

# COMPOST CREW

## 2024 IMPACT REPORT



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# ABOUT US

## Our History

Compost Crew was founded in 2011 to keep food scraps out of the landfill and restore our region's soils. Today, Compost Crew collects food scraps from tens of thousands of residential and commercial customers. Our company transports these food scraps to local composting facilities where compost is created then distributes this compost locally, supporting a closed loop system.

Compost Crew was acquired by Ben Parry in 2018. In 2022, our company became a public benefit corporation.

Earth's systems are regenerative by design, supporting all kinds of life. From flora and fauna to us humans. We envision a world where all organic matter is recycled, as nature intended, rather than being lost or wasted.

We're not just a food scrap hauler. We are a team of sustainability professionals on a mission to eliminate food waste and revitalize the earth's soil through affordable, clean and convenient solutions available to everyone.

## Our Fleet

Compost Crew now operates a fleet of over 40 vehicles, including our electric van.



## Our Mission

- Recycle compostable waste
- Reduce dependence on landfills and incinerators
- Build community wealth
- Revitalize our soils
- Protect the planet







# IMPACT REPORT

## Our Impact Report

Compost Crew collected roughly thirty percent more food scraps across the Greater Washington, D.C. area than last year. We had our largest totals to date, recycling nearly twenty-six million pounds of food scraps and producing approximately three-thousand cubic yards of finished compost at our small-scale composting sites. Seventy percent of this compost was used directly on-farm.

We were able to acquire a local composting company, adding a substantial amount of households to our customer inventory. With this acquisition came ownership of Key Compostables, a storefront for affordable compostable products.

"Compost Crew was delighted to hit the milestone of twenty-thousand customers in 2024, but we still have a long way to go. Hundreds of thousands of homes and businesses in the DMV still send their food waste to the landfill or incinerator, which gives us an opportunity to do even more in 2025."

**-Ben Parry, Compost Crew CEO**

**26,000,000  
POUNDS OF FOOD  
SCRAPS COMPOSTED**

**20,000+  
HOMES SERVICED**

**10,000 BAGS  
OF FARM FEAST DISTRIBUTED**

**~3,000 CUBIC YARDS  
OF COMPOST PRODUCED  
ON LOCAL FARMS**



# WHY COMPOST?

When food waste is composted instead of buried in a landfill, it transforms into a rich, biologically active, soil enhancer otherwise known as “black gold” or compost.

Compost revitalizes our soil, protects watersheds and supports sustainable agriculture when applied to our farms and gardens.

A portion of the food scraps we collect are taken directly to our Compost Outposts® which are smaller-scale composting sites located throughout our service area. These locations shorten driving distances between where the food scraps are rescued and where they get recycled, actively supporting a circular economy and creating jobs within our community.







# COMPOST OUTPOSTS

## Compost Outpost® Additions

To continue ongoing efforts to process food scraps closer to where they are generated, we opened 2 additional Compost Outpost sites that support our municipal programs in the City of Greenbelt and the City of Edmonston. Both of these sites were funded by the Composting and Food Waste Reduction grants from the USDA. The Outpost in the City of Greenbelt was developed in partnership with Trinity Assembly of God, in 2023, with processing beginning in 2024. Compost Crew partnered with ECO City Farms, yet again, to open a second on-farm composting site at its Upper Marlboro location at the Urban Farm Incubator.

In addition, we now have an outpost in Frederick, Maryland after the acquisition of Key City Compost. The Utica Bridge Farm Compost Outpost is now the largest of our sites. This outpost is operated by crew who worked for their previous employer and have continued their dedication to churning out tons of compost. Compost Crew will invest in fully developing the site to its permitted size, allowing for significantly more food scraps to be processed into a high-quality finished compost.

This brings the total number of outposts in operation to six, each taking in food scraps from the surrounding residential community.

Composting | Kristie Blumer | [kristie@compostcrew.com](mailto:kristie@compostcrew.com)



**6 OUTPOSTS  
WHERE OUR CREW  
PROCESSES  
FOOD SCRAPS  
FROM RESIDENTIAL CUSTOMERS  
INTO NUTRIENT-RICH  
COMPOST**



# FARM FEAST

## Finished Compost

Farm Feast™ compost is a high-quality soil amendment made from local food scraps and other organic materials including hay, wood chips and leaves. This product is currently sold in five-pound bags though, for a limited time, Compost Crew sold two-pound bags at Butler's Orchard Farm Market. Our compost is also sold in bulk to farmers and landscaping companies that require larger volumes.

For years, our finished compost has been used directly on-farm, aiding in plant growth, restoring nutrition and even enhancing the taste of our local food sources. That's actually where we came up with "Farm Feast" but don't let the name fool you. It can be used in a wide range of places including potted plants, landscaping projects and gardens of all sizes and soil types.

Compost Crew produced, bagged and distributed approximately ten-thousand bags of Farm Feast compost in the first full year that this product was available.

## Compost Dividend

Our crew volunteered to donate over thirty cubic yards of compost to community gardens and more. We distributed two-hundred and four cubic yards of compost to our customers. In fact, we fulfilled distribution for the D.C. Composting Pilot Program to thousands of homes in Washington D.C. with our five-pound bags of Farm Feast.





# COMMUNITY OUTREACH

## Fellowship Program

Compost Crew's commitment as a public benefit corporation also extends to educating as many people as possible about the benefits of composting and giving back to our local community. Our Composting Fellowship Program has taught dozens of participants the science behind composting to prepare them to work in the field. Since the inception of the program, over twenty participants have passed their Maryland Compost Facility Operators exam with half of these participants consisting of Compost Crew employees. In 2024, two participants passed their exam which included a fellow and a current employee.

## Volunteer & Sponsor Opportunities

Compost Crew seeks opportunities to leave a positive impact on our community, continuing our efforts to handle our planet and build up our community with care. Throughout the year, crew members took part in multiple trash clean-ups in areas including Prince George's County or at the Suiteland Community Center.

So What Else (SWE), an organization that provides hunger relief services among other thoughtful community efforts, utilized our composting services at no cost. For a limited amount of time, SWE used this service to gather data on the wasted food that will help the SWE team learn ways to manage it.

Compost Crew was not only a sponsor at events like Heroes Against Hunger but continued to attend, host, and collect food scraps for dozens more educational and networking events across the country.

We partnered with Pumpkins for Pigs and Trace Zero Waste during a collaborative event to guide community members on reducing waste before it reaches its disposal. Our driver delivered pumpkins that will be used as feed for pigs and other farm animals at a local farm.

One non-profit that we have continued to support over





the years is Girls on the Run! Montgomery County. Over eight thousand runners participate in this joyful race but, like any large event, there is a lot of room for waste. Their 5K Director reached out to Compost Crew to reduce waste and the amount of money spent on trash hauling services. Youth volunteers guided participants to the correct bin to dispose of their banana peels and compostable cups, going as far as carrying around 5-gallon bins to walk around and collect throughout the event. The race ended with a truck filled with thousands of compostables.

During 2024, we led multiple tours for local farms, schools, organizations and political figures who were curious and engaged when it came to the process of composting. One of which was a large group from the Montgomery County Food Council.

"...the Food Council hosted a tour of Compost Crew's on-farm composting set-up at The One Acre Farms. The tour was a great chance to get our hands in the compost and learn more about how food scraps can become a valuable product for Maryland agriculture. We were able to bring together partners from the County and State to have conversations about reducing and diverting food waste to benefit our environment and create opportunities for food recovery. The Food Council is excited to continue these conversations to improve food waste and recovery infrastructure across the County."

We hosted another Food Scrap Fest where all were welcome to visit One Acre Farm, our long time partners and home to our first Compost Outpost® site. This was listed as a 2024 International Compost Awareness Week (ICAW) event. Our Crew anticipated this to be a great opportunity for people to see and learn how we process their food scraps into compost. We facilitated a Scavenger Hunt to encourage guests to retain this new information, just like plants retain moisture. We also offered an array of engaging, hands-on demonstration stations including a planting booth, sorting booth and more.

We also participated in regional events like the Maryland Department of the Environment Food Summit where our





Composting Director, Kristie Blumer, moderated.

We continue to seek spaces that bring food businesses, founders, solution providers, innovators, policymakers, nonprofits, and more together to drive the adoption of food waste solutions during Food Waste Prevention Week, Earth Month and more.

## Digital Engagement

Compost Crew extends our reach, virtually, with our website, ads, interviews, our quarterly newsletter and social media content. We use these tools to spread the word about composting, reduce contamination, share best practices and important compost updates with people across the nation.

Local news stations, WTOP and WAMU, featured our Compost Crew drivers in campaigns to inform residents and businesses that we are collecting food scraps in their area.

Our CEO, Ben Parry, was interviewed by Think MoCo's *Something to Talk About!* podcast. He also joined other sustainability professional during Cool Now (Compostable Organics Out of Landfills Now), a non-profit on a mission to raise awareness and offer solutions to reducing waste *Farms and the Compost Economy* webinar.

## Schools

Schools are a space for education and growth and is also a place that generates tons of wasted food that needs to be recycled.

We welcomed over ten new schools and are now servicing over fifty schools, from elementary schools to universities throughout the Greater Washington area.

Fairfax County Public Schools began a Composting Pilot Program for a select few schools. Our composting team has sent a representative to educate staff and leadership at several FCPS schools on composting as they begin their pilot. In the new year, students will receive their tumblers and begin their journey in confidence.







# COMPOSTABLE PRODUCTS

## Key Compostables

### Affordable, Renewable & Sustainable

One issue our customers grapple with is how to avoid contaminating their compost bin with plastics and other non-compostable items. Many customers purchase compostable products to avoid single-use plastics that fill up the trash can, but it is hard to tell which of those cups, plates, and utensils are actually compostable. With its acquisition of Key City Compost last year, Compost Crew expanded its portfolio to include nationwide sales of compostable products. Key Compostables, a Compost Crew company, makes it easier and more affordable to buy certified compostable products like plates, utensils, cups, liners and more.

We partner with trusted suppliers to strictly distribute certified compostable products that will break down to and become high-quality compost. Compost Crew customers are eligible for wholesale pricing while avoiding high order minimums, complicated supply chains, monthly "membership" fees, or expensive freight costs. Key Compostables is committed to making it easier and more affordable to get compostable items for businesses, organizations, events and even households.





# COMMERCIAL COMPOSTING

The commercial business at Compost Crew was a key component of the company's rapid growth, thanks in part due to updates to Maryland law at the start of the year that required more organizations to divert their food scraps from landfill.

In 2024, over 162 commercial customers either started their composting program for the first time or expanded to various locations in an amazing effort to join the fight against food waste.

"At Sprouts, we love working with our local communities and are excited to partner with a local food waste recycling partner to service eight of our DMV locations. Working with Compost Crew allows us to communicate directly with our partner which means faster service for our stores." -

**Natasha Tofil, Environment Compliance Manager at Sprouts Farmers Market**

Compost Crew entered into a new collection contract with another organic grocer, Sprouts Farmers Market. We also incorporated nearly a dozen schools from St. Patrick's Episcopal Day School in Washington D.C. to Morgan State University in Baltimore. We saw further expansion in strategic accounts with programs already in place. For example, Prince William County Schools added six more schools to its composting program and INOVA expanded the number of hospitals composting with Compost Crew.

Compost Crew even had the opportunity to pick up the eggs and egg cartons, for the second year in a row, following the Annual Easter Egg Hunt at the White House.

Building by building, we can decrease the impact. Visit [compostcrew.com/commercial](https://compostcrew.com/commercial) to learn about recent food waste laws, tips on how to reduce waste, and more.



"I think all businesses/hotels should [compost]. It's just putting food in one bin and trash in another. It doesn't take much work once you get used to it. It's such a good feeling. One of our greatest accomplishments is to see this sustainability effort come to fruition."

**- Jean-Claude Plihon, Culinary and F&B Director at Park Hyatt DC**





# MUNICIPAL PROGRAMS

## City of Manassas

The City of Manassas has recently expanded its Curbside Food Waste Composting Collection Program with Compost Crew after residents of single family homes and townhouses in the community successfully diverted over 115,000 pounds of food scraps.

## The City of Frederick

The City of Frederick offers free curbside composting to its residents and Compost Crew is excited to take on over 1,500 households that have been composting with the City before our arrival. This service is open to any household receiving City trash collection.

"By diverting hundreds of thousands of pounds of organic waste from landfills, we not only reduce our environmental footprint, but we also pave the way for a greener future."

**-Mayor Michael O'Connor, Mayor of The City of Frederick**

## Town of Somerset

At the start of the program, the Town introduced free curbside composting to its residents as an opt-in program. In 2024, it became the first municipality in the DC area to adopt an opt-out program. This pushes residents to take advantage of the curbside service, free of charge, thanks to the Town.

Compost Crew will continue to collect these food scraps and look forward to more neighbors who will begin putting their 7-gallon bins to use.

## The District of Columbia

Compost Crew continues to work as a hauler for the District of Columbia Curbside Composting Pilot Program after being selected via a competitive bidding process to collect food scraps from approximately 9,000 participating homes across all eight Wards. The pilot program has diverted over 1,100 tons in 2024.



"What I love about composting is how tangible it is. You get to see how little garbage you end up with. So, there's really very little garbage. You either have recycling or you have composting. I don't even know what goes into garbage anymore! I kind of find [composting] to be one of the greatest ways I can to sort of help the environment. It's very, very rewarding to me."

**- Carol B., Resident in the Town of Somerset and Compost Crew Customer**





# RESIDENTIAL SERVICES

## Curbside Service

Compost Crew has been offering convenient curbside service including including food scrap pick-up, pumpkin pick-up and complimentary compost delivery.

Our routes, extending as far north as Towson, Maryland and and as far south as Alexandria, Virginia became more dense after an increase in sign-ups with increased awareness through community events like Farmer's Markets, tours, garden center promotions, local grants and more.

## Drop-off Locations

Obstacles like HOA rules, apartment restrictions, financial and spatial limits may hinder a resident from composting. Compost Crew makes composting more accessible by offering several food scrap drop-off locations throughout the DMV.

## Survey Says...

In a survey released to DC program participants, 97% of respondents indicated that they were satisfied or very satisfied with the quality of food waste collection services! We have our staff, especially our Drivers, Driver Helpers and Customer Service, to thank for their due diligence when it comes to customer care.





# OUR CREW

## Paying it Forward

Part of our mission is to provide good paying green jobs. With this in mind, Compost Crew finished 2024 with more than 70 full-time employees on staff and boosted wages for our dedicated Collections Drivers and Helpers who pick-up food scraps from thousands of homes, businesses and organizations.

## Benefits

Our goal is to help employees thrive professionally and personally. We offer our crew free curbside food scrap pick-up along with a plethora of benefits including paid holidays, an employee assistance program (EAP) and healthcare plans that exceed expectations of even large companies.

## Safety

Our Safety Committee implemented various plans, procedures and reporting guidelines in a major effort to prevent and resolve any safety related issues.

To emphasize the effort, we invested in an Injury and Illness Prevention Plan, more safety kits, high-visibility uniforms, and more.

The committee has also collaborated with the marketing team to roll out a series of educational emails as a resource. In an effort to keep pedestrians, our drivers and their helpers safe, we have covered topics including Back-to-School Safety, Hot Weather Safety and more. We have even confronted overall wellbeing and obstacles by acknowledging and offering resources during Metal Health Awareness month.

## Transparency is Key

We hold regular meetings with the entire company to both celebrate accomplishments, combat challenges and continue building a better company for our customers, workers and our planet!



## OUR MISSION

Our mission is to protect the planet, reduce waste and build community wealth. We are committed to recovering compostable waste, reducing dependence on landfills and incinerators, and revitalizing our soils. We will never compromise on that commitment.

