



## Local Grocer Reduces Environmental Impact through NYSP21 Assessment

Established in 1953, Hegedorn's Market (Hegedorn's) was founded in Webster, NY based on "great prices, exceptional quality and variety combined with superb neighborly service." Over the years Hegedorn's has continued its commitment to the community through involvement in just about every community organization in town. Hegedorn's is comprised of the following departments: florist shop, fresh produce, bakery, cheese-meat deli, butcher-seafood, pizza-sub shop, and dry goods.

### CHALLENGE

Hegedorn's wanted to better optimize their 45,000 square foot establishment by reducing their carbon and environmental footprint.

The goal was to identify cost effective solutions to conserve water, reduce toxic and hazardous materials such as cleaning products, and manage organic and food wastes, to improve the environmental footprint of the State.

### SOLUTION

New York State Pollution Prevention Institute (NYSP21) at Rochester Institute of Technology (RIT) conducted an on-site environmental assessment at Hegedorn's as part of their Sustainable Grocer Pilot. This program analyzes and assists with managing supply chain and food waste to reduce environmental impacts and operating costs to improve the footprint of the New York State (NYS) grocery industry.

### RESULTS

Results from the assessment show that Hegedorn's has practices in place to minimize water use, landfilled food waste, electricity use, and encourage recycling of bottles, cans, plastic bags, and corrugated cardboard. The reduction of their electricity usage is due to Hegedorn's partial conversion to LED and T8 fluorescent lighting and partial conversion to more centralized refrigeration systems. These mechanisms demonstrate Hegedorn's prior obligation to sustainability.

NYSP21 provided recommendations in the following categories: water conservation, cleaning products, organic and food wastes, and other categories. One recommendation focused on conserving water in restrooms and hand washing sinks. By adding low flow aerators to the faucets, the amount of water would be reduced while still allowing efficient water flow.

NYSP21 suggested replacing cleaning products with environmentally preferable alternatives. Current cleaning products used by Hegedorn's are not third party certified as low environmental impact cleaners. Recommendations suggest that cleaners be replaced with more environmentally friendly alternatives. Replacing traditional cleaning products with eco-friendly products would greatly improve the day-to-day environmental impact.

### CHALLENGE

- Identify cost effective solutions to conserve water, reduce toxic and hazardous materials such as cleaning products, and manage organic and food wastes, to improve the environmental footprint of the store

### SOLUTION

- NYSP21 conducted an on-site environmental assessment at Hegedorn's as part of their Sustainable Grocer Pilot

### RESULTS

- Hegedorn's has practices in place to minimize water use, landfilled food waste, electricity use, and encourage recycling of bottles, cans, plastic bags, and corrugated cardboard
- Conserve water in the restrooms and hand washing sinks, by adding low flow aerators to the faucets
- Replace cleaning products with environmentally preferable alternatives
- To extend the life of produce and reduce the amount of food waste sent to the landfill, use ethylene absorbing products
- Finish upgrading the remaining T12 fluorescent lighting to either T8 or LEDs and replace the T12 fluorescents in the produce coolers with LED to reduce heat load

To extend the life of produce and reduce the amount of food waste sent to the landfill, it was recommended to use ethylene absorbing products. As fresh fruits and vegetables ripen, they release ethylene gas which accelerates ripening and leads to quick spoilage. Ethylene absorbing products inserted into produce packaging will absorb the gas and thus extend the shelf life of produce without compromising product quality.

Prior to the assessment Hegedorn's replaced most of the T12 fluorescent lighting with T8 fluorescent or LED lighting, including LEDs in the frozen food cases. NYSP2I recommends to finish upgrading the remaining T12 fluorescent lighting to either T8 or LEDs. LED upgrade costs can be reduced with energy supplier rebates, providing opportunity for savings and to reduce environmental impacts.



## NYSP2I PARTNERS



New York Manufacturing Extension Partnership

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