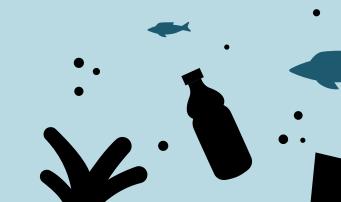


- Throwing away plastic from our cafeteria puts toxic chemicals into our ecosystem, harming our environment.
- Putting hot food in plastics melts the plastic which puts toxins in our bodies. These toxins can result in known diseases and health complications.
- There are cost effective solutions to this community supported issue.





Single-use Plastic is Harmful to the Environment



Leachate

Leachate is a highly toxic liquid made from rain water mixing with plastic in landfills.

How?

- Rain water absorbs water soluble compounds from plastics in landfills.
- Many of these compounds are highly toxic.
- Now, we have created Leachate a dangerous liquid that harms our environment and poisons wildlife.



In 2011, our district switched to reusable kitchenware. There were ceramic bowls, heavy duty plates, and metal utensils.

According to the Steamboat Pilot this:

- Reduced lunch waste by about 70%
- Reduced the number of 30-gallon trash bags from 5 to 1.5 everyday



Let's see where we are now

78% of kids eat hot lunch EVERYDAY



Amount of kids at SPE 383

Kids that eat hot lunch

Strawberry Park alone creates 297 plus single-use plastic containers of waste EVERYDAY that they are used.

Thats 8–11 bags of plastic trash EVERYDAY!



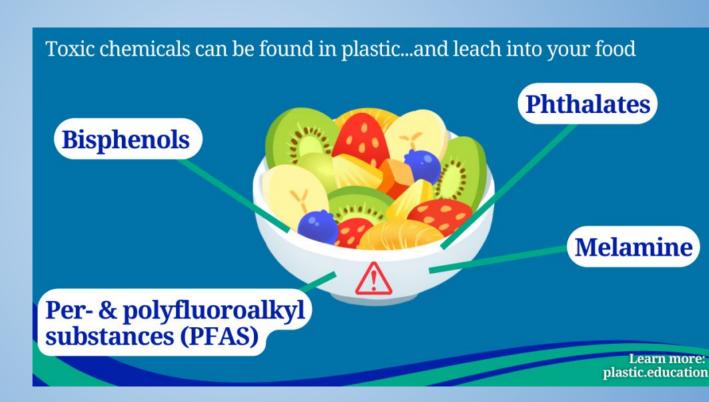
Plastic is Harmful to our Bodies





There are up to 10,000 chemicals used in plastic, including..

- Mercury
- Lead
- Polymer
- Antimony
- Bisphenols
- Phthalates



Plastic chemicals can cause...

Cancer

Kidney Problems

Birth Defects

Inflammation

Metabolism Disruptors

Gut Issues

Neurotoxicity

Kills Healthy Cells



Plastic producers add more than 10,000 synthetic chemicals to plastic polymers.

Leaching

Plasticizers and other chemicals leach out of plastic containers and packaging, especially when exposed to heat or fatty foods, into the food stored within them.



Hot Food and Plastic

When the plastic sits in a hot container it absorbs all the plastic particles, including toxins and chemicals. When plastics are heated, they release chemicals, including BPA and phthalates, into

our cafeteria food.

Heat lamps heating plastic.

Interview with Custodian

- Custodians takes out 4-30 gallon trash cans twice a day.
- In the trash cans 75% of trash is plastic and 25% is food.

Observations of Single-Use Plastic in the Cafeteria

- Fruit, vegetables, and salads are packaged in plastic containers.
- Sandwiches come wrapped in plastic.
- $\frac{3}{4}$ of our waste is plastic

Cost of Plastic in our District







Money used for single-use plastic per day, month, and year.

- Plastic forks = 3 cents
- Plastic spoons = 3 cents
- Plastic bowls = 12 cents
- Paper boats = 8 cents
- Plastic sandwich wrap= 1 cent
- All of these = 27 cents per student per day
- 384 students a day =
- \$103.68 per day
- \$518.40 per week
- \$18,662.40 per year



Initial cost of reusable dishware

- Stainless fork= \$0.16
- Stainless spoon = \$0.10
- Ceramic bowls = \$1.63
- Ceramic plates = \$2.97
- Reusable trays= \$0.29
- Total per student = \$5.15
- 384 students total = \$1,977.60
- \$1,977.60

Dishwasher cost per year (variable) ~ \$2,772.48

The Budget Now Compared to Before

750,000

500.000

250 000

2019

2024

Total Food Services Budgets

- (reusable supplies)2019: \$740,464
- (single use supplies) 2024:\$1,007,412
- Single-use plastic has increased the budget by \$266,948 since 2019.

Solutions

Current Expenditures per year

\$18,662.40

Possible Future Expenditures per year

\$2,772.48

+ hiring costs

Sustainability Efforts at SPE

2010-2011

- -\$3,900 grant from the Colorado Department of Public Health and Environment
- -Purchased reusable plates for SPE, SCE, & SSMS
- -If we receive the same or a similar grant, that would fully cover the initial cost of reusable supplies.

Current Funding Opportunities





coloradocircularcommunities.org

- funding from fees from waste being dropped off at landfills
- Public schools can apply!
- For most awards up to \$250,000: <u>State PO Terms and Conditions</u>
- For most awards greater than \$250,000: <u>C3 Contract Template</u>

Mini Grants

Available Year-Round

- Awards up to \$50,000.
- Contract term of no more than six months.
- Eligible expenses include but are not limited to: equipment and supplies, signage, outreach/education, event space fees, event marketing/promotion, repairs, and contractual labor expenses.

We did it in the past, we can do it again!

- We can have the responsibility to make sure reusable utensils go into a soapy bucket instead of the trash.
- Pre-Covid we had reusable materials and had a lower food service budget.

Solutions:

Switch out plastic for ceramic plates, bowls, trays and stainless steel cutlery.

This will help:

- Reduce waste in the environment
- Eliminate toxic chemicals from our cafeteria into our bodies
- Cut costs

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