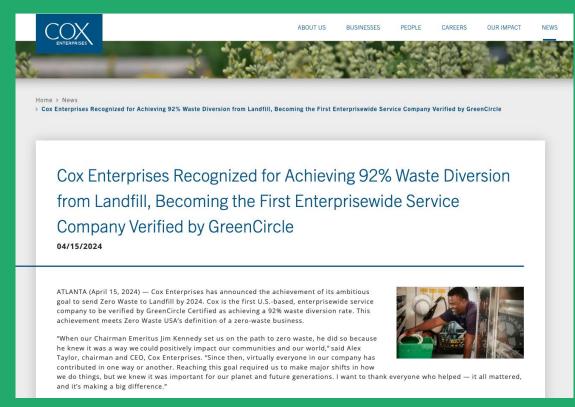
service company verified by GreenCircle Certified.



Cox Enterprises Recognized for Achieving 92% Waste Diversion from Landfill

coxenterprises.com

Cox Enterprises Website



ACHIEVED: ZERO WASTE TO LANDFILL BY 202

A Decade of Diversion

Impact By The Numbers

Zero Waste (90%) achieved Q3

- 750 million pounds kept out of landfills since 2013
- · Enough to counteract the annual waste of Monaco, Belize, and Iceland combined
- 71 locations have achieved Zero Waste
- IRR: 33.9% | Net benefit: \$338.9M+*

Walking the Walk

- · First company ever to have an entire program verified with a Zero Waste diversion rate
- Final certification issued March 2024

First Across the Line

- First service-based company to achieve Zero Waste across an enterprise
- First Zero Waste:
- Telecommunications provider
 Newspaper Auto auction

Looking Forward and Outward

- · 100K+ recycling bins deployed in Cox offices and communities
- \$1.9M invested with non-profit partners for recycling infrastructure creation
- Founding member of The Recycling Inclusion Fund

92

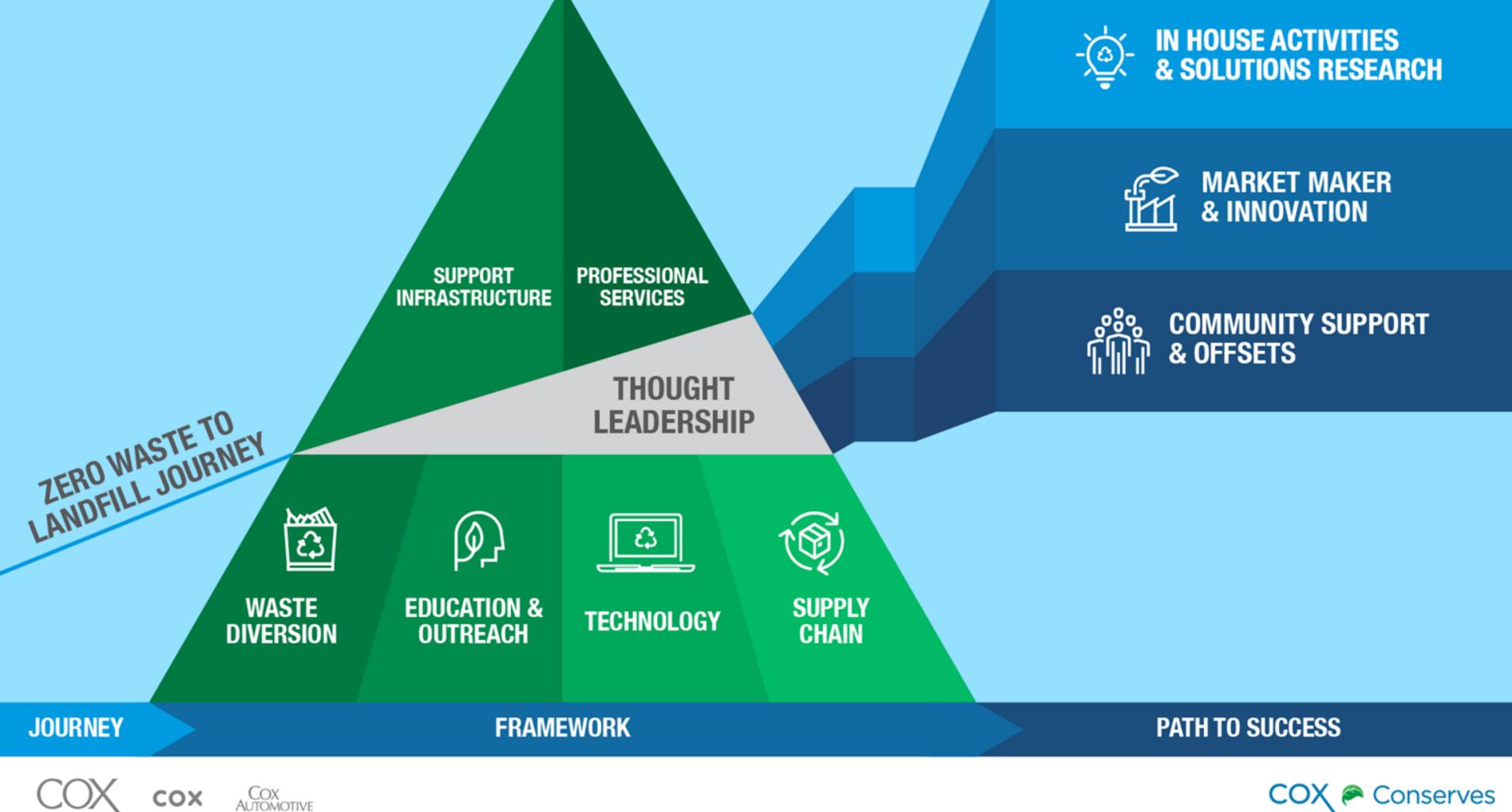
COX ZERO WASTE JOURNEY

9%

2013

+2023







Zero-Waste Multi-Tenant Buildings:

Navigating Challenges and Maximizing Opportunities Post-Pandemic

Ashlee Baker,

TRUE Advisor
Co-Founder & Director of
Sustainability



October 2, 2024



Before the Pandemic:

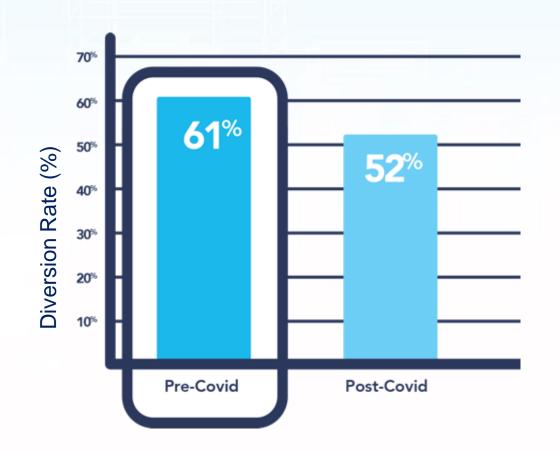
Sustainability Progressing

Sustainability and zero waste initiatives were gaining momentum in multi-tenant buildings.

- LEED, TRUE Zero Waste
- ESG
- AB 341, Plastic Bag Ban, US 2030 Food Loss & Waste Reduction Goal, AB 1826
- Participation and awareness around waste diversion was increasing
- Food waste recycling programs coming online
- Closed-loop programs increasingly popular
- Waste audits averaged >60% diversion











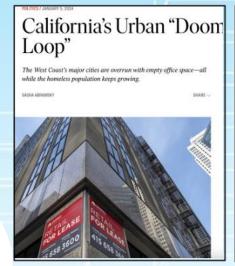


The World Stopped

and so did all the progress!

- Offices were empty
- Recycling programs were abandoned
- Waste reduction strategies paused
- Food waste plans and programs were discontinued
- Waste hauling services were disrupted
- Some state regulations rolled back
- Sustainability and zero waste were NOT priorities during quarantine.







Protector or polluter? The impact



Emergency proclamation builds on work already underway across state government to protect public

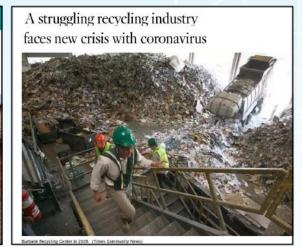
proclamation includes increased protections against price gouging, offers more assistance governments and allows health care workers to come from out of state

All levels of state government are being deployed to tackle this evolving situation

SACRAMENTO – As part of the state's response to address the global COVID-19 outbreak, Governor Gavin Newsom today declared a State of Emergency to make additional resources available, formalize emergency actions already underway across multiple state agencies and departments, and help the state prepare for broader spread of COVID-19. The proclamation comes as the number of positive California cases rises and following one official COVID-19 death.









Priorities shifted quickly to:

- Survivability
- Health and safety
- **Economic stability**



Return to Work

The new realities

Less people in the workplace

Fear of Covid-19 exposure

- Reluctant to wash and reuse durable items
- Heavy reliance on SUP and other disposables

Significant increase in overall waste generation

Packaging waste

Single-use PPE

Takeout waste

- Sanitizing wipes
- Pre-packaged food waste
- Single use medical waste

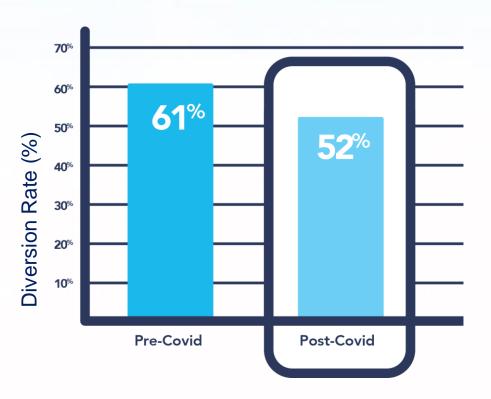
Recycling programs were disrupted

- Little to no interest in recycling or diverting food waste
- Waste diversion % decreased
- Less recycling paired with higher contamination
- Tenant participation nearly stopped

The COVID-19 delivery boom

The four top U.S. food-delivery apps saw revenue rise \$3 billion collectively in the second and third quarters, as the coronavirus pandemic required shelter-in-place restrictions.







Big Questions

Post-Pandemic for Buildings & Occupants

- Is sustainability non-essential?
- Is zero waste incompatible with a quarantined society?
- Should the short-term risk of exposure take precedence over the long-term risk of climate change?



We adapted

to the changes,

what was

working...

Online platforms

- Zoom, Google Meet, Teams
- Meetings, trainings, workshops, conferences, classrooms

Contactless/paperless operations

- QR Codes
- EM/Text receipts
- Digital documents

Reusable items: masks, cleaning cloths, and bottles

Reusable take out containers

(Deliver Zero, Buoyzero, and FoodWare)

Closed loop recycling programs for hard-to-recycle items (TerraCycle & Kimberly Clarks' Recycle Right)

"The future of restaurant delivery could lie in plastic-free take-out."

- Jeff Kart, Forbes Sustainability Contributor













Sustainability & Zero Waste

Are Possible in a Pandemic

Companies proved that Zero Waste is possible!

USGBC HQ (Washington DC)

Baseline year: 12/2020 – 11/2021

TRUE Certified 2022 – 94.3%

Great Forest (New York City)

Baseline year: 2019 – 2020

TRUE Certified 2021 – 91.3%

Cities proved that planning for Zero Waste is necessary.

City of Oceanside

2020 Zero Waste Plan (approved in 2021)

City of Chicago

2021 Waste Strategy (approved in 2021)

WNC was founded during the pandemic, further proving sustainability is possible in a crisis.



U.S. Green Building Council (USGBC) Headquarters Office



Location: Washington, D.C.
Certification level: Platinum
Percent of Overall Diversion Achieved: 94.3%
Facility Size: 16,498 sq. ft.
Project Owner: USGBC

SEPTEMBER 20. 2021 IN ALL

TRUE Certified Case Study: How Great Forest Achieved Zero Waste



TRUE CERTIFIED ZERO WASTE CASE STUDY

Project: Great Forest, Inc.

Certification Level: Gold

Diversion Rate: 91.3%

Type of Facility: 5-story Brownstone

Facility operations: Office floors

In March 2021, Great Forest became TRUE certified to the Gold level for Zero Waste, with a diversion rate of 91.3%. This was verified by the GBCI (Green Business Certification Inc.), which administers the TRUE (Total Resource Use and Efficiency) process.

Over 30 years in business, Great Forest has followed a tried and tested system of sustainable waste management best practices that we have put into practice not only for our clients, but for our own business operations as well. By certifying our office headquarters in New York, we hope our experience can be an example to others to pursue Zero Waste. As noted by the GCBI in their 2020 review:



Lessons

in the Aftermath

And we must keep environmental programs active in a crisis.

Waste Reduction Strategies

- Reusable items: PPE, take out trays, cleaning cloths
- Continued availability and participation in recycling programs
- Support companies for that recycle hard-to-recycle items such as gloves, masks, medical waste, etc. (TerraCycle, Ridwell, and RecycleRight)

Update Policies

- Green purchasing policies (EPP)
 - Sustainable product options (Amazon Climate Pledge Friendly, Staples Green Products)
- Paperless operations
- Virtual platforms for trainings, meetings, workshops

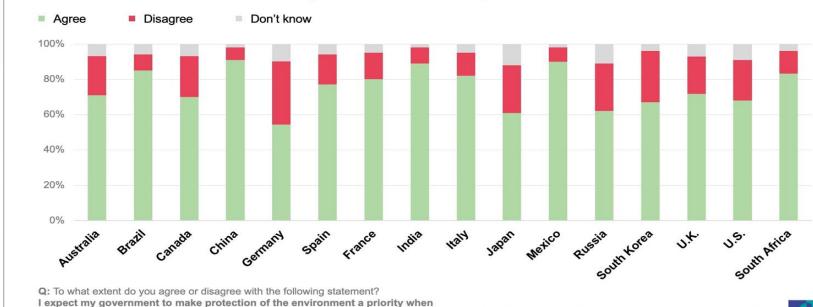
"Companies with robust sustainability programs are more likely to perform well during economic downturns."

- Thomas Singer, Harvard Law School





Should your government make environment protection a priority in recovery from COVID-19?





15,951 adults polled in 16 countries from May 21 to 24, 2020

Sustainability Must Remain Essential

especially during a crisis

Environmental consultants must lead efforts to prevent governments and corporations from abandoning sustainability initiatives.

We must not compromise years of progress during crises.

Our collective failure to act will result in irreversible climate change.

We have

the potential for rapid environmental improvem





Learning from California: Using regulations to prevent food waste and improve food access

Marie Mourad, PhD Susan Blachman **Moderator: Leah Tischler**







Fighting Food Waste Impacts

- Significant impacts of food waste on resources & the environment: 4% of U.S. annual GHG emissions
- Food Waste Reduction as #1 solution to limit global warming to 2°C by 2100
- United Nations SDG Target 12.3. of halving Food Waste by 2030
- National commitment by EPA, USDA, FDA

Growing interest by State/local governments & businesses



France & California as role models

Illustration: Dorothé



California Senate Bill 1383: Regulating Pollution from **Organic Waste**

2016: Regulation on short-lived climate pollutants (methane)

Targets: Reduce organic waste by 75% and recover 20% of edible food

Requirements

- Jurisdictions: Set up food recovery programs and make sure edible food is eaten by people and not discarded
- Food businesses: Prevent food waste or donate the maximum amount of surplus edible food to food recovery organizations, in addition to composting organics





Phased Implementation: Tier 1 in 2022 & Tier 2 in 2024

Commercial Edible Food Generators

Tier 1

January 1, 2022

Tier one businesses typically have more produce, fresh grocery, and shelf-stable foods to donate



Tier 2

January 1, 2024

Tier two businesses typically have more prepared foods to donate, which often require more careful handling to meet food safety requirements (e.g. time and temperature controls).



Source: CalRecycle.



California Inspiring Others

- 23 states working on introducing 91 unique bills targeting food loss and waste
 - 23 passed & only 11 failed, other bills still under consideration
 - See <u>Food Waste Legislative Tracker</u>
- Top policy areas
 - Tax incentives for food donations,
 - State grant funding,
 - Organic waste bans
- Federal: Farm Bill, Food Date Labeling Act







SB1383 is Working

- Reducing quantity of organic material going to landfill
- Increasing awareness by businesses and employees
- More organizations engaging in recovering surplus edible food in the short-term
- More food waste prevention in the longer-term





Tips for Motivating Businesses

Carrots

- Cost savings and tax deductions
- Pride for achieving environmental & social benefits (ESG goals)
- Employee satisfaction contributes to retention
- Rewards and recognition for exemplary entities or champions



Sticks

- Penalties for non-compliance
- Guilt, bad reputation





Lessons Learned



- Identifying regulated food establishments
 - Complex definitions, arbitrary thresholds and scope, data management issues
- Determining who is responsible for compliance
 - Ex: Food Service vs. Client vs. Event Organizer vs. Venue
- Educating organizations through various channels
- Coordinating outreach to businesses located in multiple jurisdictions
- Ensuring inspections, compliance and enforcement, and reporting
- Recovering prepared food from events, hospitals, hotels, etc.
 - Food safety, transportation & temperature control, quality issues
- Lack of capacity and economic instability of food recovery programs



Need for Financial Sustainability of Food Recovery

 Most jurisdictions rely on CalRecycle grant funds (and some waste management fees)

Most food recovery operations rely on short-term funding (grants &

donations) and volunteer labor



Suggestions to Improve Financial Sustainability



Secure more stable funding

- For jurisdictions: Taxes & fees (ex: County fee for food recovery)
- For food recovery organizations and services:
 - Long-term grants, including for staff





 Fee-for-service models: Charging edible food generators (ex: Food Donation Connection, Copia, Replate, etc.) or charging jurisdictions (ex: Careit)

Reduce operational costs

- Improve routing and processes connecting donors & recipients
- Identify & share logistics resources (transportation, storage, etc.)







Remembering Priorities: Highest and Best Use of Food Waste

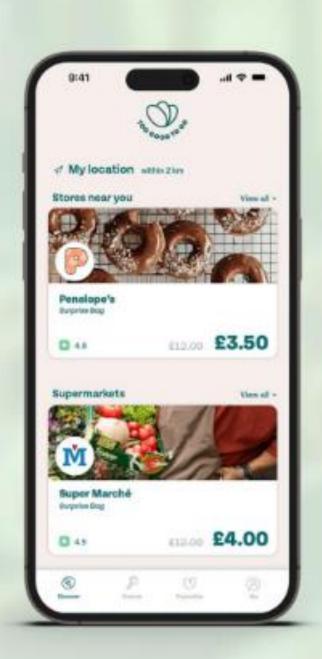


Source: EPA, 2024



Prioritizing PREVENTION

- Prevention tends to be neglected by food recovery programs
- Educating staff and clients
- Repurposing food ingredients or leftovers
- Importance of giving food to staff
- Discount sales: in-store, in an institution, or through apps like Too Good To Go or Flashfood
- Communicating broadly as a marketing strategy





Thank you!



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Author of From Dumpsters to Dinners: 10
Years Fighting Food Waste in France and
the United States

See 5-min book presentation



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DE LA POUBELLE À L'ASSIETTE :

CONTRE LE GASPILLAGE

