

The Co-op's expansion in 2004 enabled us to make our old building "green!"

- changed all air conditioning units and refrigeration units to CFC-free, non-ozone depleting refrigerants
- changed to a high efficiency refrigeration rack that uses high efficiency condenser fans that use 25% less energy to operate
- installed a hot water heat reclaim that uses waste heat generated by the refrigeration system to heat hot water for use in the kitchen (heats 110 gallons of water at all times)
- reused as many materials as possible from the *old* store in the *new* store (insulation, brick, shelving, equipment)
- used recycled crushed concrete for the parking lot base rather than gravel
- all dirt removed from site was reused for erosion control along the Mississippi River
- any trees that were removed from the site were relocated to city parks
- used low volatility paints to reduce off-gassing
- installed high efficiency, low voltage T8 lights in the store and refrigerated cases
- all cardboard is baled and sold to recyclers—rather than “recycled” through refuse companies who often will take cardboard to the incinerator if the price drops too low
- combined kitchen operations space for the deli/bakery/restaurant to reduce equipment requirements and create efficiency
- installed garbage disposals in food prep areas
- installed low E, insulated glass rather than storefront glass
- reused and repaired wood flooring that existed on the 2nd floor of the building rather than adding carpeting to office/meeting/dining spaces
- added insulation to R54 on the building roof
- retail flooring is 100% recycled vinyl tile
- fabrics used in the restaurant booths are made from recycled plastics
- installed motion sensors on office lights and installed photovoltaic sensors and timers on exterior lighting to eliminate wasted energy



People's Food Co-op continues to work toward bringing together local producers with consumers—while reaching out beyond the store's walls to strengthen both our local community and our cooperative community. We have expanded our efforts to source locally and regionally produced products that have minimal environmental impact and high positive impact on local jobs and the local economy.

We've supported the conversion efforts of many farmers by being a major sponsor of the Upper Midwest Organic Farming Conference, which is a major educational source for farmers undertaking the transition to organic production. Our cooperative contributes to the environment through ongoing support of organic producers and through increased availability and sales of organic products.

PFC is also an enthusiastic supporter of our area CSAs and the organic farmer's market in Cameron Park.



Lynn Tschumper of Lynwood certified organic Farm & CSA

Local & Organic

local

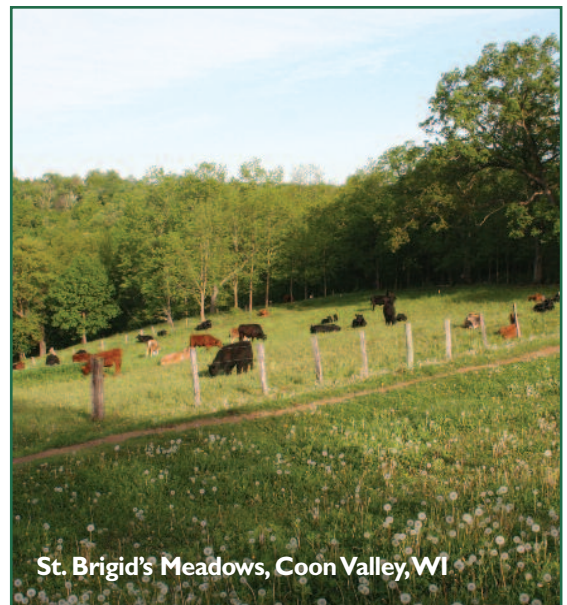
is anything grown or produced within 150 miles from the Co-op.



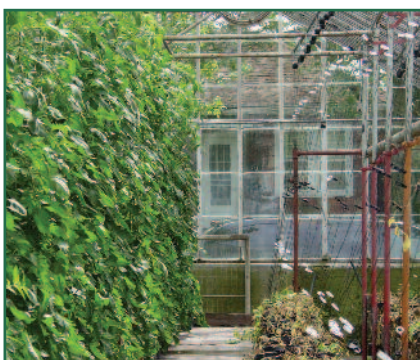
Ridgeland Harvest Farm & CSA, Viroqua, WI



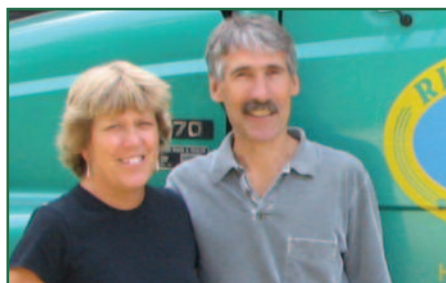
Gene and his Gentle Breeze Honey, Mt. Horeb, WI



St. Brigid's Meadows, Coon Valley, WI



Hillview Greenhouse & Life Center—fresh produce year-round! Right here in La Crosse



Jack & Laurie of River Valley Sprouts, Houston, MN (PFC was their first customer!)

Working together we've created jobs, and we're selling more local and organic products than ever before. We've created a wonderful asset for our entire community to enjoy.