



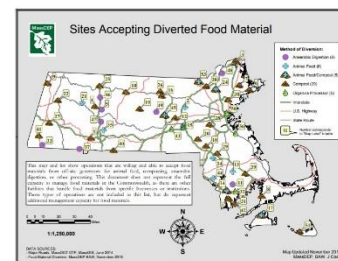
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RecyclingWorks Newsletter, January 2019

RecyclingWorks Website Update

The Massachusetts Department of Environmental Protection (MassDEP) recently posted an updated map displaying [Sites Accepting Diverted Food Material](#) across the state.

The map displays operations that are currently accepting food materials from off-site generators for animal feed, composting, anaerobic digestion, or other processing. Additionally, the document contains a list with contact information for each site. Learn more about strategies for reducing and diverting food waste from disposal on the RecyclingWorks [Comply with the Commercial Organics Waste Ban](#) webpage.



Upcoming Events

January 17
MassDEP

[Solid Waste Master Plan
Source Reduction Meeting](#)
Boston

March 7
RecyclingWorks
[College & University \(C&U\)
Forum](#)
Wellesley

March 25
MassRecycle
[R3 Conference and Expo](#)
Framingham

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us on [Facebook](#) and [Twitter](#)!

EPA Food Recovery Challenge Winners in MA

Earlier this month, the US Environmental Protection Agency [recognized three Massachusetts entities](#) with 2018

Food Recovery Challenge awards. [Food Recovery Challenge](#) participants pledge to prevent and divert wasted food in their operations, and receive recognition for their achievements.

- **Green Schools Andover** was recognized as a National Award Winner for its work with Andover Public Schools to establish food recovery systems.
- **Boston College Dining Services** was recognized as a Regional Award Winner for its new front-of-house composting programs, as well as its expansive education and outreach program. The new composting initiatives helped the college increase its food waste diversion by nearly 30% in its first year.
- Cambridge-based **Food for Free** was recognized for its *Family Meals* program. In its first year, the program rescued 75,000 pounds of prepared food to create 25,000 meals for people with limited kitchen access.

Congratulations to all of the award winners! Visit the US EPA website to learn more about the [Food Recovery Challenge](#) and how your organization can participate.

RecyclingWorks Spotlight: MASS MoCA

[The Massachusetts Museum of Contemporary Art](#) (MASS MoCA) exhibits contemporary visual and performing arts in a converted factory complex located in North Adams. The museum hosts music festivals and concerts throughout the year, accommodating more than 200,000 guests annually. MASS MoCA contacted RecyclingWorks in July of 2017 about improving the recycling and composting program at the facility.

RecyclingWorks assisted MASS MoCA in evaluating its current waste streams to identify opportunities to increase diversion and reduce contamination. Using recommendations from the assessment, MASS MoCA added additional recycling bins in public spaces, as well as new signage. The museum also conducted a thorough outreach and training program for its staff, focusing on appropriate separation of materials. Through their efforts, MASS MoCA is now diverting annually 4 tons of mixed bottles and cans, plastics, and glass, as well as 4 tons of corrugated cardboard. MASS MoCA also recently implemented a food waste diversion program, collecting post-consumer food waste from music festivals to be composted.

RecyclingWorks can help your business identify waste diversion opportunities, analyze costs, train staff, create waste bin signage, and more! Visit our [Technical Assistance](#) webpage, call our hotline at **(888) 254-5525**, or email us at info@recyclingworksma.com to learn more.

Featured Articles

- *Ensia* recently highlighted the [building deconstruction industry](#), in which businesses deliberately disassemble structures and extract their materials for reuse. Many businesses have started choosing deconstruction over demolition due to its economic and environmental benefits.
- *Waste Dive* recently reported that [almost half of U.S. diners would pay more](#) to eat at restaurants diverting their food waste from disposal. The article also provides restaurants with several strategies for reducing their food waste.