

COMMONLY ACCEPTED FOOD SCRAPS

Ensure employees know what types of food scraps and other organic materials are recyclable! This information can be verified with your food scraps recycling collection service provider.

Some commonly accepted food scraps include:



Fruits, Vegetables,
Meats, Fish, and Bones



Breads, Grains, Baked Goods,
and Dairy Products



Soiled Paper Products and
Compostable Containers



For more information on recycling food scraps and other materials, visit MontgomeryCountyMD.gov/recycling.



Montgomery County, Maryland
Department of Environmental Protection
Recycling and Resource Management Division
Waste Reduction and Recycling Section

101 Monroe Street, 6th Floor
Rockville, MD 20850

MontgomeryCountyMD.gov/recycling

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TTY: MD Relay 711

This information is available in an alternate format by calling 240-777-6480.

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FOOD SCRAPS RECYCLING



THE NEXT STEP —FOR YOUR— BUSINESS

CAFES • RESTAURANTS
HOTELS • CAFETERIAS
GROCERY STORES

WHAT ARE FOOD SCRAPS?

In the food service industry, food scraps include food remaining after food preparation, such as vegetable and fruit peelings, or wasted items like stale baked goods and food left on plates by customers. A 2017 Waste Composition Study conducted by the Montgomery County, MD Department of Environmental Protection's Recycling and Resource Management Division, showed approximately 68,000 tons of food scraps are disposed of annually in the waste stream by the commercial sector. However, it's important to know that food scraps can be recycled and there are now more opportunities to recycle them.

WHY IS REDUCING WASTED FOOD AND RECYCLING FOOD SCRAPS IMPORTANT FOR BUSINESSES?

When food is wasted, resources used to create food production are also lost. For example, when vegetables are thrown away, water used to grow them, energy to harvest the crops, and time spent to stock vegetables in a grocery store are all wasted. Through more effective use of food we currently produce, we can save energy and

resources on farming, processing, and handling. By donating excess food, businesses can help feed people in Montgomery County who experience food insecurity.

For food scraps that cannot be donated, recycling creates a beneficial soil amendment, through a process called composting. Compost can be used to improve soil health and structure, minimize need for water and commercial fertilizers, and reduce water pollution caused by storm water runoff and soil erosion. Recycling food scraps also reduces the amount of food scraps that must be sent to disposal facilities. Lastly, food scraps recycling contributes to the County's goal of reducing waste and recycling 70 percent of all waste by 2020, aiming for zero waste.

WHAT ARE THE BENEFITS OF RECYCLING FOOD SCRAPS FOR BUSINESSES?

Businesses such as cafes, restaurants, hotels, and grocery stores can benefit both socially and financially by implementing a food scraps recycling program. By developing a reputation as a green business, customers will know that your business cares for the environment. Encouraging and rewarding employees who actively participate in your food scraps recycling program can increase employee pride and happiness in the workplace. Also, your business may save money on trash collection and disposal costs, as recycling is typically less expensive than trash disposal.

BEST PRACTICES FOR FOOD SCRAPS RECYCLING



Get Support from Management

Educate your senior management on the economic and environmental benefits of recycling food scraps. Recycling food scraps instead of disposing of them can save money on your solid waste disposal costs, contribute to the image of a green company, and increase employee pride in their workplace.



Contact a Food Scraps Recycling Company

Assess the type and amount of food scraps produced at your business. Work with a food scraps recycling collection company to determine the size of collection containers and the frequency of collection service needed.



Implement the Program

Set up food scraps recycling containers, use compostable bag liners (if accepted by the food scraps recycling processor), and educate employees about the types of food scraps accepted. Monitor the program to ensure containers do not get contaminated. Track your results, obtain the weight of food scraps recycled, and keep your management and staff informed.

