

Green Healthcare

GOOD PRACTICES OF GREEN HEALTHCARE AROUND THE EU



Sustainable Nutrition

MOULINS-YZEURE HOSPITAL (FRANCE)

The Moulins-Yzeure Hospital Center has approximately 950 beds being the second-largest healthcare establishment in Auvergne, France. Its located in the municipalities of Moulins and Yzeure, and takes care of the health needs of the surrounding population.

The hospital has an agreement with the Moulins-Yzeure Food Bank, where they donate unused food trays to the Food Bank which then redistributes them to people in need. This solidarity gesture helps reduce the volume of waste to be treated. To minimise waste, menus were also revised, and dedicated cards are offered to adapt the food to the patient's needs.

The Hospital is also the first health establishment to have joined Agrilocal03 (Department of Allier, France) a departmental platform reserved for the public sector that connects buyers of collective catering and suppliers of agricultural products free of charge.

Therefore, promoting short food supply circuits, the development of local agriculture and the strengthening of the local economy. Currently, the hospital uses Agrilocal03 during the sustainable development week but also on an ad hoc basis, offering patients, residents and health professional's organic products from short supply chain circuits. In the future, they plan to work more regularly with Agrilocal03.

Moulins-Yzeure hospital's actions do not stop there. The hospital centre has sought an eco-responsible recycling channel to dispose of its bio-waste following regulations and at a lower cost. As composting and other common methods were not possible the hospital had the idea of using food waste to feed local kennels. A census of the surrounding kennels was carried out and a shortlist of three nearby sites was established, to limit the carbon impact. A farm located about twenty kilometres away previously approved by the local veterinary service was selected. The process started in the fall of 2019 for the two self-service canteens, before being extended to long-term care facilities at the end of the same year. Further testing will be carried out to extend to as many care units as possible. To comply with hygiene standards, the food collected is subjected to a heat treatment respecting 30 minutes of cooking at 60 °C. So far positive results have been obtained even during the COVID-19 pandemic. 120 kilos per week are recovered on average from the two self-service canteens and the culinary production unit (over 5 days), and 223 kg from the long-term care facility side (over 7 days), hence a total of 343 kg on average for around 5,000 meals per week.

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

