Founded in 1975, LiDestri Food & Drink (LiDestri) is a privately owned, Fairport, New York based contract food and drink manufacturer that strives to be innovative and customer-focused. LiDestri has grown from their roots as a pasta sauce and salsa manufacturer to an innovative food, beverage and spirits company, formulating and producing for their labels and those of national and retailer brand partners.

**Challenge**

With increasing requests from global customers to report sustainability and environmental efforts, having an Environmental Management System (EMS) aligned to the ISO 14001:2015 standard has become a greater necessity for LiDestri. The standard specifies requirements for an organization to develop and implement an environmental policy and set objectives for continual improvement. While the company currently has an internal EMS, LiDestri is interested in upgrading and conforming to the ISO 14001:2015 standard and potentially pursuing certification.

**Solution**

In anticipation of the EMS upgrade and potentially pursuing a formal third-party certification, LiDestri requested New York State Pollution Prevention Institute’s (NYSP2I) assistance. To support LiDestri with these efforts, NYSP2I conducted a document and information review, an on-site assessment, and identified improvement opportunities for achieving conformance to the ISO 14001:2015 standard.

The NYSP2I team visited the LiDestri facilities in Fairport and Rochester to understand the operations and activities that may interact with the environment. Process flow diagrams were created for each operation along with input / output diagrams for the collective activities in each facility. Environmental aspects were documented and a methodology for rating significance and risk was determined. See Figure 1, on the next page.

LiDestri and NYSP2I discussed the needs and expectations of "interested parties", such as customers and the community. The "context of the organization" was also discussed regarding the external and internal issues that are relevant to LiDestri's ability to achieve the outcomes of the EMS.

**Results**

NYSP2I developed a Readiness Gap Assessment document for LiDestri detailing the findings and observations from the on-site assessments and documentation. LiDestri’s former Environmental Management System was aligned with the previous version of the standard, ISO 14001:2004. In the Readiness Gap Assessment document, NYSP2I identified the gaps between the two versions
of the standard and made recommendations to LiDestri as to how to close those gaps to achieve conformance with the new ISO 14001:2015 standard.

Additionally, many of the elements of the ISO 14001:2015 standard now align with other quality management systems (e.g., ISO 9001:2015) making efforts to conform to both standards more efficient and streamlined. Recognizing this, the gap document compared LiDestri’s Quality Management System and Safe Quality Food Code to ISO 14001:2015 to identify and combine overlapping or repeating elements. This approach streamlines the various management systems and identifies the gaps for necessary documentation and required actions. The Readiness Gap Assessment documents NYSP2I’s observations and subsequent recommendations.

With the gaps identified for LiDestri, the company can consider taking action to close the gaps and implement the necessary elements of the ISO 14001:2015 standard. LiDestri is well prepared for engaging with a registrar to undertake the next steps towards ISO 14001:2015 certification.

![Image of NYSP2I Environmental Aspect Assessment Process](image-url)