



2017 WasteWise Fall Forum



Source Reduction Discussion for BMP Development



Preserving Resources,
Preventing Waste



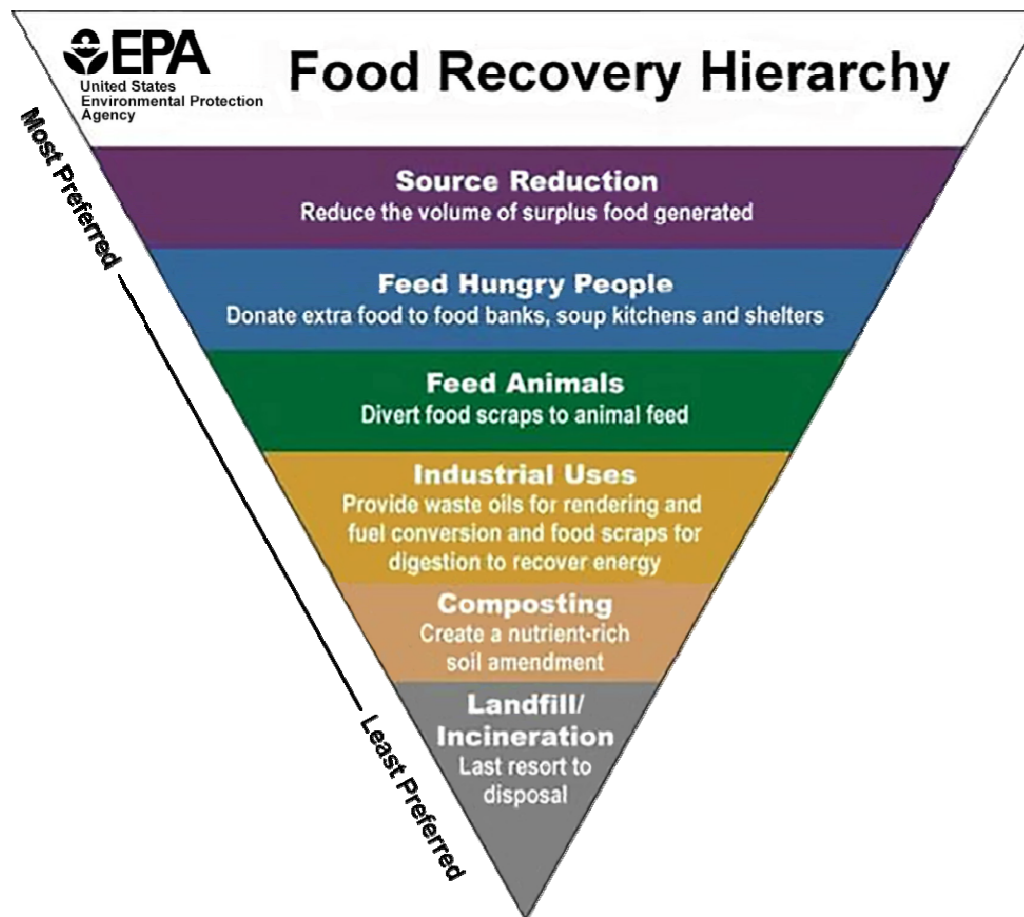
Commercial Organic Materials Waste Ban

- Massachusetts Commercial Organics Waste Ban effective October 1, 2014
- Applies to businesses and institutions disposing of 1 ton or more of food waste per week





EPA Food Recovery Hierarchy





Source Reduction of Food Waste Best Management Practices

- Interviews with stakeholders
- Draft guidance document
- Two stakeholder discussions
- Revise and refine as a living resource





Why should my business reduce food waste?

Economic, social, and environmental benefits:

- Reduces operational costs and increases efficiencies.
- Keeps food out of landfills, reduces methane emissions, and conserves natural resources.
- Sustainability standards are important to customers and staff.

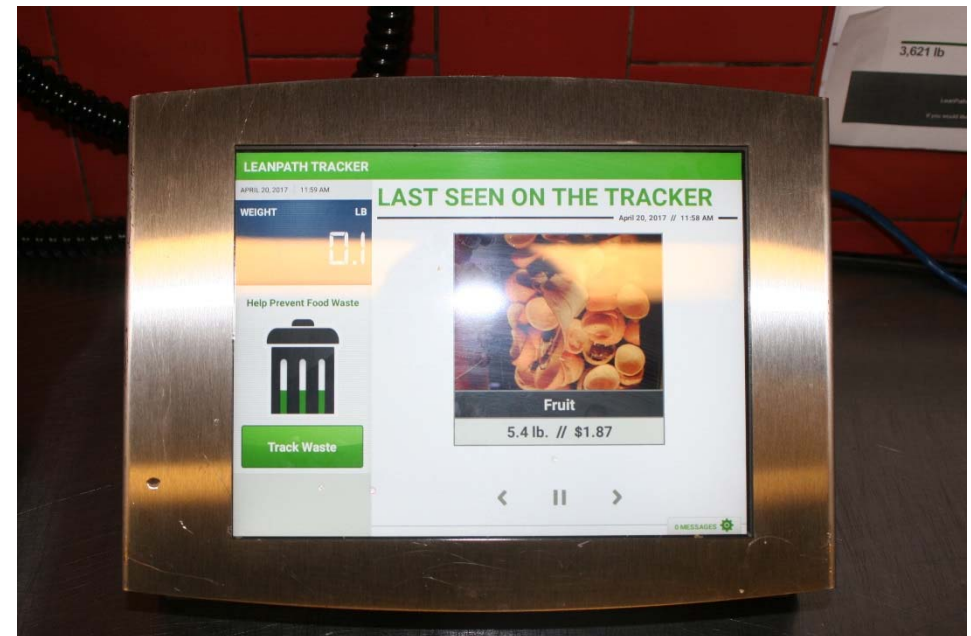




Waste Tracking



- Good starting place
- Waste audit
- Develop strategies to reduce waste
- Source Reduction
Tracking Tools/Software-
 - LeanPath,
 - Phood
 - EPA Food Waste Log, proprietary tracking system





Meal Planning



Proper Meal Planning Prevents Overproduction

- Meal planning tools
- Taste profile and popularity index
- Recipe scaling to increase ordering accuracy
- Special events and catering





Food Purchasing



Accurate Food Purchasing Reduces Food Waste

- Purchasing history
- Meal consumption history
- Reduce food waste by not over-ordering.
- Cost savings
- Prevent spoilage





Reduction Strategies



Back of House

- Root-to-stalk/nose-to-tail cooking
- Batch cooking
- On demand cooking
- Recipe scaling
- Pre-plated and portioned meals





Reduction Strategies



Front of House

- Trayless dining and/or smaller plates
- Educational signage or screens
- Schedule mealtimes accordingly
- Encourage customers to take only what they will eat





Training



Food Preparation Practices

- Prevent excess trim waste
- Aesthetically pleasing
- Appropriate and consistent portions
- Food that is cut uniformly cooks evenly





Surplus Food After Source Reduction

- Repurposed into new meals
- Start a donation program
- Sent home with employees





Inedible Surplus Food

Rendering

Implement organic waste diversion program

- Animal Feed
- Composting
- Anaerobic Digestion





Additional Input is Welcome!



RecyclingWorks Hotline

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Organics Subcommittee Meeting

Date: December 7, 10am-12pm