

What Is Allowed?



FRUITS, VEGGIES, & PEELS



PROTEIN, BONES, & SHELLFISH



**BREADS, GRAINS,
& COFFEE GROUNDS**



DAIRY PRODUCTS



What Is Not Allowed?



NO LIQUIDS



NO FOOD PACKAGING



**NO FOOD-
SOILED PAPER**



**NO BLACK
PLASTIC BAGS**



NO YARD WASTE



CONTACT US

Resource Recovery – Collections Phone: 831-420-5542

Waste Reduction – Education Phone: 831-420-5593

FOOD SCRAP COLLECTION PROGRAM

**Best Practices for Food Service
Businesses and Grocery Stores**



Fall 2021

WHY START A FOOD SCRAP COLLECTION PROGRAM?

It's Mandatory

- Assembly Bill 1826 (AB 1826), Mandatory Commercial Organics Recycling, was signed into law in 2014. **The bill requires that businesses generating two to four cubic yards of solid waste per week need to arrange for organic waste recycling.**
- Senate Bill SB 1383, Short-Lived Climate Pollutants, requires landfill reduction of organics by 50% in 2020 and 75% by 2025.



Decrease Greenhouse Gases

Organics waste (food & yard waste) is the largest waste stream in California. By diverting food scraps away from the landfill, you are helping decrease methane (CH4), a greenhouse gas. Methane contributes to climate change.

Six Million Tons of Food Scraps Are Generated in California Every Year

Your business can play a role in diverting food scraps from the landfill.

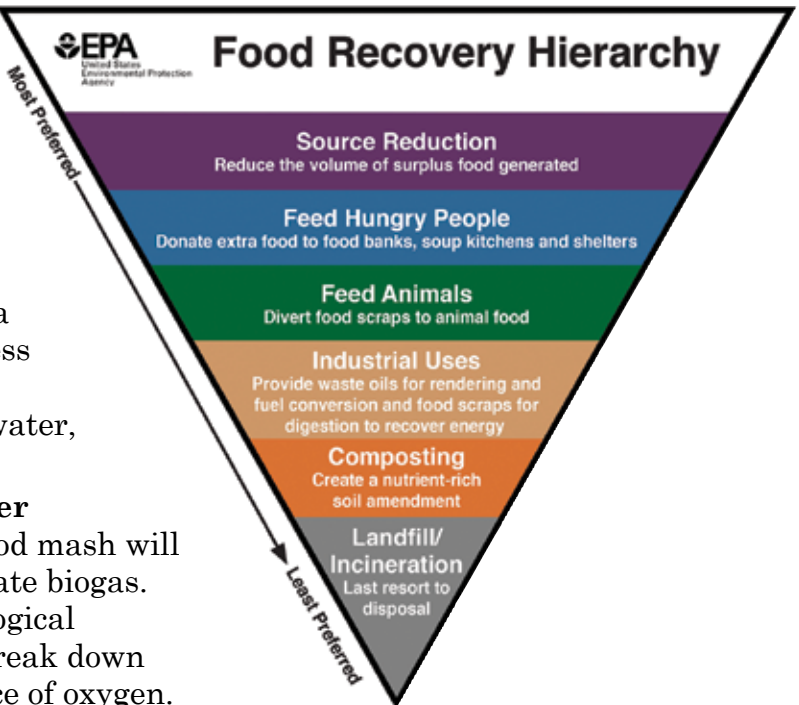
Feed People First!

Not only is this an opportunity to divert food from landfills, but also an opportunity for businesses to help divert food towards community groups that are food insecure. This is also a good time to develop “best practices” for your business that can prevent food waste.

NOT A TRADITIONAL COMPOST PROGRAM

This is not a traditional compost program, but a food scraps collection program. Food scraps include vegetables, fruits, meat scraps, and dairy products, seafood, and solid fats. Food scraps will be collected from businesses and will be pre-processed at the City of Santa Cruz Resource Recovery Facility. The finished product—a ground food mash, will be transported to one of the two places mentioned below:

- **Sustainable Alternative Feed Enterprises (SAFE)** in Santa Clara to be made into animal feed through a dehydration process. The SAFE process generates three viable products: dry, high-protein animal feed, reclaimed water, and FOG (fats, oil, and grease).
- **The City of Santa Cruz Wastewater Treatment Facility**, is where the food mash will go through anaerobic digestion to create biogas. Anaerobic digestion is a series of biological processes in which microorganisms break down bio-degradable material in the absence of oxygen.



An end product of this process is biogas. The Wastewater Treatment Facility uses biogas to generate much of the electricity it uses in the wastewater treatment process.

STEP 1: OUTSIDE CONTAINERS

The Resource Recovery staff will make contact to schedule a site visit. Together, the best container size and location for food scrap collection will be determined. You will receive your exterior food scrap collection container(s) from the City of Santa Cruz. The containers will be clearly marked for food waste.



FOOD SCRAPS ONLY!

Storage of Food Scrap Containers:

- The container(s) will go in your existing trash/recycling enclosure or trash area. The location must be serviceable by our collection drivers. In some locations, containers will need to be moved out of the enclosure for servicing.
- You can also find a secure area in your business that is accessible and convenient to your staff (warehouse or storage room). Carts would need to be moved to the designated collection area for service on the collection days.



STEP 2: INSIDE CONTAINERS AND SIGNAGE

To set your business up for success the City of Santa Cruz recommends the following:

- 1 Develop a food waste separation system.** Start by setting up food scrap bins inside your business. Bins can be set up in areas where food scraps are handled (e.g. food prep areas) and should be leak-proof.
- 2** To keep the kitchen area sanitary and prevent unwanted odors or pests, be sure to use bins with lids.

TIP: To avoid flies, food waste should be collected and removed from the kitchen and dishwashing stations at the same frequency or with more frequency than trash is removed.



- 3** Bins should be clearly marked for food scraps and ideally a different color from trash and recycling bins. The industry standard for 'organics' including food scraps is green. Yellow is another good color option for a food scrap bin.
- 4** Assign a point person for your program and provide the full support of management. Keep training as simple as possible and include kitchen, custodial, and facilities staff in future communications.

TIP: Communication is key to a successful food scrap collection program. Make sure you are communicating and allowing employees to provide feedback.

STEP 2: CONTINUED...

- 5** Plate scrapings can generate a large amount of food waste. Plate scrapings should include uneaten food and garnishes.

- 6 Any kind of paper including food-soiled paper, is not allowed.**

Clear plastic liners and compostable liners are allowed for sanitary purposes. Black plastic bags are NOT allowed.

TIP: Food scraps are heavy. When a bag is one half or three quarters full, tie the top securely and put it in your outside container. Choose bags that are thick enough to handle the weight of food waste.



Tips to Keep Your Bin Clean

- Line your food scrap bin with clear plastic or compostable liners.
- Do not place liquid inside the bin.
- Ensure bags are securely tied before moving them.
- Rinse bins when needed.



STEP 3: STAFF TRAINING

The success of the food scrap collection program depends on communication and training efforts.

Staff Training Tips:

- 1** Ensure kitchen, dishwashing and custodial staff understand what is and is not accepted in the food scrap collection program.
- 2** Include specific food scrap separation training with all new employees and reinforce the practice regularly at ongoing staff meetings.
- 3** Assign one employee or a group of employees as the “food scraps monitor(s).” Monitors can provide feedback on the progress of the program.
- 4** Go over the new signage, show staff where the food scrap indoor bins and outdoor containers will be located, and take time to answer specific questions.



Let us know if you need extra support and we can schedule a site visit or help you with staff training.

Training assistance is also available in Spanish.

