

Connecticut Business Recycling Assistance Update

Nov. 1, 2022



**We help people and businesses save
energy and reduce waste**



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.





THE KITCHEN
AT FUTURES INC.



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 landfills.

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 waste management by practicing strategies across the hierarchy. See CTE'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 Connecticut Organic Recycling Law requires covered businesses that generate 25 tons or more per year of source-separated organic materials (SSOM) including food scraps and spoiled food, and are located within 20 miles from an authorized source-separated organic material composting 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's Food Recovery Hierarchy ranks feeding hungry people near 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 must be taken:

1. Identify the types and amounts of food to be donated.
2. Identify partner organizations in your area with which 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.centerforecototechnology.org/ctwasteassistance/

Latest resource publication:

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



CT Guidance for Contracting Waste Services



Deconstructing Deconstruction: Dismantling Buildings for Reuse in CT



Reducing Waste from

Greenwich Food Matters – Case Study

GREENWICH
FOOD
MATTERS
CHALLENGE
prevent. rescue. recycle.

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

www.centerforcotechnology.org/ctwasteassistance/

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](tel:888-410-3827) or email ReduceWasteCT@cetonline.org.

Thank You

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