

# 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



[recyclingworksma.com](http://recyclingworksma.com)





# RecyclingWorks MA Hotline Service

888-254-5525

[Info@RecyclingWorksMA.com](mailto:Info@RecyclingWorksMA.com)



# 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



**NO**

Coffee cups, wrappers  
Plastic, metal, glass



### TODOS LOS RESTOS DE ALIMENTOS

Pieles de frutas y vegetales  
Lácteos, huevos, granos, pan  
Carne, pescado, aves  
Huesos, cáscaras

**NO**

Taza de café, envoltorios  
Plástico, metal, cristal



# 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

[recyclingworksma.com/waste-bans-and-compliance/](https://recyclingworksma.com/waste-bans-and-compliance/)



# Best Management Practice Guidance Developed by RecyclingWorks

Source Reduction  
Guidance



<https://recyclingworksma.com/source-reduction-guidance/>

Food Donation Guidance



<https://recyclingworksma.com/donate/>

Source Separation  
Guidance



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

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



<https://recyclingworksma.com/hauler-contracting-bmp/>

A man with a beard and glasses, wearing a blue polo shirt and a red apron, is focused on writing on a clipboard. He is standing in a market or grocery store, with various produce and other people visible in the blurred background. The lighting is bright and natural.

# Source Reduction Guidance

Cost savings

Waste tracking

Meal planning

Food purchasing and  
Procurement

Storage

[recyclingworksma.com/source-reduction-guidance/](https://recyclingworksma.com/source-reduction-guidance/)





Started serving fries  
with potato skins

Implemented a food  
scrap collection  
program with CERO

**Estimated \$780  
savings/year in reduced  
hauling costs**

<https://recyclingworksma.com/local-boston-restaurant-finds-success-source-reduction-composting/>



# Food Donation Guidance

Why should my business donate?

What foods can be donated?

Building a donation program

Finding partner food rescue organizations

Food transportation

[recyclingworksma.com/donate/](http://recyclingworksma.com/donate/)

## 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



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

### NO

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



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





# FOOD SAFETY

**NO ONE LIKES TO GET SICK!**

**MEAT SLICER**  
Clean & sanitize between slicings. Use paper towels for messy slicings, then detergent, then sanitize.

**FRICES**  
Use when slicing. Use cutting boards or table tops. Greasy stuff use detergent, then sanitizer.

**HAND SINK**  
Wash hands only. For produce & other food products, cross stuff in bathroom soap sink.

**KNIVES**  
Yellow for cheese, red for meat, green for produce. Wash & sanitize frequently.

**HANDWASHING & GLOVES**  
Be thorough. Wash & change often. Between each task. Avoid cross-contamination.

**Closing Produce**

**Backsets**

- Lemons
- Apples
- Squashes
- Root vegetables (beets, turnips, or radishes, carrots, parsnips)
- Leafy chix

**Refrigeration at Case**

- all fruit (especially berries)
- cream
- asparagus (remove from water first)
- herbs
- eggplants
- sensitive vegetables
- summer squash
- leafy greens
- fresh shellfish or garlic
- crates & bowls (store a week or more)

**General Care**

- All open bins the bins or the greens/herbs and fill with fresh water. Keep out the bowl (as needed).
- Always be using the produce. If you wouldn't buy it, pull it.
- If there's a large amount left your manager, it could be locked to kitchen (potentially).
- If you're unsure whether it should be pulled, call a manager!
- Keep it cool and cover/rotate items into smaller vessels as needed.
- Produce and other fresh food come with love, especially during the summer. Do what you can and always good practice to switch out the crate as needed.
- Always label and date bins.
- As needed, consolidate produce into smaller bins when storing in walk-in but don't forget to label and date the bin.
- Don't practice to replace the bins in the produce baskets with new butcher paper and plastic liner. Large green bag with the end (removed).

## Food Donation

Is there leftover food that can be donated today?

**DONATE**  
Whole fruits & vegetables  
Fresh dairy, grains  
Prepared foods  
Food stored below 41°F or above 135°F

**NO**  
Moldy, rotten, spoiled food  
Items past expiration date  
Food not held at proper temperatures

**Truile MacLeod**  
Outreach Coordinator, Episcopos on the Hill  
Truile@episcoposonthehill.org

**Truile MacLeod**  
Site Director, Food Rescue US - DC  
kate@foodrescue.us  
202-476-2568

**If you can't donate it - compost it!**  
Compost bins here







# 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

[recyclingworksma.com/source-separation-guidance](http://recyclingworksma.com/source-separation-guidance)



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



BOH



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



Aluminum foil and trays



Clear or white plastic clamshells



Plastic tubs with lids



Clear plastic cups (no lids)



Paper bags



Pizza boxes (grease is okay)

#### DO NOT RECYCLE



Plastic bags (Many supermarkets and retailers accept clean and dry plastic bags for recycling.)



Styrofoam



Black plastic



Waxed or plastic-coated paper food and beverage containers



Condiment cups and packets



Straws, small lids, utensils, and other items smaller than a smart phone

### 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.



# 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



RecyclingWorks does not endorse any specific brands or products



# What gets recycled in Massachusetts?



**Metal**



**Food and Beverage Cans**

empty and rinse



**Plastic**



**Bottles, Jars, Jugs and Tubs**

empty and replace cap



**Glass**



**Bottles and Jars**

empty and rinse



**Paper & Cardboard**



**Mixed Paper, Newspaper, Magazines, Boxes**

empty and flatten

[Recyclesmartma.org](http://Recyclesmartma.org)

**Recycle Smart**



# Recyclable Packaging





# What is recycling contamination?





# Johnny's

LUNCHEONETTE



## 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  
[Info@RecyclingWorksMA.com](mailto:Info@RecyclingWorksMA.com)**

**888-254-5525**





# Thank You!



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Waste Reduction Consultant

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