



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Food Works Group

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Consulting Practice
Member since June 2015

Management and Leadership

Environmental Policy Statement

Food Works Group is committed to reducing its impact on the environment. We strive to improve our environmental performance over time and to initiate additional projects and activities that will further reduce our impacts on the environment. Our commitment to the environment extends to our customers, our staff, and the communities in which we operate. We are committed to:

- *Complying with all applicable environmental laws and regulations in Maryland, Virginia, and Washington DC;*
- *Preventing pollution through the use of environmentally preferable products, and by limiting travel;*
- *Continually measuring environmental impacts through periodic audits of our facilities;*
- *Continually reducing impact by meeting to evaluate environmental impacts and set goals for improvement;*
- *Training all of our staff on our environmental program and empowering them to contribute and participate; and*
- *Communicating our environmental commitment and efforts to our customers, staff, and our community.*

Environmental Team

Food Works Group is a consulting practice focused on the development, business planning, implementation, and oversight of food-related projects, with the goal of creating a smarter food system. The core environmental team is comprised of the business co-founders and a food systems intern; meetings are monthly with

the goal of education on key environmental topics and assessment of how we are addressing these topics within our facility and operations.

Environmentally Preferable Products and Services

Food Works Group consults on initiatives related to the food system. Our work includes food access and distribution, commercial kitchens, food systems analysis, hunger-relief, urban agriculture, food waste recovery, and nutrition/cooking education. By working on projects that aim to improve our food system, we are helping prevent food waste and supporting more sustainable methods of food production, distribution, and consumption. Currently, we are consulting on four such projects.

Environmentally Preferable Purchasing

We use environmentally preferable cleaning products in our facilities and provide organic snacks in ecologically responsible packaging to our staff at meetings.

Environmental Restoration or Community Environmental Projects

Several of the initiatives we work with focus on using local resources from our community and on environmental and health education. We source food locally for Good Agricultural Practice (GAP) producers. In addition, we are conducting a feasibility study for the design and installation of an agricultural green roof in Washington, DC. They intend to use this green roof as an event space to support local economic development and entrepreneurship. We also designed nutrition-related curriculum and facilitated a workshop for the kick-off of a local community garden. We are also working to identify food waste from the processing of meats from sustainably raised animals. That waste is then used to produce dog food for local distribution.

Energy

Energy Efficiency

Our facilities were audited in August of 2013 and the changes suggested were made in September of 2013. The audit was performed by Ecobeco, who do their Comprehensive Home Energy Audits to the specifications of the Home Performance with ENERGY STAR® program and the standards set out by the Building Performance Institute (BPI). Specifically, the BPI standard used for measuring air leakage was ASHRAE 62-69. Deveer Insulation made all the

improvements, which included re-insulation and air gap sealing, as well as weather stripping.

After the improvement in insulation in our facilities, energy efficiency improved substantially. Improvements were made in attic and basement air sealing, as well as attic and basement rim joist insulation. The blower door measured air leakage reduction was 22%, and the insulation improvement went from ~R-6 to ~R-49 which is an 88% improvement in the insulation value. Cost savings are unavailable at this time.

Transportation

Employee Commute

Our team works remotely as much as possible to reduce unnecessary transportation. When it is necessary to commute, public transportation is generally used. We estimate that working remotely and using public transportation to commute saves 2,340 vehicle miles and 117 gallons of fuel a year.

Water

Water Conservation

The lawns at our facilities are watered by rain only, and we update landscaping periodically with only native plants. We estimate this saves 36,000 gallons of water a year and \$230 a year.

Other

- We have received quite a bit of recognition over the last few years for our work in Food Systems. Co-Founder Sharon Feuer Gruber was recognized as one of several “Game Changers in the D.C. Food System” by Edible DC in 2012, as well as an “Unsung Hero” by the DC Primary Care Association. Co-Founder Wendy Stuart spoke on a panel for Green Festival in October 2013 entitled “Food as a Catalyst for Environmental Discussions,” in which she discussed how local chefs and farmers are conveying the environmental impacts of their food choices to everyday eaters. Both Sharon Feuer Gruber and Wendy Stuart have also been featured in the Washington Post, on WAMU, NPR, and NBC.*



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at www.green.maryland.gov/registry

