## Best Management Practices for Commercial Food Waste Diversion

MASSACHUSETTS COMMERCIAL FOOD WASTE VENDOR FAIR,
JUNE 12<sup>TH,</sup> 2014, 9AM-2PM

### Thank You to Our Partners















## RecyclingWorks in Massachusetts





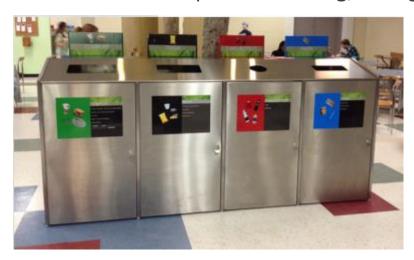
## BMP Background

#### Best Management Practices based on

- Two meetings with local health officials (Springfield, Worcester)
- Survey sent to over 100 public health professionals
- MassDEP meeting and participant review

#### **BMPs Provide:**

General consensus for acceptable handling, storage and hauling of food waste





# Food Diversion: 3 Primary Areas of Focus

Kitchen, Back of House
Hauler Collection Frequency
and Storage

## Kitchen Separation



SOURCE SEPARATION OF FOOD WASTE STARTS IN KITCHENS AND DISH ROOMS.

# Back of the House: Collection Process

Food waste should be collected in dedicated receptacles

 Containers should be leak proof, covered when not in use and clearly marked



# Back of the House: Collection Frequency

Collect food waste as often as necessary to keep the area sanitary and to prevent harboring odors, vermin and vectors.



A minimum of every shift change

### Hauler Collection Practices

#### Collection frequency based on

- Hauler routes
- Truck capabilities
- Collection container types
- Site specific generation rate



### Carts and Dumpsters

### Hauler collection frequency

- Summer (April-September)
   twice per week
- Winter (October-March) once per week

\*\*\*High-odor generators (such as seafood restaurants) may need to have haulers collect more frequently



## Compactors

Hauler collection frequency for compactors

- Summer (April-September) once per week
- Winter (October-March) once per week



### Outdoor Storage Practices

Containers should be closable, leak-free, water tight and lockable

All doors/hatches should be closed when not in immediate use

The storage area should be clearly marked, easily cleanable and if necessary enclosed by fencing



## ALL OF THIS INFORMATION IS ON OUR WEBSITE:

http://www.recyclingworksma.com/localhealth-department-guidance-forcommercial-food-waste-separation/



### RecyclingWorks in Massachusetts

- Designed to help businesses and institutions reduce waste by recycling and composting
- Comply with Waste Bans
- Save money
- Improve environmental performance



## RecyclingWorks in Massachusetts Services

- Online Resources including a database of haulers & processors
- Email & Phone Hotline
- Technical Assistance
- Events & Workshops
- WasteWise Program
   Administration



### Technical Assistance

Hotline: (888) 254-5525

Email: info@recyclingworksma.com



Technical assistance is offered to businesses & institutions with large quantities of recyclable or compostable materials.



### Technical Assistance

- Approximately 25,000 tons total waste diverted annually through RecyclingWorks to date
- 350 Hotline intakes in FY2014
- About 70 entities receiving Technical Assistance in FY2014







## COMPOST/FOOD WASTE



All Food Scraps
Paper Napkins
Sugar Packets
Muffin wrappers
Tea Bags
Dessert paper wrappers
Wood skewers







## The Food Waste Ban Goes into Effect October 1<sup>st</sup> 2014

- Check the RecyclingWorks website frequently for resources, new content is frequently added
- RecyclingWorks website is a "living document"
- We always welcome feedback

## Stay in touch!

(888)254-5525 or info@recyclingworksma.com

## RecyclingWorks in Massachusetts

Funded by MassDEP and delivered under contract by the Center for EcoTechnology.

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