

Teaming Up to Reduce Waste

As the Resource Recovery Manager, I am asked what makes our Store Waste Teams so special and successful. I feel that the answer goes to the core of our company philosophy. "At Wegmans, we believe that good people, working toward a common goal, can accomplish anything they set out to do."

Made up of various full- and part-time store personnel, waste team members come from perishable and non-perishable departments, and also include night managers, and store receivers. The store manager empowers the waste team to find ways to increase recycling, reduce waste, and educate other personnel on how to accomplish this goal.

Our Store Waste Teams are so successful because they're continually on the lookout for opportunities to reduce, reuse, and recycle:

Joseph P. Maron



The Wegmans Marketplace Team

Store #64, Rochester, NY

A box stapler purchased from Seneca Industries is being used to reinforce waxed boxes formerly discarded by the Produce Department. These boxes are now strong enough to hold charitable donations, farmer donations, or to be used by customers. Thanks to this effort, Brian in Receiving reports that the store's recycling percentage surged from 52% in 1997 to 63.5% in 1998!

Store #89, West Seneca, NY

Local farmers here are stocking up on the store's used wax-coated corrugated cardboard boxes until they run out of storage room. Additionally, Jim in Receiving says there is a pig farmer nearby who picks up approximately 4 bags of discarded fruit and vegetable trimmings from the Produce Department each week for his livestock.

Store #88, Ellicott, NY

Not content when wooden grape boxes weren't all snapped for kindling as hoped, Vicky in Receiving contacted local elementary schools and the Head Start program. They readily took every crate for painting VCR tape storage and then called for more! "We now compacted one crate," exulted V

Reducing Energy Consumption Chain-Wide!

More Bright Ideas . . .

Wegmans and Chase-Pitkin people have taken on the challenge to reduce waste in numerous ways including:

Energy-efficient Lighting

Since March of 1994, we have been upgrading lighting, which involves installing energy-efficient lamps and ballasts. This huge effort cut our electricity usage by over 20 million kilowatt-hours annually. At the same time, it has eliminated over 22 million pounds of airborne pollutants each year (carbon dioxide, sulfur dioxide, and nitrogen dioxide) from utility plants!

Variable Speed Drives

We have retrofitted 47 variable speed drives in 24 locations since 1994, providing over 1,000,000 kilowatt-hours a year in additional savings.



Reducing Energy Waste

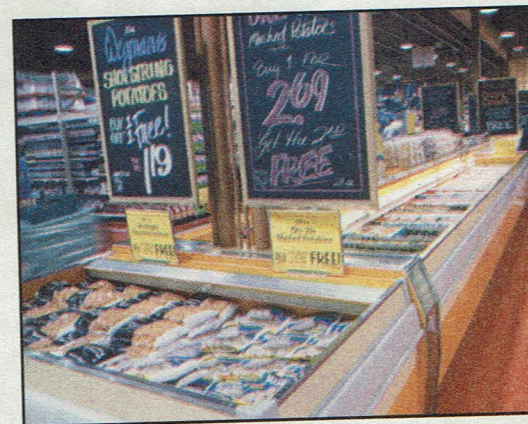
A continuous improvement project underway since 1994 to increase the energy awareness of employees has resulted in 92% of our stores reducing their electricity usage.

Engineering

Each new Wegmans facility is designed with leading edge energy efficient technologies.

What About CFCs?

Over a decade ago, Wegmans began reducing the use of ozone-depleting refrigerants (CFCs) in coolers and freezers in our new stores. Since Chili-Paul (Rochester, NY) opened in early 1994, main refrigeration systems have been installed with non ozone-depleting refrigerants (HFCs). Beginning with the opening of the West Seneca store in 1996 in Buffalo, NY, the main air-conditioning systems have also used HFCs.



Sixteen existing stores have been converted to HFCs since 1993, and a Refrigerant Management Program has been developed to minimize leakage. In the past 4.5 years, we have reduced the ozone depletion potential (ODP) of refrigerant in our main refrigeration systems by over 76%, and the ODP of leakage by over 81%.