

FOOD SERVICE INDUSTRY RECYCLING AND WASTE REDUCTION TIPS

The Chester County Solid Waste Authority and the Food, Institution and Vector Section of the Chester County Health Department suggest the following to aid restaurants in their waste reduction and recycling efforts.

WASTE REDUCTION

- Use tough nylon pads instead of soaped steel wool scouring pads.
- Use smaller containers to hold foods at salad bars to reduce the amount of spoiled food later thrown away.
- Install filters that extend the life of deep-frying cooking oil.
- Purchase soda in syrup form.
- To reduce the volume of packaging waste, purchase foods (i.e. ketchup) that are dispensed in large plastic pouches and bulk milk dispensers instead of 1/2 pint cartons.
- Use air dryers to dry hands instead of paper towels.
- Write menu/specials on chalk board rather than on many different pieces of paper.
- For take-out, encourage customers to reuse paper bags or bring cloth sacks.
- Use pour-type or pump-type dispensers for condiments instead of individual prepackaged items.

With the increase in environmental awareness in the United States, informing customers that our restaurant is "environmentally friendly" may increase patronage.

- The phrase "recycled paper" should be printed on any recycled paper products that are used as advertising (e.g. menus and carry-out bags.)
- Table tents or placards can be used as a public relations tool to announce the restaurant's waste reduction and recycling programs.

RECYCLING

- 39 municipalities have mandatory recycling for cardboard, aluminum and paper; a few have mandated more materials. Contact the municipality the restaurant is located in the Chester County Solid Waste Authority Recycling office for requirements.
- Purchase a baler to condense cardboard volume.
- Rinse and color separate glass bottles and jars nightly
- Where paper products are still used, purchase recycled materials.

REUSE

RESTAURANTS SHOULD NOT REUSE FOOD UNLESS THEY HAVE RECEIVED PERMISSION FROM THE COUNTY HEALTH DEPARTMENT.

- The PA Donated Food Limited Liability Act is intended to stimulate the donations of foods to charitable organizations. Immunity is provided for good faith donations of foods fit for human consumption yet not readily marketable due to appearance, freshness, grade or surplus.
- Contact the County Office of Human Services for further guidance and information at **610-344-6640**.

MISCELLANEOUS SUGGESTIONS

- Install a food grinder or food pulper system to reduce the volume of food waste.
- Consider composting or re-composting for food waste disposal.

Not all waste reduction and recycling activities may be feasible for every restaurant. However, implementing any type of waste reduction and recycling program will help reduce the waste disposed of in our local landfills.

For additional copies of this brochure, contact the Chester County Solid Waste Authority at 610-273-3771, ext. 228. For information concerning specific food requirements contact the Food, Institution and Vector Section at 610-344-6689.



Recycled and Recyclable