

# Sustainability

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### Foster Caviness

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Foster-Caviness Foodservice recognizes our responsibility to conduct business in a way that protects and improves the state of the environment for future generations. We understand that the long-term well-being of society, the well-being of our employees, the strength of local agriculture, and the continuing success of our own business depend on our commitment to a sustainable environment. In support of these beliefs, Foster-Caviness has created programs and partnerships that help to make our operation more sustainable with less negative impact on our environment.

### **We have created a culture of sustainability that includes:**

- Green Plus sustainable business certified
- Efficient fluorescent lighting in our warehouses
- Recycling plastic wrap from shipping pallets
- Using tote containers for storage rather than disposable boxes
- Partnering with local farms through our Friends of Farmers program
- Partnering with sustainable national farms through Greener Fields Together
- Donating excess produce to local hunger-relief organizations
- Recycling all office and computer paper, cans,

containers and bottles

## **Green Business Bureau – Platinum Certification**

Foster-Caviness has been certified by the Green Business Bureau as an environmentally responsible business. This business has reached the Green Platinum tier by adopting principles and practices that demonstrate a superior commitment to conserving the environment.

The GBB is proud to recognize their contribution to making the environment a healthier place for their customers, employees, and community.

## **Friends of Farmers Local Produce Program**

Within the national discussion about the importance sustainability, local farmers do not often come to mind. But for the economy of North Carolina and its citizens to thrive, the support of local agriculture is imperative. Foster-Caviness believes that a strong local growing community means a higher quality product to our various market partners, and also a stronger agricultural community. That is why we have started the *Friends of Farmers*™ program, which works to build strong, lasting relationships with local farmers. The end result is a supply of fresh, seasonal produce that not only helps our customers deliver deliciously fresh food, but also helps our community grow into a more prosperous, agricultural region.

## **Greener Fields Together**

Safe, sustainable produce. That's what Greener Fields Together was created to deliver. Why? Because a seed-to-fork approach

that educates and engages partners at every link in the fresh produce supply chain is the right thing to do. Greener Fields Together quantifies sustainability efforts with every partner, facilitates continuous improvement at every link and, ultimately, creates a future for conscious production and consumption.