

Connecticut Business Recycling Assistance Update

Nov. 1, 2022



We help people and businesses save
energy and reduce waste



CENTER FOR
EcoTECHNOLOGY

Free Waste Assistance for Connecticut Businesses

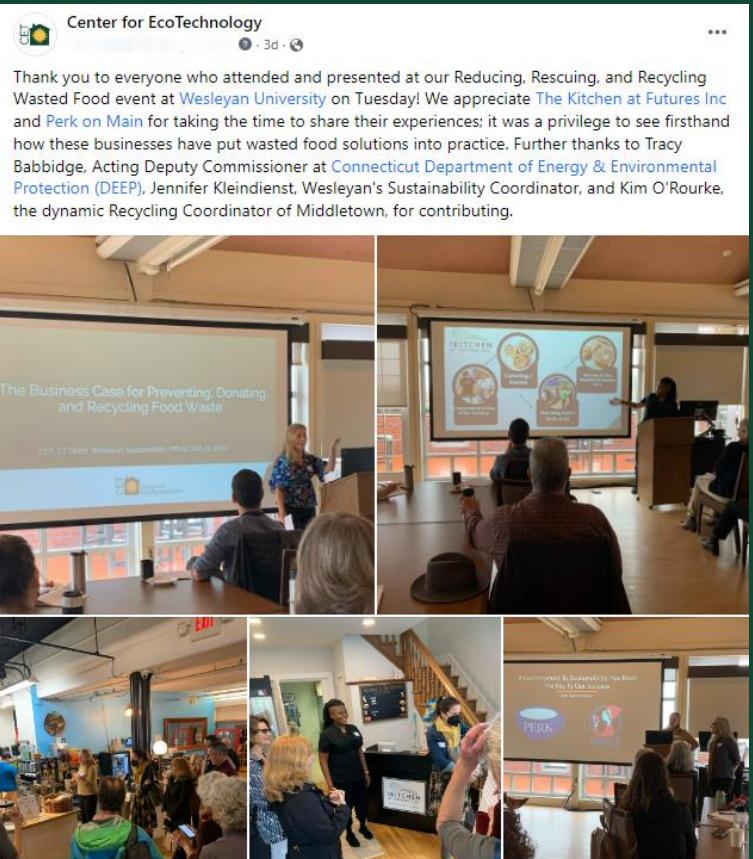
CET is under contract with the Connecticut Department of Energy and Environmental Protection (DEEP) to provide business recycling assistance

Highlights

- Oct 25th event
- Latest resources: Throwing Away Food and Money, Greenwich Food Matters Challenge Case Study
- Reminder: Hotline/Services

Reducing, Rescuing, and Recycling Food Waste Event

CET, CT DEEP, Town of Middletown,
Wesleyan University Sustainability Office | Oct 25, 2022



Kim O'Rourke

Middletown Recycling Coordinator
Feed the Earth Initiative



Katie Hughes-Nelson

Founder & CEO

Joins us to discuss best practices overall and share the changes made to operations at Perk on Main.



Having a team that is concerned about waste is good for your bottom line and the viability of your business.

Crystal White

Executive Chef

Joins us to discuss best practices overall and share the changes made to operations at The Kitchen at Futures.





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FOOD WASTE COLLECTION PROGRAM



Collection Bins



Preventing
Contamination



Food Waste

Helpful Connecticut Resources



Food Waste Reduction Made Easy in CT

This food waste reduction guidance document is part of a series aimed at helping commercial food service providers in Connecticut – e.g., restaurants, hotels, corporate cafeterias, and institutions – reduce the volume of organic waste they send to waste facilities. In Connecticut, the Commercial Organic Recycling Law requires covered businesses that generate 20 tons or more per year of organic material to register with DEPA (including food scraps and spoiled food), and are located within 20 miles from an authorized composting or anaerobic digester facility, to recycle their organics. Guidance within this document can support these entities with establishing an organics recycling program.

Source reduction (prevention) is the top strategy on the US EPA's Food Recovery Hierarchy. This guidance document provides practical tips and best management practices for implementing reduction strategies in commercial and institutional kitchens. Businesses can optimize their wasted food management by practicing strategies across the Hierarchy. See CT's corresponding guidance documents on food donation and separating food scraps for animal feed, anaerobic digestion, and composting.



Food Waste Separation Made Easy in CT

This food waste separation guidance document is part of a series aimed at helping commercial food service providers – e.g., restaurants, hotels, corporate cafeterias, and institutions – reduce the volume of organic waste they send to waste facilities. In Connecticut, the Commercial Organic Recycling Law requires covered businesses that generate 20 tons or more per year of organic material to register with DEPA (including food scraps and spoiled food), and are located within 20 miles from an authorized composting or anaerobic digester facility, to recycle their organics. Guidance within this document can support these entities with establishing an organics recycling program.

There are a number of options for diverting food waste from disposal. All of these strategies are more effective when generators have systems in place for separating out organic material from other waste.

Prevention should always be the top priority but the most successful diversion programs employ strategies across the hierarchy. See the other tip sheets in this series for guidance on food waste reduction and food donation.



Connecticut Food Donation Made Easy

This food rescue guidance document is part of a series aimed at helping commercial food service providers – e.g., restaurants, hotels, corporate cafeterias, and supermarkets – reduce the volume of organic waste they dispose.

The US EPA Food Recovery Hierarchy series feeding hungry people rises the top of its priorities as a strategy to reduce wasted food. Businesses and institutions should consider how each strategy on the EPA Hierarchy can contribute to a comprehensive food waste reduction plan.

This document is intended to provide guidance to organizations interested in establishing food donation programs by offering a broad overview of how successful food donation programs should be structured. In order to have a successful food donation program there are four key steps that should be taken:

1. Identify the types and amounts of food to be donated.
2. Identify partner organizations in your area with whom to work.
3. Determine packaging, storage, and labeling requirements to ensure food safety.
4. Determine how food will be transported as well as pick-up frequency and quantities.



www.centerforecotchnology.org/ctwasteassistance/

Made Easy in CT

Made Easy in CT

Made Easy in CT



CT Guidance for Businesses Contracting for Trash, Recycling, and Food Waste Services

This document provides guidelines to businesses and institutions for establishing or modifying contracts for trash, recyclables, and/or organics hauling. The guidance is organized into four topic areas:

- Knowing Your Waste
- Creating and Adjusting Contracts
- Complying with Recycling Laws and Other Regulations
- Communicating Effectively



CT Guidance for Contracting

Waste Services

Latest resource publication:
*Throwing Away Food and Money:
How Feeding the Connecticut Community Feeds Your Bottom Line*

DECONSTRUCTING DECONSTRUCTION: Dismantling Buildings for Reuse in Connecticut

A resource for building professionals, property managers, and building owners

Understanding Deconstruction

Did you know that up to 90% of home building materials can be recycled, and up to 25% can be reused? (Data from DEPA) This leaves only 5-10% of an average home that is not reusable or recyclable, however on average more than 75% is sent to landfill and incinerators during typical demolition (E2B).

Dismantling buildings for materials reuse may seem intimidating, but a variety of strategies can be employed to reuse building materials. While full deconstruction involves carefully dismantling a building piece by piece to reclaim reusable cabinets, fixtures, doors, windows, flooring, and other building materials, there are a variety of methods that are less likely to implement. Contractors may choose to deconstruct portions of a building, focus on salvaging certain materials, or start by conducting a clean out of spaces prior to demolition.

Benefits of Deconstruction

Cost: While costs can be high, deconstruction provides an opportunity to save on disposal costs and receive associated tax deductions when donating to qualified nonprofits, potentially offsetting any additional labor costs.

Marketing: Deconstruction projects are small and large are a great way to leverage brand recognition and can highlight your commitment to the community.

Job Development: Reusing and recycling construction and demolition (CD) materials creates jobs. In fact, deconstruction creates 10 times more jobs than disposal.

Environmental: Deconstruction reduces greenhouse gas (GHG) emissions and landfilled wastes, and preserves natural resources.



REDUCING WASTE FROM
RESTAURANT TAKEOUT
AND DELIVERY MEALS
IN CONNECTICUT



Reducing your restaurant's single-use packaging can save money, reduce waste, and show commitment to sustainable practices. Prevent unnecessary waste and prioritize reusable materials to reap the most financial and environmental benefits.

Provide clear guidance to customers on what to do with the materials you give them. Remember that recyclables must be free of food and liquid residue.

Reducing Waste from

Dismantling Buildings for Reuse in CT

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Greenwich Food Matters – Case Study



- [Case study document](#)
- [Video](#)



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CET provides waste reduction solutions for Connecticut businesses.

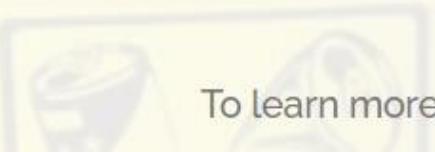
Save Money | Make Your Business More Sustainable | Receive Free Personalized Support

Easy, Practical Solutions

Consult with an expert at no cost to you

Receive customized recommendations

Implement solutions with continued free support



To learn more or get started, contact our hotline at **888-410-3827** or email [**ReduceWasteCT@cetonline.org**](mailto:ReduceWasteCT@cetonline.org).

Thank You

Kim Hunter
Project Manager

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