



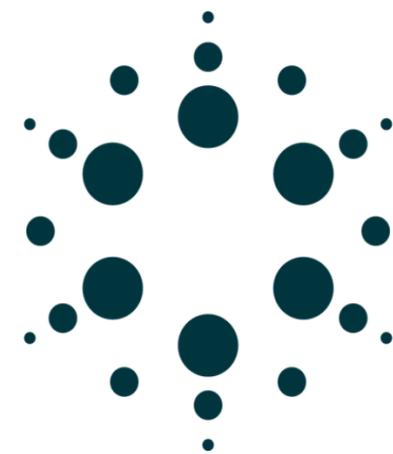
# Food Scrap Separation Training

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RETHINK FOOD WASTE  
NEW YORK



**Department of  
Environmental  
Conservation**



**CET**

Resilient climate solutions



# Training Topics

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Food Donation & Food Scraps  
Recycling Law

Indoor Collection

Outdoor Storage

Good Housekeeping

Transporting Material

Signage and Training





# NYS Food Donation and Food Scraps Recycling Law

## Effective January 1, 2022:

Businesses and institutions that generate an average of two or more tons/week must:

Donate excess edible food; and

Recycle all remaining food scraps

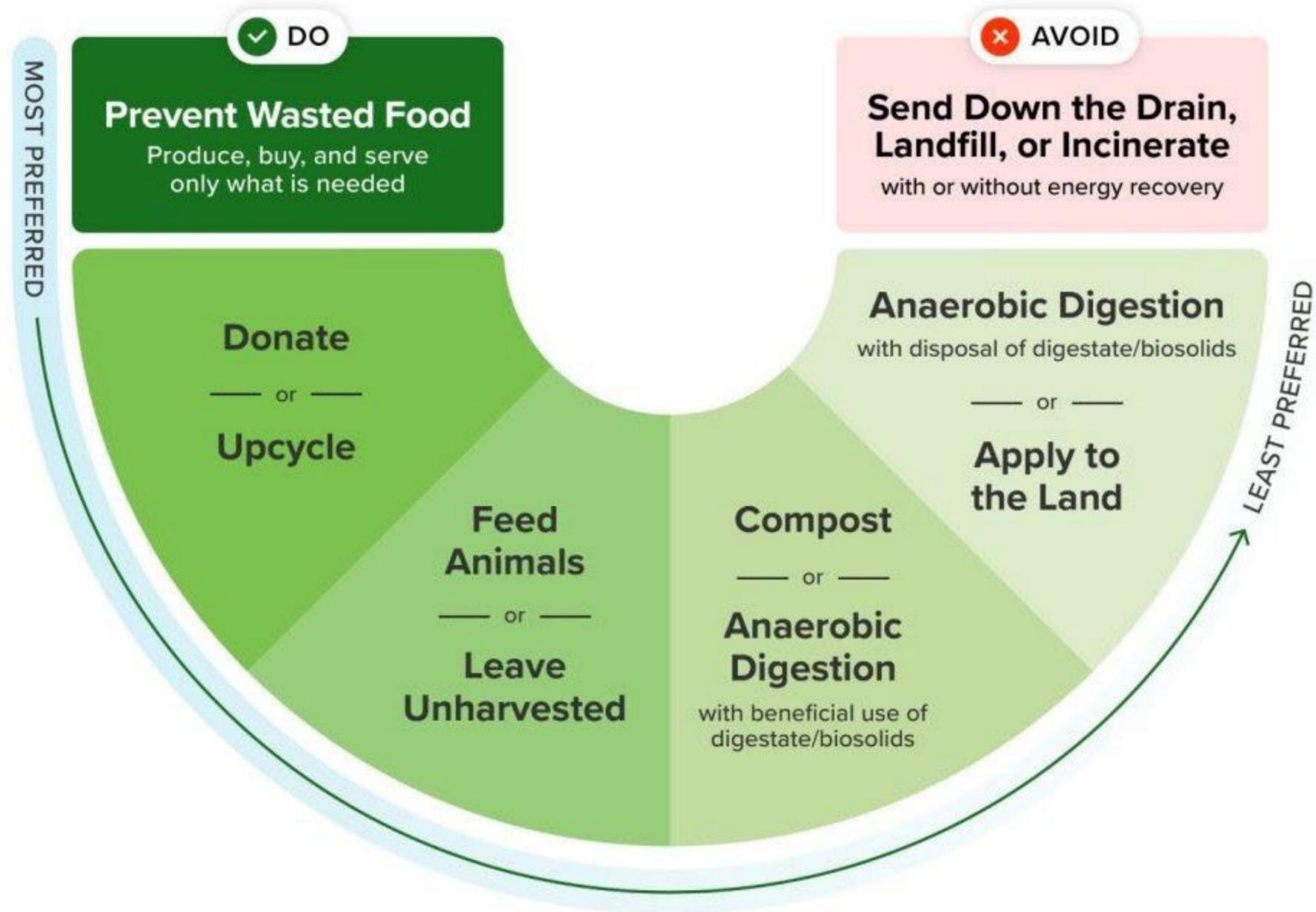
\*If they are within 25 miles of an organics recycler

DEC Food Donation and Food Scraps Recycling law: <https://tinyurl.com/2vwvz2bf>



# Wasted Food Scale

How to reduce the environmental impacts of wasted food



October 2023

# Food Donation



Is there extra food that can be donated today?

## DONATE

- Whole fruits & vegetables
- Fresh dairy; milk and cheeses
- Grains; rice, bread, pasta
- Non-perishables in original packaging
- Perishable foods in original packaging
- Prepared Foods



Call \_\_\_\_\_ at \_\_\_\_\_ today  
with questions or to schedule pickup!

Store food in fridge located \_\_\_\_\_

Label and keep temperature log every \_\_\_\_\_ minutes.

## NO

Moldy, rotten, spoiled food

Items past expiration date

Food not held at proper temperatures

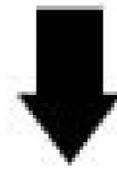
If you can't donate it - compost it!  
Compost bins are located \_\_\_\_\_





# Kitchen Separation

Recommended practices for source separation, starting in the kitchen



# Hauler Collection Frequencies

Suggested timelines for hauler collection of food waste



# Outdoor Storage Practices

Guidelines for proper storage, from cleanliness to container maintenance



# Indoor Collection



# Indoor Collection



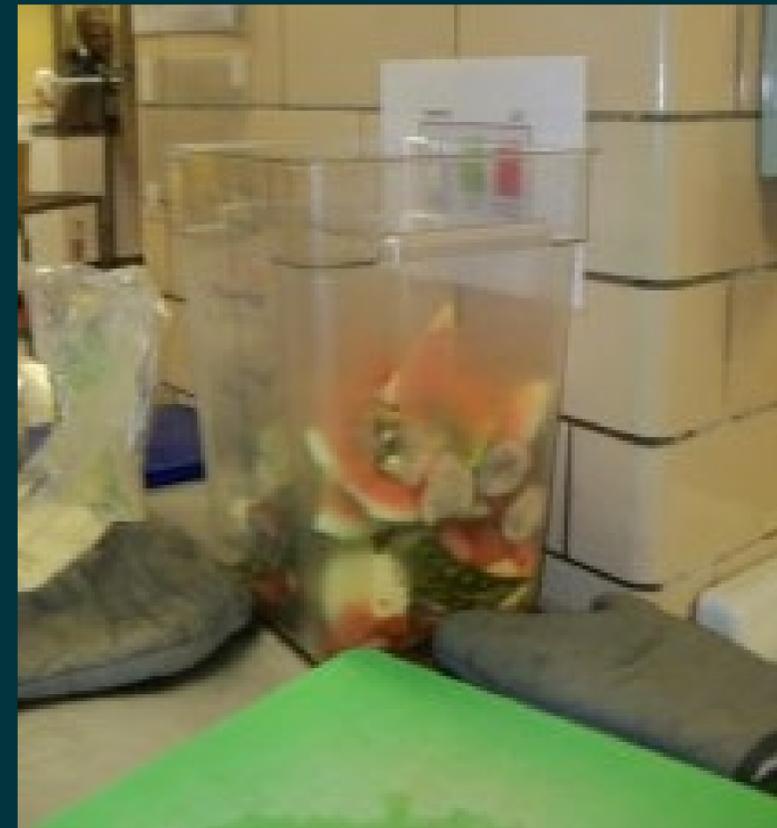
# Indoor Collection

On counters:

Place in dishwasher safe  
tubs/containers

On the floor:

Place in barrels or buckets





# Indoor Collection

**Barrels and carts** can be lined with bags\*

\*confirm this with your hauler

Be sure to clean carts and barrels frequently

# Outdoor Storage Practices



# Good Housekeeping Practices

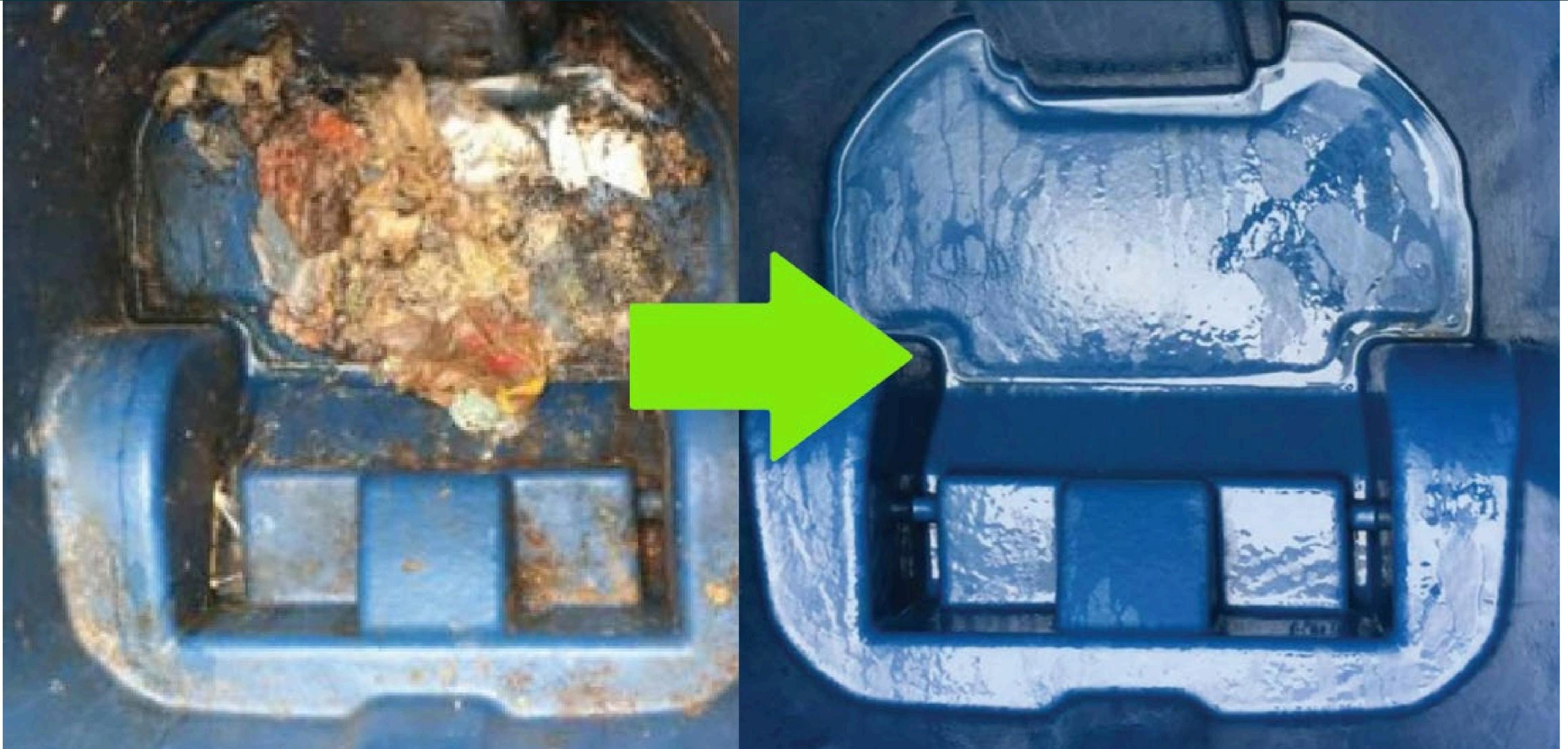


Photo Source: Black Earth Compost

# Outdoor Storage Practices



# Back of House Food Waste Collection







### Trash

#### YES

- Plastic bags, cling wrap, gloves
- Lids, utensils, straws
- Liquids, food-soiled materials
- Hot coffee cups, Styrofoam™
- Chip bags and candy wrappers
- Tissues



#### NO

- Compostableware
- Cardboard, paper
- Empty bottles and cans



### Food Scraps

#### ALL FOOD SCRAPS

- Fruit & vegetable peels
- Dairy, eggs, grains, bread
- Meat, fish, poultry
- Bones, shells



#### NO

- Tissues, napkins, paper towels
- Compostableware
- Coffee cups, wrappers
- Plastic, metal, glass



# Signage is Key



## FOOD SCRAPS RESTOS DE ALIMENTOS



### ALL FOOD SCRAPS

Fruit & vegetable peels  
Dairy, eggs, grains, bread  
Meat, fish, poultry  
Bones, shells



### NO

Oysters/Clam Shells  
Tissues, napkins, paper towels  
Compostableware  
Coffee cups, wrappers  
Plastic, metal, glass

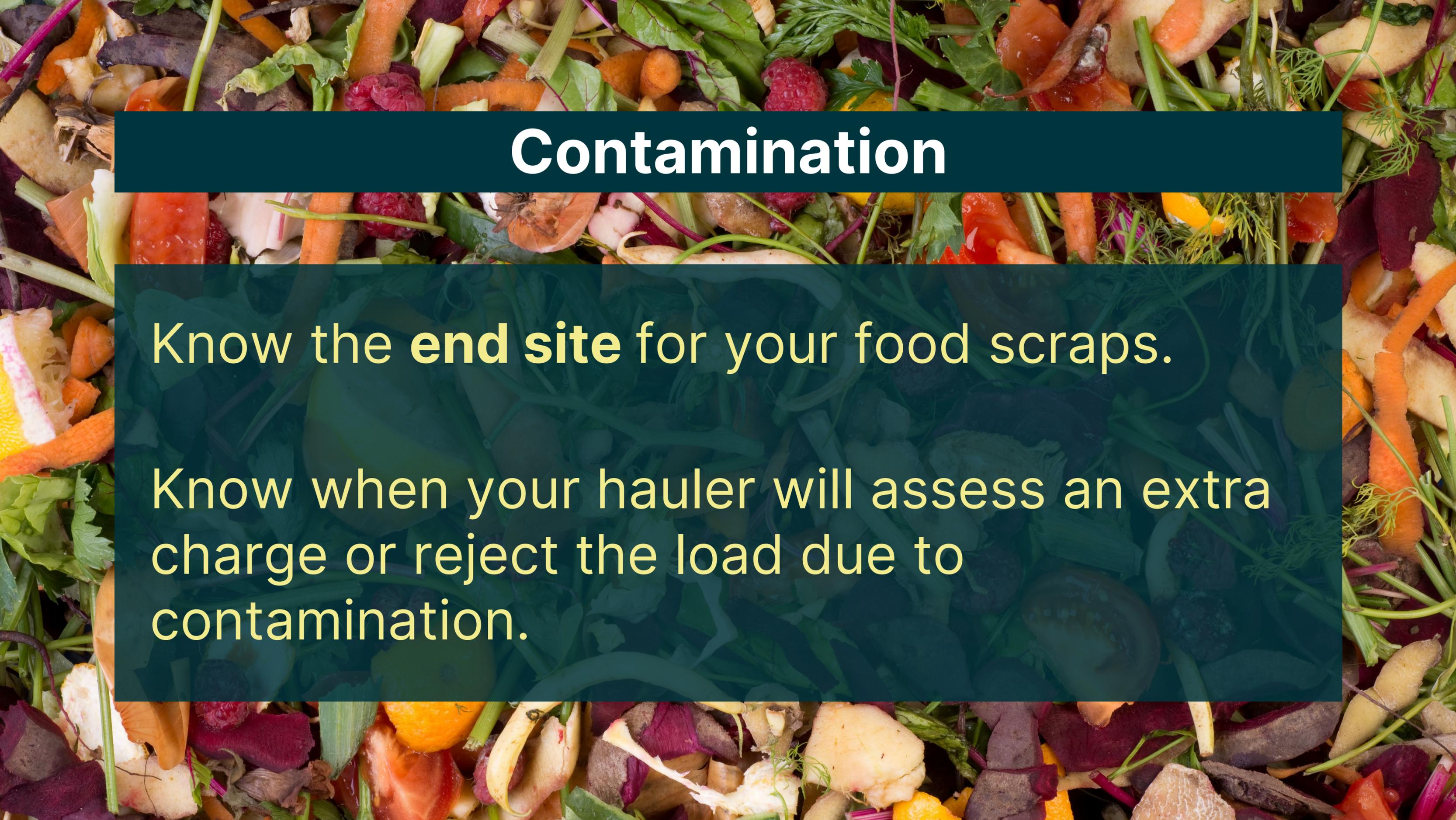


### TODOS LOS RESTOS DE ALIMENTOS

Pielas de frutas y vegetales  
Lácteos, huevos, granos, pan  
Carne, pescado, aves  
Huesos, cáscaras

### NO

Ostras/Conchas de Almejas  
Pañuelos de papel, servilletas,  
papel toalla  
Utensilios compostables  
Taza de café, envoltorios  
Plástico, metal, cristal



# Contamination

Know the **end site** for your food scraps.

Know when your hauler will assess an extra charge or reject the load due to contamination.

# Little to No Contamination



# Minimal Contamination



# Moderate Contamination



# Heavy Contamination



# Recap

Little to No Contamination

Minimal Contamination

Moderate Contamination

Heavy Contamination



# How to Handle Contamination

Check bins periodically as they are being filled. If you notice contamination, remove it from the food scraps bin **using tongs or gloved hands**.

Before emptying indoor collection bins into your hauler-provided outdoor bins, **check the bin for contamination**. If it is too contaminated, evaluate if it should be emptied onto the trash.

Know when your hauler will **assess an extra charge or reject the load** due to contamination.

If issues arise, notify the manager for increased education and training.



# Thank you!

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