



Helping Restaurants Reduce Food Waste RecyclingWorks in Massachusetts Resources

Effective November 1, 2022, the Massachusetts Department of Environmental Protection (MassDEP) is lowering the threshold for the [commercial food waste disposal ban](#) so that it applies to businesses and institutions generating **one-half ton or more of food waste per week**.

Easy and cost-effective ways to comply include:

- **Prevent food waste at the source** – Decreasing the volume of wasted food generated reduces the overall cost of operations and increases efficiency. [Learn more](#).
- **Donate edible surplus** – Surplus/unserved food can be donated to local food rescue organizations! [Learn more](#) and connect with [food donation organizations](#).
- **Separate food scraps for animal feed, anaerobic digestion, or composting**. [Learn more](#) and connect with [organics haulers](#).

IS YOUR BUSINESS SUBJECT TO THE COMMERCIAL FOOD WASTE DISPOSAL BAN?

To help determine whether your business may be subject to the lower threshold commercial food waste disposal ban, refer to the [Food Waste Estimation Guide for Restaurants](#). These rules of thumb can be a helpful starting point.

- **Full-Service Restaurants** may generate one-half ton of food material per week if they serve more than **1,000 meals per week** or have more than **18 full-time equivalent employees**.
- **Limited-Service Restaurants** may generate one-half ton of food material per week if they serve more than **2,000 meals per week** or have more than **24 full-time equivalent employees**.

See our [Restaurant Sector Webpage](#) for more guidance on [setting up a food waste diversion program](#), recovering other waste ban materials such as [single stream recycling](#), and [reducing waste from takeout and delivery meals](#).

Do you know how much food is in your trash?



RESTAURANT CASE STUDIES & EXAMPLES

- RecyclingWorks in Massachusetts presents a case study on [Johnny's Luncheonette](#), an iconic diner in Newton with robust recycling and food waste diversion programs.
- RecyclingWorks helped [Gardner Ale House](#) establish a successful program to divert food waste to an off-site pig farm in advance of the commercial food waste disposal ban.
- [Nashoba Brook Bakery](#) fights food waste through prevention, donation of surplus food, and collecting scraps for animal feed.

FREE HELP IS AVAILABLE!

RecyclingWorks offers [free technical assistance](#) with customized recommendations to help your restaurant comply with waste disposal bans and achieve waste reduction goals. We can help your restaurant:

- Evaluate existing waste streams
- Identify ways to prevent, recover, and divert waste
- Empower employees through education and training
- Create customized waste bin signage
- Conduct a cost analysis for starting or expanding a waste diversion program
- Connect with waste haulers and processors of recyclables and organics, such as food waste

FOOD SCRAPS RESTOS DE ALIMENTOS		
ALL FOOD SCRAPS Fruit & vegetable peels Dairy, eggs, grains, bread Meat, fish, poultry Bones, shells		TODOS LOS RESTOS DE ALIMENTOS Piel de frutas y vegetales Lácteos, huevos, granos, pan Carne, pescado, aves Huesos, cáscaras
NO Tissues, napkins, paper towels Compostableware Coffee cups, wrappers Plastic, metal, glass		NO Pañuelos de papel, servilletas, papel toalla Utensilios compostables Taza de café, envoltorios Plástico, metal, cristal

RecyclingWorks is a program funded by the MassDEP that provides no-cost technical assistance to help businesses and institutions reduce waste, maximize recycling, and establish effective food waste diversion programs.

Sign up for our [monthly newsletter](#) and [contact us](#) for additional assistance:

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