



Hospitals

You can use this fill-in threshold estimation guide to identify if your facility may be subject to the Commercial Food Waste Disposal Ban. If you have any questions, please contact RecyclingWorks in Massachusetts by email (info@recyclingworksma.com) or by calling 1-888-254-5525.

	Average	Measurement	Material
Meals Served	0.6	lbs/meal	Food Waste
Food Served	30	% of food served by weight	Food Waste
Beds¹	3.42	lbs/bed/day	Food Waste
Employees²	290	lbs/employee/year	Food Waste

	# of Meals Served Weekly	Average Food Waste Measurement	TOTAL Estimated Food Waste Disposed Weekly (lbs)
Meals Served		× 0.6 lbs/meal	

	Food Served Weekly (lbs)	Average Food Waste Measurement	TOTAL Estimated Food Waste Disposed Weekly (lbs)
Food Served		× 30% of food served by weight	

	# of Beds	Average Food Waste Measurement	Average Daily Food Waste Disposed (lbs)	1 Week Multiplier	TOTAL Estimated Food Waste Disposed Weekly (lbs)
Beds¹		× 3.42 lbs/bed/day		×7	

	# of Employees	Average Food Waste Measurement	Average Yearly Food Waste Disposed (lbs)	1 Week Divisor	TOTAL Estimated Food Waste Disposed Weekly (lbs)
Employees²		× 290 lbs/employee/year		÷ 52	

If the "TOTAL Estimated Food Waste Disposed Weekly" in the final column is greater than 1,000 lbs, then your facility may be subject to the Commercial Food Waste Disposal Ban. If you do not have a food waste diversion program in place, contact RecyclingWorks in Massachusetts [by email](#) or by calling (888) 254-5525, or visit the [RecyclingWorks website](#) to learn how to begin a program today!

If you serve **1,667 meals** in one week, then:

$0.6 \text{ lbs/meal} * 1,667 \text{ meals served/week} = 1,000 \text{ lbs/week} = 0.5 \text{ ton of food waste in one week}$

If you serve **3,333 lbs of food** in one week, then:

$30\% \text{ of food served} * 3,333 \text{ lbs served/week} = 1,000 \text{ lbs/week} = 0.5 \text{ ton of food waste in one week}$

If you have **42 beds**, then:

$3.42 \text{ lbs/bed/day} * 42 \text{ beds} = 144 \text{ lbs/day}$

$144 \text{ lbs/day} * 7 \text{ days/week} = 1,008 \text{ lbs/week} = 0.5 \text{ ton of food waste per week}$

If you have **180 full-time employees**, then:

$290 \text{ lbs/employee/year} * 180 \text{ employees} = 52,200 \text{ lbs/year}$

$52,200 \text{ lbs/year} / 52 \text{ weeks/year} = 1,004 \text{ lbs/week} = 0.5 \text{ ton of food waste per year}$

¹ This metric uses beds as a proxy to account for all food waste generated across the hospital by patients, staff, and visitors.

² This metric uses the equivalent number of full-time employees for the entire hospital as a proxy to account for all food waste generated across the hospital by patients, staff, and visitors.

*290 lbs/employee/ year is CalRecycle's 2014 estimate.