



VA Northern Indiana Health Care System

Nutrition and Food Service

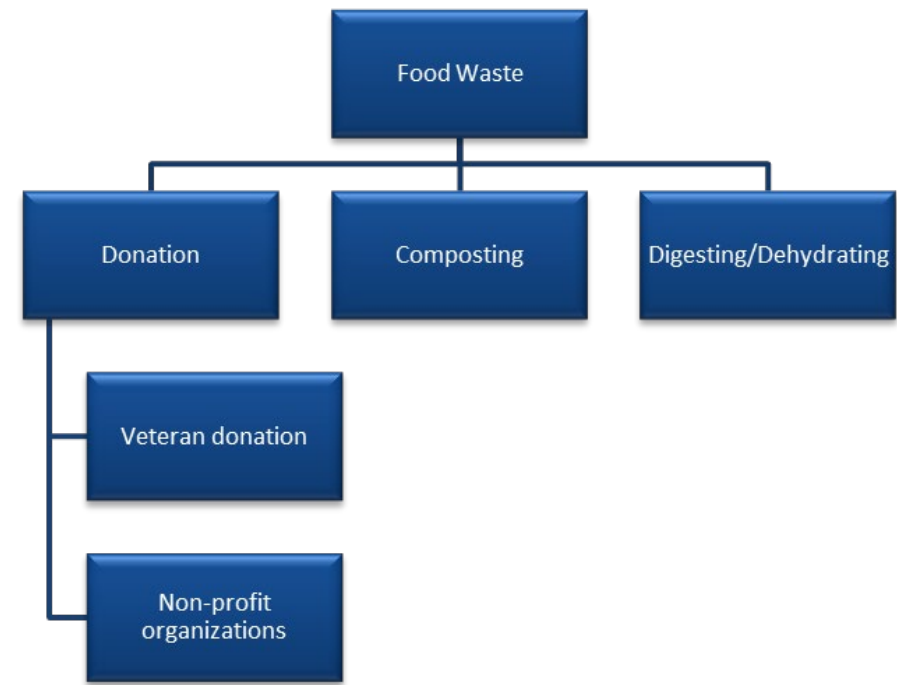
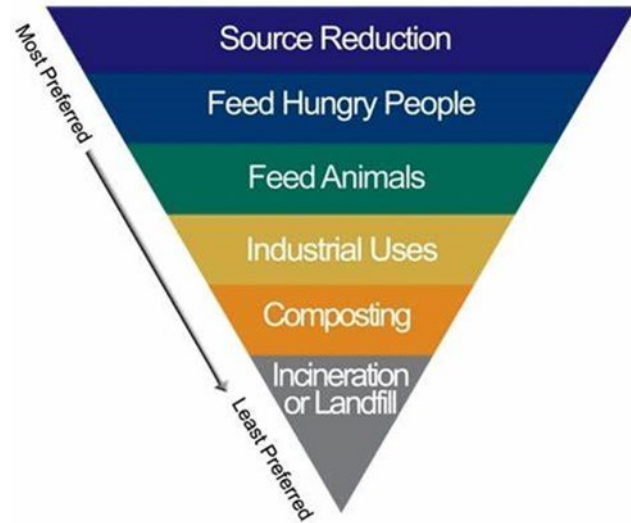
Greening the VA: How it started

- VA Northern Indiana Health Care System (VANIHCS) launched the Nutrition and Food Service (N&FS) Green Environmental Management System (GEMS) Greening the VA Initiative:
 - Mitigation of Food Waste
 - Diversion of Universal Waste Aerosols
 - Utilization of Indiana Natural Resources through harvesting maple syrup and replacing procurement costs
 - Reduction in community hunger
 - Complete elimination of polystyrene
 - Procurement of compostable containers
 - Garden to table sustainable produce production
 - Implementing new tools such as bio-digestion and composting and the offset of harmful greenhouse gasses

Mitigation of Food Waste

VA Northern Indiana

Food Hierarchy-EPA.gov



Food Waste-Digesting

- VA Northern IN uses a digester in the winter months
- Converts scrap food materials to wastewater
- The food is recycled by local municipal utility plants and diverted from landfills
- All food items are collected into a scrap bucket in our dish room
- Local municipal utility company did site visit before beginning process
- Pounds of food digested are measured by digester

FOOD WASTE *Only*

YES



All Fruits *Todas Frutas*

All Vegetables *Todas Verduras*

All Pastas, Grains, Rice & Beans

Pastas, Granos, Arroz Y Frijoles

All Cooked Meat, Poultry, Seafood, Shellfish, Bones, Eggs, Egg Shells

Carnes, Pollo, Pescado Cocido, Mariscos, Crustaceos, Huesos, Huevos y Cascaron de Huevos

All Bread, Coffee Grounds & Filters, Cheese and Pastries

Panes, Café y fíltros, Quesos y Pasteles

Parchment Paper, Kitchen Paper Towels & Soiled Napkins

Papel Para Hornear Pergamino, Toallas de Papel y Servilletas de Papel

NO



Oil & Grease *Aceites y Grasas*

Plastic Containers, Bags, Film & Gloves

Plastico, Bolsa de Plastico y Plastico de Empaque

Raw Meat *Carne Cruda*

Cans & Glass

Latos y Vidrio

Packaging & Cardboard

Cajas de Comestibles y Cartones

Paper and Biodegradable Plates, Cups and Utensils

Utensilos, Platos y Vasos Biodegradables o de Papel

Food Waste + Composting

- Onsite composting
- Reduces or eliminates need for chemical fertilizers in gardens
- Reduces food to landfills
- Decreased greenhouse gasses in landfills

Food Donation Process

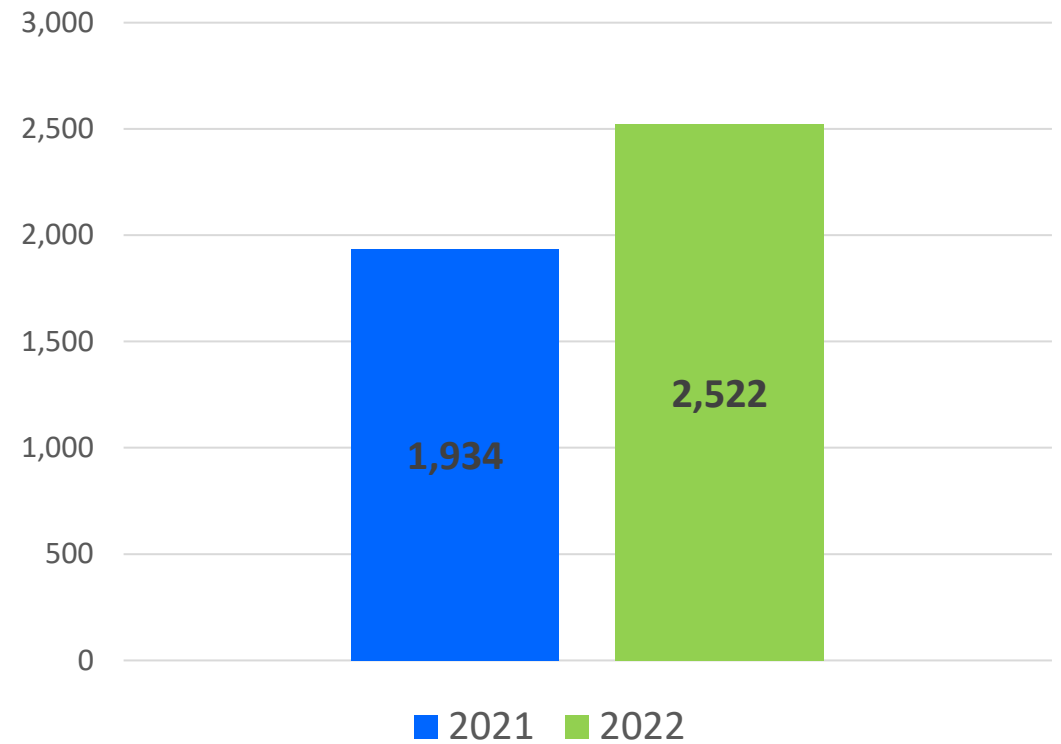
- Federal Food Donation Act of 2008
- The Bill Emerson Good Samaritan Act of 1996
- Uncooked food that will expire is donated for our Veteran food pantry
- Memorandum of Understanding
- Extra daily cooked foods are donated to a local non-profit
- Total pounds of food weighed and tracked in a spreadsheet
- Food is stored on a rack in a cooler
- Local non-profit agency picks up food
- Pans are returned from previous trip



Reduction in Community Hunger



Food boxes provided to Veterans through donations from the community



Greenhouse & Garden

- Increasing VA's Sustainability by growing our own food
 - Total pounds of food grown in the garden in 2022: 1,653
 - Total pounds of food composted in 2022: 10,600
 - Total pounds of food digested in 2022: 5,889
 - Total pounds of food donated in 2022: 3,343.50
- Farm to Fork
 - Garden Sweet Potato with Whipped topping
 - Cherry Bars
 - Chocolate Zucchini Cake
 - Garden Carrot Cake with Cream cheese frosting
 - Stuffed Zucchini Boats
 - Garden Banana Bread
 - Squash and Zucchini Casserole
 - Tomatoes and Cucumbers
 - Salads

