

Green Healthcare

GOOD PRACTICES OF GREEN HEALTHCARE AROUND THE EU



Sustainable Nutrition

MAYO GENERAL HOSPITAL (IRELAND) REDUCES FOOD WASTE

The **Mayo General Hospital** reduced the food waste generated by patient meals, staff and the public canteen without affecting patient satisfaction and nutritional requirements.

The Mayo General Hospital is a 265 inpatient bed acute hospital providing a wide range of inpatient and outpatient services including medical, surgical, A&E, maternity, dialysis, and oncology. The food services at the Mayo General Hospital are provided by an external food contractor, Aramark. The hospital wanted to reduce and prevent the quantity of food waste generated in the provision of patient meals, staff and visitor meals in the public canteen. However, they wanted to ensure that nutrition and quality were not compromised when reducing food waste. Thus, in the food provision contract, they included a number of key performance indicators to be met by Aramark.

These include budget, nutritional requirements, waste generation levels and patient satisfaction. Aramark provides reporting to management of the key performance, this ensures patients, visitors and staff of the Mayo General Hospital are provided with an efficient, low food waste catering service. The minimisation of food waste is done throughout the different steps of food provision, from the ordering of the food right through to the disposal of food waste following service.

In 2010, the Green Healthcare Programme undertook a survey of food provision and observed that the Mayo General Hospital produced 0.28 kg less segregated food waste per bed day than the average Green Healthcare Programme acute facilities investigated. This equates to estimated savings of 24 tonnes of food waste or cost savings of €48,000 per annum compared to the average acute facility. Landfill waste bags from the Mayo General Hospital contained 75% less food waste than the average GHCP acute facility. In addition, 26% of the food provided to the Mayo General Hospital was disposed of as food waste, with 74% of the food eaten by the patients. In contrast, 49% of the food provided in the average Green Healthcare Programme acute facility was disposed of as food waste, with only 51% of the food eaten by the patients.

More information at the following [Link](#).

