



## **SuperFd Inc**

2221 Adams Place, NE  
Washington, DC 20018  
Main: (202) 674-8159  
Website: [www.mysuperfd.com](http://www.mysuperfd.com)

### **Member since 2024**

Winner of the 2016 District Sustainability Award

## **Reported Environmental Activities**

### ✓ **Environmental Policy/Sustainability Mission Statement**

SuperFd strives to provide performance nutrition to support athletes, professionals and families today while using production methods and strategies that will sustain our planet for tomorrow.

### ✓ **Environmental Team**

SuperFd maintains a Sustainability task force - made up of 1 member from each department and lead by our Founder Chef Robert Wood. We meet quarterly to review our initiatives and be sure we are doing everything possible to meet them.

### ✓ **Annual Environmental Goals**

- Food waste reduction through gleaning - 30%
- Food waste reduction through production controls - 10%
- Water waste management through reusable ice packs - 40%
- Recycling of materials through an upcycling stream - 60% improvement in recycling

### ✓ **Environmentally Preferable Purchasing**

SuperFd sources responsibly through vendors to utilize local produce, regional meat products and sustainably raised seafoods.

### ✓ **Solid Waste Reduction and Reuse**

SuperFd works with Food Rescue US to donate usable leftover foods and reduce solid waste in the stream.

✓ **Recycling or Donation (including Food Donation)**

SuperFd works through RoadRunner Recycling to put our paper, glass, aluminum into an upcycling stream with the goal of greatly increasing the likelihood of recycling. Gleaning through US Food Rescue to rehome any usable leftovers.

✓ **Composting**

- Food Scraps - 150-200# per week
- Paper Scraps

✓ **Water Conservation**

We use reusable ice packs to greatly reduce the amount of wet ice needed.

✓ **Awards/Certificates**

Winner of the 2016 District Sustainability Award

Green Restaurant Certified since 2018