OVERVIEW

Montgomery County, Maryland has a time honored commitment to protect the environment through a number of initiatives and programs, including waste reduction and recycling efforts.

In fact, Montgomery County has a goal to reduce waste and recycle 70 percent of waste generated in the County by 2020, one of the highest recycling goals across the nation. To meet the recycling goal, the County is working to ensure that everyone living in and working in Montgomery County is fully aware of the county’s recycling regulations and programs. In addition, all residents, multi-family properties and businesses must maximize their recycling efforts to further increase the amount of materials removed from the solid waste stream and recycled. But achieving this goal is not just a simple matter of diverting a greater number of items from a trash receptacle into a recycling bin; rather it requires a whole new way of thinking. Along the way, that process requires the development and integration of innovative concepts, philosophies, approaches and methodologies.

Montgomery County has a goal to reduce waste and recycle 70 percent of all waste by 2020.

There are approximately 35,000 businesses operating in the County with the business community producing more than half (51.1 percent) of all solid waste generated in the County. The non-residential or commercial sector provides the greatest opportunity to increase the amount of materials recycled in the County. It is important to note that the County does not provide recycling or refuse collection services to businesses. While the County does provide outreach, education, technical assistance, training, and hands-on guidance to businesses, it is the responsibility of each individual company and organization to contract recycling and refuse collection services with private collection companies or self-haul their materials to recycling and solid waste acceptance facilities.

According to the County’s most recent waste composition study, food scraps account for approximately 25 percent of the non-residential waste stream. Instead of disposing food scraps as refuse, the potential exists for this material to be recycled by being processed into compost for use as a soil amendment to improve the quality of soil resulting in improved plant growth and reduced run-off from rain and melting snow. With the significant quantity of food scraps presently available in the solid waste stream, there is the potential for businesses to increase the amount of materials recycled by developing and implementing a food scrap recycling collection program for their business, thereby increasing the County’s overall recycling rate.

To support this increased recycling opportunity, the Montgomery County Division of Solid Waste Services (DSWS) Waste Reduction and Recycling Section conducted a food scrap recycling collection demonstration project at the Wellbeing Café, located in the Montgomery County Executive Office Building in Rockville, Maryland. This project, which provided a detailed, systematic effort designed to encourage and guide a food service business to divert pre-consumer food scraps from disposal as solid waste to recycling, yielded very positive results.

Employee places pre-consumer food scraps into a container designated for food scrap recycling.
This project included securing an experienced hauler/collector to collect and transport source-separated pre-consumer food scraps from the cafeteria to a processing facility where it was composted. In addition, color-coded recycling containers were purchased and used to collect food scraps within the food preparation areas as well as next to the grill and coffee bar. The materials are emptied into centrally located 35-gallon wheeled collection containers which are collected by the food scrap recycling collection company on a regularly scheduled basis. DSWS provided cafeteria management and employees with on-site training to describe the program and discussed the types of food scraps that were acceptable for recycling collection as well as techniques on properly storing food scraps between collections. DSWS also developed and provided training materials, including container labels and posters, which are used as general reminders about the types of materials acceptable for food scrap recycling collection. The results of this effort have been overwhelmingly positive. Cafeteria management and staff wholly embraced the project and provided DSWS with valuable comments and suggestions to improve the effort. DSWS staff also provided daily monitoring of the program to develop best management practices that can be emulated by other food-producing businesses across the County.

During the course of the project-to-date, more than 30 tons of food scraps has been diverted for recycling, averaging approximately 1.3 tons of food scraps recycled per month. By recycling food scraps in the Montgomery County Executive Office Building, the average estimated recycling rate for the building increased significantly, from over 30 percent before the project to approximately 60 percent during the project.

Now, just imagine the impact such a project will have on the County’s overall recycling rate if it is implemented in businesses throughout the County.

This manual has been developed to provide businesses that generate food scraps with information, details and best management practices to develop and implement food scrap recycling collection programs for their business. DSWS can serve as your partner in the design, establishment, creation and implementation of a food scrap recycling collection program for your workplace that can help your business reduce the amount of waste disposed and possibly decrease solid waste disposal collection costs. By implementing a food scrap recycling program at your business, your establishment will play a crucial role in the County’s effort to achieve the 70 percent recycling goal.

And those are solutions that help everybody!
ENERGIZING YOUR TEAM

Any new effort often requires a shift in existing operations, so it’s critical that your team — and that means everybody from upper management to front-line staff — should fully embrace both the rationale and the benefits of implementing a food scrap recycling collection program at your business.

To facilitate this effort to increase recycling, DSWS will provide you with the tools, resources and detailed step-by-step procedures necessary to help you communicate and manage the process.

This document is one of those tools. In the sections that follow, you will find a step-by-step approach that will take you through the process of planning and implementing a food scrap recycling collection program at your workplace. You will also receive various educational materials — brochures, posters, and container labels — to help with efforts to educate your staff who will be responsible for separating food scraps from the trash for recycling collection.

GETTING STARTED

Once you have made the commitment to develop a food scrap recycling collection program for your workplace, follow the checklist and timeline below. These simple steps will guide you through the process of setting up and implementing a food scrap recycling collection program.

In the sections that follow, you will find the aforementioned elements explained in detail. First, let’s review the overall concept of food scrap recycling collection services.

- **WEEK 1:** Obtain Support and “Buy-In” from Management
- **WEEKS 2 & 3:** Develop a Food Scrap Recycling Collection Plan for your Business
- **WEEK 3:** Communicate the Concept to your Team
- **WEEKS 4 & 5:** Conduct an Audit of Your Business’s Waste Stream
- **WEEK 5:** Engage Services of a Food Scrap Recycling Collection/Hauling Company
- **WEEK 5:** Purchase Food Scrap Recycling Bins and Compostable Bag Liners
- **WEEKS 5 & 6:** Initiate Staff Training
- **WEEK 6:** Post and Distribute Information to All Staff
- **ONGOING:** Maintain Ongoing Education and Training of Existing Staff
- **ONGOING:** Educate and Train New Personnel
- **MONTHLY:** Measure, Monitor and Report
WHY RECYCLE FOOD SCRAPS?
Recent waste composition studies conducted by DSWS indicate that food scraps comprise approximately 25 percent of all non-residential waste generated in the County. Food service-related businesses (restaurants, hotels, cafeterias, grocery stores, etc.) can divert a potentially significant amount of their solid waste stream from disposal by recycling as much of their pre-consumer food materials as possible.

DEVELOP THE PLAN
Every business is unique, from the size of the business to the layout of the building, and to the type and amount of waste generated. As such, you will need to develop a plan that works best for your business. The information contained in this manual provides basic guidance and suggestions that you can modify to meet your organization’s needs. Ultimately, you will design your own specific plan that will work best for your business.

Your plan should include the following:

- Estimating the amount of food scraps available for recycling
- Determining the appropriate placement for the food scrap recycling bins
- Creating a protocol for maintaining the cleanliness of the containers and a protocol for ordering and re-ordering supplies
- And creating a “traffic flow” plan for transporting food scraps from the food preparation areas to the centrally located collection containers that are serviced by the food scrap recycling collection service company (very similar to what you presently do for refuse and other recyclable materials such as mixed paper and commingled materials).

COMMUNICATE THE CONCEPT
DSWS can provide the following educational materials to help you communicate information about your food scrap recycling collection program to your employees:

- An informational brochure that explains, details, and describes the concept of a food scrap recycling collection program. These are illustrated with photos, supported by text, and designed to quickly and easily communicate information about food scrap recycling programs for employees.

- Durable, laminated stickers to affix to containers used to store food scraps for recycling. These stickers use images or graphics with limited text to depict the types of materials that should be placed inside for recycling collection.

- Durable, laminated posters designed to affix to the wall where food scrap recycling containers will be located. These posters — through graphics and limited text — depict and communicate the types of materials that should be placed inside for recycling collection and will serve as yet another visual reminder for employees.

Centrally located collection containers for the storage of food scraps prior to recycling collection.
AUDIT YOUR WASTE STREAM

Working closely with your recycling and solid waste collection company/hauler, review the types and amount of waste (both trash and recyclables, including food scraps) that your business generates. This information is important when selecting the number and sizes of containers, as well as the collection frequency. Keep in mind that the amount of materials generated during the year may vary because of holidays and other seasonal changes, and can also result in necessitating changes to your collection schedule. Also, request that your recycling and solid waste collector/hauler provide the amount of materials collected for recycling and disposal on a regular basis — gather, monitor and track the amount of food scraps, mixed paper, commingled materials, yard trim, Christmas trees, scrap metal and refuse collected. This will help you complete your Annual Business Recycling and Waste Reduction Report.

Prior to the launch of your food scrap recycling program, obtain baseline data of the amounts of recyclable materials and trash collected by weight. Continue this process after implementation of the program. Your recycling and refuse collector/hauler should be able to provide this data.

Once you implement the food scrap recycling program, obtain monthly food scrap recycling weight reports on a continuing basis. Again, your food scrap recycling collection company should be able to provide this data.

It may be simpler if the same company provides both recycling and waste collection services, but it is not necessary; so long as you are consistent in recording your refuse and recycling tonnage data.

By continuing to monitor the amount of trash, recyclable materials and food scraps you generate, you will determine — over time — the amount of food scraps you have diverted from the waste stream for recycling and composting.

Food scrap recycling container on a scale.

CONTRACT WITH A FOOD SCRAPPY RECYCLING COLLECTION/HAULING SERVICE PROVIDER

One of the first steps in developing a food scrap recycling collection program is to engage the services of a collector/hauler providing food scrap recycling collection services. These companies will assist businesses with determining an appropriate level of collection service and will transport the food scraps to a processing facility for recycling. Montgomery County does not provide refuse or recycling collection services to businesses. Factors to consider when contracting for food scrap recycling collection services include:

**Budget** — Naturally, contracting food scrap recycling collection services must work within your budget. However, it’s important to note the costs to collect recyclable materials are typically lower than the cost to transport and dispose of refuse. By maximizing the amount of materials collected for recycling, your business can potentially decrease its solid waste disposal costs. After the implementation of the program, monitor your trash containers on a regular basis to see if the size or number of refuse containers can be reduced or if the frequency of collection can be changed. Remember, you are not generating more materials; rather, you are moving the materials from the refuse container to a recycling container.

**Collection Schedule** — Determine an appropriate food scrap recycling collection schedule to maximize storage capacity while minimizing odors and other potential concerns. Ensure that your food scrap recycling collection service provider works within the structure of your food preparation schedule to minimize the amount of time food scraps remain on-site (this is particularly important during the summer or holidays). Request collections after the bulk of food preparations are completed and as late in the day as possible. Also, try to arrange for a collection before the weekend, especially if your business is not typically open during the weekend (i.e., cafeteria in an office building).
**Reporting** — It is important that your business tracks the amount of materials recycled and the amount of materials disposed as refuse. Per Montgomery County Executive Regulation (ER)15-04AM, all businesses are required to maintain copies of contracts for collection services and may be required to file an Annual Recycling and Waste Reduction Report to the County. In order to monitor the success of your recycling efforts and to complete the annual recycling report, be sure to maintain copies of your food scrap recycling collection service contract, as well as copies of collection contracts for all other recyclable materials and refuse. When contracting for food scrap recycling collection service, include a requirement that your contractor provides your business with monthly weight records for the amount of food scraps collected for recycling. Your business should already be obtaining this information for your existing refuse and recycling program. Obtaining and maintaining this data will allow you to measure the quantity of food scraps collected for recycling and will help you estimate your overall recycling achievement.

**Other Points to Consider** — As with any vendor, you should endeavor to select a food scrap recycling collector/hauler that best suits your businesses’ needs. Perhaps it’s a long-standing relationship, proximity to processing facilities, or the ability to provide outstanding customer service such as scheduling additional collections with a simple telephone call. In any case, you should research recycling collection companies before reaching the decision on which service provider to select.

To help your business secure food scrap recycling collection services, Appendix I includes a sample letter or email you can use to initiate the process of engaging a food scrap recycling collector/hauler followed by a list of common questions pertaining to collection service that your business can use to evaluate proposals for collection service.

**PURCHASE SUPPLIES**

To maximize the separation of recyclable pre-consumer food scrap products from the rest of your solid waste stream, you will need to designate different containers to ensure proper separation of materials — containers designated for recycling of food scraps and other compostable materials, recycling of commingled materials (aluminum cans and foil products, bi-metal steel/tin cans, glass bottles and jars, and plastic bottles, containers, jars, tubes, caps/lids, pails, buckets, flower pots, durable reusable containers, and #1 PET thermoform packaging including plastic clamshell containers, trays, deli containers, lids, domes, and cups), recycling of mixed paper, including cardboard, and containers for disposal of trash.

To make it easier for your employees to maximize the amount of materials recycled, it is highly recommended that businesses purchase containers for food scrap recycling that are a different color from existing containers used for recycling mixed paper and commingled materials as well as trash containers. A color-coded system will help make the program more recognizable and easier for employees to participate. Due to the weight of food, it is also recommended that businesses purchase smaller volume recycling containers to recycle food scraps. The larger the container, the more the container will weigh when it is filled with food scraps. Also, these containers should have wheels or be placed on rollers or casters to more easily move the containers to the location where the larger central collection containers are stored (these larger containers are the containers that will be serviced and emptied by your food scrap recycling collection service provider).

Ensure food scraps are collected frequently enough to prevent overflow between collections.

Make food scrap recycling containers a different color from other recycling and trash containers.

Recycling containers for all materials should be clearly labeled.

Due to the weight of food, place food scrap recycling containers on wheeled casters or on dollies to easily move the containers.
You should also determine the exact types of containers that work best in your facility, given existing space limitations and configurations. Examples of containers that are effective for the use of collecting food scraps in food preparation areas can be seen in Appendix II. These containers work best in terms of both collecting food scraps for recycling and transporting the materials from the food preparation areas to the central collection containers. These are sample containers only and similar products — some of which will have names different from those listed here — will work just as well. This listing was developed by Montgomery County through researching multiple sources and while it contains a number of potential vendors, it does not represent it as a complete directory of all vendors that provide these materials, nor does it offer an endorsement of any of the companies listed.

The food scrap recycling containers, which will be used by the employees involved in food preparation, will provide the mechanism for storing the materials collected in the food preparation area. As such, it is important for the success of this program to ensure that employees can easily access the recycling containers and have the flexibility to move the containers around in their work area. Before purchasing these containers, it is important that you look at your existing food preparation operation to determine the most appropriate type and quantity of recycling containers to use for collecting food scraps for recycling.

Once you have selected the appropriate recycling containers to use, the next step is to select the appropriate type of liner for the food scrap recycling containers. Using a liner will help to maintain the cleanliness of the recycling container. However, the use of liners will depend upon the composting/processing facility where the materials are ultimately transported for recycling and processing. Check with your food scrap recycling collection company to see if the use of compostable bags is allowed. Many commercial processing facilities allow the use of compostable or biodegradable liners to collect food scraps for recycling collection. There are many types of compostable liners available. It is recommended that the thickest liner acceptable is selected in order to reduce the chance of the bags splitting open during removal from the smaller recycling containers in the food preparation area to the larger central collection containers. Also, it is important to select the correct size of bag that will fit the designated food scrap recycling containers.

Appendix III includes resources through which your business can order both recycling containers and compostable bag liners.

Again, this listing of vendors and suppliers is designed only as a helpful guide. It does not represent a complete directory of vendors nor does it offer an endorsement of any of the companies listed.
SET UP THE PROGRAM

Preparation

Careful planning in setting up a food scrap recycling collection program, with easy-to-follow steps for employees, will help to ensure a successful program.

Management should:

- Secure a food scrap recycling collection service agreement with a food scrap recycling collection/hauling company.
- Procure the appropriate types, quantity, and sizes of recycling containers for food scrap recycling collection as well as the appropriate types and sizes of compostable bag liners.
- Designate the appropriate locations within the food preparation area for placement of food scrap, commingled material, and mixed paper recycling containers as well as trash receptacles.
- Identify the location of the central food scrap recycling containers that will be serviced and emptied by the food scrap recycling collector/hauler.
- Maintain regular training and ongoing technical support to all employees through a combination of on-site training, instruction and distribution of educational materials.
- Ask employees for their feedback and comments to engage their participation.

Operations

Follow these basic steps when setting up a food scrap recycling program at your business. Doing so will maximize your recycling efforts.

- Line food scrap recycling containers with the appropriate sized compostable bag liner.
- Place a piece of duct tape on the outside of the food scrap recycling container at approximately the 80 percent full level to remind employees that it’s time to empty the container when the amount of food in the container reaches this level (this will help ensure the containers do not get too heavy).
- During the food preparation process, immediately place any food scraps or compostable materials into the designated food scrap recycling container until the 80 percent level is reached.
- When the materials inside of the container reaches the 80 percent full level, tie the compostable liner bag closed.
- Move the food scrap recycling container with the sealed bag full of food scraps out to the designated collection area or loading dock and transfer the bag of food scraps into the central collection container provided by the collection contractor (unless other arrangements are made between you and your contractor).
- Monitor the collection schedule and track the amount of food scraps collected for recycling (you will need this information for completing your annual recycling report).

Helpful Hint: Purchase a scale and weigh the filled containers to do your own internal tracking of the amount of food scraps collected for recycling.

Place recycling containers for food scraps where food scraps will be generated.

Move recycling containers near food preparation areas to make recycling more convenient for employees.

Place pre-consumer food scraps into a food scrap recycling container.

Weigh and record the amount of food scraps collected for recycling.
What Types of Food Materials Can Be Recycled?

The following list of food products and other compostable products are examples of items that are generally acceptable for recycling that can be placed in a food scrap recycling container. For a complete list of materials acceptable for recycling in your food scrap recycling program, contact your food scrap recycling collector/hauler.

- Fruits (including rinds and cores)
- Vegetables/vegetable peelings
- Meats
- Breads, donuts, cookies, crackers, pizza crust, noodles — i.e., anything made from flour
- Grains (cooked or uncooked) — rice, barley, etc.
- Fish
- Bones
- Dairy products
- Plants and flowers
- Compostable or biodegradable bags, utensils, takeout containers, etc.
- Coffee grounds and tea bags
- Soiled compostable paper products (plates, napkins, etc.)
- Soiled wax-coated cardboard (used for frozen food or produce)
- Soiled pizza boxes (note: clean pizza boxes should be recycled as cardboard or mixed paper)

Check with your food scrap recycling collector/hauler to verify this list or obtain their list of acceptable compostable products for recycling.

What Types of Materials Should NOT Be Placed in a Food Scrap Recycling Container?

While many types of food scraps can and should be recycled, there are certain items that are generally not recyclable and should be disposed of as regular trash. Again, check with your food scrap recycling collector/hauler to verify this list.

- Commingled Materials – these materials should be placed in a commingled material recycling bin
  - Aluminum cans and foil products
  - Bi-metal steel/tin cans
  - Glass bottles and jars
  - Plastic bottles, containers, jars, tubs, and lids
- Polystyrene/Styrofoam®
- Ash
- Chemicals – bleach, detergents, degreasers
- Batteries
- Non-compostable service ware
- Plastic wrap or non-compostable plastic bags
INFORM AND COMMUNICATE

Conduct a kick-off training session with your staff who will be involved in your food scrap recycling program. Be sure to explain the types of materials that are acceptable and how the process works. Be sure to give them contact information of someone who will monitor the program. Then, through the use of brochures, signage, container stickers/labels and laminated wall posters, continue to communicate both the shift-to-shift operational steps and overarching message about the ongoing need to recycle food scraps in order to foster employee acceptance and participation. This open-ended communication process shall serve to reinforce your commitment to recycling.

In addition to this training manual, the Montgomery County Division of Solid Waste Services-Waste Reduction and Recycling Section has also developed a series of educational materials that can be used by businesses to assist them in their efforts to provide education, outreach, and training for their employees. Businesses are also encouraged to check with their food scrap recycling collector/hauler for similar materials.

Training

The more your staff knows about the food scrap recycling program at your business, the more likely your program will be successful.

- Prior to the start of your program, hold a staff meeting to discuss the program, roles and responsibilities of all staff, types of items acceptable for recycling, and proper procedures for maintaining the food scrap recycling collection containers.

- Provide staff with regular status updates on the program, including the amount of food scraps collected for recycling and the business’ recycling rate. Be sure to solicit staff feedback and ideas to make improvements to the program.

- Ensure that all new employees receive training pertaining to the food scrap recycling program. Refresher trainings for all employees are always helpful to keep staff motivated about the program.

SUMMARY

Your business plays an important part in Montgomery County’s effort to reduce waste and recycle 70 percent of waste generated by 2020. Businesses in Montgomery County generate more than half of all solid waste generated in the county, and it is estimated that food scraps account for approximately 25 percent of the non-residential waste stream. Setting up a food scrap recycling collection program at your business can help reduce the amount of waste disposed and increase the amount of materials recycled in the County.

In addition, recycling saves natural resources, energy and water. Food scraps can be recycled into compost, fertilizers, or other soil products that can be used in many applications to improve the quality of soils and reduce runoff from rain and melting snow. Setting up a food scrap recycling program at your business may help your organization reduce your solid waste disposal fees while protecting the environment.

DSWS can help your business implement a food scrap recycling collection program and maximize your recycling efforts. For additional information or assistance in setting up a food scrap recycling collection program for your business, please contact the Montgomery County Division of Solid Waste Services-Waste Reduction and Recycling Section by visiting www.montgomerycountymd.gov/recycling or by calling 311 or 240-777-0311.

Employees learn how to separate food scraps for recycling collection during an employee training session.
Dear _____:

As you are likely aware, Montgomery County has recently established a new recycling goal: to reduce waste and recycle 70 percent of waste by 2020. All residents, multifamily properties, businesses, organizations and government facilities play an integral role in helping to achieve this new recycling goal. As a business located in Montgomery County, we are committed to protecting the environment and helping the County to achieve the new 70 percent recycling goal.

For this reason, we are interested in implementing a Food Scrap Recycling Collection Program for our business, for which we need to engage in a partnership with a food scrap recycling collection/hauling service company that specializes in food scrap recycling collection services.

Specifically, the contractor we select must be able to:

• Collect food scraps for recycling from a designated area at our facility on a pre-arranged schedule.
• Provide our facility with central food scrap recycling collection containers consistent with your operation that you can weigh and then empty into your collection vehicle.
• Be available to provide unscheduled collections should special events, holidays or additional generation require such servicing.
• Provide transportation and ensure delivery of our food scraps to a food scrap composting facility/recycling processing site that complies with all applicable permits and regulations. You must ensure that collected food scraps are not transported to a solid waste disposal acceptance facility for disposal as refuse.
• Provide our business with monthly weight reports of all food scraps collected for recycling.

If your company can effectively provide these services, we would welcome your submission of a proposal. Upon acceptance, we are prepared to enter into a 12-month agreement with your firm. Please submit your proposal to _____.

Thank you for your consideration.

Sincerely,

NOTE:
You may also want to integrate some of the following questions into your letter or email, if you feel they apply to you.

• What are the specifications of your program; i.e. what are the types of materials acceptable for recycling?
• What is the minimum amount required for a pickup?
• Do you provide “scheduled” or “on call” pickups?
• What is the allowable level of contamination?
• Are you willing to sign a long-term (one year or more) contract?
• Can you provide monthly tonnage reports on the amount of food scraps collected for recycling by weight (pounds or tons), not volume?
• What educational or training services can you provide in helping us set up a program?
Appendix II: Examples of Containers and Accessories

FOR TRASH/REFUSE

Continental 3200 32 Gallon Huskee Trash Can

Continental 8322 23 Gallon Wall Hugger (Slim Jim) Trash Can

FOR FOOD SCRAPs IN FOOD PREPARATION AREAS

Carlisle 341032REC09 32 Gallon Green Recycling Container

Continental 8322 23 Gallon Wall Hugger (Slim Jim) Recycling Trash Can – Green

FOR MOVING CONTAINERS OF FOOD SCRAPs

Continental 3255 Trash Can Dolly

Continental 8320 Wall Hugger Dolly

FOR REDUCING SMELL AND INSECT INFESTATION

Continental 3201 32 Gallon Huskee Lid
Appendix III:

Resource Listing for Providers of Recycling Containers and Compostable Liners

American Recycled Products
2319 Lower Mountain Road, Ransomville, NY 14131
Email: sales@americanrecycledproducts.com
(716) 216-4340
www.americanrecycledproducts.com

Associated Bag Company
400 West Boden Street, Milwaukee, WI 53207
Email: customerservice@associatedbag.com
(800) 926-6100
www.associatedbag.com

Busch Systems
81 Rawson Avenue, Barrie, ON, Canada L4N 6E5
Email: busch@buschsystems.com
(800) 565-9931
www.buschsystems.com

The Brenmar Company
8523 South 117th Street, Omaha, NE 68128
Email: info@brenmarco.com
(402) 592-3303
www.brenmarco.com

Bright Idea Shops
1500 Firestone Parkway, Suite D, Akron, OH 44301
Email: sales@brightideashops.com
(330) 258-0168
www.brightideashops.com

Clean River
189 Earl Stewart Drive, Unit 1, Aurora, ON, Canada L4G 6V5
Email: sales@cleanriver.com
(905) 726-9658
www.cleanriver.com

Cole Supply
531 Getty Court, Suite A, Benicia, CA 94510
Email: custservice@colesupply.com
(707) 745-8900
www.colesupply.com

Continental Commercial Products
305 Rock Industrial Park Drive, Bridgeton, MO 63044
Email: janics@contico.com
(800) 325-1051
www.continentalcommercialproducts.com

The Fibrex Group
4165 Pruden Boulevard, Building 2, Suffolk, VA 23434
Email: ruben@fibrexgroup.com
(866) 756-4560
www.fibrexgroup.com

Global Industrial
11 Harbor Park Drive, Port Washington, NY 11050
(888) 978-7759
www.globalindustrial.com

Norseman/Orbis
39 Westmore Drive, Toronto, ON, Canada M9V 3Y6
(888) 675-2878
www.norsemanplastics.com

Recy-CAL
42597 De Portola Road, Temecula, CA 92592
Email: contactus@recy-cal.com
(951) 302-7585
www.recy-cal.com

Recycle Away-Systems & Solutions
PO Box 1757, Brattleboro, VT 05302
Email: info@recycleaway.com
(800) 978-7759
www.recycleaway.com

Recycling Bin
92 Newark Pompton Turnpike Wayne, NJ 07470
(800) 910-4757
www.recyclingbin.com

Recycling Rules
533 Linwood Avenue NE, Suite A, Atlanta, GA 30306-4424
Email: info@recyclingrules.org
(888) 567-8428
www.recyclingrules.org

Rubbermaid Commercial Products
3124 Valley Avenue, Winchester, VA 22601
Email: service@rubbermaidcommercialproducts.com
(800) 347-9800
www.rubbermaidcommercialproducts.com

Starling Supply Company
2401 Peralta Street, Oakland, CA 94607
Email: infop@starlinesupply.com
(510) 893-7572
www.starlinesupply.com

Tulip Corporation
714 East Keefe Avenue, Milwaukee, WI 53212
Email: tulip@tulipcorp.com
(414) 963-3120
www.tulipcorp.com

The Webstaurant Store
Email: help@webstaurantstore.com
(717) 392-7472
www.webstaurantstore.com