

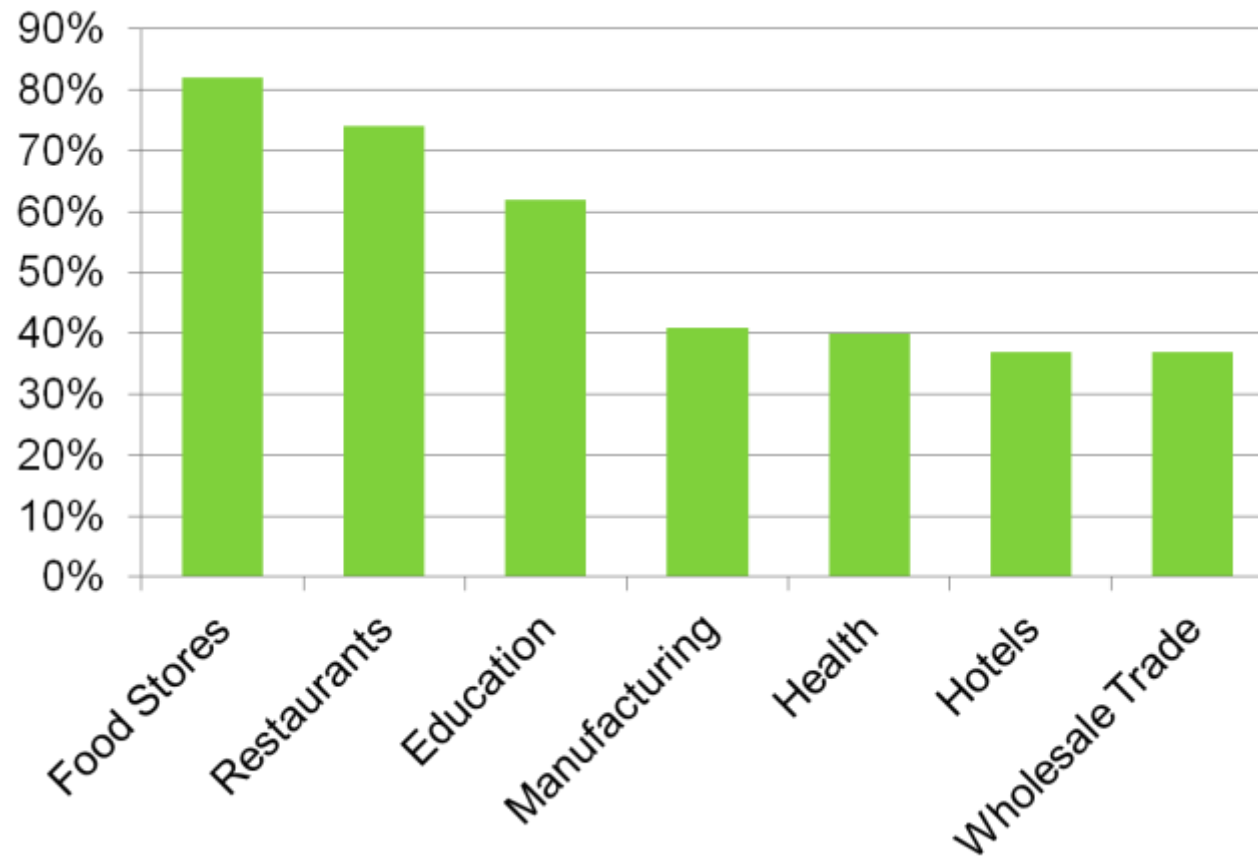
Food Waste Diversion Made Easy



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 reduce waste
- 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



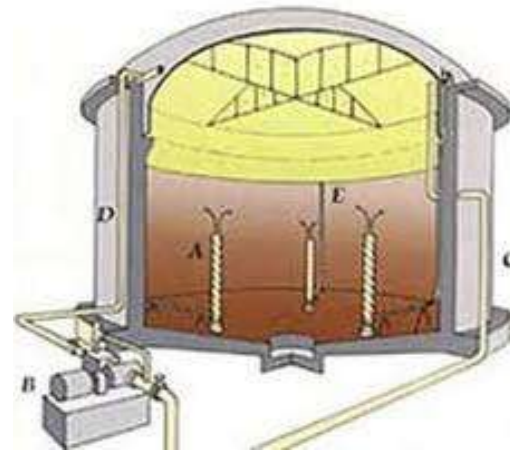
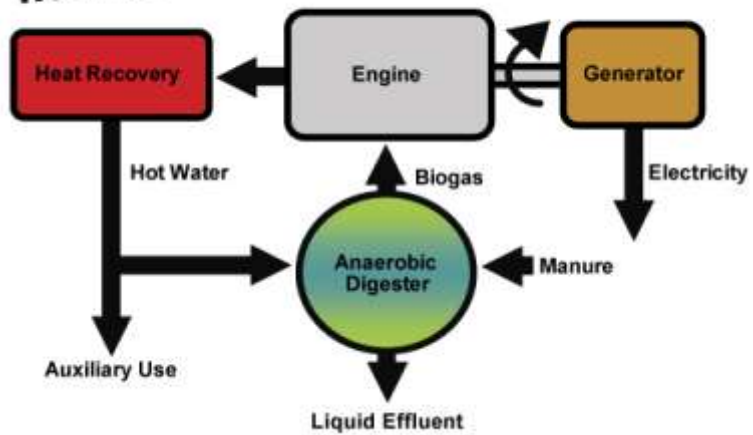
Composting and Aerobic Digestion

Converted to a material
used for soil
enhancement



From Waste to Energy!

How it's used...



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
- Tea Bags
- Waxed Cardboard
& Pizza Boxes
- Napkins & Paper Towels



Please call Dona Neely at the EcoEfficiency Center with any questions or concerns. 978-772-8831 x3304



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
- Corporate Sustainability Initiative
- 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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