

SUSTAINABILITY

AT THE ANAHEIM CONVENTION CENTER





We do not inherit the Earth
from our ancestors; we borrow
it from our children.

Native American Proverb

SUSTAINABILITY PROGRAM

ARAMARK at the Anaheim Convention Center annually provides meal services for over **2 million visitors**. This broad exposure provides us the unique opportunity—and responsibility—to make a meaningful impact with our sustainability measures. Our center is the largest convention facility on the west coast, and is also city owned and operated. Therefore, we feel it is imperative to consistently maintain environmental integrity throughout our operation. For almost forty years ARAMARK has partnered with the Anaheim Convention Center to provide food service to its guests, and we remain committed to protecting and improving our environment through making socially responsible and sustainable choices any- where we can.

In 2004, an in-house environmental team was created at the Anaheim Convention Center that was tasked with developing a gap analysis of our existing operations. This team studied the ecological footprint of the convention center and developed a detailed plan that included specific goals and accompanying initiatives. The primary focus of the initial plan was our food service operation where a solid and sustainable ecological program was established. We accomplished this by studying the underlying issues surrounding the program and stayed focused on specific topics such as: reduction of waste stream to landfills, decreasing the distance our food travels, sourcing from sustainable and organic farms and ranches, reducing energy consumption, education of the staff and employees, and humane sourcing. Implementation of these initiatives was immediate, and most goals were met within the first year of the plan.

The resulting plan identified the following key areas:

- Sustainable Menu Development
- Office Supplies and Cleaning Products
- Waste Stream Management
- Communication and Education

Since 2004 we have greatly expanded our focus. The points of focus from our original program were broadened in 2011 when we installed an environmental internship program. This environmental intern assisted us in enhancing our program to include:

- Partnerships with Certified Rainforest Alliance & Fair Trade Products
- Sustainable Beverage Programs
- Green Zone/Recycling Center
- Food Donation Program
- Green Roof

SUSTAINABLE MENU DEVELOPMENT

Our “farm to fork” program strives to utilize local, sustainable, and organic farms within our 120 mile radius whenever possible. Partnering with our local farms has allowed us to reduce our food travel mileage by over 500,000 miles per year. In addition to offering the freshest products available to our guests, our “farm to fork” program has also allowed us to economically support the local communities and municipalities in which we operate. Although we found that the local organic products we sought were typically 25-30% more expensive than those conventionally sourced, we were able to integrate these items into our menus with marginal impact because of the savings gained in sourcing from local partners. We have developed a map highlighting where our partners are located in relation to the convention center.



Additional local discoveries included:

- Heritage, specialty and heirloom cheeses
- New wine partner to supply all house wines
- Grass fed, humane certified beef producer

We're proud to feature Brandt Beef, sourced from a family-owned ranch in Southern California that has upheld sustainable practices since 1945. Brandt Beef raises a single breed—Holstein cattle—under careful, consistent care, ensuring high-quality products. Brandt Beef's sustainable approach includes holistic animal welfare, promoting the use of all cuts to reduce waste, and growing their own feed crops with natural methods. Compost from their operations even supports local businesses, helping to protect the environment for future generations.

In addition we have:

- Become a partner with the Monterey Bay Aquarium's Seafood Watch program — the first convention center in the country to obtain this recognition
- We selected Rain Forest Alliance and Fair Trade certificated coffee for use throughout the facility. Bodhi Leaf is served in our catering operation and Eco Grounds Java City in retail. We designed and built the first Eco Grounds operation in the country. This coffee, snack, smoothie operation serves coffee products that are all certified organic, certified Fair-Trade® and Rainforest Alliance certified®. The unit is constructed from all sustainable and re-useable products.
- Specified that all liquid dairy must be rBGH-free
- Serve only eggs certified humane and cage free
- Source free-range organic protein and center of the plate options such as poultry, pork and lamb
- We proudly partner with Bodhi Leaf Coffee, a local roaster committed to ethically sourced beans and sustainable practices.

COMMUNITY

Food donation is an integral part of every sustainable foodservice operation. At the conclusion of each event, we partner with “Chefs to End Hunger”, by giving back to our local food bank facilities in Orange County. This comprehensive program allows the Anaheim Convention Center to be socially aware along side our hotel partners, restaurants, and other foodservice operations in a streamlined process. We have made it clear to the organic community through sponsorships and attendance at their events that we are serious and dedicated to a continuous improvement process within our property and our organization.

EVENT CHECKLIST

We have developed a property specific “Event Checklist” that you can utilize to align your meeting with sustainable criteria that mirrors your own corporate social responsibility platform. Our triple bottom line theory of Social, Environmental and Economically viable solutions can assist you in planning for your visit to the Anaheim Convention Center. Please speak with your sales specialist for further details and review of your event.

ANAHEIM CONVENTION CENTER SUSTAINABILITY PARTNERS



LOCAL PARTNERS MAP





Pictured here is the Orange Home Grown Foundation, which receives our compost to support local farming and sustainability efforts.



Pictured here is our green zone sorting area

The Anaheim Convention Center Catering Services team is proud to partner with the Orange Home Grown Foundation by donating our compost to support their mission of reconnecting people to a healthy and sustainable food system. This collaboration aligns with our values of sustainability and community enrichment, and we are excited to contribute to a cause that educates and inspires change. We compost approximately 65,000 pounds of wet waste annually from pre-consumed kitchen scraps consisting of fruits, vegetables and coffee grounds we gather from food preparation.

This waste is processed through two on-site dehydrators, resulting in 250 pounds of compost in 2023, helping us contribute to a more sustainable future. Orange Home Grown Foundation has been fostering environmental health and education since its inception in 2009. Through initiatives like their farmers market, educational farm, seed lending library, and youth food literacy program, they are cultivating a community where people can reconnect with the earth, gain access to local, nutrient-dense food, and understand the value of sustainable food systems. We are thrilled to be part of their journey and look forward to continuing this impactful partnership.



Pictured here is our green zone located at ACC



**2 on-site
Dehydrators**



**65,000
LBS**



Wet Waste



**250
LBS
Compost**



WASTE STREAM MANAGEMENT

We met with our waste management company and discussed alternatives for diverting some of our waste. They already had in place, a 55% diversion rate of our waste due to our own state recycling mandates. To further reduce landfill waste we invested in two cardboard packers and two multiuse balers.

- With the packers, we were able to reduce our wet trash by an average of 1.5 hauls per month, diverting approximately one ton of cardboard each month.
- The first baler is targeted at PET, the most common material used for bottled water, soda and juice. Each bale of PET diverts about 450 pounds from our waste stream and has a large carbon offset value for the planet.
- We have paper receptacles for every office to manage separation.
- Our used kitchen oil is picked up and made into vehicle biofuel. As these initiatives took root, it became necessary to further build on our program. In 2011 we constructed the

OFFICE SUPPLIES & CLEANING PRODUCTS

Running an efficient and effective ware washing operation is a necessary and important part of a foodservice operation. Evaluation of the wastewater pollution that we were dumping into the municipal waste stream showed that the toxicity of that waste was extremely high. Minor modifications to chemical selections, coupled with a training program for the staff resulted in greater efficiency and a substantial reduction in toxicity.

Additionally we made adjustments to use:

- Forest Stewardship Council certified paper and office products
- 100% recycled content bathroom tissue
- Automatic flow urinals and hand sinks
- Low VOC products for ware washing, kitchen and restroom cleaning
- Green Seal approved external cleaning agents for concrete and glass
- Zero VOC paint and varnish

“Green Zone” to manage these processes. This gave us the on-site ability to compost and recycle glass, aluminum, and electronic waste. We have two SOMAT eCorect™ high-speed food-waste recycling machines used to convert leftover food scraps from our kitchen into a humus-rich soil amendment. We convert 500 lbs of wet waste into 100lbs of compost daily. The compost is donated to the Orange Home Grown Foundation, to support local farming and sustainability efforts. An average of 33, 590 lbs a month are diverted from the landfill and recycled at the Green Zone.

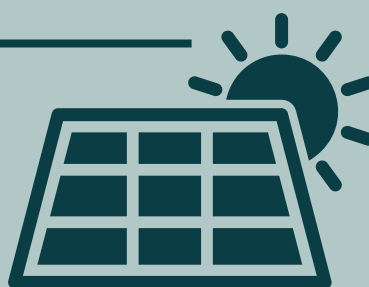
We're thrilled to be cultivating a diverse and vibrant Chef Garden. This green space not only supplies fresh produce for the Chef to cook with but also serve as a haven for butterflies, bees, and hummingbirds. It is an educational hub for promoting sustainable living. Join us in this exciting endeavor as we create a thriving and harmonious environment for all.




Sustainability by the numbers

ANAHEIM CONVENTION CENTER

Approximately 17% of our total energy needs is generated from our 2.4 megawatt, 300,000 sq. f. solar panel array on the roof of the ACC. During ACC dark days the panels supply power to houses in the area.

17% 
SOLAR PANEL ARRAY

 **2,000**
**SQUARE-FOOT
ROOF TOP GARDEN**


386K **POUNDS OF
DONATIONS**

In 2019, more than 386,000 pounds of donations were given to various charities in need throughout Orange County.

2 
**On-site
dehydrators**

There are 2 on-site dehydrators that breakdown pre-consumer kitchen scraps at the "green zone," an on-site recycling center that handles recycling and dehydrating at the ACC. Recycling is achieved by a combination of offsite and onsite sorting of plastic (PET), glass, cardboard, electronics, paper and aluminum waste. Also, kitchen oils are saved for later bio-diesel fuel conversion.

ACC has reduced the amount of turf by 47% and our total landscaped area by 34% resulting in a savings of over 3 millions of water. In 2017, The ACC installed a groundwater replenishment system that directs rainwater from the ACC North roof to a filtration system then to local groundwater.

3M 
**gallons of
water saved**



At the Anaheim Convention Center, sustainability means we serve a triple bottom line:

Profits: Maximizing revenue

People: Maximizing our positive impact and our community

Planet: Minimizing our negative on the environment

You can gauge the humanity of a nation by
the way they treat their animals.

Mohammed



We at the Anaheim Convention Center consider ourselves a leader in providing sustainable products and practices in the Industry, our Community and to our Customers. Feel free to contact our Specialist, Debbie Juliani at 714-765-8800 for more information.

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