



COMPOST FROM FOOD WASTE

Composting is a natural process where organic matter breaks down. Organic matter collected from participating restaurants is taken to a state-permitted facility where it is mixed with green waste to produce nutrient-rich compost.

The complete composting process takes approximately three months.

This nutritious soil conditioner is mixed with existing soil, where it replenishes the earth and stimulates healthy plant growth, which in turn produces healthier crops.

ADDITIONAL RECYCLING OPTIONS

In addition to recycling organic waste, restaurants can also reduce their waste going to the landfill by establishing recycling programs for glass, metals and plastics.

For program set-up and technical assistance, please contact the Solid Resources Citywide Recycling Division at (213) 485-2260 or visit the city's website at www.lacity.org/san.

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City of Los Angeles
Department of Public Works
Bureau of Sanitation



Restaurant Food Waste Recycling

Solid Resources Citywide Recycling Division

Reduce, Reuse, Recycle, and Buy Recycled



"Don't just stand there; recycle something"

-Mr. Recycle



RESTAURANT WASTE

The waste from restaurants and other food service establishments is more than 76% organic and can be recycled. A single restaurant, on an average, disposes more than 50 tons of organic waste every year. This material, if kept out of the waste stream, can be recycled into an earth-friendly product such as compost. Each participating restaurant can keep nearly five refuse truck loads of waste out of local landfills every year.

THE PROGRAM

Participating restaurants place food and other organic waste in special marked bins located throughout the kitchen and food preparation areas. The “Food Waste Only” bins typically replace an existing trash bin so as not to take up valuable kitchen space. The City’s contracted hauler picks up the food/organic waste as often as necessary, often six days a week.

Participating restaurants must maintain a trash service as well, often at a drastically reduced level of service.

WHY PARTICIPATE?

- Cost savings by better management of disposal costs.
- Better for the environment – divert waste from landfills and turns organic waste into useful by-products, such as soil amendments and fertilizers.
- Assists the City of Los Angeles to meet the State’s waste diversion requirements.
- Restaurants can recycle more than 76% of their waste by joining this program.
- Free assistance is offered to make your program a success.
- Free set-up of food waste recycling program to fit your specific needs (bins for inside and outside use, staff training, posters, training publications, newsletters, follow-ups and more).
- Help meet the City of Los Angeles’ Fats, Oils and Grease (FOG) Ordinance requirements to implement best management practices for food waste handling.

ACCEPTABLE MATERIALS

All food waste and trimmings including:

- fruits and vegetables
- meats and bones, sea food, poultry
- dairy products
- bread and grains
- coffee grounds
- plant trimmings
- soiled paper products, milk cartons and waxed cardboard.

Restaurants are encouraged to use bio-degradable food service containers that can be recycled with their food waste recycling.

NON-ACCEPTABLE MATERIALS

- plastic products
- glass products
- metal products
- Styrofoam®
- non-biodegradable materials