

ValuWaste Case Study

Healthcare: Iowa Health

Customer Profile			
Location:	Des Moines, Iowa	Facility Type:	Acute Care
Foodservice Director	Cheryl Lounsberry	Management:	ARAMARK Healthcare
Automation Software	CBord	Licensed Beds	674
Patient Service Type	Room Service as of 4/14/08	ValuWaste Launch Date:	January 16, 2008

Challenge

Iowa Health-Des Moines (Iowa Methodist and Blank Children’s Hospital) wanted to reduce food cost per meal (FCPM).

Strategy

Focus on minimizing kitchen food waste (“pre-consumer” food waste) such as overproduction, spoilage, trimmings, and expired items.

Solution

Deploy ValuWaste food waste tracking tools from LeanPath.

- Use the computerized ValuWaste Tracker to quickly and easily record all kitchen food waste throughout the day, every day.
- Use ValuWaste software to automatically organize waste data reports.
- Review waste data to determine top items for reduction.
- Assemble an employee Stop Waste Action Team (SWAT) to set goals for improvement and uncover solutions.
- Share information at pre-shift meetings and recognize employees for data tracking participation and for suggesting areas for improvement.

Achievement of Waste Reduction Goals

- **Soup Waste.** Team reduced menu from three soups to two for summer. One retail soup matches patient services as a cross-over backup. Changed menu to eliminate low-acceptance items. Soup waste fell **47%**.
- **Dairy Waste.** Improved communication with satellite locations to calibrate ordering and usage levels. Dairy waste fell **77%**.
- **Vegetable Waste.** Improved communication and batch cooking protocols. Changed sizes of serving vessels late in café service period. Cooked vegetable waste fell **54%**

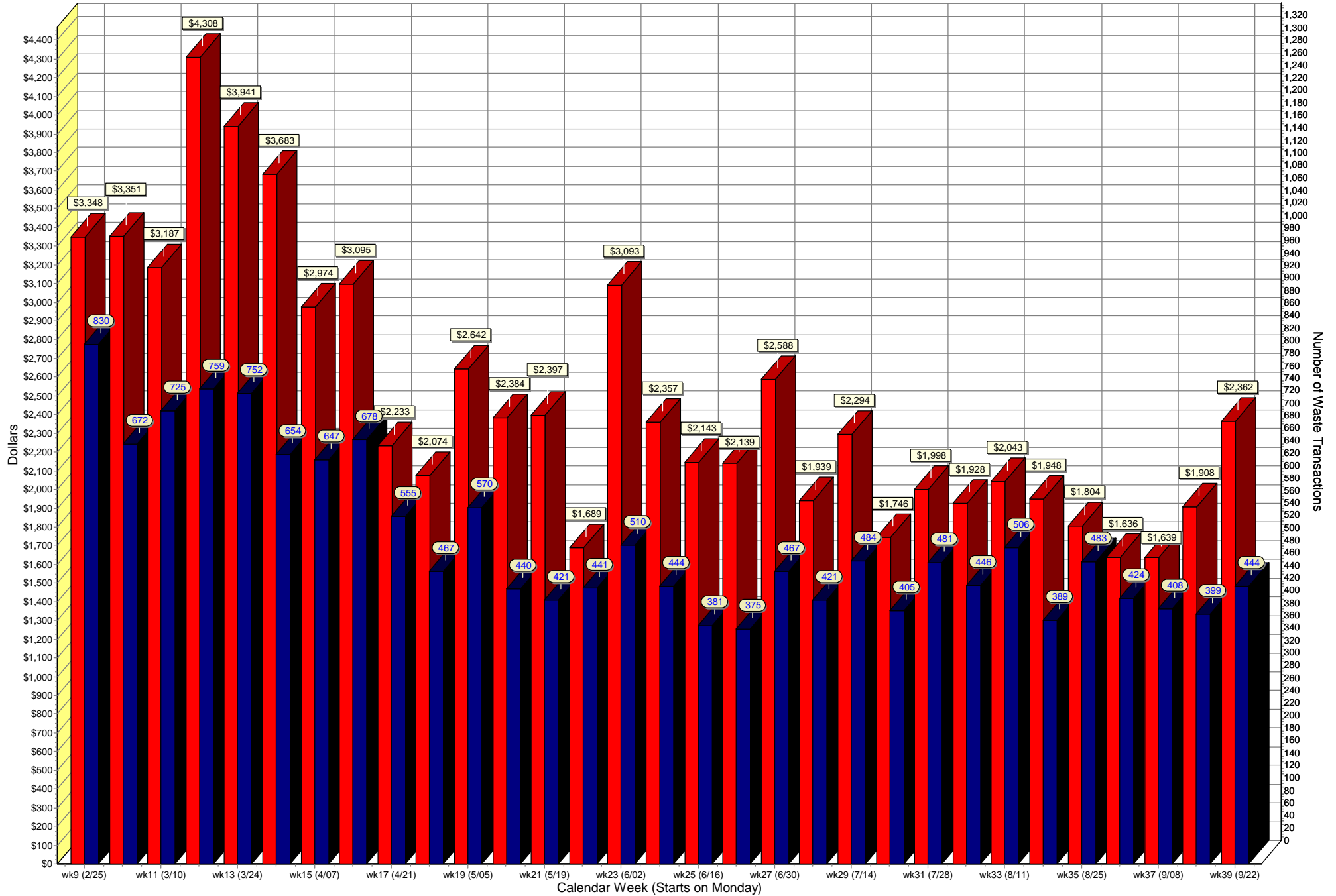
Overall Results

- Overall food waste fell **42%** from the beginning of waste tracking in Jan 2008 through August 2008.
- Overall Food Cost per Meal (FCPM) dropped **10%**.

Savings based on year-over year savings Jan-July 2007 compared to Jan-July 2008, including inflation adjustment. Research shows no reduction in food cost per meal (FCPM) in typical accounts converting from tray line to room service. Although overall food purchases typically decline with such a change, cost per meal does not change materially because the number of meals served after converting to room service is less than with a tray line.

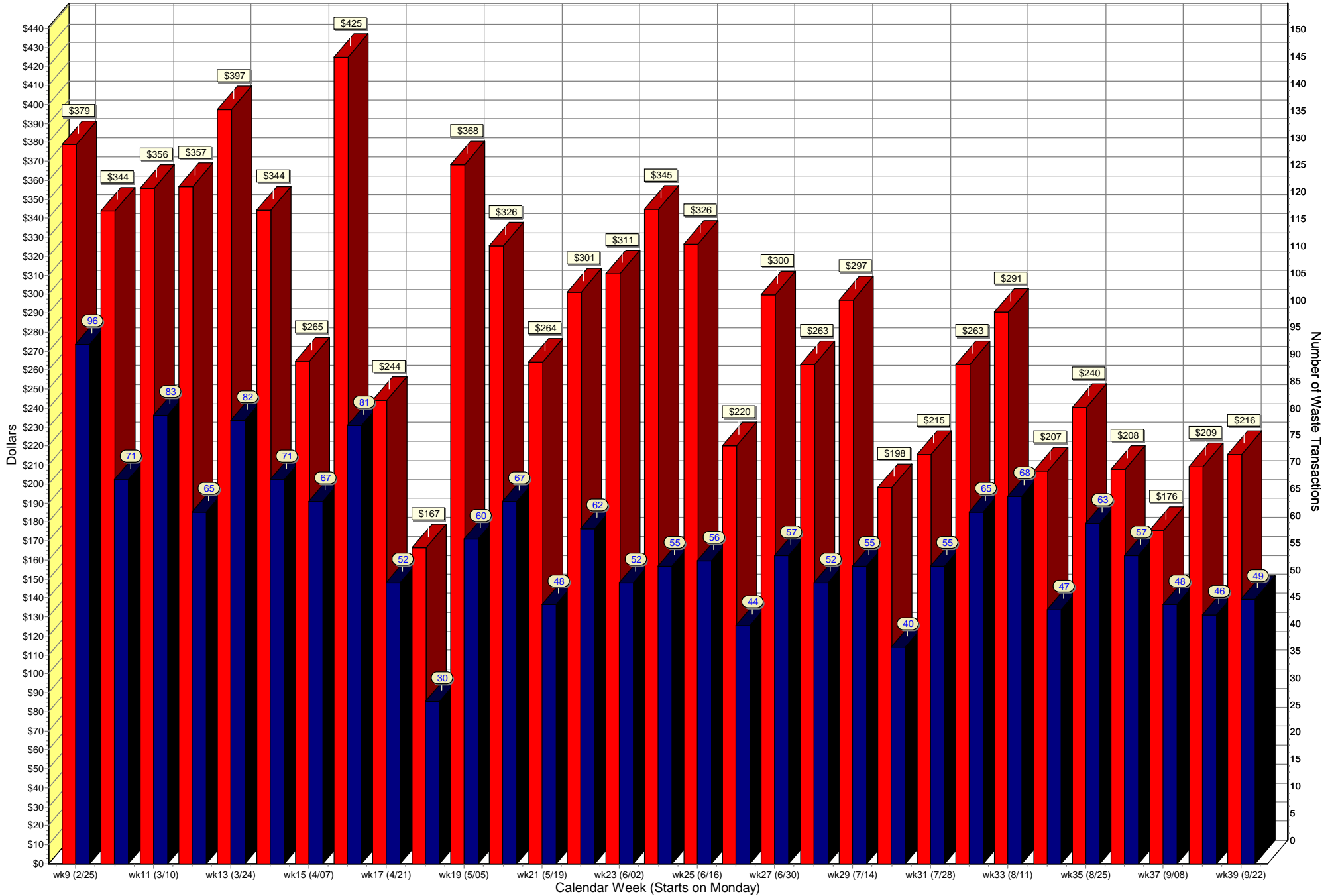
Trend Period Report - Total Waste by Week
Trackers: All - Foods: All - Loss: All

2/25/08 to 9/28/08 \$76,870



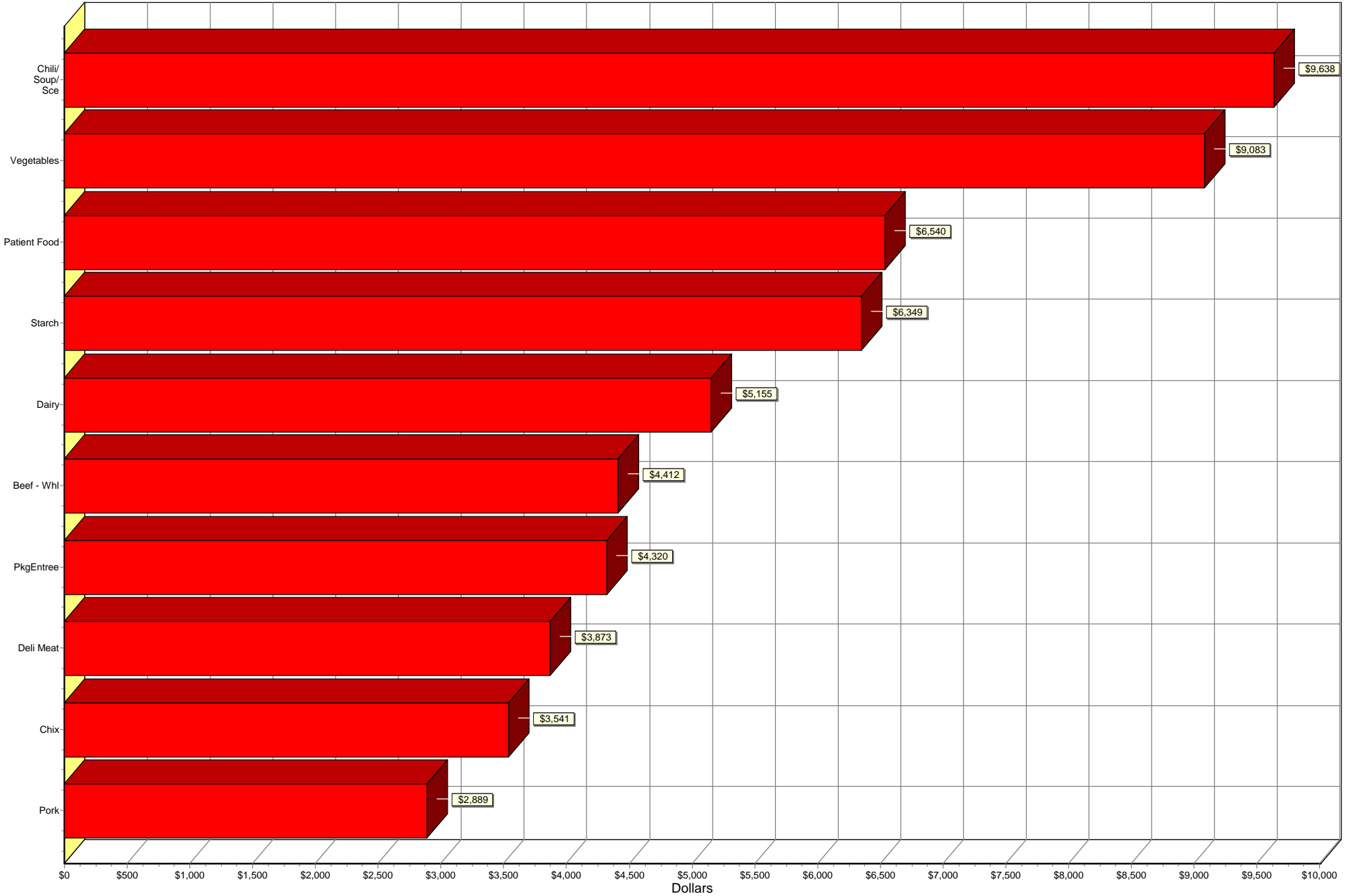
Trend Period Report - Total Waste by Week
 Trackers: All - Food: Chili/Soup/Sce - Loss: All

2/25/08 to 9/28/08 \$8,820



Detail Report - Total Waste by Food Type - Top 10 Items
Tracker: All - Users: All - Foods: All - Loss Reasons: All

2/11/08 to 9/28/08 (wk7) \$83,772



Detail Report - Total Waste by Loss Reason - Top 10 Items
Tracker: All - Users: All - Foods: All - Loss Reasons: All

2/11/08 to 9/28/08 (wk7) \$83,772

