



Whole Foods adaptation: Whole facility/whole employee

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Yesterday I met the brilliant co-founder of Whole Foods, John Mackey, and he shared with our group the simple premise on which he started: whole foods, whole body, whole planet.

Adapted to our industry, consider: whole facility/whole employee.

John Mackey made it simple for people to make healthy food choices.

Following his lead, and keeping it simple, consider the following:

1. Use less water - this could translate into installing waterless urinals and/or improving grey water management
2. Add "C" (compost) to the classic 3 "R's" (reduce/reuse/recycle) - commercial composting is now more readily available and cost effective
3. Expand the veggie selection in your cafeterias - increasing interest in a vegetarian diet may be linked to climate change. As an example, the United Nations has already acknowledged that eating less meat and animal products will have a positive impact on the climate.

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