

SUMMARY

At the central kitchen of Marseille, 50,000 meals are daily prepared and delivered to 314 school restaurants. Managed by Sodexo, this site has received a triple certification: ISO 9001, 14001 and 22000.

Among the actions implemented:

- **Cleaner vehicles:** In January 2012, the whole fleet of vehicles has been replaced by 26 new trucks, compliant with the EEV (Enhanced Environmentally friendly Vehicles) norm.
- **Sustainable equipment and supplies:** rational use of cleaning products (10% savings in one year) and use of dye-free packaging containers.
- **Recovery of wasted packaging:** Implementation of waste sorting and recovery, representing 70 tons per year including nearly 10 tons of small containers cleaned, collected and transformed into transport crates.
- **Safe driving:** Drivers have been trained to eco-driving in order to reduce fuel consumption.
- **Eco-gestures:** The central kitchen offers each employee a bi-monthly awareness activity around 3 responsible actions, corresponding to the 3 levels of certification: Client satisfaction, Health and the Environment.
- **Local sourcing:** 25% of revenues are achieved through local and seasonal products (fruits and vegetables)
- **Water treatment:** The kitchen is equipped with a holding tank of oil and changed its grease tank in order to clean water discharges, and thus avoid spilling harmful elements in nature.

VALUE CREATION

Thanks to this triple certification, the Central Kitchen is officially recognized as delivering the best organization and being the best compliant to the regulations in terms of quality, environmental protection, observance of health rules and food safety.

Better Tomorrow Plan COMMITMENTS

WE DO

- Energy and emissions
- Non-Organic waste

WE ENGAGE

- Clients
- Consumers
- Suppliers

BOTTOM LINE 70 tons

of wasted packaging recovered
40% annual savings on water consumption
10% savings on electricity and gas consumption

TRANSFERRABLE & REPLICABLE: As part of the triple certification, the management tools deployed led to improved organization and processes and to a more robust controlling system. It also contributed to position the site into a process of continuous improvement. In addition, the **So. Eco program** encourages the application of simple acts and gestures, adapted to the teams' daily tasks, thus leading to a greater appropriation.

MEASURABLE: Sodexo commits to protect the environment and to act in favour of the health of its consumers. A performance indicator table allows to measure the economic, social and environmental impacts.

RECOGNIZED: In 2011, Bureau Veritas / COFRAC have delivered the three ISO certificates 9001, 14001 and 22000 to the central kitchen, thus recognizing Sodexo's commitment to sustainable development and operational excellence. In September 2011, the contract was renewed with an increase in the number of schools served by 50% (2.5 million additional meals per year or 18,000 per day).

More information

- [Press Release on « clean vehicles »](#)
- [So. Eco Program](#)

Better Tomorrow Champion

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Expert

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The EEV (Enhanced Environmentally friendly Vehicles) standard is the most stringent one concerning gas emissions generated by road transport.

