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Restaurant Food Waste Composting Case Study Clio Restaurant and Uni Sashimi Bar at The Eliot Hotel 370A Commonwealth Avenue, Boston, MA02215

Summary: Clio Restaurant and Uni Sashimi Bar at The Eliot Hotel have been diverting food waste from the waste stream since 2009. Clio and Uni have made the organics diversion program successful through continual employee training and with supportive managerial and executive staff. With a compact urban kitchen serving 2,000 plates per week, keeping the program simple has been a key factor. Recycling and food waste diversion at Clio has allowed the restaurant to realize cost savings each month on disposal fees, as well as achieving important environmental benefits. In 2012, Clio's Recycling Program saved 258 adult trees, 423 cubic yards of landfill space and 151 barrels of oil.

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Profile: Clio is located in Boston's Back Bay area, employs 40 individuals and can seat approximately 80 guests. All of the French and Japanese cuisine is prepared in one 320 square foot kitchen and sashimi bar and caters to roughly 1,200 people per week. Clio was recently named Best French Restaurant in Boston Magazine's Best of Boston issue, making it a destination for not only its green practices, but also for its well respected cuisine.

Program Evaluation: In 2009, Clio established a food waste diversion program for pre and post consumer organics in partnership with Save that Stuff. Each month, Clio typically diverts between 2,800- 5,800 lbs. of food waste nearing 50,000 lbs. each year. This program was part of a larger hotel-wide effort to reduce the use of non- renewable resources, lower operating costs

RecyclingWorks in Massachusetts is funded by MassDEP and delivered under contract by the Center for EcoTechnology

Mixed Recyclables

MIXED PAPER
 Newspaper, magazines, catalogs, brown paper bags, paper packaging, beverage cartons, all office paper, phone books, envelopes, junk mail

PLASTIC
 All beverage and food containers, detergent bottles, household cleaners, yogurt cups, rigid plastics

GLASS
 All beverage and food containers

METAL
 Aluminum cans, aluminum pans, foil

CARDBOARD
 Flattened boxes

Please empty, rinse and squash all containers. Remove lids when possible. No foam containers.





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Save That Stuff single stream signage



Used vegetable oil collection

and improve their environmental and social impacts. In addition to the organics program, Clio recycles cardboard, paper and commingled containers. The hotel and restaurant have reached a diversion rate of 42%.

Implementation: The restaurant staff and management team were trained on separating food waste, cardboard, paper, and mixed containers from the waste stream. Used fryer oil is also recycled at Clio. Four Slim Jim collection containers are placed in convenient locations for food waste, paper, glass and plastics, and trash. Signage has been placed in the kitchen as an informational guide for employees. When full, these bins are brought to the back loading area and emptied into dedicated 64 gallon totes labeled for each material. Loose cardboard is baled and stacked for pick-up. Empty barrels appropriately labeled for Used Vegetable Oil are filled in the loading area and picked up by Lifecycle Renewables. The restaurant recently banned bottled water which has also helped to reduce waste at Clio.

Challenge/Solution: Contamination is a continual challenge, but one that can be addressed and overcome. The sorting of waxed cardboard for composting vs. non-waxed cardboard for recycling has proven difficult. Continually training new staff and reminding current staff of proper procedures has addressed this challenge. In addition, up-to-date, multi-language signage is posted and accessible for all employees to view.

Top 3 Reasons for Success: The 3 key components that have made the program work are (1) training and communication (2) program supervision (3) caring and green minded management. By keeping the program simple and easy to follow, organics diversion has not required additional staff time. The owners at The Eliot Hotel have supported this initiative from the beginning and the program has proven beneficial both environmentally and economically. “Organics Diversion is really very simple and takes little to no extra time. After the program gets going, it just becomes part of the routine” quotes Clio kitchen staff.



Clio Restaurant sorting station (left) and prep area (above)