



## INNOVATIONS OVERVIEW

### Seattle Water & Waste Innovation Funding Program

Innovation Area	Funding Rationale	Potential Metrics
<p><b>Innovation Area 1:</b> Waste prevention solutions focused on food and other materials. Examples include sharing, reusing, repairing, and repurposing. \$50,000 Total Intended Funding (SPU Funding)</p>	<p>Seattle has increasingly prioritized waste prevention and reuse as the key strategy to reduce the impacts of materials on the environment and human health.</p> <p><b>Reduce utility costs:</b> Redistribution of surplus food avoids the costs of food and associated packaging going to landfill and compost facilities, food contaminating recycling streams, and packaging contaminating compost.</p> <p><b>Distribute nutritious, edible food to people who need it most:</b> Food insecurity continues to grow in Seattle as a result of COVID-19 and Seattle’s high cost of living. The highest value of surplus food is to help people.</p> <p><b>Reduce environmental impacts:</b> Uneaten food and unused materials waste all the resources used to produce and sell it while generating greenhouse gas emissions. Extending the life of reusable materials, resulting in positive environmental impacts through the use of fewer resources and a reduction in GHG emissions and pollution.</p> <p><b>-Minimize Illegal dumping, trash, and litter:</b> Since the beginning of the pandemic, through a combination of increases in trash and litter at parks, reduced staffing due to COVID-19 safety, and a lack of volunteer opportunities for residents, the City faced significant challenges addressing litter, illegal dumping, and trash remediation. Data from SPU’s Illegal Dumping program shows a 195 percent increase in the volume of material collected from Q2 to Q3 2020.</p>	<p><u>Projects focusing on food waste must:</u></p> <ul style="list-style-type: none"> <li>-Reduce consumable food waste in a measurable and meaningful way, including the amount of food diverted from landfill and compost and the amount of food and packaging which went to compost and recycling when rescued food wasn’t fit for consumption.</li> <li>- Document <b>Washington State protocols</b> for safe food handling including storage, transportation and redistribution.</li> <li>- Provide net amount of food redirected to food insecure households (reflecting amount of food that wasn’t redirected and went to compost)</li> </ul> <p>Projects focused on preventing waste of other materials must: Reduce the amount of other materials diverted from landfill and composting in a measurable way.</p> <p><u>Other metrics:</u></p> <ul style="list-style-type: none"> <li>– Number of households/persons served</li> <li>– Baseline of food/material loss before project and changes resulting from new protocols, equipment or systems</li> <li>– Resources saved through collaboration (volunteer hours, miles traveled, storage costs)</li> <li>– Reliability of pick-ups and provision of food/materials to individuals in need</li> <li>– Cost of conducting food rescue/ material salvaging, repurposing or sharing operations (transportation, storage, staffing and other costs required to succeed)</li> <li>– Community feedback in how this might be improved from the perspective of donors, volunteers and individuals/families receiving food/materials</li> </ul>

<p><b>Innovation Area 2:</b> Water, waste, and hand hygiene access solutions, which may include options for accessing safe drinking water, for individuals experiencing homelessness. \$100,000 Total Intended Funding (General Fund)</p>	<p><b>-Improve access to essential hygiene resources:</b> Hygiene and handwashing facilities are limited and key to helping prevent the spread of disease. COVID closure of public facilities including libraries and community centers exacerbates this problem.</p> <p><b>-Reduce environmental impacts:</b> Failures to address community hygiene needs may negatively impact water quality and waste systems, creating additional work for utilities to maintain.</p>	<p><b>Projects must:</b></p> <ul style="list-style-type: none"> <li>- Measurably increase access to hygiene and handwashing facilities or hygiene service for all residents in need of services / people experiencing homelessness.</li> <li>- Be demonstrably distributed as equally as possible throughout the city.</li> <li>- Meet legal, environmental and health requirements, particularly with respect to gray water disposal and access.</li> <li>- Be adequately safe</li> <li>- Be adequately durable</li> <li>- Work continuously in all seasons</li> </ul> <p><b>Other metrics:</b></p> <ul style="list-style-type: none"> <li>- Number of hygiene stations/solutions implemented continuously operating over one a one-year time.</li> <li>- Number of residents in-need served</li> <li>- Number of events of service provided</li> <li>- Effectiveness at addressing the basic need of washing</li> <li>- Convenience for the user</li> <li>- Life-cycle cost effectiveness, including disposal</li> <li>- Maintainability</li> <li>- Community acceptability</li> <li>- Speed of deployment</li> <li>- Additional benefits to people in need (such as potable water accessibility, hair and face washing)</li> <li>- Cost and convenience of ongoing operation</li> <li>- Sustainability, including environmental impacts</li> <li>- Dependability / Continuity of operation</li> </ul>
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