

# food service\*



**implement a recycling program for your food service business**



## items that are commonly recycled in the food service industry

- Tin Cans
- Aluminum foil & food containers
- All glass jars & bottles (any color)
- Corrugated cardboard
- Boxboard & heavy paper (brown envelopes, paper bags, paper egg cartons, cereal boxes)
- Cooking oil/Butcher waste
- Plastic bottles & containers (#1-7)
- Propane tanks
- Appliances
- Wood pallets
- Shrink wrap and plastic film
- Plastic film & strappings
- Fluorescent tubes
- Office paper

Did you know that both the Quaker Oats Company and the House of Commons replaced Styrofoam cups and plates with porcelain cups and dishes? The cafeteria at Quaker Oats replaced individual condiment packs of cream, vinegar, ketchup, mustard, relish, stir sticks, and salt and pepper with refillable bottles and spoons. These materials saved \$6,000 in the first year including the cost of detergent and a new dishwasher. Bottle and can recycling are also available at the cafeteria.

# tips to reduce waste

The food service industry is one of the primary waste generators. Restaurants can take actions to reduce the amount of waste generated while increasing their bottom line and enhancing their community image. Reducing the amount of waste generated often means reducing the amount of materials purchased and reducing the costs incurred to haul waste materials away.



## tips to reduce waste

While setting up a recycling program is important, be proactive by following these steps to minimize the amount of waste you create in the first place.

- Seek out products with minimal packaging. Ask suppliers to take back the shipping boxes for reuse or recycling.
- Buy and use dispenser beverages in concentrate or bulk form, and try to use reusable syrup canisters rather than the bag-in-the-box alternative. If you serve beverages from bottles or cans, be sure to recycle them.
- Use reusable coasters and ashtrays.
- If you must use disposable napkins and stirring sticks, purchase wooden ones made from 100% recycled paper fibres.
- Only provide straws and stirring sticks if requested.
- Evaluate and adjust the size of your meal portions if you find they are continually left unfinished.
- Provide bulk, refillable containers for cream, sugar, ketchup, mustard and salt and pepper.
- Use cleaning rags instead of paper towel.
- Use linen tablecloths and napkins instead of disposable ones.
- Set up a system to collect all grease, fat and possibly meat and bone scraps. Contract a rendering facility to pick up the materials for use in the manufacturing of animal feed and tallow.
- Prepare and cook only what is needed.
- Sell or give leftover food to staff or food banks.
- Reuse vegetables and meat trimmings in soup.
- Purchase reusable coffee filters.
- Install hand dryers or linen towels in bathrooms in place of paper towels.
- Purchase products in refillable, reusable or at least recyclable containers, and ask your suppliers to take back containers.
- Implement a "first-in, first-out" inventory to reduce off-spec materials. Many expired products and leftover food may be reused by staff, food banks, etc.
- Keep refrigeration in good running order to prevent unnecessary spoilage resulting from broken equipment.