



GreenChill Partner Spotlight: Food Lion

Managing Refrigerant to Protect the Environment

Many of the roughly 38,000 U.S. food retailers¹ use refrigerants that can deplete the ozone layer, contribute to climate change, or do both when emitted. As part of the U.S. Environmental Protection Agency's (EPA's) GreenChill Partnership, food retailers across the country are taking action to prevent and reduce refrigerant leaks, reduce the amount of refrigerant their systems use, and transition to environmentally friendlier refrigerants. These actions help protect the environment and reduce operations and maintenance costs.

Food Lion is committed to reducing its impact on the environment. Managing refrigerant is key for achieving this objective. Food Lion joined the GreenChill Partnership in 2007 and is one of the program's founding Partners. This document highlights several of the company's refrigerant management achievements.



- Founded in 1957
- Headquarters in Salisbury, N.C.
- 1,027 stores in 15 states

Key Strategies

Food Lion is taking several actions to manage refrigerant in its stores to improve its environmental sustainability and save money.

Preventing and reducing refrigerant leaks

Food Lion is installing systems for automatic refrigerant leak detection in the motor rooms of some of its remodeled stores. These systems will send alarms to the store, maintenance supervisor, or both when leaks are detected. The company also runs a rigorous program for finding and repairing small leaks that may otherwise go unnoticed by conventional detection protocols.

Using less refrigerant

Food Lion is reducing the refrigerant capacity required in its stores as part of a comprehensive remodeling program. This helps to reduce the amount of refrigerant that could potentially be emitted, while also reducing the costs for purchasing refrigerant.

Transitioning to environmentally friendlier refrigerants

Food Lion is converting many of its refrigeration systems from ozone-depleting to non-ozone-depleting refrigerants, and also seeking out refrigerants with lower-global warming potentials (GWPs) and thus reduced impacts on the climate system. The company also tests new refrigeration technologies that use environmentally friendlier refrigerants in new stores.

¹ Includes supermarkets, grocery stores, food cooperatives, supercenters, and wholesale clubs.

Achievements

Since 2007, Food Lion's efforts to manage refrigerant have earned the retailer recognition from EPA, its peers, and the industry as a whole. Food Lion has:

- Reduced its company-wide refrigerant emissions rate by nearly 22 percent, and maintains a rate below the GreenChill Partnership average;
- Reduced its refrigerant emissions rate per store by 10 percent; and
- Reduced its ozone layer impact per store by 62 percent through the use of environmentally friendlier refrigerants.



Food Lion's Wayne Rosa (R), accepting an award for emissions reductions and store certification from U.S. EPA's Tom Land (L) at the 2014 GreenChill Annual Recognition Ceremony.

Recognition from GreenChill

Superior Goal Achievement: 2020, 2017, 2013, 2012, 2009

Store Re-Certification Excellence: Southport, N.C. (2019); Columbia, S.C. (2013)

Distinguished Partner (2014, 2008)

Learn More

- [Explore Food Lion's refrigerant management activities](#)
- [Discover Food Lion's Sustainability Program](#)

The GreenChill Partnership

EPA's GreenChill Corporate Emissions Reduction Program is a voluntary partnership with food retailers, refrigeration system manufacturers, and refrigerant manufacturers to reduce refrigerant emissions and decrease Partners' impact on the [ozone layer](#) and [climate change](#). GreenChill Food Retail Partners commit to reducing their corporate-wide refrigerant emissions by annually setting reduction goals, measuring corporate stocks and emissions, and reporting their data to EPA. Learn more about the [GreenChill Partnership](#) and the [benefits of joining](#).