Sodexo Leading Environmental Change at Lehigh Valley Health Network

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Recycling

- Eliminated the use of styrofoam cups in all retail sites
- Composting (November 2008)
- Supports Health Care Without Harm Network
- Supporting local vendors/products
- Offering organic food selections
- Farmers Market concept
- Working on offering Consumer Supported Agricultures (CSA) need

Sodexo Leading Environmental Change at Lehigh Valley Health Network

Lehigh Valley Health Network (LVHN) is a 1000 bed, 3 hospital system with 10 retail operations including a convenience store. LVHN also supports feeding of 400 head start kids and 3 daycare daily.

LVHN has recently won two Environmental Protection Agency Awards (EPA) one for waste management and the other was the EPA’s Trailblazer award for Mid Atlantic part of the United States. Sodexo was a big part of this success.

Composting

Presently executing a pre consumer composting program, averaging approximately 500 pounds of food scraps per day. This equates to over 182,000 pounds of food waste a year being removed from the municipal waste stream. The food scraps are sent to Rodale Farms and composted.

Plans are to include utilizing the mulch and the food products grown in the enriched soil at LVHN. We have also met with the farm manager at Rodale Farms and have a plan to have specific items grown to be utilized and sold at LVHN in our cafe at a farmers market. We are also planning to grow fresh herbs in raised boxes as part of our living garden on site.

Community Support

Leftover food from the salad bar and other areas of the kitchen are also sent to the Lehigh Valley Conference of Churches Daybreak program that helps feed people in need.

An additional 3,000 pounds of food have made it to the Daybreak Program in the first 4 months and been diverted from the waste stream. 10,000 additional pounds are being projected to be delivered over the rest of the year.

Fund raising efforts also have contributed over to $5,000 dollars given to Second Harvest Food Bank to Help STOP HUNGER in the Lehigh Valley.

Sodexo Global Chef Program

Chef Joaquín Suárez brought the tastes of Colombia to Lehigh ValleyHealth Network to kick off the hospital’s entry into Sodexo’s Global Chef program. Designed to bring executive chefs from around the world to local communities, Global Chef will share authentic international cuisine and traditional cooking techniques with hospital staff, visitors and patients.

Supporting the Mission - sustainability efforts

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Sodexo purchases food from over 20 different Pennsylvania farms.

The Patient Experience

Offering patients more non meat options on our At Your Request Room Service Menu including:
- Hummus & Pita
- Vegetarian chili
- Rice & beans
- Whole wheat wraps & quesadillas
- Whole wheat pasta

The Patient Experience

Retail

- Sodexo partners with Albert’s Organics and United Natural Foods
- Farmers Market concepts are offered every Wednesday in the cafes
- Daily wellness specials
- Wellness Café Program
- Mediterranean food and grain bar
- Fresh Sushi

Wellness

Featured Wellness items include this strawberry and poppy seed salad.

Presently we are purchasing some locally grown food products such as the poppy seed salad.

Aspretto is a premium coffee that is Sodexo’s answer to the market’s call for a sustainable, “green”, product. It is fair-trade purchased and trans-fair certified. Everything that touches the product is green, from the 10%PCF cups to the renewable resource stirrers to the fair trade sugar wrapped in recyclable paper and printed with vegetable dye.

For more information contact: Andy Barsky, Senior GM Food & Nutrition Service, Sodexo or Robert Irving, GM Food & Nutrition Service, Sodexo; Andrew.barsky@Sodexo.com; Robert.irving@Sodexo.com

Lehigh Valley Health Network Overview

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Keeping it Fresh!

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