

IT'S EASY TO REDUCE WASTE AT ANY BUSINESS!

Did you know that almost half of all waste generated in Montgomery County comes from businesses, organizations, and government facilities? Reducing the amount of waste generated at your workplace will help protect our environment. You will likely be able to reduce your trash disposal costs and increase profitability.

Join Montgomery County to reduce waste and recycle more, aiming for zero waste.

Reduce Waste – Don't Create It in the First Place.

Prevent waste, and there is no need for handling, collection, transportation, processing, and disposal. You conserve valuable natural resources and protect the environment, benefiting all of us, our children, and future generations.

**FOLLOW THESE SIMPLE WAYS TO
REDUCE THE AMOUNT OF WASTE
GENERATED AT YOUR BUSINESS.**

FOR MORE INFORMATION:
MontgomeryCountyMD.gov/RecycleRight
or call 311 or 240-777-0311.



Montgomery County, Maryland
Department of Environmental Protection
Recycling and Resource Management Division
Waste Reduction and Recycling Section
2425 Reedie Drive, 4th Floor
Wheaton, Maryland 20902

MontgomeryCountyMD.gov/RecycleRight
Phone: 3-1-1 or 240-777-0311
TTY: MD Relay 711

This information is available in an alternate format
by calling 240-777-6421.



FACEBOOK: MyGreenMontgomery
TWITTER & INSTAGRAM: MyGreenMC
FLICKR: DEP Montgomery County
YOUTUBE: MontgomeryCountyDEP



How To Reduce Waste In Your Restaurant or Food Service Business



MontgomeryCountyMD.gov/RecycleRight

WAYS TO REDUCE WASTE AT YOUR RESTAURANT OR FOOD SERVICE BUSINESS

Reduce Wasted Food Before It Starts

- Find out where it's coming from and create a food waste tracker.
- Avoid over-prepping. Use point of sale reports to predict what you will need at certain times, so you don't have to throw away excess foods at the end of a slow night.
- Improve inventory management – do calculations for inventory days on hand (DOH) and use it to control items from vendors.



Reduce waste at your restaurant or food service business by tracking where supplies are coming from, using point of sale reports, and improving inventory management.

Managing Your Food Service

- Remove poor-selling items from your menu.
- Order in-season and source ingredients from nearby farms/vendors to reduce spoilage. Support local producers!
- Reduce portion sizes – one of the major drivers of post-consumer food waste.
- Smaller plates can decrease food waste.



Support local producers – order in-season and source ingredients from nearby farms/vendors to reduce spoilage.

In the Kitchen

- Wash fruits and vegetables at the same time to conserve water.
- Find innovative ways to repurpose food that would otherwise go to waste, like turning day-old bread into croutons.
- Use first-in, first-out (FIFO) to rotate inventory, bringing older items to the front of storage to be used before they spoil. Label items with dates. Inventory management software can help.

Food Storage Tips

- Refrigerator temperature should be at or below 40° F, frozen foods at 0° F.
- Never allow foods requiring refrigeration (including prepared foods or heated leftovers) to sit at room temperature for more than two hours.



Store ingredients at the proper temperature – refrigerated items should be at or below 40°, frozen foods at 0°.

- Cross-use ingredients in multiple dishes and take advantage of bulk purchase savings.
- Create specials with ingredients you must use before they spoil.
- Use leftover ingredients to make employee meals.

Other Tips

- Find a local food assistance provider to take food donations or set up a partnership to distribute extra food to those in need.
- Use reusable and washable food takeout containers for diners – sustainable, of course.
- Educate employees about reducing waste.
- Many of your customers are interested in sustainability, and environmentally friendly practices are a crowd-pleasing choice.



Set up a partnership with a local food assistance provider to distribute extra food to those in need.

DID YOU KNOW?
Businesses, including restaurants and other food service businesses, dispose an estimated 68,000 tons of food waste each year in Montgomery County?