



A WASTE WISE
GUIDE FOR

RESTAURANTS & FOOD SERVICES



It's time to get Waste Wise!

A regional bylaw has been adopted whereby all residential, commercial, industrial and institutional properties need to separate recyclables and compostables out of their garbage.

If you live in Abbotsford, Chilliwack, Harrison, Hope, Kent, Mission, or in Fraser Valley Regional District Electoral Areas, this bylaw applies to you.

Being **Waste Wise** reduces the amount of garbage going to our landfills by simply steering it into the correct collection bin. All we have to do is **sort it out!**



Let's take out the recyclables and compost and help our environment. Everyone needs to be Waste Wise.

For the purpose of this guide the term **Restaurant** includes all food services such as cafeterias, catering services, etc.

For more information visit BeWasteWise.com



COMPOSTING FOOD WASTE

Food isn't garbage. It belongs in the compost bin. Wasting food is costly to your business. Food in your garbage has been paid for three times: when purchased, when stored and prepared, and then when thrown away.

- ➔ Composting food waste can be cost effective. Many restaurants report cost savings by reducing their regular garbage service, and reducing their food waste.
- ➔ About 30% of all garbage sent to landfills is compostable, and most of that is food waste.
- ➔ Food waste disposed in the landfill generates methane, a powerful greenhouse gas that contributes to climate change. This food waste can instead be transformed into compost, and used to grow food locally.

WHAT'S IN & WHAT'S OUT

A food waste collection program can allow staff and customers to put all food, such as meat, cheese, dairy, bones, fruit, vegetables and coffee grounds into the compost bin. Food-soiled paper such as take-out boxes, paper towels and napkins can also be collected.

Posters, bin labels and brochures that you can easily print off to aid you in sorting can be found at BeWasteWise.com. An example of a composting poster is on the following page.

MINIMIZING FOOD WASTE

While composting food waste is good, preventing food waste is even better. Donate edible, healthy food to support your community. The Province's *Food Donor Encouragement Act* encourages businesses to donate food and is intended to protect them from liability. Reducing food waste will also reduce hauling and disposal costs. More information on food waste reduction can be found on BeWasteWise.com.

PLASTIC BAGS WITH THE COMPOST

Most compost processors in the region **do not** accept plastic bags, including those marked biodegradable or compostable. This is because some compostable plastic bags do not break down sufficiently, and can contaminate finished compost. However, paper bags are accepted.

Some haulers allow the use of certain plastic liners for the compost bins. When negotiating an agreement with your hauler, establish what type of liners can be used and clarify the costs associated.



COMPOST

FOOD PRODUCTS

Pasta & Grains, Fruits & Vegetables, Meats, Poultry & Bones, Dairy Products, Sauces



FOOD-SOILED PAPER & WOODEN UTENSILS

Paper Plates & Cups, Coffee Grounds, Filters & Tea Bags, Toothpicks, Wooden Stir Sticks, Skewers and Chop Sticks, Wooden Cutlery, Soiled Pizza Boxes & Take-out Containers, Paper Towels



COMPOSTABLE PLASTICS



Confirm with your hauler if they accept plastic bags and other products, if labelled biodegradable and compostable.

PLEASE DO NOT INCLUDE

Diapers, Pet Waste, Plastic Packaging & Utensils, Straws, Foam Packaging, Glass, Metal



For further information go to [BeWasteWise.com](https://www.BeWasteWise.com) and check out the videos.

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RECYCLING PRODUCTS & PACKAGING

Simply put, recycling transforms old materials into new, avoiding the need to extract raw materials.

WHAT'S IN & WHAT'S OUT

Here is a list of some items that can be recycled:

- All paper products and packaging (cardboard, boxboard, paper, magazines, disposable coffee cups)
- Plastics (beverage cups, clam shell packaging, take out containers, bottles)
- Metals (beverage cans, clean aluminum foil and foil trays)
- Glass (beverage containers and jars)

An example of a recycling sorting poster is on the next page. Please ensure any food containers are rinsed before recycling.

RECYCLING/BOTTLE DEPOT ITEMS

Hazardous waste that ends up in the garbage or mixed recycling can be damaging for the environment and dangerous for collection crews and processors. Some hazardous waste can be dropped off at recycling/bottle depots for free (see below).

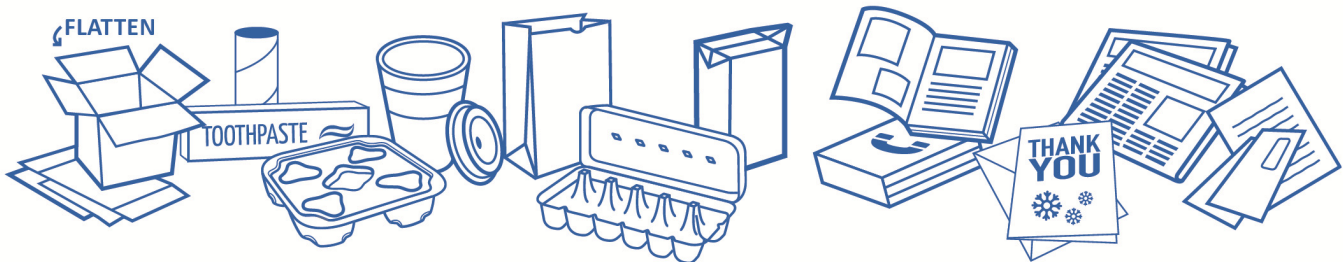


For information on the nearest recycling drop off location and items accepted, call the RCBC Recycling Hotline (toll free) at 1-800-667-4321 or visit www.rcbc.ca.ca.

RECYCLING

PAPER PRODUCTS & PAPER PACKAGING

Boxboard, Cardboard, Paper Cups, Paper Egg Cartons, Paper Food Bags, Tetra Pak® Containers, Magazines, Phone Books, Greeting Cards, Newspaper, Flyers, Envelopes, Loose Leaf Paper



METAL CONTAINERS

Aerosol Spray Cans, Aluminum & Tin Cans, Aluminum Foils & Trays



PLASTIC CONTAINERS

Milk jugs, Plastic Beverage Containers, Clamshell Packaging, Food Tubs, Jars, Lids



DEPOT ITEMS?



Confirm with your hauler if glass, plastic bags and overwrap, crinkly non-stretchy cellophane wrappers and foam packaging can be recycled along with other materials or needs to be taken to a depot.

PLEASE DO NOT INCLUDE

Plastic Products Labelled Biodegradable or Compostable, Plastic Squeeze Tubes, Wax Coated Boxes, Spray Paint Cans, Propane Tanks, Scrap Metal



For further information go to BeWasteWise.com and check out the videos.

BEWASTEWISE.COM





SETTING UP A WASTE SORTING PROGRAM AT YOUR RESTAURANT

STEP 1—ENGAGE YOUR STAFF IN ADVANCE

Talking about any changes to your waste management program with your staff will help build interest and garner their support. Include everyone that is involved with food from both front of house and back room staff.

- ➔ Be inclusive and ask your staff for any ideas or concerns.
- ➔ Ask about where efficiency can be made or opportunities to save costs.
- ➔ Talk about program design and implementation.

STEP 2—SPEAK TO YOUR HAULER & SET-UP SERVICE

Before you implement a waste-sorting program, ask your hauler how many bins you will need for recyclables and compostables. The bins should be easily accessible with no obstructions that would make disposing recyclables and compostables difficult or inconvenient.

Costs for waste removal vary; contact your waste hauler for a quote. As staff recycle and compost more, some restaurants may switch to smaller garbage bins or less frequent collection.

Things to consider:

- ➔ Record what you see in the garbage. Does it include compostables and recyclables?
- ➔ Asking your waste hauler if they offer a service to assess your waste and note areas for improvements.
- ➔ Does your hauler provide a bin cleaning service?



STEP 3—NOTIFY YOUR STAFF ABOUT THE WASTE SORTING PROGRAM

- Schedule opportunities to speak with staff.
- Host a staff meeting where staff can ask questions and get information.
- Walk staff through your plan and show them where recycling and compost bins will be placed.
- Thank staff for their participation and support.
- Set up waste-sorting stations in busy areas of the Restaurant such as the kitchen, staff break-room, restroom and lobby. Sorting stations would include garbage, recycling and compost bins.

STEP 4—ASK FOR FEEDBACK

- Share contact information of who to call with questions.
- Encourage questions and feedback on how to make food waste sorting better.
- Make waste sorting a standing agenda item at meetings with staff.

STEP 5—CREATE CLEAR SIGNAGE

Composting and recycling is increasingly common in homes, workplaces, schools and other public places. The more consistent signage, colours and images, the more successful people are at sorting.

- Find colour scheme recommendations at [BeWasteWise.com](https://www.BeWasteWise.com).
- Use images of common items found in your business to help staff make quick decisions.
- Customizing your signs to the various locations within the Restaurant could also be helpful (eg. "Paper Towel Only" posters for compost bins inside restrooms).
- If you think people are "always putting things in the wrong bin", ask how the signs can be clearer.
- Visit [BeWasteWise.com](https://www.BeWasteWise.com) for sample signage.



STEP 6—IMPLEMENT WASTE SORTING

Once you have planned your program and notified staff, it's time to launch your program. During the first few weeks of the program launch, you will want to:

- ➔ Communicate to staff that the compost and recycling bins have arrived and to start using them.
- ➔ Ensure the area around the compost and recycling bins are clean and tidy to prevent odours or pests.
- ➔ Report any problems or issues with the program to staff.

STEP 7—MONITOR & RE-EDUCATE

Regular monitoring will let you know if you have too many, or too few, recycling and compost bins.

Perform a visual check throughout the week and estimate the percentage of non-compostable or non-recyclables in your compost bins and recycling bins respectively. You could also:

- ➔ Replace posters or labels that are damaged or missing.
- ➔ Talk to your waste hauler and make changes to your collection schedule, as needed.

Re-educate staff along the way. Address problems quickly and share successes often.