



# GreenHealthcare

The Green Healthcare programme is helping Irish hospitals identify and implement savings in the areas of food waste, healthcare risk waste, recycling, and water use. These measures aim to help Irish hospitals operate in a more sustainable way, while also saving money. This will help work towards the UN's Sustainable Development Goals and the WHO's goal of making health more central to sustainable development.

The Green Healthcare programme is co-funded by the Environmental Protection Agency's National Waste Prevention Programme and the Health Service Executive's National Health Sustainability Office.

[www.greenhealthcare.ie](http://www.greenhealthcare.ie)

[www.hse.ie/sustainability](http://www.hse.ie/sustainability)

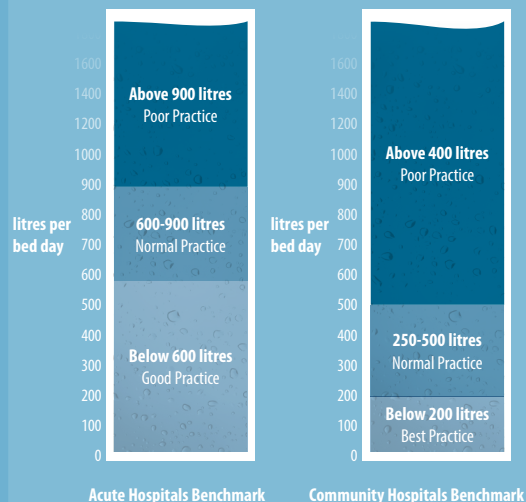
[www.epa.ie/begreen](http://www.epa.ie/begreen)

*"Working with Irish hospitals:  
providing care for people and the environment"*

## Conserving Water

A best practice guide for water use in Irish hospitals has been developed based on practices observed across the country. Water usage has been benchmarked in terms of use per patient bed day. The guide also covers recommendations for monitoring, leak identification, surveying main water users, and best practice values for fixtures and fittings.

### Best Practice Benchmarks for Water Usage in Irish Hospitals (litres per patient bed day)\*



\* These bands were determined based on statistical analysis of water use data for 30 acute and 70 PCCC Irish hospitals.



### Key areas for reducing water costs



Monitoring



Leak Detection

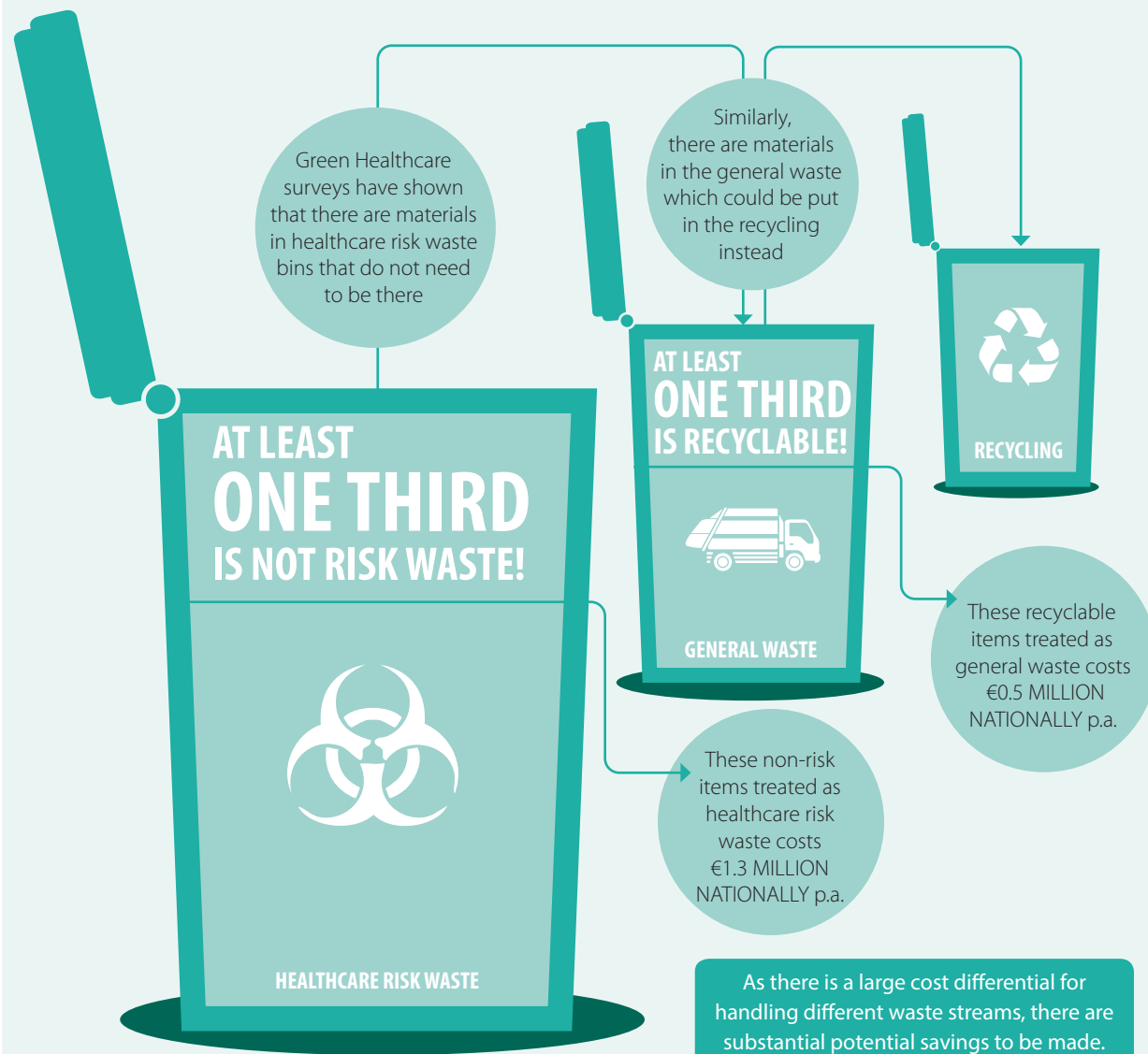


Fixtures



Reverse Osmosis

## Reducing Healthcare Risk Waste & Increasing Recycling



€2,125\*/t

Healthcare Risk Waste Incineration



€935\*/t

Healthcare Risk Waste Sterilisation



€130–€200\*/t

General Waste



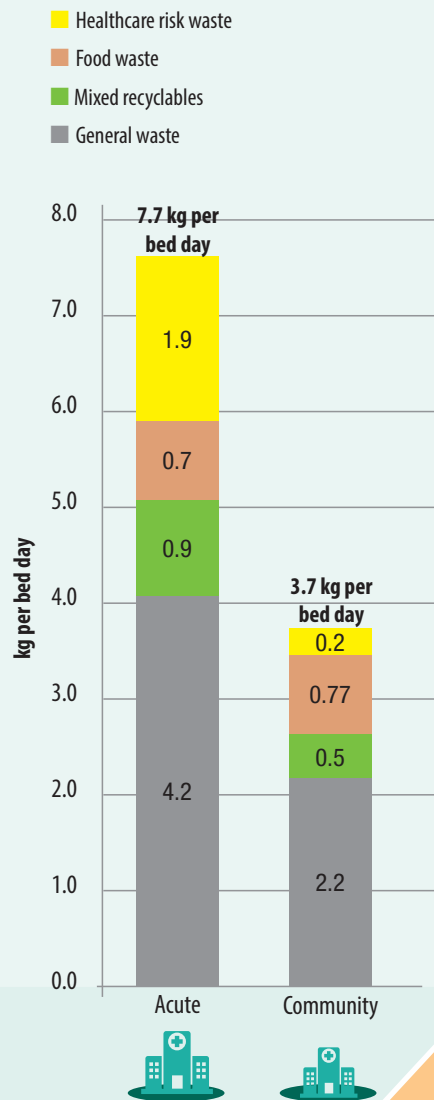
€0–€170\*/t

Recycling

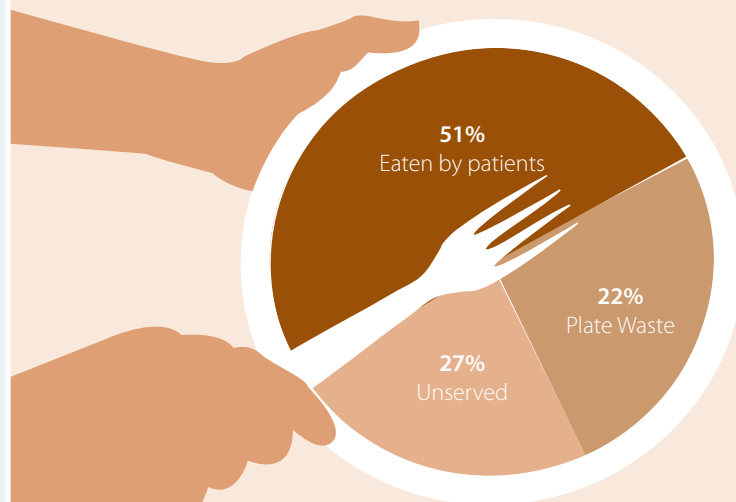
\*Incl. VAT

## Helping to Reduce Food Waste

Green Healthcare has benchmarked the average waste per bed day for Irish hospitals



Green healthcare food waste surveys have shown that almost half of all food prepared in Irish hospitals ends up being thrown away.



Every 1 tonne of food waste corresponds to €1,400 in lost food purchases

- Based on a Green Healthcare study in a Dublin acute hospital

That's €170 for every full 240 litre brown bin

The cost of food waste for all Irish hospitals, in terms of the purchase cost of wasted food, is estimated as follows:



What can be done to help reduce food waste in Irish hospitals?

Case studies of Irish hospitals reducing food waste and costs can be seen on [greenhealthcare.ie](http://greenhealthcare.ie).

Guidance on working out how much food waste is costing, why it is arising, and what might be done to reduce it is also on the website.



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The Green Healthcare website has a range of useful material including factsheets, best practice guides and case studies. A few such case studies include:

Water data logging & leak repair **saves Connolly Hospital €190,000 per year**

Tullamore **Midland Regional Hospital saves over €12,000 per year** with reverse osmosis water harvesting

**Cork University Hospital saves €48,000** per year by diverting non-risk waste from the healthcare risk waste stream

**Temple Street Children's Hospital** reduced healthcare risk waste and general waste making **savings of over €5000 p.a.**

**University Hospital Galway reduces food waste by 5 tonnes** per year, or approx €7000 in food purchases

**St Michael's Hospital, Dun Laoghaire saves €8,000** on food waste per year



The Green Healthcare programme is running Awareness Days, bringing the message on potential environmental improvements and cost savings to Irish acute hospitals throughout the country.

For more information, contact the National Health Sustainability Office ([www.hse.ie/sustainability](http://www.hse.ie/sustainability)) or Green Healthcare ([www.greenhealthcare.ie](http://www.greenhealthcare.ie)).



For more go to [www.greenhealthcare.ie](http://www.greenhealthcare.ie)

GREEN HEALTHCARE HAS BEEN WORKING WITH IRISH HOSPITALS TO:

CONSERVE WATER • REDUCE HEALTHCARE RISK WASTE • INCREASE RECYCLING • REDUCE FOOD WASTE