

RecyclingWorks March Newsletter

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## RecyclingWorks Newsletter, March 2018

### New RecyclingWorks Website Feature:

#### Source Reduction Best Management Practices

Over the course of 2017, MassDEP and RecyclingWorks in Massachusetts engaged stakeholders to develop a new set of best management practices for preventing food waste in commercial kitchens (the top priority according to the [US EPA Food Recovery Hierarchy](#).) The guidance document is now ready and available on the RecyclingWorks website:

[Source Reduction of Food Waste  
Best Management Practices](#)

This document rounds out RecyclingWorks' guidance on food recovery, which also includes documents on [food donation](#) and [source separation of food scraps](#). All of these best management practices are considered living documents. To provide feedback, please contact



### Upcoming Events

#### March 6

RecyclingWorks  
[2018 College & University  
Forum](#)  
Boston College

#### March 15

LeanPath Webinar:  
[Getting to the Bottom of Top  
Food Waste Sources](#)

#### March 22

EPA Webinar:  
[An Introduction to Lithium  
Batteries and the Challenges  
that they Pose to the Waste  
and Recycling Industry](#)

RecyclingWorks at (888) 254-5525 or at [info@recyclingworksma.com](mailto:info@recyclingworksma.com).

## Events & Deadlines

### 2018 College & University Forum

Don't miss the [2018 College & University \(C&U\) Forum](#) on **March 6, 2018** at Boston College! The 2018 C&U Forum will focus on two main topics: furniture reuse and recycling and food recovery in public spaces, cafeterias, and at special events. Staff, faculty, and students involved in waste reduction are invited to attend! Please visit the [2018 C&U Forum](#) webpage to register for the event and to view the agenda. This event is free, but space is limited!

### EPA WasteWise & Food Recovery Challenge Deadline

The US EPA WasteWise and Food Recovery Challenge programs offer businesses and institutions a platform to receive recognition for waste diversion efforts. The deadline for reporting annual 2017 data for both programs is **March 31**. Log in to [Re-TRAC](#) to submit your data, or register as a new member for 2018 on the US EPA's [WasteWise](#) and [Food Recovery Challenge](#) webpages.

### RecyclingWorks Spotlight: Saus Restaurant

Saus is a locally-owned eatery on Union Street in Boston which specializes in preparing inspired dishes from scratch. The restaurant manager reached out to RecyclingWorks when he was tasked with finding new options for reducing the amount of food waste generated by the restaurant.

**March 26**  
MASSRECYCLE 2018  
[R3 Recycling & Organics Conference and Trade Show](#)  
Framingham

**March 28**  
MassDEP  
[C&D Subcommittee Meeting](#)  
Boston

**March 31**  
Deadline to submit data for  
EPA [WasteWise](#) &  
[Food Recovery Challenge](#)

**June 26-27**  
Harvard Law School & ReFED  
[U.S. Food Waste Summit](#)  
Cambridge

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RecyclingWorks' [on-site technical assistance](#) helped the restaurant evaluate all of their existing waste, with an eye toward preventing and diverting food waste.

After taking a close look at their food scraps, Saus made a simple switch to stop using an automatic potato peeler and began serving their award-winning fries with the potato skins rather than throwing them away. RecyclingWorks staff also assisted Saus with rolling out a program to collect the remaining food scraps for composting.

Visit the [RecyclingWorks blog](#) to learn more about this restaurant's successes. Call our hotline at **(888) 254-5525**, or email us at [info@recyclingworksma.com](mailto:info@recyclingworksma.com) to learn how we can help your business identify waste diversion opportunities, analyze costs, train staff, create waste bin signage, and more!

### Featured Articles

- A recent blog post by *Spoiler Alert* describes the top three [new trends shaping how businesses manage excess food inventory](#).
- A recent *Biocycle* article describes how [new depackaging facilities across Massachusetts](#) are making it easier for businesses to divert packaged food materials from disposal.
- As reported by *WWLP 22 News*, The MassDEP [recently awarded nearly \\$1 million in Recycling Business Development Grants](#)

[\(RBDG\)](#) to six different recycling companies in the state.

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