

NYSP2I Partners with The Sanitation Foundation to Support Microgrant Awardees



The Sanitation Foundation

The Sanitation Foundation is a nonprofit organization dedicated to the work of the New York City Department of Sanitation (DSNY). The Sanitation Foundation's core mission is to highlight the important contributions made by the DSNY workforce to keep New York City clean and safe every day; to support zero waste goals, and to celebrate and preserve DSNY'S rich culture and history.

Challenge

More than 1.3 million tons of food waste is generated in New York City per year, and while consumers at home generate half of that, the other half is produced by food businesses, such as restaurants, grocery stores, food manufacturers, and vendors. The Sanitation Foundation would like to support food waste solutions from small businesses to help reduce the 650,000 tons of food waste that New York City businesses throw away each year.

Solutions

In 2017, The Sanitation Foundation launched its Microgrant Program for city businesses looking to address food waste in their operations, and continued the second round of grant funding in 2019. The grants, worth up to \$2,000 or \$5,000 for partnered businesses aim to help New York City businesses prevent, recycle or recover their food waste. In support of this effort, the New York State Pollution Prevention (NYSP2I) partnered with the Foundation to provide technical assistance, alongside the financial assistance the awardees received through the Microgrant Program. Accepted proposals came from businesses that are working towards food waste prevention, recovery and recycling solutions already, or wish to get started.

Results

Through a series of two projects, NYSP2I was able to support the Foundation and the Microgrant Awardees, by providing feedback on applications and project scopes, helping to market the RFA, and providing on-going technical assistance on an as-needed basis to the businesses that received an award.

Challenge

- [The Sanitation Foundation](#) would like to support food waste solutions from small businesses to help reduce the 650,000 tons of food waste that New York City businesses throw away each year.

Solution

- The Foundation launched its Microgrant Program for city businesses looking to address food waste in their operations.
- NYSP2I partnered with the Foundation, committing to provide support to the Program and Program Awardees throughout the duration of two grant cycles.

NYSP2I Support Provided

- Reviewed applications, provided feedback, and promoted the grant application.
- NYSP2I provided technical support to five of the six grant awardees over the course of this project, including researching and summarizing useful information, helping to edit and design educational/promotional material, provided recommendations on food waste sorting and collection systems, made professional connections between food waste producers and recyclers.

Completed Project Results

- Waste whey repurposed into a new popsicle product by White Moustache
- Waste of high-cost ingredients reduced by purchasing and using a freezer by Ox Verte
- Close to two tons and counting of food scraps diverted from landfill, and a Compost Guide developed by Fancy Nancy
- On-site bokashi composting initiated by TransAm Café
- Zero waste sorting stations implemented at a NYC market

Testimonial

"NYSP2I provided valuable mentorship and technical brief assistance to the Program's awardees. NYSP2I is helping the Sanitation Foundation change the way the hospitality sector views and handles food waste."

**Julie Raskin, Executive Director
Sanitation Foundation**

"Thanks to The Foundation's support we were able to refine our organics program to our small restaurant's needs, and also experiment with what could work for other small NYC restaurants. The additional assistance and guidance from NYSP2I was invaluable. Their NYC Food Waste Forum inspired us into action. Because of the microgrant, we were able to not only divert 3,600 pounds (and counting) of food waste from landfills, but we were also able to dig into why it mattered and help other restaurants do the same."

**Annie Sloan, Director of Sustainability
Fancy Nancy**



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The awarded companies included a mix of city businesses, including [Trans-Am Café](#), a vegetarian café in Brooklyn; [Ox Verte, LLC](#), a plant-forward food company delivering meals in NYC; a food waste hauler setting up zero waste stations at a NYC market; [White Moustache](#), a small yogurt manufacturer repurposing whey into new products; a company that brews beer from would-be wasted bread; and [Fancy Nancy](#), a café in Brooklyn focused on homemade food and local ingredients.

As the projects commenced, NYSP2I and the Foundation met with each of the awardees to understand their projects and needs and to establish project-specific areas of support, which varied based on the company needs and projects. For example, P2I researched options for sourcing imperfect produce to use in a new line of White Moustache frozen pops and also provided design resources to develop an educational/marketing flyer for the company. In another case, P2I provided tailored suggestions for food scrap collection bins to Fancy Nancy as they scaled their new composting program up, and helped to edit and refine the [Fancy Composting Guide](#) developed by the Fancy Nancy team. To collect metrics throughout their projects, the awardees used a metrics collection sheet developed by P2I. The variety of projects resulted in an equally various range in outcomes: White Moustache was able to purchase a popsicle cart to help sell and promote their new line of waste-free pops, Fancy Nancy diverted close to 2 tons of food waste from landfill in just a few months, and Ox Verte was able to purchase a freezer to extend the shelf-life of some of their most expensive ingredients, cutting down on their waste.