

Levy Sustainability Story

Levy Cares



Levy Cares pairs passion with social responsibility. As the charitable wing of Levy, Levy Cares focuses on community outreach and sustainability. We partner with national organizations like the Salvation Army and the Ronald McDonald House, as well as local charities and organizations,

like the Chicago Lights Urban Farm, in each of the communities where Levy has a location.

Compass Pillars for Sustainable Purchasing

(Percentages shown are Levy's score card within the Compass Group network)



12.6% Local produce in support of the American Family Farms



72% Certified Humane cage-free (shell) eggs



90% Fluid milk free of artificial growth hormones &
95% Yogurt free of artificial growth hormones



79% Chicken produced without the routine use of humane antibiotics & **86%** Turkey produced without the routine use of humane antibiotics



18% Seafood from sustainable sources
(Seafood Watch Criteria)



40% Eco/ Fair-Trade Certified Coffee

Case Studies



1. Going Straw-Free

Levy has begun to transition our locations to straw-free environments. In an effort to protect our oceans and the environment, we are moving away from plastic straws.

500 million plastic straws are thrown away every day in the United States, and with as many large venues as Levy runs, we have a great opportunity to make a positive impact on reducing this number.

In April 2018, Dignity Health Sports Park ([previously StubHub Center](#)) made a commitment to offer paper straws upon request to minimize plastic straw pollution and became the first soccer-specific stadium in Major League Soccer to serve drinks during games without a plastic straw. This commitment by the stadium is also part of the Protect the Pitch sustainability program.



2. Stop Food Waste Day NYC

Stop Food Waste Day is a Compass Group initiative that fights food waste with awareness and education. With a goal to reduce overall food waste by 25% by the year 2020, Compass Group's Stop Food Waste Day has spanned to

34 countries and already been successful in diverting millions of pounds of food from landfills.

In 2019, the Stop Food Waste Day initiative expanded beyond the official day of action and the first [Stop Food Waste Day NYC](#) event was held at the Javits Center. Working with local sustainability partners as well as national sustainability groups, the Javits Center and their dining and hospitality brand, Cultivated, served and showcased sustainable dishes that also reduce food waste.



3. Woodland Park Zoo

At the Woodland Park Zoo (WPZ) in Seattle, sustainability and conservation are at the heart of the Zoo's culture and practices. Starting with the complete elimination of Styrofoam from the WPZ for serving food, most of the

vehicles that food and beverages are served in are actually compostable. All of the fruit, ice cream, coffee, milk, vegetables, and bread served at the WPZ are locally sourced, as are many of the WPZ's meats and beer. Going one step further, the WPZ is actively achieving their goal of diverting as much as possible from landfills, helping promote a sustainable future.

Following the Levy company-wide sustainable purchasing practices, the WPZ strictly adheres to the Seafood Watch regulations for all of their fish products. During food preparation, Levy and WPZ team members employ the Levy-wide Compass Group program of Waste Not, an online waste tracking tool that measures food waste and helps our chefs track and cut back on overall waste. And finally, when it comes to trash, the WPZ sorts all of their own trash to comply with the Pacific Northwest's [Cedar Grove](#) sustainability practices.

