

Implementing Prevention in Business – The Galway Experience



SINÉAD NÍ MHAINNÍN

Business Initiative



Aim

- Develop a methodology to assist business improve environmental performance with specific emphasis on prevention

Business Initiative Participants



- Retail
- Hospitality
- Fish and Shellfish Processing
- Printing

Areas for Consideration



- Waste Prevention
- Energy Conservation
- Water Conservation



Prevention in Business – The Approach

Approach to Business



Step 1



Management Buy-In

Meeting with owners / managers

Selling concept of prevention

Identifying potential targets

Quantifying resource requirements

Step 2

Environmental Audits

Walk through audits – planned and random

Analysis of Baseline Information
– invoices, production figures etc.

Waste Characterisation Studies

Partnered with SEI

Chart Information

Step 3



Environmental Action Programme

Identify actions for prevention

**Identify no cost, low cost,
medium and high cost actions**

Identify Key Performance Indicators

Step 4



Green Teams

Representative of all staff

**Develop and implement
awareness programme**

Step 5



Staff Training

Power Point Presentations

Area Specific Training

Opportunity for discussion

Ideas developing from discussion

Step 6



Implementation

Assistance from project team where required

Identifying potential areas of difficulty

Reviewing resource requirements

Step 7



Monitoring and Evaluation

Regular Meetings

Developed Monitoring Sheets

Revert to various steps as required

Key Performance Indicators

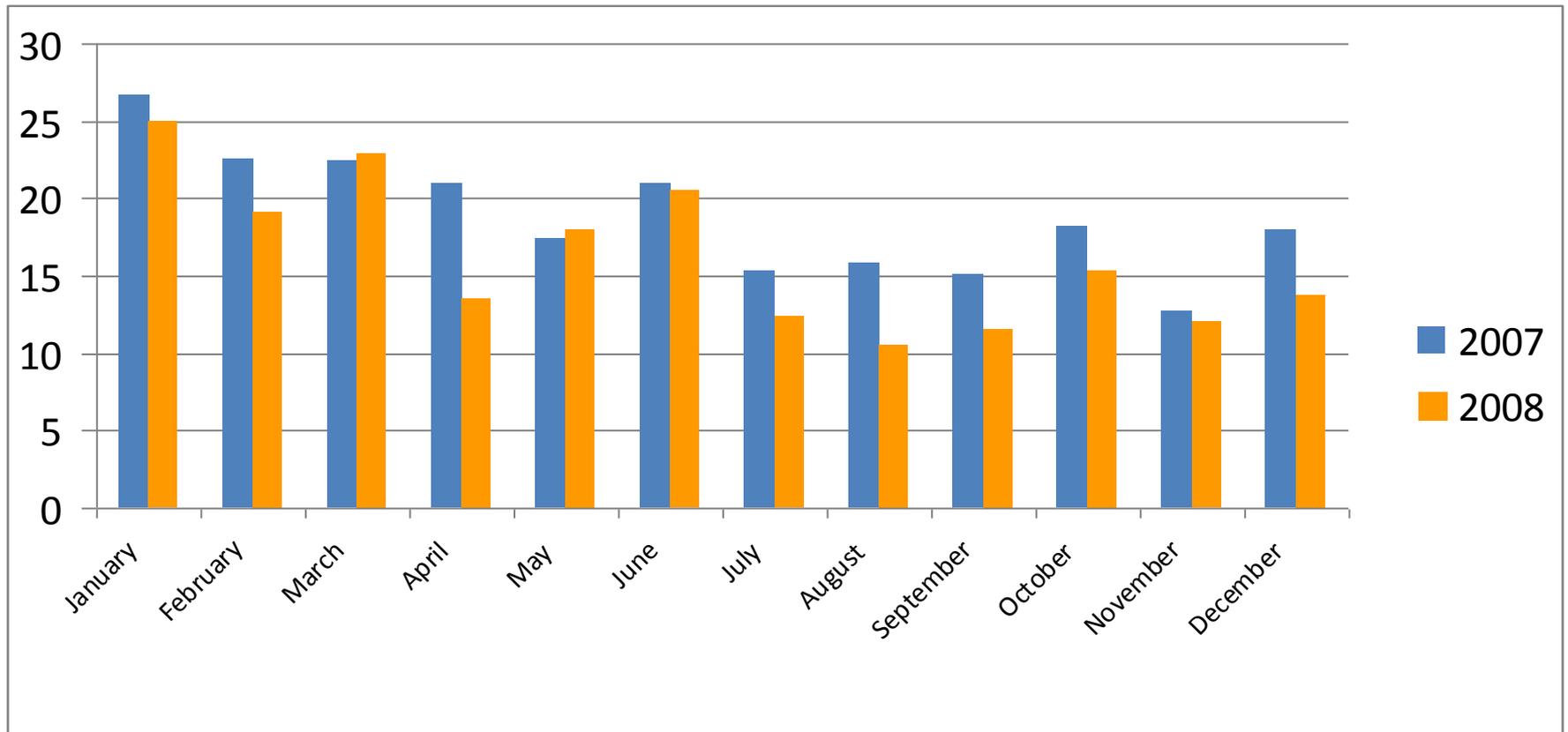


- Waste
 - tonnes per annum
 - kg per footfall
 - kg per bed night
 - kg per tonne of production
- Energy
 - kWh per m²
- Water
 - ltrs per guest
 - ltrs per tonne of production



Examples of Successful Prevention

Sample Supermarket Waste Arising 2007 / 2008



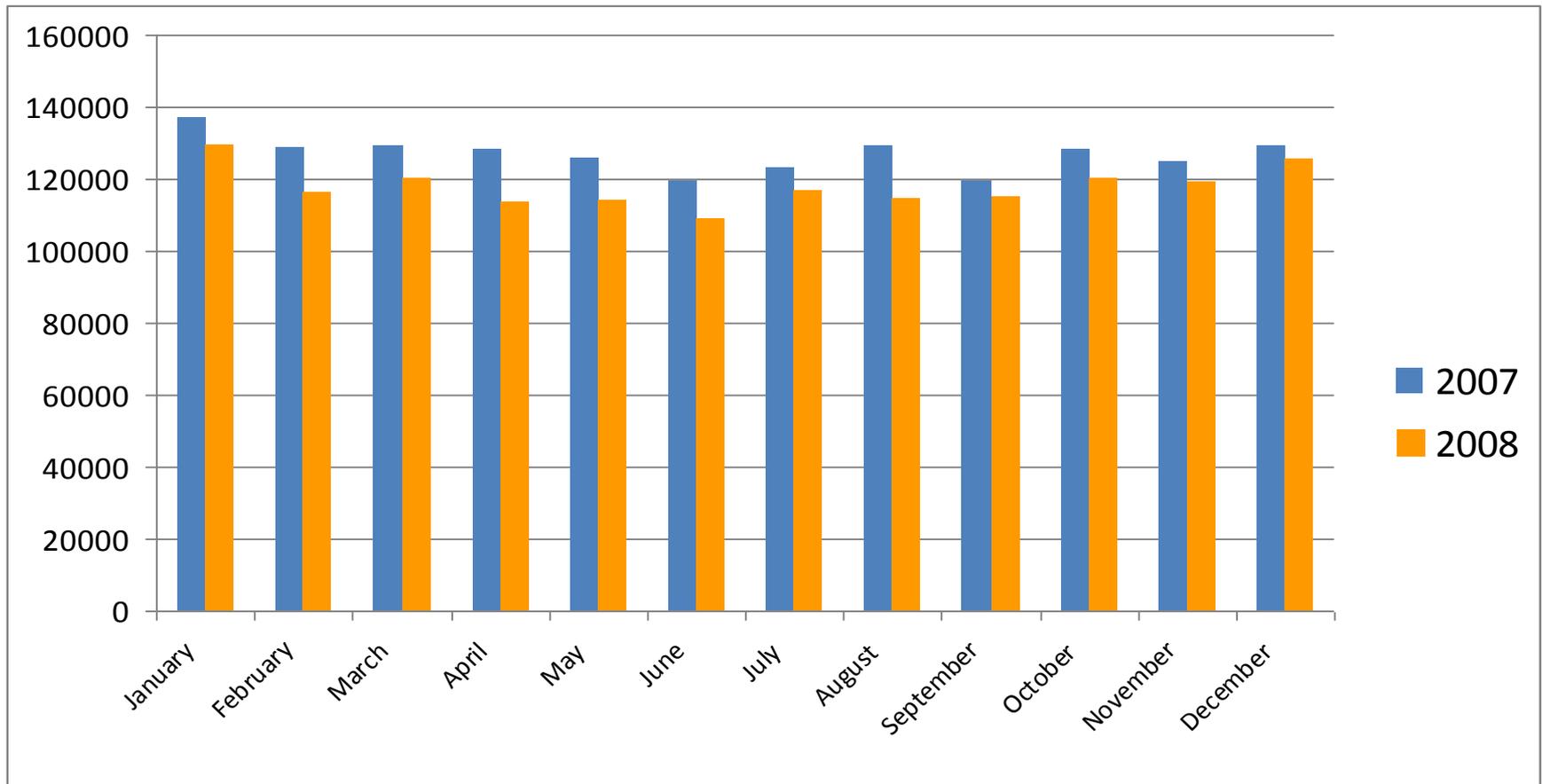


Waste prevention achieved through.....

- **Removal of waste compactor**
- **Improved segregation on site**
- **Reduction in quantity deli/cooked food preparation**
- **Fruit and vegetable suppliers using reusable containers**
- **Fish suppliers decanting directly into cold rooms**

Sample Supermarket

Energy - Monthly kWh Consumption





Reduced energy consumption

- **Improved housekeeping, i.e. labelling lights, turning off lights, staff awareness**
- **Installation of sensor lighting for storerooms**
- **Preventative maintenance on freezers and cold rooms**
- **Improved use of electric and electronic equipment**

Challenges



- Environmental issues not a priority
- Lack of understand of ‘prevention’
- Lack of on-site expertise
- Difficulties sourcing data
- Staff changes



Go raibh maith aghaibh!