



Free assistance available

The Devens Eco-Efficiency Center is offering assistance to help food service providers located in Devens and area towns implement a compost program.

Technical support can include:

- Site visit to assess logistics, identify materials that can be diverted.
- Collection of waste data, cost analysis and projection.
- Assistance with hauler identification, arrangements and negotiations.
- Staff training, customized signage.
- Follow up site visits as needed to address questions and challenges.
- Evaluation of program effectiveness two months post implementation.
- Recognition and public promotion of accomplishments.

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Food: too valuable to waste.



Food waste facts

- Each restaurant meal served generates between .5 – 1.5 pounds of organic waste.
- Food scraps represent nearly 75% of a restaurant's solid waste.
- Nearly 1.2 million tons of food scraps are generated each year in the state.
- A new State regulation expected in the summer of 2014 will ban the disposal of organics by facilities that dispose of more than one ton of food waste per week.

What can be composted

- Trimmings from food prep activities
- All expired, un-served and un-eaten food, including meat, bones, dairy products
- Unused sauces and dressings
- Coffee grounds, filters and tea bags
- Bar fruit and snacks
- Paper placemats, doilies, napkins and towels (unless being used for animal feed)
- Corrugated and wax-coated cardboard
- Flowers and other centerpiece greenery

Benefits of composting

- Recycling rates typically increase with the implementation of a compost program.
- Reduced total waste management expense. Solid waste has the highest disposal cost.
- Lower water, sewer, electric expenses with less rinsing and use of the garbage disposal.
- Increased appeal to meeting and event planners striving to “go green.”
- Greater employee morale and customer allegiance inspired by eco-friendly focus.
- Waste becomes animal feed, nutrient-rich landscaping material or a generator of renewable energy.

Maximize the benefits

- Designate a champion to train new hires, oversee separation activities.
- Monitor pre- and post-serving food scrap trends to identify potential strategies to decrease waste.
- Pursue opportunities to further decrease solid waste, such as eliminating single serve condiments.
- Reduce size of solid waste container or frequency of pickups.

How to separate food waste

- Locate collection containers in areas where food is prepared, plates are scraped, coffee is brewed, and where drinks are mixed.
- Use flat hotel pans, 1- and 5-gallon plastic pails to collect organics.
- Make compost (and recycle) collectors as convenient as trash cans to simplify separation.
- Consolidate organic waste in 64-gallon tote or 2-yard container.
- Institute good housekeeping practices and close containers to minimize risk of odors and pests.

