

Food Waste and Recycling Disposal Bans

MHOA Conference

October 27, 2022





**We help people and businesses save
energy and reduce waste**

Center for EcoTechnology Partners





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
(threshold reduction to .5 ton/wk, effective Nov 1, 2022)

Effective Nov 1, 2022: Textiles & Mattresses & Box Springs

Cardboard & paper

Metal, glass, and plastic containers

Construction & demolition materials-ABC, Wood, Metal, Clean Gypsum

Yard waste

White goods-CRT's-Tires-Lead Acid Batteries

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

WHAT IS CONSIDERED A MATTRESS?

Mattresses are defined by MassDEP as “any resilient material or combination of materials that is enclosed by ticking, used alone or in combination with other products, and that is intended for sleeping upon, except for mattresses that are contaminated with mold, bodily fluids, insects, oil, or hazardous substances. Mattress includes any foundation or box spring. Mattress does not include any mattress pad, mattress topper, sleeping bag, pillow, car bed, carriage, basket, dressing table, stroller, playpen, infant carrier, lounge pad, crib bumper, liquid or gaseous filled ticking, including any waterbed and any air mattress that does not contain upholstery material between the ticking and the mattress core, and mattresses in futons and sofa beds.”

MATTRESS RECYCLING

Donation options for very clean mattresses.

At processing facilities, mattresses are inspected and treated for bed bugs.

Deconstructed through manual and mechanical processes

Materials are separated and sent for recycling or repurposing



S & ONLY

California



WHAT ARE CONSIDERED TEXTILES?

Textiles are defined in the MassDEP regulations as “clothing, footwear, bedding, towels, curtains, fabric, and similar products, except for textiles that are contaminated with mold, bodily fluids, insects, oil, or hazardous substances.”

TEXTILES GUIDANCE

How to connect with a textile reuse organization or processor

Factors to consider

- Type

- Quantity

- Preparation

- Transportation

On-site bin for different sectors

Textile destruction



TEXTILE REUSE AND RECYCLING

Most processors separate materials that may be re-sold or reused as-is.
Domestic and international outlets.

Non-reusable textiles:

- Made into industrial wiping cloths

- Shredded and converted into new products such as insulation or carpet padding.

MassDEP Commercial Organics Waste Disposal Ban

Effective November 1, 2022

Massachusetts businesses & institutions generating **one-half ton of food material per week** will be subject to this ban.



Easy & Cost-Effective Ways to Comply:

Prevent food waste by repurposing

Donate edible surplus

Separate food scraps for animal feed,
anaerobic digestion, or composting



Contact RecyclingWorks in Massachusetts for help getting started:
recyclingworksma.com | (888) 254-5525 | info@recyclingworksma.com

recyclingworksma.com/commercial-organics-waste-ban/

MassDEP ESTIMATION OF ADDITIONAL ENTITIES

Sector	Businesses generating over 1 ton of food waste/week	Businesses generating over ½ ton of food waste/week	Percent of business sector subject to proposed waste ban
Hospitals	77	158	60%
Nursing Homes and Residential Facilities	8	39	4%
Full Service Restaurants	850	1,659	17%
Limited Service Restaurants	111	622	33%
Supermarkets	468	583	12%
Warehouse Clubs and Supercenters	31	31	84%
Hotels	137	229	14%
Correctional Facilities	10	13	76%
Schools, Colleges, and Universities	70	79	87%
Manufacturers and Processors	774	897	89%
Distributors and Wholesalers	355	430	85%
Primary and Secondary Schools	0	29	2%
Total	2,891	4,769	



One-half ton of food waste fills approximately four of these 64-gallon carts.

<https://recyclingworksma.com/wp-content/uploads/2022/03/Organics-Waste-Ban-1-pager.pdf>

	Average Measurement	
Meals Served [Full-Service]	1	lbs/meal
Meals Served [Limited-Service]	0.5	lbs/meal
Employees [Full-Service]	3,000	lbs/employee/year
Employees [Limited-Service]	2,200	lbs/employee/year
Disposed Waste ¹ [Full-Service]	66	% of disposed waste by weight
Disposed Waste ¹ [Limited-Service]	51	% of disposed waste by weight



Estimating Food Waste Generation

<https://recyclingworksma.com/how-to/materials-guidance/food-waste-2/>

Virtual or Onsite Assistance

Evaluate existing waste streams

Identify opportunities to divert and prevent waste

Empower employees through education and training

Waste bin signage

Cost analysis

Connect with haulers



SOURCE REDUCTION GUIDANCE

A man with a beard and glasses, wearing a blue polo shirt and a red apron, is standing in a grocery store. He is holding a clipboard and a yellow pencil, looking down at the clipboard. The background is a blurred grocery store aisle with various fruits and vegetables on display.

Top priority, cost savings

Waste tracking

Meal planning

Food purchasing and procurement

Storage

Reduction strategies

Back of House (repurpose ingredient)

Front of House (smaller serving sizes)

Best Management Practices

Food Scraps Source Separation Guidance

Food Donation Guidance

Steps to take to establish a food donation program

Identify

Identify the types and amounts of food to be donated

Partner

Identify partner organizations in your area with which to work

Determine

Determine packaging, storage, and labeling requirements to ensure food safety

Logistics

Determine how food will be transported as well as pick-up frequency and quantities

Label all allergens and ingredients

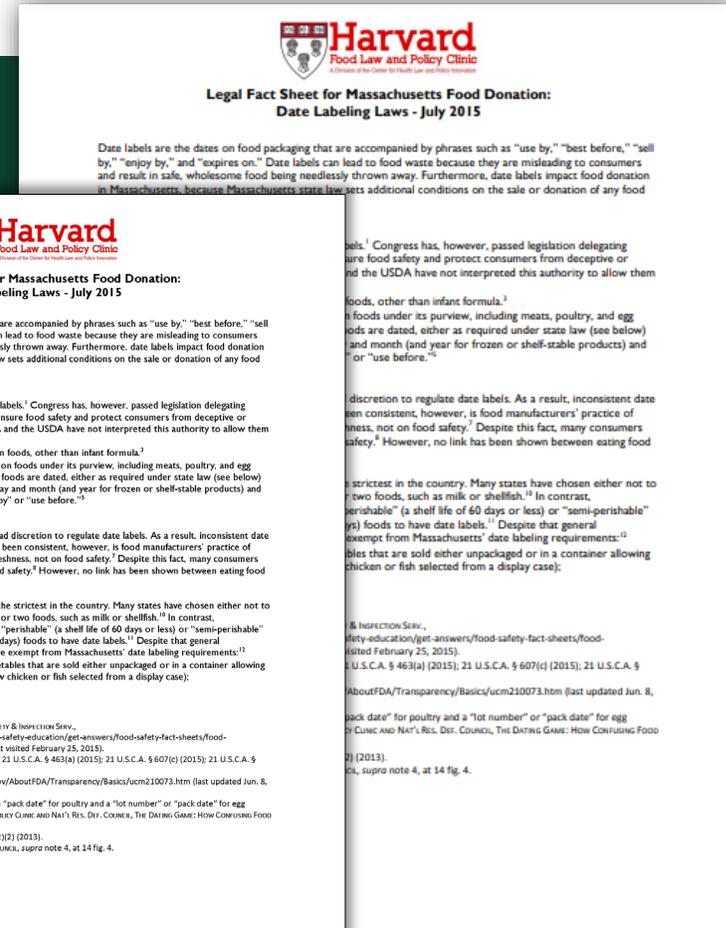


DONOR NAME AND LOCATION	Ex: ABC Restaurant 1234 main St, Dallas, TX
FOOD CHARITY NAME AND LOCATION	Ex: XYZ Shelter 5678 Main St, Dallas, TX
FOOD DESCRIPTION (MENU DESCRIPTION):	Ex: Black Bean Burger
DATE OF DONATION:	Ex: 11/02/2015

WARNING! This container holds rescued food! This food may contain, have come into contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/filberts, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, and/or oysters), wheat, and / or soybeans.

Legal Fact Sheets

- Liability protection (state and federal)
- Tax incentives for businesses
- Date labeling laws
- Feeding food scraps to animals





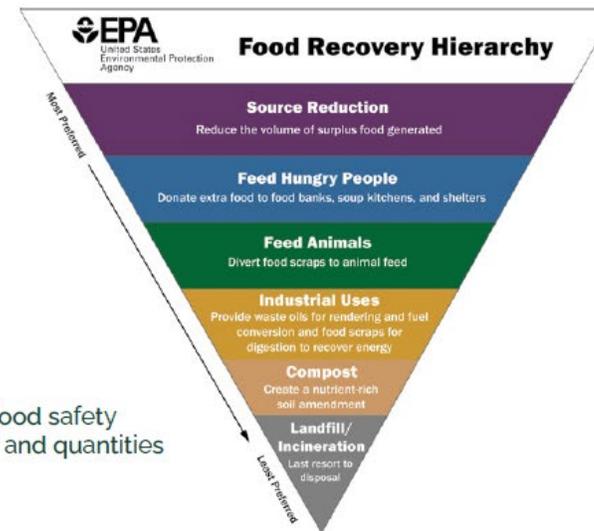
Food Donation Made Easy

This food rescue guidance document is part of a series aimed at helping commercial food service providers – e.g., restaurants, hotels, corporate cafeterias, and schools – reduce the volume of organic waste they send to landfills.

The US EPA's Food Recovery Hierarchy ranks feeding hungry people near the top of its priorities as a strategy to reduce wasted food. Businesses should consider how each strategy on the EPA Hierarchy can contribute to a comprehensive food waste reduction plan.

This document is intended to provide guidance to organizations interested in establishing food donation programs by offering a broad overview of how successful food donation programs should be structured. In order to have a successful food donation program there are four key steps that must be taken:

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



FOOD SCRAPS SOURCE SEPARATION GUIDANCE

Collect for composting, animal feed, or anaerobic digestion

Container placement and color coding

Clear signage

Easily accessible and available bins
– clustered bins

Good housekeeping practices



FIND-A-RECYCLER TOOL



[ABOUT US](#)

[RECYCLE](#)

[FOOD WASTE](#)

[MATERIALS](#)

[REUSE](#)

[BLOG/EVENTS](#)



Recycling Assistance for Businesses & Institutions

- Any Material
- Manure
- Mattresses
- Medical and Lab Equipment
- Pallets
- Paper
- Plastic
- Plastics - PVC / Vinyl
- Plastics - Film
- Plastics - Rigid
- Porcelain / Toilets
- PV Solar Panels
- Scrap Metal
- Shredded Paper
- Single Stream
- Styrofoam
- Textiles / Fabrics**
- Tires
- Toner / Ink Cartridges
- Wood
- Yard Waste

Enter location



Pick Up/Drop Off



Search

Search

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

[ABOUT RECYCLINGWORKS](#)

[ABOUT THE FIND-A-RECYCLER TOOL](#)

GET HELP FROM A RECYCLINGWORKS RECYCLING EXPERT

Call our hotline or email us a question. [Click here for more information](#)



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

- Pieles 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





The Lenox Hotel

Excess edible food is donated to the Boston Rescue Mission

Pre- and post-consumer food scraps are separated and composted

Program success linked to employee education





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



 Learn more about COVID-19 impacts on trash & recycling here

Recyclopedia: Can I recycle it?

A background image showing a woman in a striped shirt and two children in a classroom setting. The woman is leaning over a green table, and the children are looking at something on the table.

DO YOUR PART.

RECYCLE SMART.

Metal



Food and Beverage Cans

empty and rinse

Plastic



Bottles, Jars, Jugs and Tubs

empty and replace cap

Glass



Bottles and Jars

empty and rinse

Paper & Cardboard



Mixed Paper, Newspaper, Magazines, Boxes

empty and flatten

NO!



Do Not Bag Recyclables No Garbage



No Plastic Bags or Plastic Wrap (return to retail)



No Food or Liquid (empty all containers)



No Clothing or Linens (use donation programs)



No Tangles (no hoses, wires, chains or electronics)

Recyclopedia: Can I recycle it?

Use our online search tool at: RecycleSmartMA.org



RecycleSmartMA.org

All recycling programs in Massachusetts accept the items pictured above.

Printed on Recycled Paper

SIGNAGE

Single Stream



EMPTY BOTTLES & CONTAINERS

Plastic, metal, glass
Clean aluminum foil



PAPER & FLAT CARDBOARD

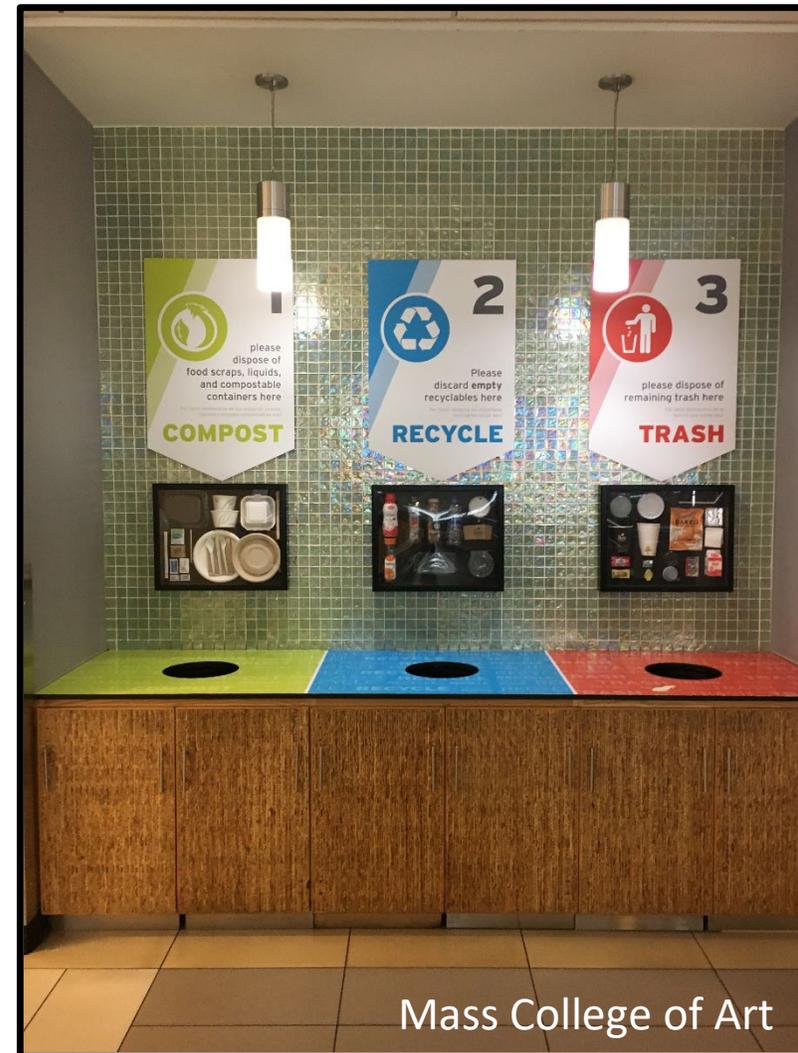


NO

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



 **Do not bag recyclables!**



RESOURCES FOR RECYCLING

Materials to collect in single stream recycling programs

Best practices for equipment & signage

Collection of materials

Color-coded liners

Empty recyclables out of plastic bags and throw away liners





REDUCING WASTE FROM RESTAURANT TAKEOUT AND DELIVERY MEALS

SINGLE-USE PACKAGING OPTIONS

- Purchase containers that are accepted in your customers' recycling or compost program.
- Check [Recycle Smart MA](#) to confirm what is recyclable in Massachusetts.
- Become a [Recycle Smart MA Partner](#) and spread the word about recycling best practices.

RECYCLE



Aluminum foil and trays



Clear or white plastic clamshells



Plastic tubs with lids



Clear plastic cups (no lids)



Paper bags



Pizza boxes (grease is okay)

DO NOT RECYCLE



Plastic bags (Many supermarkets and retailers accept clean and dry plastic bags for recycling.)



Styrofoam



Black plastic

Waxed or plastic-coated paper food and beverage containers



Condiment cups and packets



Straws, small lids, utensils, and other items smaller than a smart phone



TIPS FOR REDUCING UNNECESSARY WASTE

- Avoid single-use materials that cannot be recycled or composted.
- Require customers to request single-use utensils, napkins, straws, and condiment packets.
- Ask whether customers need a bag and avoid double-bagging.
- When possible, consolidate foods into the same container and do not individually wrap items.
- Take action to reduce wasted food! Click here to review our [food waste diversion](#) resources.

IS COMPOSTABLEWARE A GOOD FIT?

- Confirm that customers have access to a curbside or drop-off commercial composting program that accepts this material.
- Choose products that are third-party certified compostable.
- If your organics hauler accepts compostableware, offer a public-facing collection bin at your restaurant for customers to return their materials.
- Communicate with your customers! Compostableware should never go in the recycling bin.



recyclingworksma.com/reducing-packaging-waste-in-takeout

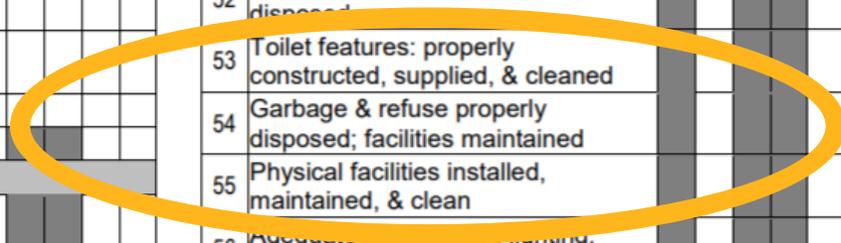
Opportunity During Inspections

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						

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 lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M4	Anti-choking procedures in food						



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

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

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

Cleveland & NRDC

Cleveland has developed climate action goals and plans

Ohio strong donation policy

Beyond federal protections

Presumption of good faith

Covering donations directly to individuals

Allowing distributors to charge a small fee for donated food

Food Donation Guidance

Businesses should consider how each strategy on the US EPA's Food Recovery Hierarchy can contribute to a comprehensive plan to mitigate wasted food, prioritizing feeding hungry people when possible.

WARNING

container holds rescued food! This food may contain, have come into contact with, or have been produced in a facility which also produces milk, eggs, peanuts, tree nuts (walnuts, almonds, pecans, hazelnuts/ hazels, pistachios, cashews, coconuts, pine nuts, macadamia nuts, and/or Brazil nuts), fish, shellfish (crab, crawfish, lobster, shrimp, mussels, clams, and/or oysters), wheat, soybeans, and/or sesame seeds.

4 KEY STEPS FOR LAUNCHING A SUCCESSFUL FOOD DONATION PROGRAM

1. Identify the types and amounts of food to be donated
2. Identify partner organizations in your area
3. Determine packaging, storage, and labeling requirements
4. Determine how food will be transported and picked up

EPA Food Recovery Hierarchy

- Source Reduction: Reduce the volume of surplus food generated
- Feed Hungry People: Donate extra food to food banks, soup kitchens, and shelters
- Feed Animals: Divert food scraps to animal feed
- Industrial Uses: Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy
- Compost: Create a nutrient-rich soil amendment
- Landfill/Incineration: Last resort to dispose
- Landfill/Incineration: Last resort to dispose

Greater Cleveland Food Bank
(216) 738-2067

Hunger Network
(216) 618-0638

Euclid Hunger Center
(216) 731-3329

Food Rescue US
(800) 280-3298

Denver

NRDC and Food Matters
in Denver

Food Matters Restaurant
Challenge

Restaurant handout

Focus group meeting for
Denver Restaurants



No Plate Left Behind

How to save food & help the community

FOOD DONATION GUIDELINES FOR LICENSED FOOD FACILITIES



HELP THE COMMUNITY & THE ENVIRONMENT

In the United States, as much as 40% of food produced for people to eat is wasted along the food chain. Grocery stores, restaurants, and institutions are responsible for about 40% of this waste. Donating surplus food helps local agencies serve those in need, including children and seniors.

Donating food also helps the environment. Wasted food is the most prevalent material in landfills by far, representing about 20% of the trash by weight. When food is wasted, the water, energy, fertilizer, and cropland that went into producing the food is wasted, too.

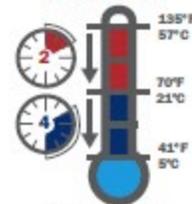
LIABILITY PROTECTION

When you donate food, you are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1986. Organizations that donate food in good faith to a nonprofit for distribution to people in need are not subject to civil or criminal liability that arises from the condition of the food.

KEEP FOOD SAFE

In order to ensure donated food is kept safe, donating facilities shall adhere to all applicable sections of the Denver Retail Food Establishment Rules and Regulations. Donated prepared foods and potentially hazardous foods must meet the temperature requirements as outlined below.

PROPER COOLING



Enfriamiento adecuado

COLD FOOD must be kept at 41°F or below.

HOT FOOD must be kept at 135°F or above.

HOT FOOD THAT IS COOLED and donated cold must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours for a total of 8 hours.

NRDC Training

NRDC (Natural Resources
Defense Council)

Training guide and Handouts

For Health Inspectors

Food donation information

Regional information

Handouts

IDEAS FOR FOOD WASTE REDUCTION

- Keep inventory** and do not purchase foods that are not used, stored well, or reach the end of their life before use.
- Create clear **directions on any storage** (fridge, freezer, pantry) for all staff to follow.
- Think about **portion sizes** when storing food. Consider shallow containers and separate food into **smaller** containers for
- Track and maintain **temperature logs** so that all foods are accounted for and in safe range.

HOW TO PREPARE SAFE FOOD DONATIONS

- 1 IDENTIFY FOODS YOU CAN DONATE:** As a permitted food establishment, you can donate food that has not been served. This includes any raw, processed, or prepared food, ice, beverage, or ingredient used or intended for use, in whole or in part, for human consumption, with the condition that the items be wholesome. Foods that have been packaged using a reduced oxygen packaging procedure (cook-chill, sous vide) cannot be donated.
- 2 ENSURE FOOD IS KEPT SAFE:** Donated prepared foods and time/temperature control for safety (TCS) foods must meet the temperature requirements shown at the right and adhere to all food and health codes.



Use this handy guide to safely donate food so you can save money, reduce food waste, and help your community

UP TO 40% OF ALL FOOD GOES UNEATEN

EVERY \$1 INVESTED IN FOOD WASTE REDUCTION CAN MEAN \$14 IN SAVINGS

DID YOU KNOW?!
You can receive tax benefits by donating food per federal tax code. Contact your tax advisor for more information.

FOOD WASTE PREVENTION AND SAFE FOOD DONATIONS IN FOOD FACILITIES



A training guide for health inspectors

<https://www.nrdc.org/resources/engaging-health-departments-overview-guide>

NRDC Food Matters/Health Dept. Training



OUR WORK

OUR EXPERTS

OUR STORIES

GET INVOLVED

ABOUT US



DONATE

OUR WORK > FOOD WASTE > FOOD MATTERS: EMPOWERING CITIES TO TACKLE FOOD WASTE

Engaging Health Departments: Overview Guide

Share



Overview | December 15, 2021



DOWNLOADS

A Training Guide for Health Inspectors: Food Waste Prevention and Safe Food Donations in Food Facilities (PPT, 28 MB) [↓](#)

Talking Points for "A Training Guide for Health Inspectors: Food Waste Prevention and

TALKING POINTS

for "Food Waste Prevention and Safe Food Donations in Food Facilities: A Training Guide for Health Inspectors"

These talking points correspond with the training "Food Waste Prevention and Safe Food Donations In Food Facilities: A Training Guide for Health Inspectors" available for download from [this page](#). Please customize the training and talking points for your needs in your city/county or community. For questions or feedback, please email foodmatters@nrdc.org.

Highlighted sections are places that the presenter will need to update based on local need and details.

The last section of this presentation includes outreach materials. If you have not developed any outreach materials, consider deleting that section. If you are interested in developing outreach materials, use the templates available for [download on this page](#).

The numbered list corresponds to the slide number on the presentation. Several slides have both presenter notes and talking points. All notes are also included in the "notes" section of the slidedeck.

- 1. Talking Points:** Hi, I am **INDIVIDUAL INTRODUCTION**. I'm glad that you are joining us today for this training about the role health inspectors play in wasted food prevention in businesses and opportunities for securing safe food donation. This presentation was developed by the Natural Resources Defense Council (NRDC) as part of its Food Matters Initiative. The Food Matters Initiative works to reduce food waste in cities through innovative solutions and strategies.
- 2. Presenter Note:** *The outreach materials and tracking section should be updated based on whether your department has already created these materials, or they are in progress. If you will not have your health inspectors distribute information during inspections, the section can be deleted from the presentation. Please see the guide for more information about these materials.*

Talking Points: In today's training we will:

 - Discuss the scope of food waste in the United States and in consumer facing businesses
 - Look at where food facilities might prevent food from being wasted through education about cost savings and food waste reduction strategies
 - Discuss why donation of surplus food to people in need is so important



Questions?

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