

Promoting Food Donation, Recycling, and Food Scraps Diversion in Health Inspections

MEHA | May 18, 2021





FREE ASSISTANCE FOR BUSINESSES & INSTITUTIONS

RecyclingWorks MA is funded by MassDEP, delivered under contract by the Center for EcoTechnology

recyclingworksma.com

MASSACHUSETTS WASTE BANS

Commercial food waste (1 ton/week threshold, proposed reduction to .5/ton)

Cardboard & paper

Metal, glass, and plastic containers

Construction & demolition materials

Yard waste

recyclingworksma.com/waste-bans-and-compliance/

White goods

[ABOUT US](#)[RECYCLE](#)[FOOD WASTE](#)[MATERIALS](#)[REUSE](#)[BLOG/EVENTS](#)[CONTACT US](#)[GET HELP](#)[CASE STUDIES](#)[KEY RESOURCES](#)

KEY RESOURCES

The following list includes RecyclingWorks in Massachusetts webpages and documents that businesses and institutions most commonly reference. Additional guidance and resources not listed on this page can be found through the website menus.




General Program Resources

- [Find-a-Recycler](#)
- [Case Studies](#)
- [Technical Assistance](#) for Businesses and Institutions


[Find A Recycler](#)[Choose A Material](#)[Location](#)

FIND-A-RECYCLER TOOL

Recycling Assistance for Businesses & Institutions

Any Material  Enter location  Pick Up/Drop Off 

Any Material
Appliances / White Goods
Asphalt Pavement, Brick and Concrete
Asphalt Shingles
Batteries
Books
Bottles / Cans
Building Materials - Reusable
Cardboard
Cardboard - Waxed
Carpet
Ceiling Tiles
Computers / Electronics
Construction / Demolition Waste
Document Destruction
Fats, Oils & Greases
Food for Compost/AD/Animal Feed
Food for Depackaging
Food for Donation

 Search

Recycling assistance program funded by the Massachusetts Department of
under contract by the Center for EcoTechnology that helps businesses and
and maximize recycling, reuse, and food recovery opportunities.

ABOUT RECYCLINGWORKS ABOUT THE FIND-A-RECYCLER TOOL



RECYCLINGWORKS HOTLINE

info@recyclingworksma.com

888-254-5525

What Is Technical Assistance?

Evaluate existing waste streams

Identify opportunities to prevent, recover, and divert waste

Empower employees through education and training

Create customized waste bin signage

Conduct cost analysis

Currently offering remote and in-person assistance

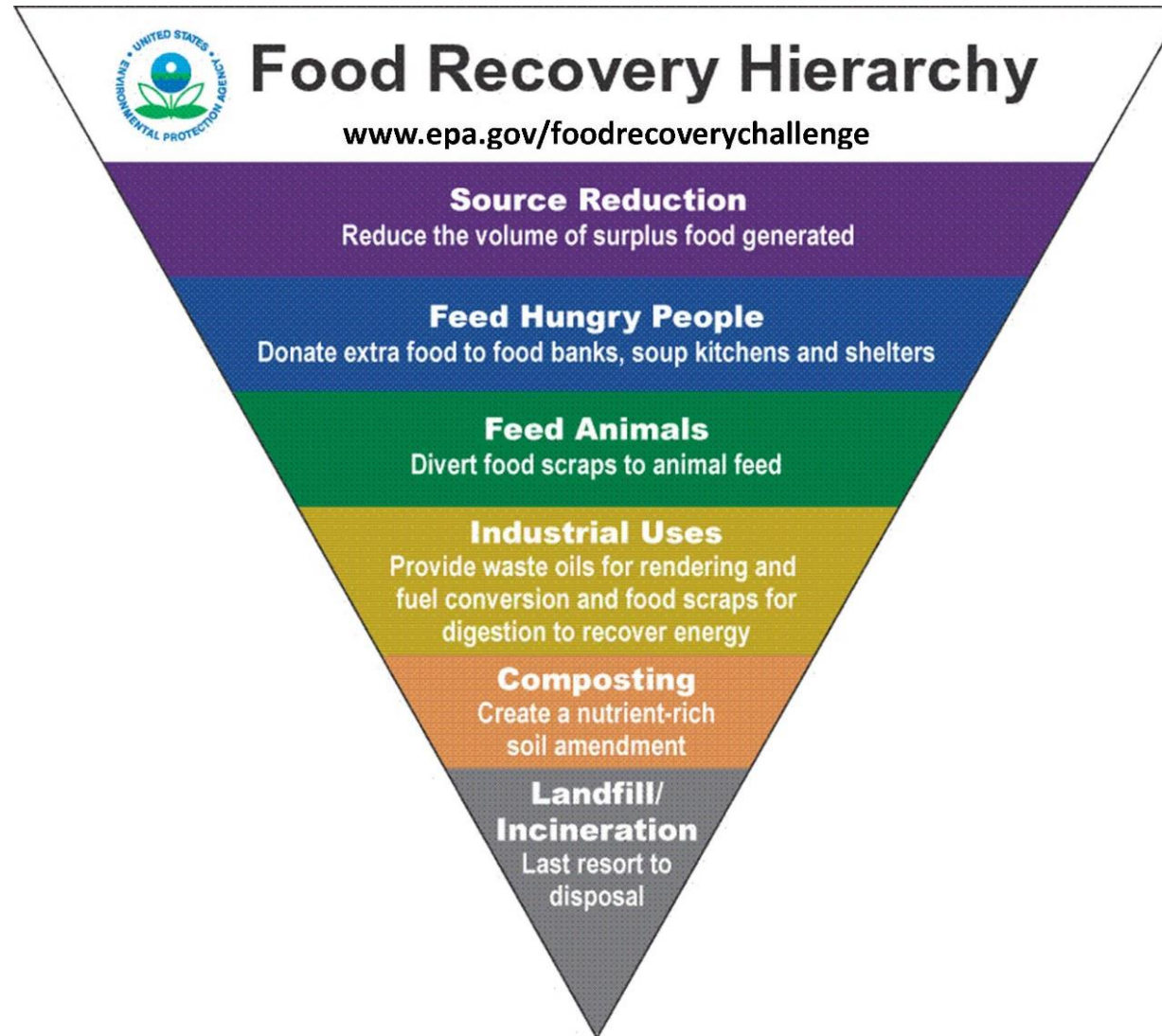



You may be thinking about...



CENTER FOR
EcoTechnology
we make green more sense

APPROACHES TO ADDRESS WASTED FOOD



A photograph of three chefs in a professional kitchen. They are wearing white chef coats, white hats, and face masks. The chef in the foreground is wearing a blue mask and black gloves, using tongs to lift a piece of food from a pan. The chef in the middle is wearing a pink mask. The chef in the background is wearing a blue mask. They are all focused on their work. The kitchen has stainless steel surfaces and various cooking equipment.

RESTAURANT RESOURCES

Compliance Tips

Packaging Waste

Case Studies

Guidance Documents

Recycling & Food Waste Assistance

Restaurant Waste Ban Tip Sheet



WASTE BAN COMPLIANCE TIPS FOR RESTAURANTS

WHAT ARE WASTE BANS?

Many businesses are not aware that a number of materials are banned from disposal in Massachusetts. The Massachusetts Department of Environmental Protection (MassDEP) bans easy-to-recycle materials (like cardboard) from the trash. Your municipality might have additional bylaws/ordinances or regulations requiring businesses to recycle. Your business, your waste hauler, and solid waste facilities are all responsible for complying with waste ban requirements. See the RecyclingWorks website for an overview on waste bans:

www.recyclingworksma.com/waste-bans-and-compliance

Restaurants that place banned items in the trash run the risk of solid waste facilities rejecting their waste, being charged additional fees, and receiving enforcement from MassDEP.

Businesses that receive MassDEP enforcement often already have a recycling program. However, a number of common issues can result in recyclable materials being placed in the trash, including:

- Breakdown in staff participation
- Poor signage
- Miscommunication with hauler about what materials go in each collection container
- Collection containers are not the right size
- Pickup schedule not properly set
- No backup plan for equipment failures



RECYCLING CARDBOARD

More than 80% of all MassDEP waste ban enforcement is for cardboard! Clean cardboard is a readily recyclable material with well-established markets for processing. See the RecyclingWorks website for information on how cardboard is recycled:

www.recyclingworksma.com/how-to/materials-guidance/recycling-cardboard

Talk to your waste hauler about options for collecting cardboard for recycling, such as:

- Compactor
- Dumpster
- Carts
- Baler

Material specifications could include cardboard only, cardboard mixed with paper, or single stream (cardboard, paper, and containers). Businesses often save money on disposal fees when recycling cardboard.

Cardboard that is contaminated with food or liquid waste should not be recycled. Waxed cardboard is not a waste ban material and also should not be recycled. Restaurants that collect food scraps for composting may be able to combine soiled cardboard and waxed cardboard with the food waste. Consult your hauler to find out if this is an option.

RECYCLING BOTTLES & CANS

Next to paper, bottles and cans are the most commonly-recycled materials in the United States. However, a 2018 study from the National Restaurant Association reveals that less than 30% of restaurants recycle these items. This category includes glass, plastic, and metal/aluminum containers. These bottles and cans, which are also banned from disposal in Massachusetts, are easily recyclable, composed of valuable materials, and have established markets and infrastructure for recycling. See the RecyclingWorks website for additional information about recycling bottles and cans:

recyclingworksma.com/how-to/materials-guidance/recycling-bottles-cans/



Discuss options for collecting these containers with your hauler. This could include mixed container collection or co-collection with paper and cardboard.

DIVERTING FOOD WASTE FROM DISPOSAL

Food material is typically the largest single component of waste generated by most restaurants and diverting this material from disposal may reduce disposal and overall operational costs. The MassDEP established a commercial organics waste ban in October 2014 which requires all businesses and institutions that generate one ton or more of food waste per week to divert that waste from disposal. Use the Food Waste Estimation Guide on the RecyclingWorks website to anticipate whether it is likely that your operations' food waste exceeds the ban threshold:

recyclingworksma.com/food-waste-estimation-guide/#Jump06

Restaurants subject to the Massachusetts commercial organics waste ban should separate food scraps from trash and recycling. Food scrap collection strategies will vary based on a restaurant's available space, layout, and hauler requirements. Collecting scraps from prep stations using designated and frequently-emptied containers helps to reduce contamination and prevent pests or odors. In self-service restaurants, offering consumers separate receptacles for solid organic waste, liquid waste (such as leftover soft drinks), recyclables (such as cans and bottles), and trash (such as plastic straws or wrappers) helps empower them to become part of the solution to wasted food. See the RecyclingWorks website for more information about the array of options available to recover food waste:

recyclingworksma.com/how-to/materials-guidance/food-waste-2/



Many businesses have found that diverting their recycling and food scraps is either cost-neutral or helps save money, by reducing disposal costs. The following case studies demonstrate how diverting recycling and food scraps can help improve operations in a restaurant setting:

- Gardner Ale House Video Case Study: <https://youtu.be/pjuCMumzUjg>
- Northampton Brewery Written Case Study: recyclingworksma.com/wp-content/uploads/2013/02/Northampton-Brewery.pdf

¹ http://www.restaurant.org/getattachment/News-Research/Research/State-of-Restaurant-Sustainability/Sustainability_FINAL_pdf.pdf

Opportunity during Inspections

Food Establishment Inspection Report – City/Town of _____

Establishment: _____

Date: _____

Page 2 of _____

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

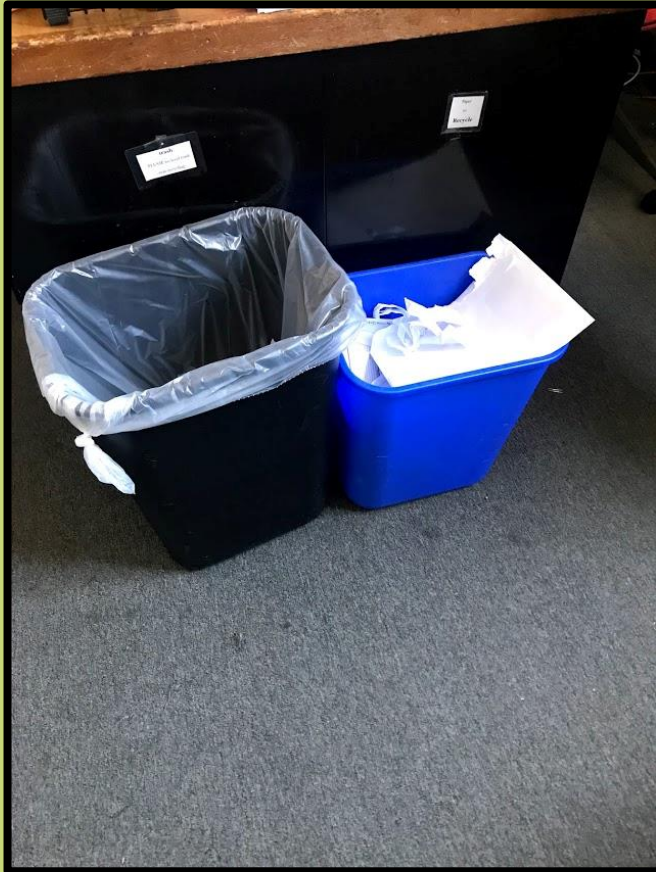
Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required						
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods						
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control						
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						

Recycling Containers



Recycling Containers



Recycling Signage



CARDBOARD CARTÓN



CARDBOARD ONLY

Flattened cardboard



SOLO CARTÓN

Cartón aplastado

NO

Food-Soiled Materials
Waxed Cardboard
Coffee Cups
Bubble envelopes



NO

Materiales con residuos
de comida
Cartón parafinado
Taza de café
Sobres de burbujas



SINGLE STREAM RECYCLING RECICLAJE DE FLUJO ÚNICO



Do not bag recyclables!

EMPTY BOTTLES & CONTAINERS

Plastic, metal, glass
Clean aluminum foil

PAPER

NO

Liquids, food soiled materials
Plastic bags, utensils, straws
Chip bags, hot coffee cups
Tissues, napkins



¡No embolsar productos reciclables!

CONTENEDORES Y BOTELLAS VACÍOS

Plástico, metal, cristal
Papel de aluminio limpio

PAPEL

NO

Líquidos, materiales
manchados por alimentos
Bolsas de plástico,
utensilios, sorbetos
Bolsas de papitas,
taza de café caliente
Pañuelos de papel, servilletas



RECYCLE SMART MA RESOURCES

- Keep recycling out of the trash AND keep trash out of the recycling!
- Social media resources
- Partner Program
 - Newsletter
 - Spotlight opportunities
 - Additional print/digital resources



recyclesmartma.org/

<https://recyclesmartma.org/>

Recyclopedia: Can I recycle it?

Search

Jo

DO YOUR PART.

RECYCLE SMART

Best Management Practices

Food Scraps Source Separation Guidance

Food Donation Guidance



Food Scraps Source Separation Guidance

Container placement and color coding

Easily accessible and available bins

Consolidation frequency



Food Scraps Source Separation Guidance

Collect for composting, animal feed, or anaerobic digestion

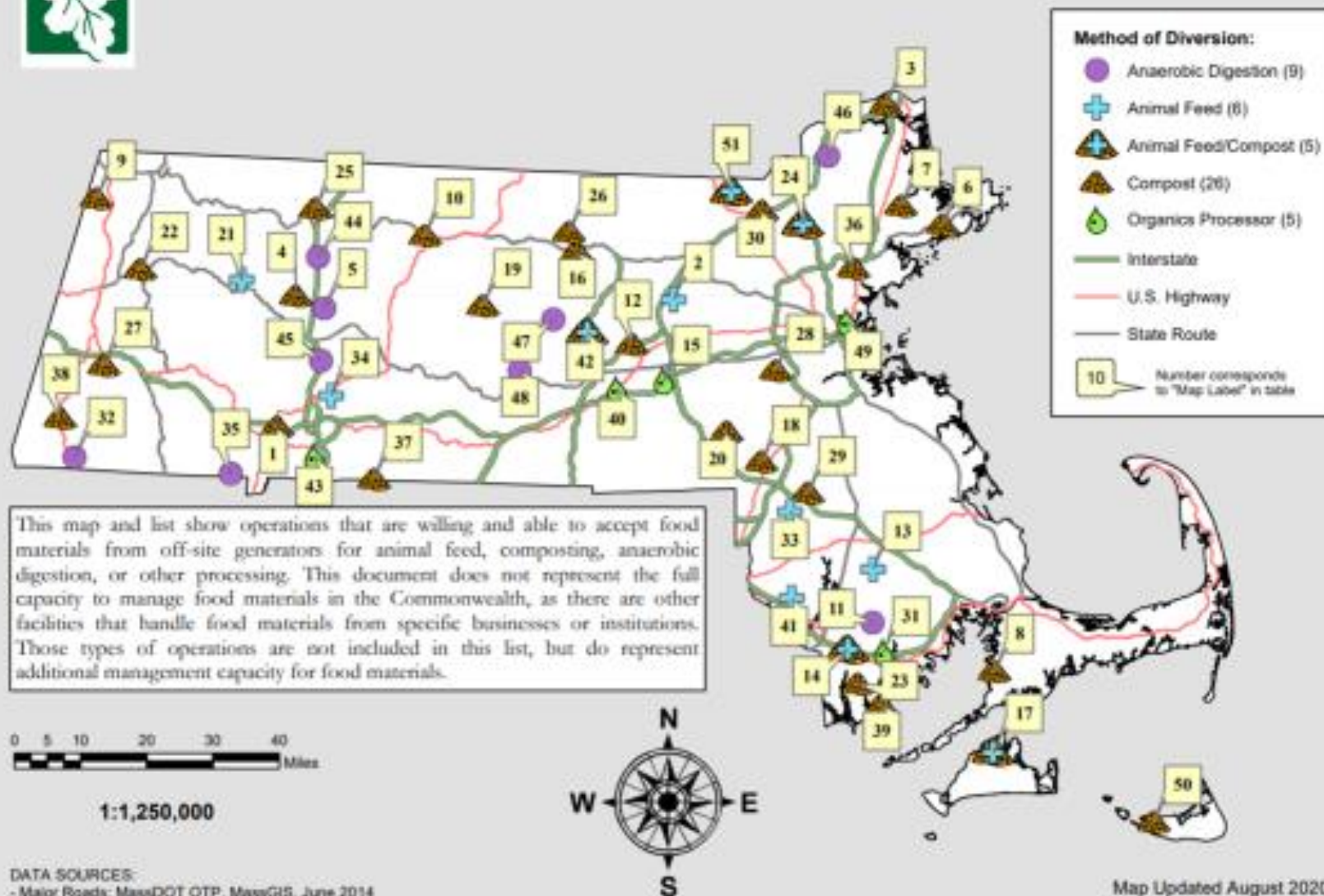
Dumpsters, Carts or Compactors

Collection frequency

Storage, Container Maintenance, and Cleanliness



Sites Accepting Diverted Food Material



Food Scraps



ALL FOOD SCRAPS

Fruit & vegetable peels
Dairy, eggs, grains, bread
Meat, fish, poultry
Bones, shells



NO

Tissues, napkins, paper towels
Compostableware
Coffee cups, wrappers
Plastic, metal, glass



Food Scraps



ALL FOOD SCRAPS & COMPOSTABLE PACKAGING

Napkins, paper towels
Compostableware
Fruit & vegetable peels
Dairy, eggs, grains, bread
Meat, fish, poultry
Bones, shells



NO

Coffee cups, wrappers
Styrofoam™, plastic clamshells
Plastic, metal, glass





Businesses and
institutions donate
surplus food



Food banks and food
rescues sort, store, and
redistribute surplus food to
agencies



Food insecure
individuals receive
nutritious, good
quality food



Agencies serve meals
made from surplus food
items to those in need

SETTING UP A SUCCESSFUL FOOD DONATION PROGRAM

FOOD DONATION

Why should my business donate?

What foods can be donated?

Building a donation program

Finding partner food rescue organizations

Food transportation

recyclingworksma.com/donate/

Food Donation



Is there leftover food that can be donated today?

DONATE

Whole fruits & vegetables

Fresh dairy, grains

Prepared foods

Food stored below 41°F
or above 135°F



Call _____ at _____ today
with questions or to schedule pickup!

Store food in fridge located _____

Label and keep temperature log
every _____ minutes.

NO

Moldy, rotten, spoiled food

Items past expiration date

Food not held at proper temperatures

If you can't donate it - compost it!
Compost bins are located _____



FOOD DONATION

1. Identify the types and amounts of food to be donated
2. Identify partner organizations in your area with which to work
3. Determine packaging, storage, and labeling requirements to ensure food safety
4. Determine how food will be transported as well as pick-up frequency and quantities

recyclingworksma.com/donate/

FOOD DONATION

Building a donation program

Establish safety procedures to protect donated foods

Keep temperature logs

Training, signage, checklists

Share SOPs with partner organizations

recyclingworksma.com/donate/

FOOD DONATION



Fact Sheet for Massachusetts Food Donation: Liability Protections-July 2015

The Bill Emerson Good Samaritan Act

Date Labeling

Tax Incentives

recyclingworksma.com/donate/

Recycling Plan

Success! Thank you for submitting your Commercial Recycling Plan. If any additional information is needed, you will be contacted by the Town.

[Home](#) [Building](#) [Board Of Health](#) [Licenses](#) [Fire](#) [Planning](#) **Public Works** [more](#) ▼

[Create an Application](#) [Search Applications](#)

Commercial Recycling Plan

1 Commercial Recycling Plan	2 Review	3 Record Issuance
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Your application has been successfully submitted.
Please print your record and retain a copy for your records.

Thank you for using our online services.

Brookline Mandatory Commercial Recycling Plan submission required



Inspectional Services

Implementation Elements

Short-Term

1. Reduce and Reuse

- Assist grocery stores, restaurants, cafeterias, local business and regional industry associations in expanding surplus food donation. Inspectors distribute information to food generators during on-site inspections and permit renewals. Clarify Massachusetts Food Protection Program regulations to ensure safety while supporting more donations of foods.
- Encourage Waste Less Food training and use of food waste reduction tools such as Lean Path to save food and money.

Boston Zero Waste Initiatives
May 14, 2018



Summary

Recycling – [MassDEP Waste Bans](#), [RecyclingWorks Restaurant Waste Ban Tip Sheet](#), [RecycleSmart](#)

- ☐ Cardboard & Paper-flatten
- ☐ Bottles & Cans, Jars & Tubs – empty
- ☐ No bagged recycling

Food Scrap Diversion- [RecyclingWorks Food Waste Source Separation Page](#)

- ☐ Prep area collection
- ☐ Dish scraping area collection
- ☐ Exterior container

Food Donation -[RecyclingWorks Food Donation Page](#), [Comprehensive Guidance for Food Recovery Programs](#)

- ☐ Designated collection

[Mercury Management Act](#) (MGL Chapter 21H, Sections 6A-6N)

- ☐ Fluorescent Bulb collection area/process



THANK YOU!

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