



The path to food waste prevention starts here.

Food Waste Prevention Spotlight

The Organization | **Sanford USD Medical Center**

Sanford's USD Medical Center in Sioux Falls provides leading care for patients from across the Midwest. As the largest hospital in South Dakota, they have been consistently named a Top 100 Hospital in the nation. Within the medical center, they self-operate three kitchens that service staff, patients and visitors. They also have three kiosks, a physician center and a bistro area in the OB unit.

The Challenge | **Contain the Rising Cost of Food**

In May 2011, in an effort to contain the rising cost of food, Sanford USD food and nutrition services launched the LeanPath System, installing two automated food waste trackers—one in the primary kitchen and another in the retail location. They wanted to measure how much food they were throwing out, and pinpoint the highest cost areas, to make changes that would positively impact the bottom line.

The Solution | **Turn Data into Action**

Sanford USD foodservice management pulls the reports from their LeanPath dashboard on a weekly basis to identify opportunities for improvement. Each area of the department—room service, retail and production—examines the waste that was generated and discusses it with their teams. Together, they brainstorm changes and develop solutions that will minimize waste in the future.

Menu Changes and Seasonal Adjustments

One major change in response to the waste data was modifying the menus. They have also made seasonal adjustments—being more aware of when to reduce and increase quantities for certain items based on demand. During holidays and slower times of the year, they have adjusted their food orders so they don't have as much waste.

Opening Up Communication

The waste data also revealed some immediate changes they could make in staff behavior to reduce waste. In retail, for example, staff had been trained that all of the pans always needed to be full. They retrained staff to carefully calibrate how much they prepared, particularly for the high-cost items, so they could reduce waste while still merchandising attractively through closing. They involve staff in the process of reviewing the waste data and making changes, which has heightened overall awareness about the cost of food and the importance of minimizing waste.

The Results | **Nearly \$100,000 savings in less than one year**

Within seven months of implementing the LeanPath System, Sanford USD Medical Center saved \$99,928 in waste avoidance, reducing pre-consumer food waste by 43%. They continue to experience ongoing savings.

"The LeanPath System is a great management tool—it's easy to install and operate and provides a weekly summary of the waste without having to calculate anything on paper.

The system has opened up communication among our groups. Every item on the LeanPath report is an opportunity for discussion."

Nancy Goergen, Training and Development Specialist

To learn more about LeanPath Food Waste Tracking Systems, call **(877) 620-6512**, email **info@leanpath.com** or visit **www.leanpath.com**.