

# Waste Wise Business Spotlight

Delicious! Catering  
3241 Kerner Blvd, San Rafael

## Secret to Success:

- Participation in commercial composting and the Food 2 Energy program

## Major Gains:

- Diverted 8,500 lbs of food scraps from being sent to the landfill
- Saved over \$2,800



Started in 1975, Delicious! Catering has always been serious about its commitment to sustainability. So serious in fact, that it has worked hard to become **the only Green Certified catering business** in the County! Before curbside commercial composting was even an option, several of the staff would alternate taking the leftover vegetable scraps from the kitchen and composting the organic material at their homes. Now, through Marin Sanitary Service's **Food 2 Energy program**, Delicious! Catering recycles all of their food scraps. Since joining the program in October 2013, they've **diverted 8,500 lbs of food scraps from the landfill and have saved over \$2,800!**

As a catering company, it makes sense for them to focus their sustainable efforts on food waste. However, Delicious! Catering takes it several steps further as both the owners and the staff have worked hard to infuse the concept of sustainability into almost *every* aspect of their business. From providing reusable trays to their delivery clients, to purchasing Energy Star appliances for their new kitchen, to consolidating vehicle delivery trips, Delicious! Catering constantly strives to become a more sustainable business. The benefits of these choices go beyond the obvious economic and environmental ones. Jan Goldberg, the co-owner of the business, said, "**we have people call and they say, 'I am calling you because you are a green caterer.'**" In addition to clientele loyalty, Delicious! Catering has experienced staff loyalty as well. Dan, the sous chef and one of the original staff who composted the leftover vegetable scraps at home, made it clear that the company's commitment to sustainability has been a major factor in why he has worked there for over 10 years.

Jan's advice for other catering businesses in the area is to consult with Marin Sanitary and find out what is available in terms of bins and programs. She also added, "once you establish a pattern and procedure, it becomes a habit and a mindset. **It's not that difficult. Just do it!**"



For more info & other Waste Wise Spotlights, visit: [CityofSanRafael.org/waste-wise](http://CityofSanRafael.org/waste-wise)

# Saving Money and the Environment by Being Waste-Wise

## AT CATERED EVENTS

- **Provide clients with the option of reusable trays**

- \* For a small cost, Delicious! Catering will come by the next day to pick up the reusable trays
- \* If the clients opt out of using the reusable trays, Delicious! Catering encourages the clients to wash and reuse the disposable trays, as they can often be used multiple times.



*Clients can choose from a variety of ceramic, metal (not pictured) and glass reusable trays*

## IN THE OFFICE

- **Encourage staff to use reusable plates and silverware**

during their lunch breaks as well as to bring their **reusable water bottles** to work.



## IN THE KITCHEN

- **Recycle cooking oil.** To learn about your options for recycling cooking oil, please contact Kathy Wall, Marin Sanitary Service's Household Hazardous Waste Coordinator at: 415-458-5549.



*Want to learn more about how you can make your catering business more sustainable? Contact co-owner **Jan Goldberg** at [jan@deliciouscatering.com](mailto:jan@deliciouscatering.com) to learn more about how she and the rest of the Delicious! Catering staff did it.*



For more information go to [CityofSanRafael.org/waste-wise](http://CityofSanRafael.org/waste-wise).

[Marinsanitaryservice.com](http://Marinsanitaryservice.com) also has a wealth of resources that can help your commercial recycling program a success!