

SUSTAINABLE SUPERMARKET GUIDE

ABOUT

In recent years supermarkets have embraced organic foods to meet consumer demand for healthy, sustainable products. But supermarkets can do more to integrate sustainability into their everyday operations. This guide helps supermarket owners and managers **evaluate their business practices and take practical actions to increase their sustainability.**



FOOD WASTE

- Use food that is **slightly distressed** in the prepared food department.
- Train employees to **rotate and spot check** inventory to avoid perishable loss.
- Donate food to a **local food bank** or animal rescue.
- **Donate food waste** to local farms to be used as animal feed.
- Participate in a food waste **composting** program.
- **Offer discounts** on produce with blemishes or odd shapes.
- Use **light timers** for meat refrigerators to prevent dark spots on meats and extend shelf life.
- Offer **soon-to-expire** deals.

Visit www.epa.gov/sustainable-management-food to learn how to reduce food waste.

WASTE

- Perform a **waste audit** to understand your waste stream.
- Sell **reusable produce** and shopping bags.
- Offer bagless delivery options for food orders.
- Ask your distributors to **take back cardboard** and plastic wrap from perishables.

Visit www.epa.gov/smm/wastewise to learn more about waste audits.

RECYCLING

- Maintain a comprehensive recycling program with good **training** and clear **signage**.
- Invest in a cardboard bailer to **recycle cardboard** and save space.
- Place **recycling bins** for plastic bags near the exit and entrance doors to allow customers to recycle their bags.

Visit recycle.nj.gov to learn about recycling requirements.

ENERGY

- Schedule annual **preventive maintenance** for HVAC, refrigeration and cooking equipment.
- Track monthly **energy use**.
- Use lighting controls, such as timers, occupancy sensors, **daylight sensors** or dimmers on indoor lighting.

Visit www.njcleanenergy.com to learn more about financial incentives.

REFRIGERATORS

- Upgrade to non-ozone depleting refrigerants & become **GreenChill® Certified**.
- Add **strip curtains** to the walk-in cooler to reduce outside air infiltration.
- Keep all refrigeration and freezer unit **doors closed**.

Visit www.epa.gov/greenchill to learn more about green refrigeration.

WATER

- Upgrade to water efficient commercial and industrial equipment; look for the **WaterSense® label**.
- Check for **leaks** and make repairs immediately.
- Install **low-flow fixtures** and aerators in bathrooms.

Visit www.epa.gov/watersense to learn about water efficient products.

SUPPLY CHAIN

- Develop efficient ways to conduct physical counts to **prevent overstocking**.
- Select **#1 (PET, PETE)** and **#2 (HDPE)** plastics for packaging.
- Offer **locally sourced produce**.

Visit findjerseyfresh.com to find wholesale local produce distributors.

LEADERSHIP

- Adopt a company sustainability **policy statement**.
- Set annual environmental **goals** and advertise **results**.
- Create a green team to **engage employees** on how to conserve & use resources more efficiently.

Join the New Jersey Sustainable Business Registry. Visit registry.njsbdc.com.

CASE STUDY



McCaffrey's of Princeton is a local leader in sustainable supermarket operations. The Princeton location showcases many green practices, including:

- Installed new higher efficiency display cases using LED lighting to reduce their energy usage by 28%, saving them 3,818 kilowatt hours.
- Using an energy management system

All food waste generated by McCaffrey's of Princeton perishable food departments including fruits, vegetables and proteins is collected and sent to an organics' composting business. In one year, McCaffrey's has reduced its food waste by **44,220 pounds**. [Learn More!](#)



RESOURCES

Composting Fact Sheet
www.nj.gov/dep/dwq/pdf/rutgershomecompost.pdf

Jersey Fresh
findjerseyfresh.com

Energy Star Tips for Grocery Stores
www.energystar.gov/buildings/facility-owners-and-managers/small-biz/grocery-and-convenience-stores

Food Waste Guide
www.epa.gov/sites/production/files/2015-08/documents/reducing_wasted_food_pkg_tool.pdf

