## Food Waste Diversion Made Easy

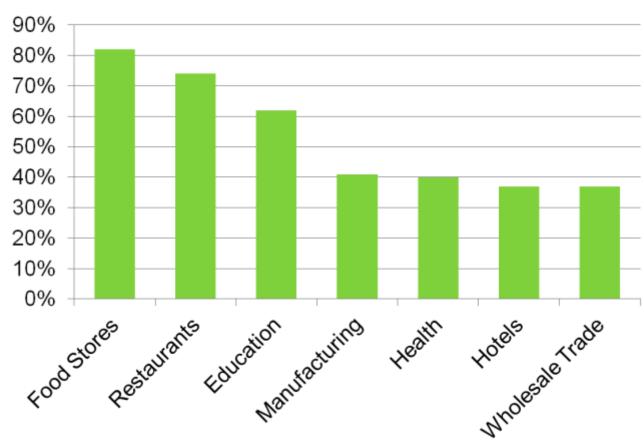




Devens Eco-Efficiency Center Center for EcoTechnology Funded in part by MassDEP



### Food in Waste Stream by Sector





### Composting in Massachusetts

- EPA and MassDEP priority material
- 1.2 million tons of organics generated each year only 5% recaptured



MA Solid Waste Master Plan- priority to reduwaste



- State increasing composting infrastructure
- Regulatory Organics Waste Ban in 2014
- Diversion will reduce greenhouse gas emissions



# Where does it all go?





But there's reuse potential



## Composting and Aerobic Digestion

Converted to a material used for soil enhancement

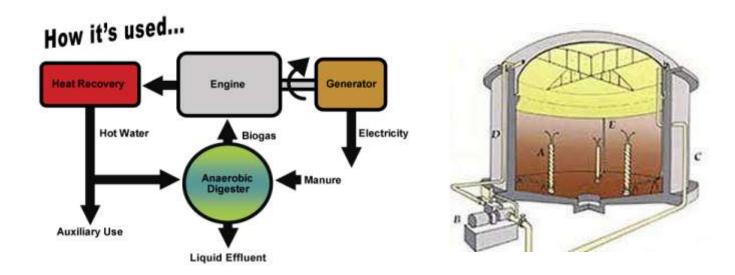








# From Waste to Energy!







#### What's Your Motivation





- Reduce waste
- Corporate Sustainability Initiative
- Employee and/or Customer Initiative
- Zero Waste Goals
- Organics Waste Ban 2014
- Potential cost savings
- Other





### We Can Help

- Technical assistance and support throughout the process
- Communication between business and hauler
- Training, signage, and implementation assistance
- On site follow up
- Evaluate efficiencies
- Recognition and promotion







#### Tailored Assistance:

#### Restaurant Check List

- How many meals prepared per day?
- Are bagged salads used, or is everything from scratch?
- How many prep stations are there?
- What happens when food comes back from the dining room
  - Plate scraped by wait staff or dish staff?
  - Sink disposal use?
- Are there common contaminants which are used regularly?
  - Straws
  - Ketchup packets
  - Jelly tubs
  - Styrofoam
- Who is the current waste provider?
- How much waste is produced and what are disposal costs?



## Choosing a Service Provider

- Work with current hauler
- Choices in service
- Aim is to be cost neutral
- Reduce trash cost with recycling and organics diversion











### Implementing a Program

- Support from the top
- Staff training
- Compost champion





"We have been very excited to have the opportunity to participate in this program. True North Hotel Group and Hilton Garden Inn Devens are committed to sustaining our environment and a composting program that recycles our organic waste helps us accomplish this goal."

Jon Mehlmann, General Manager, Hilton Garden Inn Devens





## Prep Station Collection



- Signage
- Collection containers
- Fewer trash cans





# PLEASE COMPOST

- ° All Food Waste
- Prep Waste
- ° Meat
- ° Bones
- Spoiled Food
- ° Coffee Grounds / Filters
- o Tea Bags
- Waxed Cardboard
  & Pizza Boxes
- Napkins & Paper Towels









#### Post Consumer Collection



- Customer sorting areas
- Compostable plates, cutlery, cups used to ease consumer sorting
- Plates returning to kitchen





### Collection Logistics

- Hotel pans
- 5 gal pails fit in a dishwasher
- Toters- can be lined with compostable bags













#### Exterior Collection Area



- Housekeeping
- Container loading techniques







#### Evaluation

- Is there a compost champion?
- Staff input
- Look in trash can
- Training review
- Container size and placement
- Efficiencies
  - Review waste statements
  - Adjust container size and pickup service





#### The Benefits



#### Food waste diverted equals:

- Less solid waste
- Agricultural and landscaping material
- Renewable energy source
- Greenhouse gas prevented
- Potential cost savings
- Employee pride
- Customer appeal



## Recognition and Publicity

- Early adopter- industry leader
- Promote green practices in marketing materials
- Customer and employee engagement in sustainable business
- Share your story with others





## Are you motivated now?

- Reduce waste
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- Employee and/or Customer Initiative
- Zero Waste Goals
- Organics Waste Ban 2014
- Potential cost savings
- Other





### Let's get Started:

Devens Eco-Efficiency Center

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