Waste Reduction Opportunities for Newton Businesses

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FREE WASTE ASSISTANCE FOR BUSINESSES

RecyclingWorks MA is funded by MassDEP, delivered under contract by the Center for EcoTechnology







RecyclingWorks Technical Assistance

Evaluate existing waste streams Identify opportunities to prevent, recover, and divert waste Empower employees through education and training Create customized waste bin signage Conduct cost analysis Offering remote or on-site assistance



Signage and Training Tools



FOOD SCRAPS RESTOS DE ALIMENTOS



ALL FOOD SCRAPS

Fruit & vegetable peels

Dairy, eggs, grains, bread

Meat, fish, poultry

Bones, shells



Pieles de frutas y vegetales

Lácteos, huevos, granos, pan

Carne, pescado, aves

Huesos, cáscaras

NO

Taza de café, envoltorios Plástico, metal, cristal



Coffee cups, wrappers Plastic, metal, glass







Massachusetts Waste Disposal Bans

Commercial Food Waste

Applies to businesses & institutions generating one-half (0.5) tons or more food waste per week

Textiles & Mattresses & Box Springs

Cardboard & Paper

Metal, Glass, and Plastic Containers

Construction & Demolition Materials

Yard Waste

White Goods

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Best Management Practice Guidance Developed by RecyclingWorks

Source Reduction
Guidance

Food Donation Guidance

Source Separation
Guidance

Guidance for Businesses
Contracting for Trash,
Recycling, and Food Waste
Services



https://recyclingworksma.com/sourc e-reduction-guidance/



https://recyclingworksma.com/donate/



https://recyclingworksma.com/local-health-department-guidance-for-commercial-food-waste-separation/



https://recyclingworksma.com/haulercontracting-bmp/



Source Reduction Guidance

Cost savings

Waste tracking

Meal planning

Food purchasing and

Procurement

Storage

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Started serving fries with potato skins

Implemented a food scrap collection program with CERO

Estimated \$780 savings/year in reduced hauling costs

Food Donation Guidance

Why should my business donate?

What foods can be donated?

Building a donation program

Finding partner food rescue organizations

Food transportation

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Food Donation



Is there extra food that can be donated today?

DONATE

- ☐ Whole fruits & vegetables
- ☐ Fresh dairy; milk and cheeses
- ☐ Grains; rice, bread, pasta
- ☐ Non-perishables in original packaging
- ☐ Perishable foods in original packaging
- ☐ Prepared Foods

NO

Moldy, rotten, spoiled food Items past expiration date Food not held at proper temperatures



Call ______ at _____ today
with questions or to schedule pickup!
Store food in fridge located ______
Label and keep temperature log every _____ minutes.

If you can't donate it - compost it! Compost bins are located



















Food Scraps Source Separation Guidance

Collect for composting, animal feed, or anaerobic digestion

Container placement and color coding

Clear signage

Easily accessible and available bins

Good housekeeping practices

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Back-of-House and Front-of-House Collections







FOH



REDUCING WASTE FROM RESTAURANT **TAKEOUT AND DELIVERY MEALS**



SINGLE-USE PACKAGING OPTIONS

- Purchase containers that are accepted in your customers' recycling or compost program.
- Check Recycle Smart MA to confirm what is recyclable in Massachusetts.
- Become a Recycle Smart MA Partner and spread the word about recycling best practices.

RECYCLE







lastic tubs







DO NOT RECYCLE





Waxed or plastic-coated pape





TIPS FOR REDUCING UNNECESSARY WASTE

- Avoid single-use materials that cannot be recycled or composted.
- Require customers to request single-use utensils, napkins, straws, and condiment packets.
- Ask whether customers need a bag and avoid double-bagging.
- When possible, consolidate foods into the same container and do not individually wrap items.
- Take action to reduce wasted food! Click here to review our food waste diversion resources.

IS COMPOSTABLEWARE A GOOD FIT?

- ☑ Confirm that customers have access to a curbside or drop-off commercial composting program that accepts this material.
- ☑ Choose products that are third-party certified compostable.
- ☑ If your organics hauler accepts compostableware, offer a public-facing collection bin at your restaurant for customers to return their materials.
- ☑ Communicate with your customers! Compostableware should never go in the recycling bin.



recyclingworksma.com\reducing-packaging-waste-in-takeout

Understanding Single-Use Options

Fiber based and bioplastic compostableware

Curbside composting vs. curbside recycling

BPI Certification

On-site take-back programs for compostableware

Know your clientele- communicate about your compostable or recyclable materials



What gets recycled in Massachusetts?





Food and Beverage Cans

empty and rinse





Bottles, Jars, Jugs and Tubs

empty and replace cap





Bottles and Jars empty and rinse





Mixed Paper, Newspaper, Magazines, Boxes

empty and flatten





Recyclable Packaging



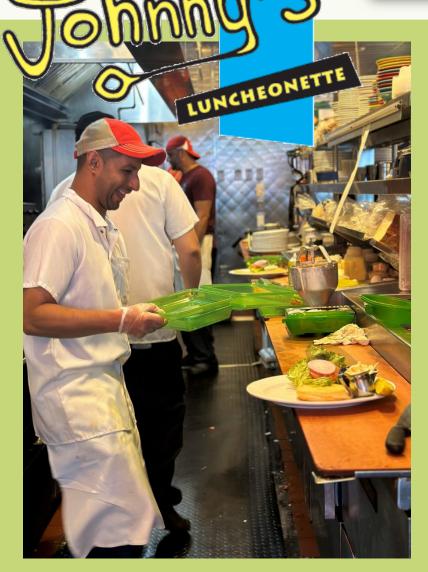


What is recycling contamination?





Restaurant Reusable Takeout Container Program







Photos courtesy of Recirclable



Grainmaker

Zero Waste Project to cut back on single use to-go containers

Customers receive a 5% discount on their order when they return the container, and the restaurant uses a new sanitized container for their order

Approximately \$800 in savings and prevents 2,100 pounds of single-use packaging per restaurant location per year



RecyclingWorks Reusable Foodware Container Best Management Practices Guidance Project

To get involved, contact
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888-254-5525



Thank You!

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