

# Best Management Practices for Commercial Food Waste Diversion

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

# Thank You to Our Partners



**BOMA  
BOSTON**



MASSACHUSETTS FOOD ASSOCIATION



# RecyclingWorks in Massachusetts

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# BMP Background

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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

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Kitchen, Back of House  
Hauler Collection Frequency  
and Storage

# Kitchen Separation

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



# Back of the House: Collection Process

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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

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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

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Collection frequency based on

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



# Carts and Dumpsters

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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

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Hauler collection frequency for compactors

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



# Outdoor Storage Practices

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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:

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



# RecyclingWorks in Massachusetts

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



# Recycling Works in Massachusetts Services

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- 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](mailto:info@recyclingworksma.com)



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





# Technical Assistance

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- 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

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- 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](mailto:info@recyclingworksma.com)

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