

SUSTAINABLE SUPERMARKET GUIDE



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.

«« ABOUT THIS GUIDE

ENERGY



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



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

WASTE



- Perform a waste audit to understand your waste stream.
- Sell reusable produce and shopping bags.
- Offer a discount to customers who bring their own bags.
- Ask your distributors to take back cardboard and plastic wrap from perishables.



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

REDUCE FOOD WASTE



- Offer discounts on produce with blemishes or odd shapes.
- Use food that is slightly distressed in the prepared food department.
- Donate food to a local food bank or animal rescue.
- Train employees to rotate and spot check inventory to avoid perishable loss.
- Donate food waste to local farms to be used as animal feed.
- Participate in a food waste composting program.
- 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.

RECYCLING



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



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

WATER



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



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

REFRIGERATORS



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



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

SUPPLY CHAIN



- Develop efficient ways to conduct physical counts to prevent over stocking.
- Select #1 (PET, PETE) and #2 (HDPE) plastics for packaging.
- Eliminate the use of #6 plastic (styrofoam) containers.
- 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 and 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:

- **Composting food waste**
- **Using an energy management system**
- **Providing a discount for reusable shopping bags**
- **Recycling plastic bags**

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 Guide

www.mass.gov/eea/docs/dep/recycle/reduce/m-thru-x/smhandbk.pdf

Jersey Fresh

findjerseyfresh.com

Food Waste Guide

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

Energy Star Tips for Grocery Stores

www.energystar.gov/buildings/facility-owners-and-managers/small-biz/grocery-and-convenience-stores

