

# Food Waste Reduction Strategies for NC Dining

## Welcome!

The webinar will begin shortly.



# Food Waste Reduction Strategies for NC Dining

- Special thanks to the US EPA Sustainable Materials Management for supporting our campaign



- Duration: 75 minutes
- Q&A at the end
- Please use the chat box for both comments and questions

# Our Speakers

**Christine Wittmeier, NC Organics Recycling Specialist**

**NC Division of Environmental Assistance and Customer Service**

**Jessie Massie, Taproom Executive Chef**

**Sierra Nevada, Mills River, NC**

**Melissa McKnight, Food Connection Board Chair and Executive Chef,**

**Omni Grove Park Inn, Asheville, NC**

**Kari Wouk, Head of Public Science Events**

**NC Museum of Natural Sciences, Raleigh, NC**

**Q&A at end**



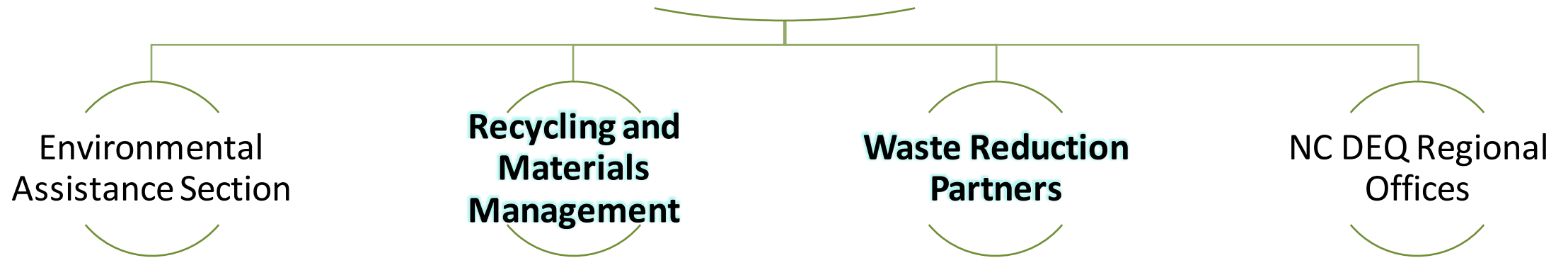
# Serve Smart: Food Waste Reduction Strategies for NC Dining

NC DEQ Resources  
June 25, 2024





## Division of Environmental Assistance and Customer Service (DEACS)



# Waste Reduction Partners

- Free, on-site assessments to NC businesses and government entities:
  - Examine opportunities
  - Research donation outlets and potential service providers
  - Share best practices



[WasteReductionPartners.org](http://WasteReductionPartners.org)

**WRP**  
Waste Reduction  
Partners

**USE THE Food NC**  
FOOD WASTE STOPS WITH ME

**Free On-Site Assessments for  
Food Waste Reduction**

Across the country more than one-third of food goes uneaten each year. When business and organizations reduce food waste, they lower their environmental impact, save money, reduce disposal costs and can help feed their community.

**On-site assessments will examine opportunities to:**

- minimize food waste,
- connect to donation outlets,
- link up with composting businesses, and
- share best practices and peer success stories.

**Who can WRP help?**  
Dining halls, restaurants, caterers, food distributors, manufacturers, grocery stores, and more. We can work with large and small businesses, schools, and government entities - all can benefit.

**For more information or to schedule a free, confidential assessment, complete the Initiate a Project form at [www.wastereductionpartners.org](http://www.wastereductionpartners.org).**

Waste Reduction Partners is a partnership program of the N.C. DEQ's Division of Environmental Assistance and Customer Service and the Land of Sky Regional Council. WRP provide on-site technical assistance to businesses and institutions in North Carolina, using a team of retired professionals. For more information call 828 251-7475.



# Recycling and Materials Management Section (RMMS)

Division of Environmental Assistance and Customer Service

## Service Offerings for Local Government Recycling Programs

The N.C. Division of Environmental Assistance and Customer Service (DEACS) is a non-regulatory division of N.C. DEQ that provides technical and financial assistance to local governments and others to improve recycling and sustainable materials management across the state.

### 1 Grant Funding

The annual Community Waste Reduction and Recycling Grant program offers funding to implement or improve waste reduction and recycling efforts.

### 2 Service Reframing

The N.C. Recycling Program staff can advise local recycling programs on the best options for their communities – whether you are having to change service frequency, making changes to your drop sites, adding curbside composting or being required to make budget cuts. Staff can give you information for local budget meetings, assist in locating markets for your recyclable materials and provide data-driven best practices based on annual report data from each North Carolina community.

### 3 Recycling Facts for Elected Officials

North Carolina's Recycling Program staff can provide information and statistics to educate your elected officials and ensure they understand the importance of keeping your recycling program. Saving recycling has never been more necessary, and we have recommendations if you are looking at program changes. Residents are invested in recycling and demand the service. By providing elected officials with the service recommendations, talking points and facts about recycling, they will see the full picture and recognize the value of recycling as an essential service, economic generator, and public need. Visit the Outreach Materials page for more recycling information.

### 4 Contract Best Practices

Under the new market conditions, communities are considering how to best structure their recycling service contracts for collection and material processing. DEACS maintains a library of recycling requests for proposals and contracts that communities can use as examples. DEACS can also provide best practices based on industry standards. Recycling staff is also available to assist with contracts for electronics, fluorescent lights and other special wastes.

### 5 Budget Assistance

To sustainably fund solid waste management programs, it's important to understand the full budget picture. DEACS offers a Full Cost Accounting tool and personalized assistance to account for the costs of solid waste, recycling, yard waste/composting, and household hazardous waste programs. Full cost accounting will help set user fees and determine budget requests, as well as meet the requirement to inform your residents of full program costs as required by G.S. 130A-309.08. DEACS also offers financial support through grants and can help you evaluate various funding mechanisms.

- Grant funding
- Recycling data and trends
- Education and outreach
- Statewide campaigns
- Recycling markets
- Best practices
- Meetings, tours, events



# Recycling Education and Outreach

## Free Graphic Design Support

- Signage
- Social Media
- Handouts
- Stickers/Magnets



**RECYCLE  
RIGHT**

<b>PLASTIC</b> Bottles, tubs, jugs and jars No pumps Empty and rinse	<b>METAL</b> Cans Empty and rinse
<b>GLASS</b> Bottles and jars Empty and rinse	<b>PAPER</b> Paper, cartons and cardboard Flatten cardboard



**city of DURHAM**

## FOOD SCRAPS

**YES** All foods (raw, cooked, scraps) and compostable, food-related paper products (no plastic)

Fruits and vegetables*	Dairy products and egg shells	Meat, seafood and bones	Cooked food	Bread and other grains
Beans, nuts and shells	Paper towels and napkins	Tea bags, coffee grounds and filters	Pizza boxes	Food-related paper products

\* Without stickers, twist ties and rubber bands.

**MATERIALS CAN BE COLLECTED LOOSE AND FREE!**  
If you choose to bag your food scraps, use only paper bags. No other type of bags will be accepted.

**NO** If it's not food or paper, it doesn't belong!\*

Metal and glass food containers	Plastic bags and wrappers	Plastic-coated (shiny) take-out boxes and plates	To-go boxes and cups
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\* Certified compostable products are not accepted in this compost bin at this time.



# Recycling Markets Directory



## NORTH CAROLINA **RECYCLING** MARKETS DIRECTORY

[recyclingmarkets.deq.nc.gov](http://recyclingmarkets.deq.nc.gov)

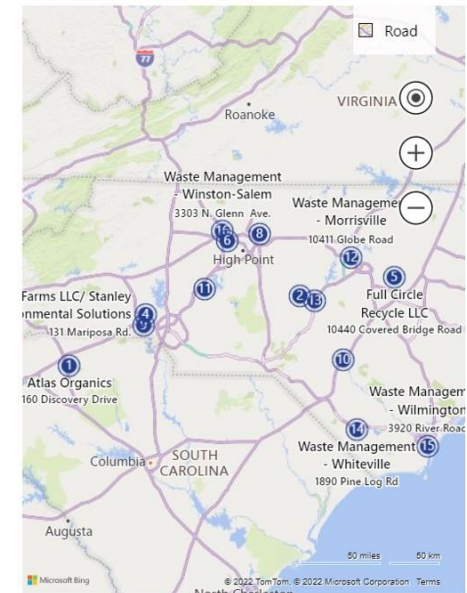
### North Carolina Recycling Markets Directory

The North Carolina Recycling Markets Directory connects businesses looking to recycle materials they generate with companies who can process those materials. Search the directory by material using the drop-down menus below to find recycling companies near you. Please contact these companies directly to discuss specifications, restrictions and availability to accept recyclable materials.

Food  Restaurant Food Waste

<b>Atlas Organics</b> Roebuck SC	<input type="button" value="Details"/> <input type="button" value="Map - 1"/>
<b>Brooks Contractors</b> Goldston NC	<input type="button" value="Details"/> <input type="button" value="Map - 2"/>
<b>CompostNow</b> Raleigh NC	<input type="button" value="Details"/> <input type="button" value="No Lat/Long"/>
<b>Danny's Dumpster</b> Asheville NC	<input type="button" value="Details"/> <input type="button" value="Map - 3"/>
<b>Earth Farms LLC/ Stanley E...</b> Stanley NC	<input type="button" value="Details"/> <input type="button" value="Map - 4"/>
<b>Full Circle Recycle LLC</b> Zebulon NC	<input type="button" value="Details"/> <input type="button" value="Map - 5"/>
<b>Gallins Family Farm</b> White Star NC	<input type="button" value="Details"/>

[Download Search Results](#)



# NC Green Travel Initiative

- Recognizes travel-oriented businesses that demonstrate excellent environmental stewardship.
- Currently 245 members and growing!
- [Sustainable Travel Resources](#)
- [Frequently Asked Questions](#)
- Contact [ncgreentravel@deq.nc.gov](mailto:ncgreentravel@deq.nc.gov)



**Solid Waste Reduction and Recycling**

5 pt  A solid waste assessment has been performed

5 pt  50% of solid waste assessor recommendations have been implemented

5 pt  Goods, equipment and materials no longer needed are donated to food pantries, soup kitchens or resale organizations

2 pt  Recycling containers are clearly marked and located adjacent to waste containers

5 pt  We recycle at our restaurant. Please list all materials recycled or composted to score one point per material

Paper/cardboard  Food and beverage containers  Food Scraps  Pallets  
 Plastic bags and wrap  Fryer grease  Other (specify) \_\_\_\_\_ Score \_\_\_\_\_

5 pt  We donate excess food from our restaurant to food pantries, soup kitchens, or homeless shelters

2 pt  We do not use Styrofoam takeout containers or plates

2 pt  We have bulk soap dispensers

2 pt  We use high-efficiency hand dryers or recycled-content paper towels in restrooms

5 pt  We have reused building materials and/or repurposed buildings

4 pt  We compost uneaten food and kitchen prep scraps on-site or use a compost service

2 pt  Vendors deliver in returnable packaging

2 pt  We encourage our customers to use reusable coffee mugs/beverage containers

2 pt  No table covers are used

2 pt  Reusable tablecloths and napkins are used

2 pt  Bulk condiments are used

3 pt  Drinking straws are not offered to customers except when necessary

5 pt  We are tracking the greenhouse gas emissions associated with the food we serve

Calculator: <https://watchmywaste.com.au/food-waste-greenhouse-gas-calculator/>

2 pt  We have at least one plant-based meal option available

**Locations of Recycling Containers**

2 pt  Staff work areas. Specify locations

3 pt  Public or customer areas. Specify locations

3 pt  Signs are posted, directing users to recycling areas.

4 pt  All recycling containers are located adjacent to waste containers

**Describe Other Waste Reduction and Recycling Activities**



# Use the Food NC



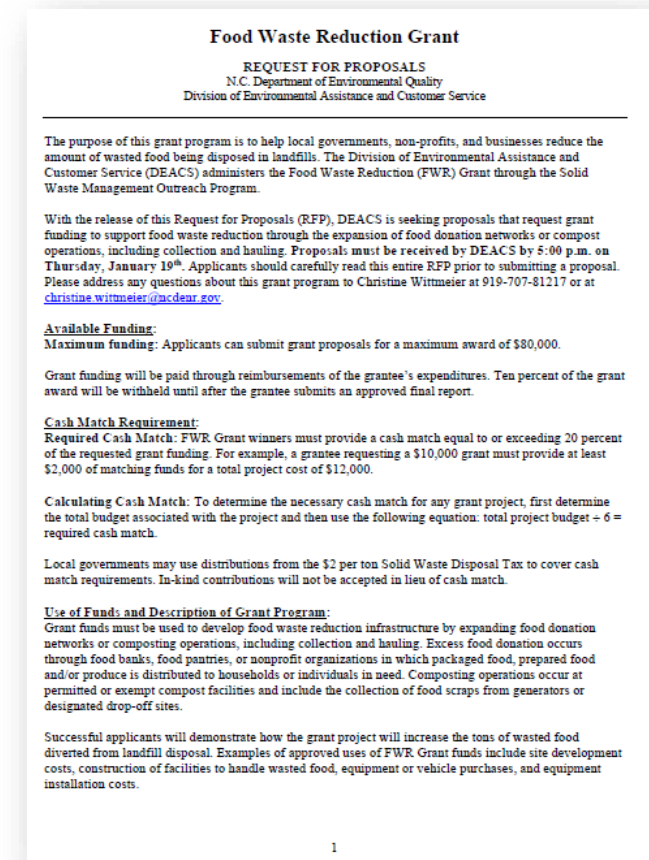
[Usethefood.nc.gov](http://Usethefood.nc.gov)



# Food Waste Reduction Grant

Two million in organics projects since 2010.

- Over 683,000 T diverted
- 58 jobs created
- New Food Waste Reduction Grant!
  - 23 projects estimated to divert 36,066 tons annually.
  - Eligible entities include:
    - Food rescue organizations
    - Local governments
    - Compost facilities and haulers
  - Next round likely open September 2024.





# New Self-Assessment Guide for Businesses

## ACCESSING DONATION NETWORKS IN NC

### WHAT TYPE OF SURPLUS FOOD IS APPROPRIATE TO DONATE?

Most food banks prefer shelf stable foods like canned vegetables, uncooked pasta, unopened sauces, and bread that has not exceeded its sell by date. However, some charities that feed needy people can accept fresh food surplus that has not yet been served, provided that is donated promptly and handled safely. For example, caterers and university dining halls that prepared more trays of food than were needed at a meal can donate the unserved trays. Food that has been served to a consumer cannot be donated. These food scraps would be appropriate for composting.



### LIABILITY PROTECTION- FEDERAL AND STATE

The Bill Emerson Good Samaritan Food Donation Act (Emerson Act) was signed into law in 2006 to encourage the donation of groceries and food for distribution to those in need. The law protects donors from civil and criminal liability provided that the donations are made to a non-profit organization which then donates the food to needy recipients. The donated food must be "apparently wholesome" or "apparently fit grocery product" and meet all quality and labeling standards imposed by federal, state and local laws and regulations. Direct donations from the donor to needy individuals are not protected under the Emerson Act. The other type of donations that are not protected involve those involving "gross negligence" or "intentional misconduct." Gross negligence involves "voluntary and conscious conduct, including failure to act" by a person or organization that knew the donation could have harmful health impacts. Intentional misconduct is when a person donates "with knowledge" that the donation could harm the health of another person. For more information, see the [Legal Fact Sheet for North Carolina Food Donation](#).

The Food Distribution Improvement Act (FDIA) was signed into law in January 2023 and builds on the Emerson Act by expanding liability protection in two additional ways. First, liability protection is extended to donations offered by non-profits to recipients at a good Samaritan reduced price (allowing the non-profit to recover no more than its

costs for processing and delivering the food) rather than only if the food is received for free. Second, donors may now give to needy individuals directly and qualify for liability protection, whereas previously protection was available only if food was given to non-profits to distribute the food. These additional protections will facilitate food distribution by increasing the scope of protection and potential recipients. For more information, see the [Federal Liability Protection for Food Donation Legal Fact Sheet](#).

Although these protections preempt state law such that states cannot provide less protection than the Emerson Act, the State of North Carolina provides additional immunity for donated food under NCGS 99B-10 by providing protection from civil damages or criminal penalties for the donation of food to a non-profit unless the injury is caused by gross negligence, recklessness or intentional misconduct of the donor, tracking some of the language of the Emerson Act. For more information, see [NC Statute 99B-10](#).

### HOW TO FIND DONATION OUTLETS

- [Feeding America](#)
- [MealConnect](#)

16 HOW TO REDUCE FOOD WASTE

## FOOD SCRAPS TO LIVESTOCK AND POULTRY

Feeding livestock and poultry with food scraps and food manufacturing byproducts can be beneficial in some cases, but there are parameters to follow to ensure that this practice is safe for the animals and humans. Restrictions on feeding food scraps to animals are in place because disease outbreaks have been attributed to these practices. Households are allowed to feed their own food scraps to their own animals, but feeding food scraps from restaurants, grocery stores and food manufacturers requires following federal and state regulations.



For example, feeding food scraps to hogs is legal in North Carolina, but the owner must have a "garbage feeding license" from the United States Department of Agriculture (USDA) which has multiple requirements including heating food scraps to 212°F prior to feeding. More information about the Swine Health Protection Act can be found at this [USDA Fact Sheet](#).

It is also prohibited to feed mammalian protein scraps to cows, sheep, and goats in order to prevent mad cow disease.

Because they follow Food and Drug Administration (FDA) regulations, facilities that produce human food and beverage products may have an easier time sending food byproducts to animals. This includes by-products from bakeries, breweries, and candy-manufacturers.

Fortunately, the Harvard Food Law and Policy Clinic has an extensive guide entitled, [Leftovers for Livestock: A Legal Guide for Using Excess Food as Animal Feed](#), that helps to navigate the laws associated. This guide explains what type of surplus food is suitable to feed animals and the laws that are set up to protect the health and safety of those animals.

North Carolina State University Livestock and Poultry Agents are another great resource. Businesses that have food scraps or byproducts that are suitable for animal feed can look up their county extension office for assistance and connections to interested farms. NC extension agents can be found at [Animal Agriculture | NC State Extension](#).

For food manufacturers with by-products that may be suitable for poultry feed, NCSU Feed Milling Staff can help. Visit the following website - [Meet Our Staff - Feed Milling, NC State Extension](#), or contact the following mills directly:

- Bakery Feeds, Marshville NC
- Deal-Rite/Union Grove Milling, Union Grove NC
- G&M Milling, Statesville NC
- Bartlett Milling, Statesville NC
- Diamond Pet Food, Gaston SC
- Carolina Prime Pet, Lenoir NC

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## Self-Assessment Guide for NC Businesses

# Christine Wittmeier

Organics Recycling Specialist

Recycling and Materials Management Section

Christine.Wittmeier@deq.nc.gov

919-707-8121





# Ingredient optimization and waste management



# Reduce waste from the start

- Train employees from day one on proper receiving and storage of ingredients.
- Create and maintain a clean, organized facility where everything has a place.
- Standardize procedures and recipes.
- Have a plan for optimal product utilization.
- Have a contingency plan for when things go awry.



# Purpose in processes

- Write recipes with accurate yields using line ready pans.
- Mise en Place: Everything in its place.
- Create shelf to sheet inventory sheets.
- Know what you have – inventory everyday.
- Utilize history to make accurate prep calls.



# Prep organization

Before



After



# Everything in its place...



Items placed with corresponding label in prep coolers, basement coolers, & dry storage.



# Bulk ingredient organization



Before



After





# Master Walk Thru

Counting Unit

Shelf Life

Recipe Yield

Updated 4/23/23							Mon	Tue	Wed	Thu	Fri	Sat	Sun
						Date:	1-May	2-May	3-May	4-May	5-May	6-May	7-May
						Prep Team							
Item	Wrap	ST	SL	Unit	Yield	Count	Count	Count	Count	Count	Count	Count	Count
Estate Herbs	Wrap	Hot	1	9th	(1) 9th Pan	5	7	1					
		Apps	Days	400		3							

Previous Count

Previous Prep Call

Usage

Count



# Prep lists



Wrap or Lid?

Line Ready Vessel

Recipe Yield

Prep Call

Employee Initials

Adjustment to Prep Call

Day / Date:						
Item	Wrap	Container	Yield	Amt to Prep	Sign Off	Adjust
Kids Cheese Sauce		1/2 400 Pan	pars			
Smoked Cheddar Crumble	W	6th 600 Pan	(6) 6th Pans	2x	J M	11 pans
Benton's Tomato Jam		6th 400 Pan	(7) 6th Pans			
Blue Cheese Dressing		6th 600 Pan	(4) 6th Pan			
Pozole Verde		6th 600 Pan	(5) 6th Pans			
Pale Ale Beef Gravy		3rd 600 Pan	(6) 3rd Pans			
Cavatappi Pasta (1bag= 1X)	W	HTL 400 Pan	(1) HTL Pans			
Jicama Slaw		3rd 600 Pan	(2) 3rd Pans			
Audition Greens Blend	W	HTL 400 Pan	(1) HTL Pan			
Trout, Greens (Arugula or Mizuna)	W	HTL 400 Pan	(1) HTL Pan			





# consistency



## Plating Guides

### mr - blue cheese dressing

Recipe Type: \\Mills River\Mills River Prep Recipes    Prep Time: 15 Minutes    Status: Finalized    Original: 10/27/2020  
 Yield: 5 3rd Pan (6 inch)    Shelf Life: 7 Days    Export? Yes    Revision: 04/10/2023

# Ingredients	Code	Specs	Amt Unit	Procedures
1. Cheese, Blue Cheese Crumbles			15 lb	1. Combine all ingredients in a 22 quart cambro and mix thoroughly with large immersion blender, making sure there are no hidden pockets of seasoning. 2. Pan and label.
2. Milk, Buttermilk			2 gal	
3. Mayonnaise			2 gal	
4. Spice, Garlic Powder			10 Tbsp	
5. mr - black pepper ground (from peppercorns)			10 Tbsp	
6. Salt, Kosher Salt			10 Tbsp	
7. Vinegar, White Distilled Vinegar			1 cup	

#### Allergens

Dairy, Egg, Soy

#### Applications:

# Recipe Type	Recipe Code	Recipe	Amount Unit
1. \\Mills River\Mills River Plating Guides	MR -	Torpedo Wings (1lb)	2 fl oz
2. \\Mills River\Mills River Plating Guides \Mills River Modifier Plating Guide	MR -	Blue Cheese Dressing, Add Blue Cheese Dressing (2 fl oz)	2 fl oz

### MR - Torpedo Wings (1lb)

Recipe Type: \\Mills River\Mills River Plating Guides    Prep Time: 480 Seconds    Status: Not Set    Original: 07/18/2022  
 Yield: 1 each    Shelf Life: 1 Days    Export? No    Revision: 07/18/2022



Serviceware:	Qty	Name	Notes	
	1	Coupe Bowl		
# Ingredients	Code	Specs	Amt Unit	Procedures
1. Chicken, Chicken Wings French		(16 each)	16 oz wt	1. Fry wings 6-7 minutes until juices run clear. 2. Place into a mixing bowl and toss with torpedo hot sauce. 3. Ladle and swipe blue cheese around the right side of the plate. 4. Plate wings in a mound to the front left and tuck celery behind the wings.  Total Prep Up - 8 Minutes
2. mr - torpedo hot sauce		Utensil: 2oz Ladle Gluten	2 fl oz	
3. srbc - celery, sliced 1/4 inch		(12 each)	1 1/2 oz wt	
4. mr - blue cheese dressing		Utensil: 2oz Ladle Dairy, Soy, Egg	2 fl oz	

#### Allergens

Gluten, Dairy, Soy, Egg

#### Modifiers

No Blue Cheese Dressing, SOS - Blue Cheese Dressing, No Torpedo Hot Sauce, SOS - Torpedo Hot Sauce, Extra Celery, Extra Torpedo Hot Sauce

#### Station

Hot Apps

## Standardized Recipes



# training

## All Kitchen Employees Complete

- FIFO – first in, first out
- Knife Skill
- Food Safety
- Kitchen Organization
- Zero Waste



# What else do we do to Maintain accurate food usage?

**Prep the Right Amount**– prepping less frequently eliminates waste of ingredients and resources from prepping too many times in a short period of time.

**Scrape Pans**– eliminate unnecessary waste by using a spatula to remove product from containers.

**Keep waste logs** – this helps to increase order & inventory accuracy by allowing us to see actual usage versus waste.



# Inspect what you expect

## Utilize Technology to Check for Accountability

- Restaurant software that follows product from the moment it arrives to the moment it hits the table.
- Inventory at minimum monthly and weekly when necessary.
- Verify your actual usage against what was sold through the POS to track inaccuracies and verify potential waste issues.

You can't correct a problem you don't know is there.



# Zero Waste

99.7% diversion

- Platinum Zero Waste certified
- Reduce, Reuse, Recycle
- \$250K net savings





Thank you

# Prepared Food Donation



**Melissa McKnight**, Food Connection Board Chair and  
Executive Chef, Omni Grove Park Inn, Asheville, NC

# Food Reuse & Rescue

Melissa McKnight Banquet Chef, Omni Grove Park Inn  
Board Chair Food Connection



OMNI GROVE  
PARK INN



# Current & Ongoing Facts

## **Bill Emerson Good Samaritan Act of 1996**

- Provides limited liability protection for people who make good faith donations to non-profit organizations.
- Good faith "apparently wholesome food".
- "person" including individual, corporation, partnership, organization, association or government entity

## **Food Donation Improvement Act of 2022**

- Boosts the liability protection for those that donate food directly to people in need
- North Carolina ranks 9th in the country for food insecurity.
- Only 3.4% of surplus food is donated.

Omni Grove Park Inn lifetime  
Partner since 2017

47,433 meals

Diverted from the landfill  
24 Tons

## Flow of food from restaurant to donation.

Fresh food is prepared at Omni Grove Park Inn for guests.

Extra food is reused for alternate purposes at OGPI.

Extra prepared food above OGPI usage is donated to Food Connection.

Prepared food is rescued by Food Connection and repackaged for individual meals or delivered to agency partners.

**Food Connection Lifetime**  
Established in 2014

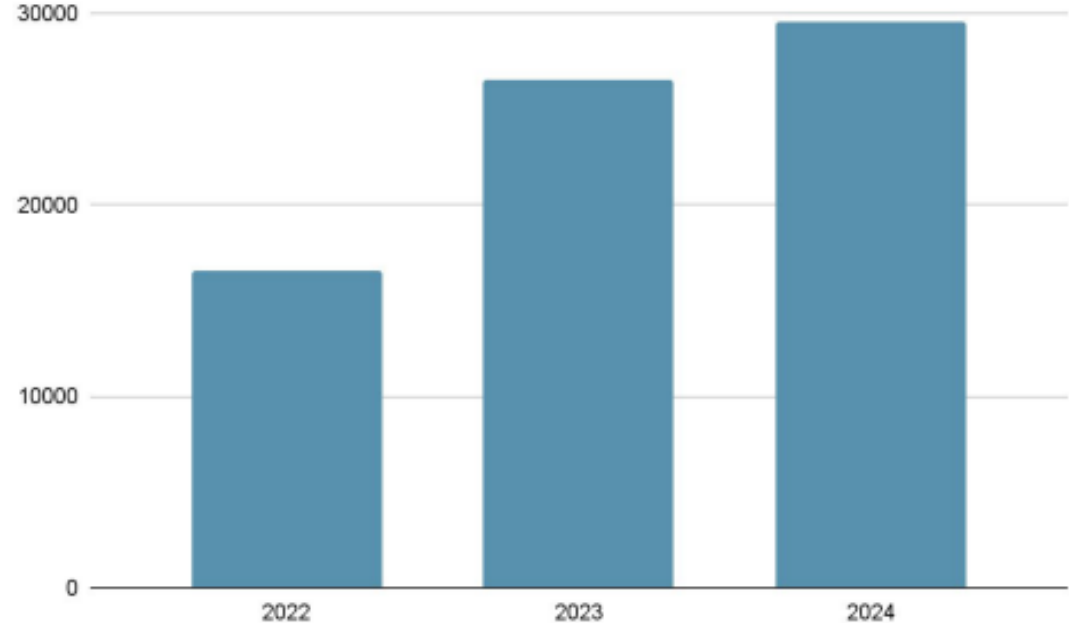
**674,916 meals**

Rescued/Diverted from landfill  
**292 Tons**

# Where is the food rescued from?

Ridgecrest continues to be our largest institutional food donor with 9,360 lbs of food donated in Q1 2024.

OGPI continues to be our largest restaurant food donor with 4,012 lbs of food donated in Q1 2024.

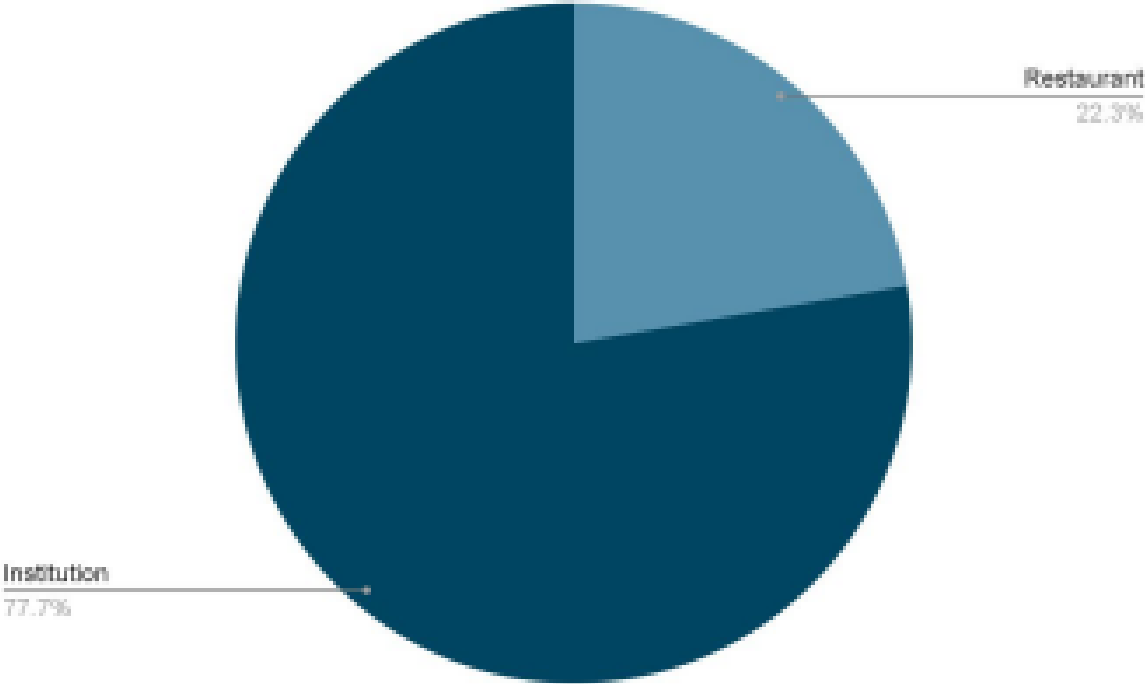


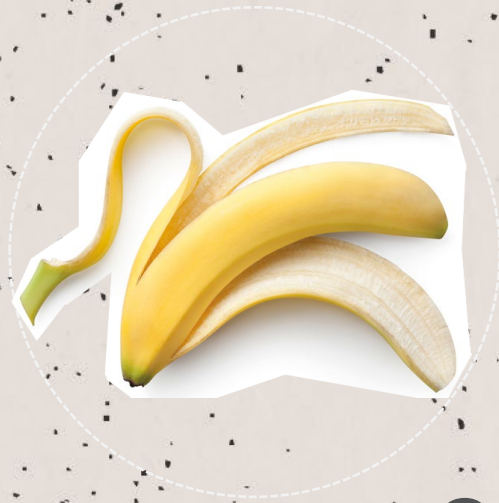
**Institutional Donors 77.7%**

- Asheville Academy
- Asheville School
- Blue Ridge Assembly
- Givens Highland Farm
- Montreat Conference Center
- Ridgecrest 3x per week
- UNCA
- Warren Wilson College

**Restaurant Donors 22.2%**

- 12 Bones
- Catering by Corey
- Celine & Company
- Dining Innovations
- Everyday Gourmet
- LongHorn
- Steakhouse
- Omni Grove Park Inn
- Pack's Tavern
- Rabbit Rabbit
- Sage & Spice
- Smash Events
- Starbucks
- The Venue





# Compost at the NC Museum of Natural Sciences

Karl Wouk, Head of Public Science Events

# Deciding



## What Can We Do to Have the Greatest Positive Environmental Impact?

Organic items sent to the landfill break down VERY slowly, and when they do, they create methane, a greenhouse gas 84 times more potent than CO<sub>2</sub>

60% of waste stream is compostable

Composting saves 35% of usable land taken up by landfills

Creating one ton of compost is equivalent to removing 19 cars from the road for two weeks

Using compost reduces or replaces the need for herbicides and fertilizers

# Implementing

## How Do We Do It?

Worked with local commercial composer

Funded by our Friends of the Museum by Museum Store roundups.

First implemented “back of house” at Café

Exhibits designed bins

Public launch with CompostCon event

Constant education



### Landfill

Clip bags  
Condiment packets  
Juice & milk boxes  
Botellas de papas fritas  
Paquetitos y sobres de condimentos  
Cajas de jugo/leche



Vertedero

### Recycle

Plastic bottles  
Glass bottles  
Aluminum cans  
Botellas de plástico  
Botellas de vidrio  
Botellas de aluminio



Reciclaje

### Compost

All food waste  
Tubo boxes - Utensils  
Cups - Straws - Napkins  
Todo producto orgánico  
Cajas de comida para llevar  
Utens. Bix - Pajitas - Servilletas



Compostaje

Join the compost crusade!  
With your help, we can grow gardens, not landfills.

¡Únase a la cruzada del compostaje!  
Con su ayuda, podemos aumentar los jardines, no los vertederos de basura.

LOOK UP ↑

LOOK UP ↑

LOOK UP ↑

LOOK UP ↑

Landfill

Recycle

Compostaje

Compost



# Landfill



Vertedero

Chip bags  
Condiment packets  
Juice & milk boxes

Bolsas de patatas fritas  
Paquetes y sobres de condimentos  
Cajas de jugo/leche



# Recycle



Reciclaje

Plastic bottles  
Glass bottles  
Aluminum cans

Botellas de plástico  
Latas de aluminio  
Botellas de vidrio



# Compost



Compostaje

All food waste  
To-go boxes  
Cups  
Straws  
Napkins

Todo residuo orgánico  
Cajas de alimentos para llevar  
Utensilios  
Vasos  
Popotes  
Servilletas



Join the compost crusade!  
With your help, we can grow gardens, not landfills.

¡Únase a la cruzada del compostaje!  
Con su ayuda, podemos aumentar los jardines, no los vertederos de basura. !!!

LOOK UP ↑

LOOK UP ↑

LOOK UP ↑

LOOK UP ↑



ALL food, drink cups, lids, straws, forks, spoons & napkins to

← Compost →

Recycle  
Reciclaje



Compost  
Compostaje



Compost  
Compostaje



# Composting = Conservation



## We Compost.

Composting reduces greenhouse gases, which contribute to climate change. Creating 1 ton of compost is equivalent to removing 19 cars from the road for 2 weeks.



## You Can Help!

1. Sort your cafe waste into the correct bins.
2. Consider composting at home.
3. Learn more at [naturalsciences.org/compost](http://naturalsciences.org/compost).



## Chicks are hot, and dudes are cool.

Did you know that the sex of a baby sea turtle is determined by the temperature in its nest?

Rising temperatures mean that too many sea turtles are born female. This creates dangerous instability in the sea turtle population.





COM  
POST  
NOW

6CO 000725

3CO 000346

COM  
POST  
NOW

3CO 000379

3CO 000341

COM  
POST  
NOW

6CO 000628

COM  
POST  
NOW

# Impact



WASTE DIVERTED

85,153 lbs



COMPOST CREATED

21,288 lbs



METHANE AVOIDED

8,856 lbs

CO<sub>2</sub>e AVOIDED

221,397 lbs

CO<sub>2</sub>e MILES NOT DRIVEN

248,574 miles

TOMATO POTENTIAL OF COMPOST

159,661 tomatoes

NUMBER OF GARDEN PARTNERS

108 growers

[Sources and Formulas](#)

Member Since: 12/18/2018

Report Date: 06/01/2024



# Zero Waste Events

BugFest



# Lessons Learned



## Education is Key

Visitors do not understand compost

Visitors do not understand compostable products

Visitors do not understand commercial compost

Visitors do not look up

Visitors want to do the right thing!

# Q & A

**Christine Wittmeier**, NC Organics Recycling Specialist

NC Division of Environmental Assistance and Customer Service

**Jessie Massie**, Taproom Executive Chef

Sierra Nevada, Mills River, NC

**Melissa McKnight**, Food Connection Board Chair and Executive Chef,

Omni Grove Park Inn, Asheville, NC

**Kari Wouk**, Head of Public Science Events

NC Museum of Natural Sciences, Raleigh, NC

**Moderator:**

**Jan Hardin**, Solid Waste Manager,  
Waste Reduction Partners, NC

# Food Waste Reduction Strategies for NC Dining

**Thanks for attending!**  
**Thanks to our speakers!**

Please complete the evaluation upon leaving the webinar.  
Materials will be posted on the Use the Food NC website.

**For More Information, contact:**

Jan Hardin: [Jhardin@wrpnc.org](mailto:Jhardin@wrpnc.org)

Christine Wittmeier: [Christine.Wittmeier@deq.nc.gov](mailto:Christine.Wittmeier@deq.nc.gov)

