

Donating Safe and Healthy Foods

Considering a Food Donation Program

- **Five reasons to have a food donation program:**
 - Community engagement
 - Reduce environmental impact
 - Improve corporate social responsibility
 - Attract dedicated staff
 - Maximize financial benefits



• **The “Good Samaritan Act”:** BC has adopted the *FOOD DONOR ENCOURAGEMENT ACT* which protects donors from liability when they donate surplus food.

- Three steps to starting a food donation program:
 - Determine if food is appropriate for donation
 - Choose where to donate your food
 - Record and track food donations

For more information on food donation, search “BCCDC Food Donation Guidelines” online.



Front-of-House

Customer Awareness

- **Design a front-of-house system:** Bins and signage that clearly show your customers what to do will encourage them to sort their waste and recyclables properly.
- **Serve food, not waste:** Find ways to reduce packaging, single-use items, and make it easy for customers to separate and properly dispose of food waste and tableware.



Be part of the circular economy and zero waste effort in the RDCK!

ORGANIC WASTE RECYCLING GUIDE

A guide for restaurants, food retailers, and food service operators to help divert food and food scraps from the garbage.

Less is more>

Reducing Organic Waste

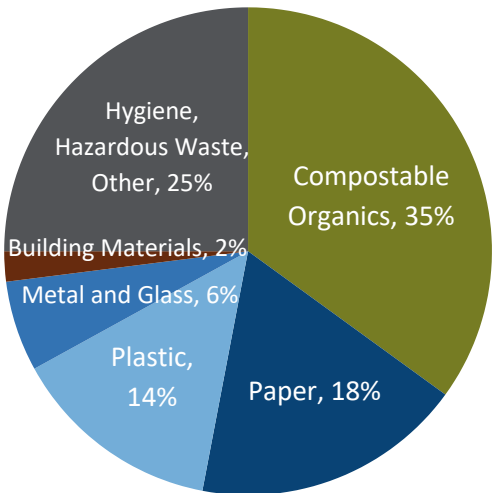


Managing Food Waste in the RDCK

The RDCK is working to keep food out of the garbage, with a goal to reduce what gets sent to landfills annually by 30%. By separating food scraps and other organics from the garbage, about 7,300 tonnes can be kept out of landfills each year. This saves landfill space and prevents methane (a potent greenhouse gas) from being released when organic waste rots in landfills. Instead, organic wastes can be separated, collected, and recycled into compost at RDCK Composting Facilities in Creston and Salmo. Learn more at engage.rdck.ca/organics

Organics Disposal Regulation

The RDCK does not yet have a ban on landfilling organic waste. Instead, tipping fees have been lowered to encourage participation. However, without regulation, widespread organics diversion may not happen, and other measures to encourage participation may be introduced. Now is the time to start implementing organics recycling in your operations. The RDCK is interested in your feedback and wants to understand common barriers. We invite you to complete a survey to help inform policy making and development of services in the future. Go to engage.rdck.ca/ici-organics to complete the survey.



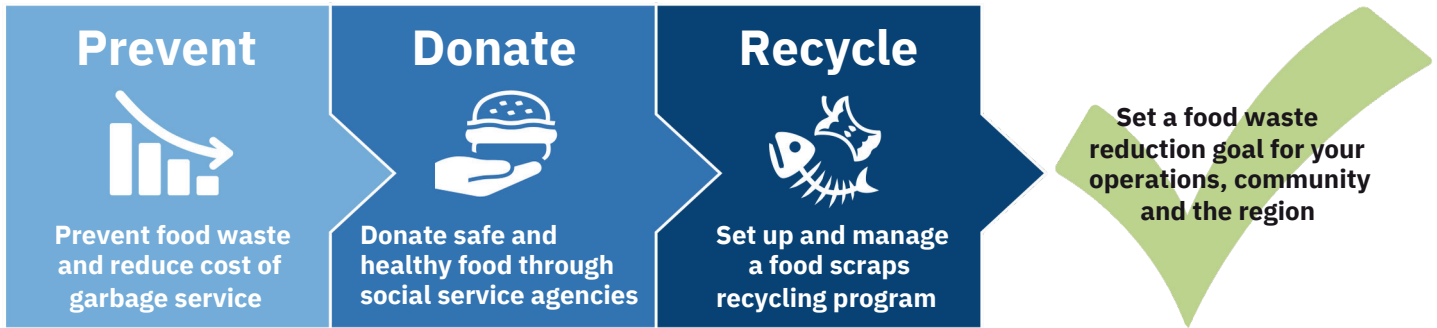
What the IC&I sector sends to landfill in the RDCK (2023)

Waste by the Numbers

In the RDCK, the largest divertible component of the region’s garbage is organic waste (35%). With new services available, diversion is the sensible choice.

Three Ways to Reduce Food Waste from Restaurants and Food Services

Wasting food is costly to your business, and food scraps disposed in the garbage are a wasted resource. There are three main ways for restaurants and food service operators to reduce their food waste: prevent, donate, and recycle.



Need More Information?

Additional Resources

- Full Guide** – This is a shortened version of a more detailed guide, *Closing the Loop with Organics Recycling*, created by Metro Vancouver Regional District. Find the link at our website, along with other information for the ICI Sector on Organics Recycling
- Signage** – Accepted and Prohibited materials graphics available at engage.rdck.ca/ici-organics, or contact us. For other sample signage, staff room posters, videos, and other resources, visit www.metrovancouver.org/foodscraps.
- Haulers** – Speak directly with your waste hauler and ask for pricing and service levels. For self-hauling, visit our website for current pricing, sites with organics disposal, and hours of operations. All customers, commercial and residential are welcome to dispose of organic waste at select RDCK facilities.
- Food Storage**: for information on shelf life, best before dates, and fridge/freezer guides, visit www.lovefoodhatewaste.ca

Contacting the RDCK

RDCK Resource Recovery Department: 250-352-8161 (Monday to Friday from 8:30 am to 4:30 pm)
Email: RRdept@rdck.ca; organics@rdck.ca
Website: engage.rdck.ca/ici-organics



engage.rdck.ca/ici-organics

Reducing Food Waste

The most effective way to manage food waste is to not produce it in the first place. Any unpreventable food waste should then be recycled.



Here are some tips on how to reduce food waste:

Purchasing and Inventory

- **Keep it fresh:** Store food in the proper conditions to avoid spoilage and use older products first.
- **Use it up:** Review stock and food delivery processes for food items that have a short shelf life. Ensure you only purchase what you need, when you need it.
- **Plan it out:** Identify problem areas related to spoilage, menu prep and customer plate waste to reveal opportunities to reduce waste. Choose food products that have compostable or recyclable packaging.

Take-out and Delivery

- **Choose recyclable or compostable containers:** Stick to one type within a product category to avoid confusing staff and customers. For example, avoid mixing compostable containers or cups with non-compostable lids. Ensure products are compatible with existing composting or recycling facilities.
- **Choose re-usable containers:** Whenever possible, a re-usable foodware program that meets health requirements is the best choice.
- **Verify products** are not included in Single Use Plastics Bans. Avoid items that are neither compostable nor recyclable (i.e. plastic lined paper products).



Recycling Food Scraps

What’s In:

- ✓ All food and table scraps from front and back of house
- ✓ Bones, eggshells, solidified fats and sauces
- ✓ Coffee grounds, filters, and tea bags
- ✓ Wooden utensils, chopsticks and toothpicks
- ✓ Paper napkins, pizza boxes, food-soiled newsprint
- ✓ Plain uncoated paper plates, bowls and clamshells
- ✓ Paper bags and paper-based bin liners

What’s Out:

- ✗ Glass, metal, and hazardous waste
- ✗ Styrofoam, plastic bags and packaging
- ✗ Produce stickers, elastic bands, clips and ties
- ✗ Plastic cutlery, plates and clamshells
- ✗ Waxy or plastic lined cardboard & paper containers
- ✗ Liquid oils, grease trap waste, large bones
- ✗ Bio-polymers (compostable plastics)

Accepted and Prohibited materials list governed by RDCK Resource Recovery Regulatory Bylaw #2905 (Schedule H & I)

Avoid Contamination

A hauler or the RDCK can refuse to pick up/accept a food scraps bin contaminated with non-organic products, such as plastic bags. Repeat infractions mean higher costs.

- **Eliminate or reduce contamination:** If the same contaminants often end up in the food scraps recycling bin, consider improvements (staff training, signage, location of bins) to prevent it from recurring.
- **When in doubt, place in the garbage:** Haulers and compost facility operators prefer items go in the garbage rather than risk contaminating the food scraps recycling bin.
- **Make recycling easy:** Glass is the most dangerous contaminant in a food scraps bin, and plastic is the most common. Ensure that cleaning and sorting of recyclable items is convenient.

Reduce Wildlife, Pests and Odours

- **Keep bins secure:** Use a “Bear Resistant” container, keep lids locked, in an enclosure, or secure bins to something immovable with chains or straps to prevent bears dragging bins away,
- **Keep bins clean:** Clean and rinse bins regularly. Line bin bottoms with non-waxed compostable cardboard, egg cartons, or paper to soak up excess liquid.
- **Prevent odours:** Refresh bins with vinegar or baking soda. Use leak-proof containers with closed lids. Keep outdoor bins out of direct sunlight on warm days.
- **Avoid attracting flies:** Keep bins closed, especially those that contain meat and protein scraps. Use layers of shredded paper, napkins or other similar to cover food scraps. Freeze meat scraps in summer between collections if possible.

Seven Steps to a Successful Food Scraps Recycling Program

1 Engage your Staff

Everyone at all levels of staff need to be involved in a successful food scraps recycling program. Front and back of house, different departments all work together to make the system work.

- Ask your staff for their ideas or concerns.
- Assign responsibilities to all staff.
- Encourage feedback on challenges and solutions.



2 Look at Your Current Garbage

Review the amount of food scraps and compostable organics that end up in the garbage.

- Consider tracking compostable and recyclable materials in your garbage using a simple spreadsheet.
- Visually estimate compostable and recyclables in the garbage to find the causes (workload, absence, turnover) and solutions.

Date	Food Scraps	Recyclables			
		Paper	Soft Plastic	Hard Plastic	Other
May 7	50%	20%	10%	10%	10%
May 8	60%	10%	30%	none	none

3 Understand Your Hauling Service Contract

Work with your hauler to access food scraps collection, manage contamination, keep costs low, and maximize diversion from the garbage. **Some topics to discuss include:**

- The number and size of bins and pick-up frequency.
- Cost of additional pick-ups/adding food scraps collection.
- Availability of bin liners, bin cleaning and/or bin replacement program to help control odours/wildlife attractants
- Acceptable compostable packaging and foodware.
- Supplementary services such as signage, waste audits, or regular reporting on your diversion.
- Consolidating your waste and recycling programs with one hauling service, or find other operating/cost efficiencies

Call the RCBC Recycling Hotline at 604-REC-YCLE (604-732-9253) for a list of waste haulers and consultants, or get in touch with the RDCK Resource Recovery Department.

4 Assess Work Flow and Recycling Areas

Organize work areas to make space for food scraps recycling containers in the kitchen, and larger green bins in the recycling area.

- Let staff choose waste sorting containers for their work stations that suit their needs.
- Position green bins beside the garbage bins for convenient sorting.
- Adapt the bin sizes as less garbage and more food waste is produced.

5 Start in the Kitchen(s)

Start your food scraps recycling program in the kitchen/back of house and then expand to the other work areas.

- Place bins in visible locations where food scraps are created and discarded.

6 Create Clear Signage

Use clear and simple signage to encourage food scraps recycling. The more consistent the signage, colours and images, the easier it will be for staff to use the correct bins.



- Signage that clearly illustrate both the “Yes” and “No” items are the best at helping avoid contamination.
- If the same items keep ending up in the wrong bin, discuss with staff how to make the signage more clear.

For sample signage, staff room posters, videos, and other resources, go to our website: engage.rdck.ca/ici-organics

7 Train, Monitor and Provide Feedback to Staff

Ensure that food waste reduction is integrated in your staff training program.

- Make food waste reduction part of staff training.
- Discuss food scraps recycling issues and brainstorm solutions at regular staff meetings.
- Talk about the program successes, such as kgs. or tonnes of food waste prevented, to encourage them to contribute.
- Emphasize impact of landfilling organic waste - creates methane, takes up landfill capacity, wasted resource that can be turned into soil.