

Our Commitment

Food waste contributes to 8-10% of global greenhouse gas emissions¹. At Compass Group, we've pledged to halve food waste by 2030, and our reduction goal is actively aligned with the UN's Sustainable Development Goals. We are active members of several organizations to drive focus on waste reduction across the industry:

- Compass Group is a signatory of the newly combined [Pacific Coast Food Waste Commitment](#) and [US Food Waste Pact](#). This organization is powered by the non-profit partners World Wildlife Fund (WWF) and ReFED, in collaboration with signatories.
- Compass Group is a sponsor of the annual ReFED Waste Solutions Summit.
- In 2020, Compass Group was acknowledged as one of the [United States Food Loss and Waste 2030 Champions by the USDA](#).

As the world's leading foodservice company, we are dedicated to reducing food waste in our kitchens and across the industry.

Diverting from Landfill

We encourage our locations to follow the [EPA's Food Waste Hierarchy](#) and divert food waste from going to landfill through alternative options such as food recovery or composting.

Prioritizing Source Reduction First

The first step to reducing food waste is to track it, and we've deployed our in-house waste tracking program, Waste Not 2.0, to over 3,000 sites in the US.

Built by chefs for chefs, Waste Not 2.0 is Compass Group's proprietary, tablet-based, waste tracking program designed to change behavior with real-time tracking and dashboard reporting. Waste Not 2.0's easy-to-use interface creates a positive impact by focusing on avoidable waste-reduction opportunities that go beyond trim, bones, cores, and peels.

Consistently tracking food waste is Compass Group's first executive-level KPI specific to sustainability, and we produce monthly waste reporting for visibility at this level of our organization.

The next step, once we know where our waste is coming from, is to reduce it. Compass Group has developed in-depth trainings and resources to educate chefs and managers on the importance of food waste reduction and what specific actions they can take in their own operations to reduce waste. We drive accountability within every operation by identifying a waste champion at each unit and educating them through our "Becoming a Food Waste Champion" training.

Our waste champions help drive a culture of waste reduction in our units by holding ongoing conversations with everyone in the operation about where waste is coming from and how to continue to reduce it.

1. [UNEP Food Waste Index Report 2021](#)

Donate – Feeding People

We have built collaborations with hunger relief organizations so sites can participate in local food rescue partnerships to support and empower our kitchens to donate food. Donating is the right thing to do and can positively impact the health of our communities.

Our resources for Compass sites include a detailed managers guide outlining the steps and requirements for creating a successful food recovery program and a food recovery partner map outlining our national and local partners. Compass Group has existing partnerships across the country, with national organizations like Feeding America, Food Rescue US, Careit, and Food Recovery Network as well as region or city specific partners that we have previously collaborated with or vetted.

Feed Animals

Where possible, Compass Group locations may partner with farms or local organizations to send eligible food scraps to feed animals. This is location and site specific, due to the varying local regulations.

Digesters + Composting

Compass Group encourages composting when food surplus cannot be reduced or is ineligible for donation. Our procurement division, Foodbuy, has established a national agreement with a waste management company who can provide composting services across the country. In addition, our individual sites can utilize resources such as <https://findacomposter.com/> to identify a local hauler for composting organic waste and compostable packaging.

We have identified capital equipment (digesters, bio-dehydrators, and bio-grinders) that can be utilized in locations with sufficient space, budget, and waste volumes for this capital investment. This equipment can help further reduce mass to landfill or mass to composting.

Reducing Waste in Our Supply Chain

Compass Group focuses on “whole chain” waste reduction by engaging with our suppliers to encourage and understand their waste reduction efforts. Our fresh food suppliers (fresh/local produce, meats, and bakery suppliers) excel in minimizing food waste and adopting many of the same principles we have within Compass operations. For example, our fresh foods and produce supplier on the west coast, Vesta Foodservice, has launched their own food recovery program that we utilize – Chefs to End Hunger.

Compass Group partners with innovative suppliers who make products that can support our own waste reduction efforts such as Miffy’s Foods, baking mixes that utilize overripe fruits.

Imperfectly Delicious Produce (IDP) is another program, started in 2015, that utilizes non ‘retail’ Grade A fruits and vegetables that have cosmetic imperfections. This produce is typically left un-harvested in the field or discarded but it is perfectly suitable for cooking.

Changing the Culture Around Waste

In 2017, Compass Group started Stop Food Waste Day - a global day of action in the fight against food waste. Each year, we engage our employees, guests and clients to focus on the issue of food waste through awareness, education, and action. In 2023, events were held in more than 40 countries, reaching 93 million participants worldwide.