

Compass Group



Sustainability Policy

As a food service company, Compass Group USA prioritizes environmental and social responsibility through six initiatives:

- Reduce the “eco-footprint” of operations
- Source ingredients locally or regionally
- Source foods produced with minimal chemicals and antibiotics
- Source seafood from a sustainable supply chain
- Support campaigns that reward farmers and laborers
- Promote the humane welfare of farm animals

Sustainability Goals

Under its Vision 2020 Sustainability Platform, Compass Group USA aims to reduce equivalent CO₂ emissions and water use per guest by 20% from 2014 to 2020. To track and meet these goals, Compass uses an online toolkit to help clients build custom reduction strategies, such as strategic menu planning and kitchen equipment practices.

Green Purchasing

Compass Group USA strives for sustainability throughout its supply chain by reducing packaging, increasing recyclable packaging, purchasing certified humane cage-free shell eggs, buying artificial growth hormone-free milk, sourcing antibiotic-free poultry, procuring sustainably caught seafood, and obtaining eco-certified coffees.

Waste Reduction

In the US, 40% of food goes uneaten and ends up rotting in landfills as the single largest component of municipal waste. Compass Group USA's Imperfectly Delicious Produce program “rescues” imperfect fruits and vegetables that otherwise would be wasted. For example, Compass client Inova Fairfax Hospital uses broccoli, cauliflower, spinach, and salad mix from Imperfectly Delicious Produce sources.

Transportation

Compass uses GPS technology to track vehicle idle time, speeding, and fuel savings. The results show over a 10 percent reduction in engine idle time, equivalent to 40 gallons saved annually per truck.

www.compass-usa.com

Organization Type

Food Service

Number of Fairfax County Locations

32

Fun Facts

Compass supports the Food Recovery Network, a student-driven organization that donates surplus food from college campuses to nonprofits. As of 2016 Compass has supported 52 client campuses, equating to 240,000 meals saved.

In 2016 Compass announced that they will reduce red meat purchases by 30% over the next 3 years, representing a reduction of over 600,000 metric tons of equivalent CO₂ emissions. To achieve this goal, chefs are being trained to plan menus with “plant forward” alternatives.