



A COLLABORATIVE NETWORK

sustainablejc.org

Food Service Establishments & Food Markets – Green Business Tip Sheet

[Support Community Solar through SJC's CS partnership with Solar Landscape](#)

#1 Coffee grounds, filters and food waste can be collected and made into compost/soil	Community Compost Company collects food scraps formerly slated for the landfill and produces compost. Serving residents, businesses and institutions, they provide an opportunity to ecologically dispose of these materials, while educating on the importance of food waste reduction. They partner with compost facilities in the Hudson Valley to process the food scraps into compost that restores soil by building health and structure to improve water retention and plant vitality. Their soil products division, Hudson Soil Co., sells the finished compost in bags and bulk to garden centers, home gardeners and landscaping companies. Communitycompost.
#2 Donate unsold food to local food pantries	There are many faith based, government and non profit food pantries in Jersey City that take various food product donations. JC Food Pantries.
#3 Reduce electricity use	Convert store ceiling lights and refrigeration units to use LED lighting that are set to discreet timers aligned with store hours and automatically shut off and turn on. The exposure of foods to light leads to rapid deterioration (also known as photodegradation), resulting in discoloration, off-flavors, and vitamin loss. By using an Energy Management System, you can extend the shelf life in the meat and produce departments, reduce waste and save money.