



A Solutions Guide: **Recycling and Reducing Food Waste in Commercial Properties**



Background

This guide was produced with input from local restaurants, hotels and businesses to help business leaders design, implement and maintain food waste collection and recycling systems. Developed by the Association of Whistler Area Residents for the Environment (AWARE), with support from the Resort Municipality of Whistler (RMOW), this practical guide is intended to equip businesses with the knowledge and skills to adapt to new waste management regulations.

Using This Guide

This guide provides practical solutions to help Whistler businesses keep recyclable and organic materials out of the waste destined for landfill. In addition, the guide provides tools and techniques to reduce the overall amount of waste being generated in commercial properties.

This guide contains information on:

- Section 1** Making the business case for continual improvements to waste management
- Section 2** Evaluating existing waste management practices and identifying areas for improvement
- Section 3** Understanding options for waste segregation infrastructure
- Section 4** Training staff and building in on-going monitoring
- Section 5** Reviewing purchasing to reduce waste and simplify segregation

Making the Business Case for Improved Waste Management.

Understanding the Importance of Waste Reduction

Why Reducing Waste is Good for Business

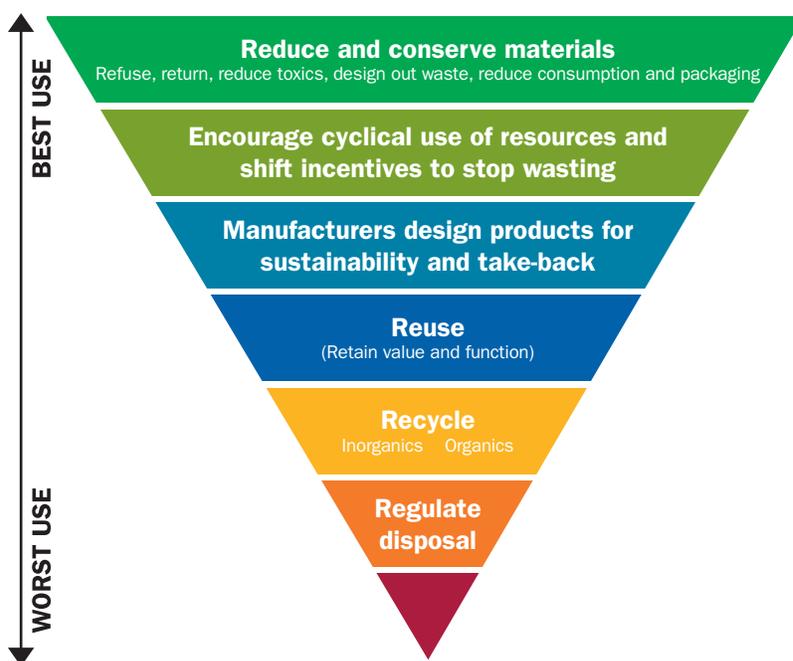
Adopting a 'Zero Waste' approach helps the environment and the business bottom line.

The waste hierarchy is a model for selecting waste management options. To maximize the environmental and financial benefits available, waste reduction efforts should target the top of the waste hierarchy.

Changes to waste tipping fees illustrate increasing costs, even before service charges and bin rental costs are taken into account. In 2017:

- The tipping fee for garbage increased from \$130 to \$140 per tonne.
- The tipping fee for mixed waste — garbage containing more than 25 per cent recyclable materials, clean wood or yard waste — increased from \$260 to \$300 per tonne: more than double the cost of uncontaminated garbage.
- The cost of organic waste will remain at \$75 per tonne.
- Tipping fees for recyclable materials including glass, rigid and film plastic, paper, and cans will continue to be covered through extended producer responsibility (EPR) programs – meaning there is no change in cost to businesses.

Businesses and properties that actively manage waste will be better positioned to reduce waste associated costs and avoid overage charges, now and into the future.



The best way to save money by managing waste is to reduce the amount of waste produced in the first place.

The True Cost of Waste



(Source: Waste Resources and Action Program)

“Zero Waste is a ‘whole systems’ approach that considers the flow of products and materials from the first stages of product and process design, through resource extraction, manufacturing, consumption and disposal.

Waste is seen as more than just garbage – it is seen as a valuable resource.

Given this broader perspective, the Zero Waste approach aims to minimize the consumption of materials at the beginning of the product ‘life cycle,’ in order to reduce the environmental impact of the product at the later stages.”

~ Squamish Lillooet Regional District, Regional Waste Strategy

Why all the Fuss about Food Waste?

The way we manage our waste is changing. Whistler's Organics Diversion Bylaw requires the separation of food waste from the waste destined for landfill. The bylaw applies to all commercial and multi-family accommodation properties and therefore affects residents, visitors and businesses.

Consultations with business owners and residents in the community indicate strong support for keeping food waste out of the landfill, as well as continued action towards the vision of becoming a zero waste community. As the costs associated with the collection, transportation and processing of waste continue to steadily rise, the benefits of reducing waste and keeping it out of landfill become more apparent.

From 2011 to 2016 garbage produced by commercial and multi-family accommodation properties in Whistler increased by 35 per cent, from 7,514 to 10,017 tonnes. Based on current pricing of \$140 per tonne, 2016 waste levels cost over \$1.4 million in tipping fees alone, prior to bin rentals and service charges.

A detailed audit of commercial and multi-family accommodation property garbage in Whistler found that 54 per cent could have been composted.

Sending food waste to composting facilities 'closes the loop' by turning a food waste into compost. Compost can then be added to soil to increase nutrient value, crop yields and plant health. Help close the loop and ensure food waste fuels the growth of future food.



Under the RMOW Organics Diversion Bylaw, commercial and multi-family accommodation properties will need to:

- Collect and divert food waste - it will no longer be accepted in garbage
- Have three-stream waste collection - recycling, compost and garbage
- Manage contamination of all three streams of waste

Contaminated loads of garbage, recycling or organics will be classified as 'mixed garbage' by waste haulers, resulting in costs of \$300 per tonne for disposal, more than double the cost of any other waste stream.

1. As outlined in Whistler 2020, The Resort Municipality of Whistler's Official Community Plan (OCP), Whistler's Solid Waste Management Plan and the Squamish Lillooet Regional District's Solid Waste Management Plan.



Evaluating Existing Waste Practices and Identifying Areas for Improvement

Taking the First Steps to Improved Waste Management

Understanding where and how waste is generated is the first step in identifying opportunities for improvement. The depth and scope of an initial review and ongoing monitoring of waste will depend on available budgets, the flow of waste, and support from staff.

Waste reviews can be as simple as routinely observing the amount and variety of materials ending up in garbage, compost and recycling containers. Understanding the quantity and nature of how waste was generated will help to uncover necessary changes to existing waste management policies and operating practices.

REMEMBER: “If you don’t measure it, you can’t manage it’.

Ongoing monitoring of waste allows businesses to effectively manage service contracts, saving money, increasing recycling performance and reducing Whistler’s collective carbon footprint

Review Current Waste Systems

Engaging supervisors and staff at an early stage will help with identification and understanding of existing waste practices, while also building shared responsibility which improves the likelihood of success when implementing future changes. Invite staff members to become 'champions' of waste management and get them involved in monitoring reduction efforts.

Methods for monitoring waste

1. MAKE VISUAL OBSERVATIONS

- Conduct and record visual checks of garbage, recycling and food scrap bins.
- Use visual clues and discussions with staff to better understand where food waste is coming from, and what contaminants may be present.
- Identify problem areas for food waste generation relating to spoilage, menu preparation and customer plate waste.
- Ask staff to track details about waste being taken out of the business at the end of shift / each day.

2. REVIEW WASTE DATA WITH WASTE HAULER

- Waste haulers should be able to provide a business record of waste data. Reviewing waste weights and collection frequencies can help to identify areas for improvement.
- If the business is located in a shared building, data will be for the whole property. In this situation, working together with neighbouring businesses and strata council will determine whether actions need to be implemented throughout the whole property or just with specific building occupants.

3. CONDUCT A FULL WASTE AUDIT

- Businesses may conduct a full waste audit, and this can be accomplished 'in-house', with the waste hauler, or through an external organization.
- A full audit will identify waste quantities, sources, and contamination levels to identify areas of concern and opportunities for future improvements.



Business Waste Solutions Tool 1

- provides a guide to reviewing existing waste systems.

An important part of reviewing existing waste practices and opportunities for integrating food scraps and organics collection is to understand how products flow through a business:

- What products are being purchased that would go in the organics bin?
- Where is food waste being generated and why?
- How will collection of food waste impact work stations?
- What will staff need to do differently and do they have ideas or concerns regarding changes?
- What products could be confusing for staff / customers to dispose of correctly?

Letting food go to waste is costly.

Food that is in the garbage has cost money to buy, to store and prepare, and then to dispose of when it is thrown away.

Generating waste reduction ideas with staff can often be more fruitful than trying to identify actions alone. Talk to waste hauling service providers and suppliers during the early stages of a waste review, to gather ideas or alternative products that could help to eliminate or simplify waste streams (more on this in section 5). Consider donating food waste that could not be avoided to keep high quality, healthy food out of the garbage.

Food is a valuable resource

Opportunities to donate food and to have food rescued in Whistler are available through:



The Whistler Food Bank – Whistler Community Services Society:

Food is distributed every Monday from 10:00 a.m. - 12:00 p.m.

Donations can be made at collection points or by appointment.

www.mywcss.org/food-bank

British Columbia's Food Donor Encouragement Act protects donors from liability when they donate surplus perishable food, while ensuring recipients' rights are protected.

Ideas for Reducing Food Waste

The following list of common operating principles used in commercial kitchens that support food waste reduction.

Review product orders:

- ✓ Use purchasing guidelines and historical business levels to ensure that all purchases are based on current establishment needs.
- ✓ Plan for variations in business levels that mirror seasonal changes in business levels.
- ✓ Check inventory levels and adjust the quantity and frequency of orders accordingly.

Reduce food spoilage:

- ✓ Ensure food products are shipped and stored in proper condition (for example, dry / temperature controlled conditions).
- ✓ Rotate stocks at every delivery to minimize waste due to spoilage. Keep stock areas organized so that staff can easily implement a 'first in first out' policy.
- ✓ Track inventory levels regularly to ensure that older products are being used first and to identify surplus products that could be reduced in the future.
- ✓ Pre-cool hot foods in an ice bath before placing them in the cooler to prevent premature spoilage of surrounding products.

Minimize over serving of food:

- ✓ Evaluate and adjust the size of meal portions if they are consistently being returned unfinished. This is particularly useful when launching new menu items.
- ✓ Ask for feedback from service staff; is there a dish that no one seems to be able to finish? Are there parts of a dish that are often left uneaten?

Maximize the value of food:

- ✓ Many restaurants provide meals for staff at little or no cost. This puts surplus perishable items to good use and provides a staff benefit.
- ✓ Donate extra food to The Whistler Food Bank (see information box on previous page).

Eliminate unnecessary waste by switching to products that can be reused, recycled or composted – for more on this see the Smart Purchasing guidelines in section 3.



Business Waste Solutions Tool 2

- provides a guide to identifying sources of food waste



(Source: City of Vancouver)

Understanding Options for Waste Segregation Infrastructure

Outfitting the Business – Signage, Bins and Garbage Rooms

Waste sorting areas should be convenient, simple to use, and intuitive in order to maximize recycling and minimize contamination. Think about the way staff and customers ‘flow’ through the business and ensure waste-sorting stations can be seen, easily accessed and used correctly.



Bin and Garbage Room Signage and Education Posters are available for **FREE download** at whistler.ca/wastereduction

Install Clear Signage

Signage throughout the Sea to Sky corridor and into Vancouver is being standardized. Using standard signage will help people successfully sort waste correctly whether they are in the home, workplace, public spaces or at local waste depots because they will be accustomed to seeing consistent signage images and colours. Installing standardised signage saves time and is helpful for both staff and customers..

Figure 2. Below is the standardised colour scheme being adopted for waste signage across the region.



Clear, image-based signs have been created in a variety of formats, which can be used to produce signage, posters, or bin labels. They include:

- Garbage room signage – large format and available in horizontal or vertical format.
- Bin Signage – suitable for dustbins, tall skinny bins, and kitchen catchers. Available with supporting text or just imagery.
- Customizable signage – ideal for stations with only a few specific items or specialized waste.



All of the above signage options are available for **FREE download** at whistler.ca/wastereduction

Consider using Colour Coded Bins

When selecting bins or bin lids consider using three colours of bin to showcase the three streams of collection. This would mean using green for organics, black for garbage to landfill and blue for all other recycling. Signage or labels can then be used to differentiate blue bins.



Business Waste Solutions Tool 3 - highlights a variety of bin options that are widely available in an array of colours and to fit a variety of spaces.

In the Garbage Room

Waste hauling companies supply bins for organic waste and recyclable materials in the main garbage room. The choices made about containers used to collect organics within the business will be specific to the layout of business spaces. Think about the journey waste makes from daily business operations to the garbage room. Are there stairs? How far do staff have to move waste? How is the waste best transported from the business to the garbage room? Does it make sense to collect food scraps in the service bins provided and wheel to the garbage room, or collect in smaller bins and then empty into service bins in the garbage room? Remember – organic waste can be heavy.

Estimated Weights of Standard Bins when Filled with Food Scraps and Organics



In both inside and outside spaces, bins need to be maintained so they can be easily and safely accessed.

Keeping garbage rooms clean, tidy and well-lit will ensure staff are comfortable taking the time to sort waste correctly and sets the expectation that waste should be disposed of responsibly. Waste haulers can help to keep the garbage rooms clean by switching out or cleaning bins that become dirty and also often offer services to power wash garbage rooms.

Leaving waste on the floors or on top of bins can lead to overage charges. Be sure to keep an eye on invoices and work with waste haulers to review collection frequency as well as the number of bins needed.

Need to rethink waste collection spaces?

As the way we manage waste changes, there may be the need to update existing internal and external infrastructure. This may include retrofitting existing garbage rooms, re-evaluating how spaces are used, and expanding or building new garbage rooms.

In order to support these efforts and to help businesses and properties future-proof their garbage spaces, the RMOW is providing guidance in designing and retrofitting garbage spaces. Options may include making use of underground spaces and/or retrofitting above-ground spaces.

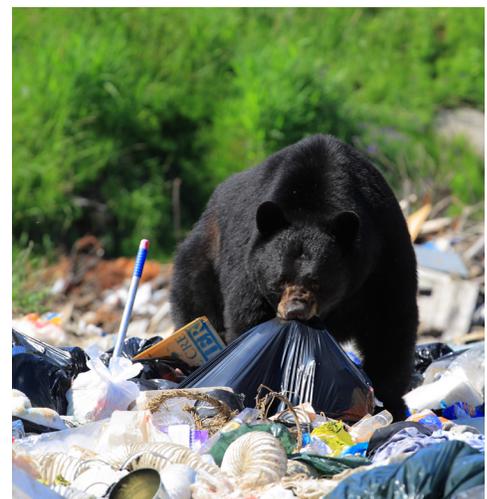
For some properties that are particularly spatially constrained (like those in the Village core) there may be a need to think outside the box – what are the opportunities to work with neighboring properties to share space that allows for recycling and organics collection?

Points to bear in mind when storing waste:

For the safety of people and wildlife, Whistler's 'Garbage Disposal and Wildlife Attractants Bylaw' requires all properties and businesses to 'put all garbage and recycling in **wildlife-proof containers or enclosures**'.

Vancouver Coastal Health's Guidelines on Solid Waste requires that waste 'must be handled, **stored and removed in a sanitary manner** and picked up as often as necessary to prevent an accumulation, or attract pests'.

The RMOW Building Code requires that **waste be collected regularly** and that combustible materials including waste paper, cardboard and plastic, and non-combustible materials such as glass and metallic containers be separated from the remainder of the building by a **fire separation** and that the area be covered by **water sprinklers**.



Outfitting Businesses – Inside Spaces

Separating food scraps and organics shouldn't take any more time than dealing with general garbage, as long as the right bins are selected, placed in the right places, and managed with suitable collection arrangements. Identifying where to place waste infrastructure within the business will require input from staff and an understanding of where waste is generated.

Setting up for success

- Plan to pair food waste bins with garbage and recycling bins to encourage full separation.
- Identify areas where waste collection is needed, for example food prep stations, on the line, in dish pits and front of house stations.
- Providing centralized waste collection points can make it easier for supervisors to monitor and review waste levels and contamination.
- Use clear, colour-coded labels to ensure users can identify where waste needs to go.
- Post information on waste sorting, such as educational posters or updates on new products and their disposal, in high traffic areas such as the kitchen, staff information boards or the employee break room.



Business Waste Solutions Tool 3 - highlights a variety of bin options that are widely available in an array of colours and to fit a variety of spaces.

Picking the right bins

Worktop Food Scraps Collection - Existing equipment or containers (such as trays, empty food containers, buckets or bowls etc.) are commonly used to collect food waste in commercial kitchens. These smaller containers are easily cleaned and can be emptied into a larger food waste bin located in a convenient central position. If preferred, small kitchen catchers can be purchased and some options are included in the Business Waste Solutions Tool 3.

Floor Level Bins – Bins commonly used for collecting food waste, recycling and organics include:

- Worktop-height 'slim' style bins designed to take up minimal floor space – these are available with or without lids;
- Traditional garbage bins that can accommodate a large amount of waste but take up space and become heavy when full;

Ensure bins are appropriate to staff workflow and the space available. See Appendix 3 for a range of bin options.

Points to consider when reviewing collection stations:

Identifying bin locations - Ensure food waste collection is as near to where the waste is produced as possible. The best areas include preparation benches, plate return/plate scrape areas, areas used for tea and coffee making, bars, and cooking stations.

Identifying the number of bins needed - For the containers used in the kitchen, think about the space available, the type and quantity of food waste produced in each area, and how frequently the bins will be emptied. It may be better to have more small bins that are easy to handle than one or two large bins that become challenging to move.

The use of lids - As food waste bins are often in constant use in food preparation areas, it's impractical to have a lid in place at all times. Lids can be an area for cross-contamination. If lids are desired, consider using a foot-operated pedal bin or lids with holes in the top. When moving food waste to the garbage room it is a good idea to cover the waste or make sure it is properly wrapped to prevent spills.

The use of bin liners – In smaller organics bins or kitchen catcher the use of liners can be avoided, which can be easier and cheaper. Plan to wash containers used to collect organics regularly (normally daily). If using liners ensure they are certified compostable not biodegradable (see section 5 for more on this). Compostable liners will often be provided in garbage room organics bins where the larger bins are difficult to wash.

Emptying bins - Food scraps bins should be emptied at the end of each day of service; this keeps the bins as light as possible and reduces the amount of time food waste is in the kitchen. Don't overfill food scraps bins as they can get heavy very quickly. When food waste is moved from the kitchen to the garbage room, keep it covered or properly wrapped to prevent spills. Consider the use of trolleys for moving heavy food waste from a kitchen to the garbage room, especially if there is some distance to travel.

Keeping bins clean - Include the cleaning of food waste containers on daily cleaning checklists. If using food scraps bins with lids make sure to disinfect hand contact surfaces or touch points.

Keeping systems consistent –Installation of new bins, signage and waste management staff training has helped many local companies and organizations set up for success. Consistent systems in front and back of house operations are essential.



Training Staff and Building in Monitoring Making Sure People put the Right Things in the Right Bins

Once food scraps collection processes are established, monitoring and quality control are the most important aspects to maintaining the business waste management program. A long-term commitment to improvement is necessary.

Involve Staff

Helping staff understand the reasons why food waste is separated can often result in staff becoming more diligent. Include a description of food waste and recycling systems during orientation for all new staff, and provide regular feedback updates to the team during staff briefings. Even better, show the system in action or discuss problem areas ‘in-situ’ to achieve better results.

*There is no such thing as “away.”
When we throw anything away it must go somewhere.*

- Annie Leonard

Help Staff Understand the Importance of Correct Waste Segregation

When waste is contaminated it becomes extremely difficult for recycling facilities to process, which can result in batches of recyclable materials being sent to landfill. Depending on the equipment at facilities, the level of contamination that is acceptable in waste will vary. Helping staff understand why contamination affects recycling can increase buy-in.

Below are some simple waste management concepts to share with staff, which will help building understanding of the importance of correct segregation of waste:

Glass and metals

- Glass and metals materials are melted down to be recycled, with impurities burning off or floating to the surface as a scum that can be scraped off.
- Glass and metals are highly recyclable, meaning a glass jar can be recycled into a new glass jar.
- These materials should be cleaned before recycling to prevent the attraction of pests and wildlife but labels do not need to be removed.

Plastics

- Plastic recycling is a chemical process where plastic polymers form new bonds to make new products. There are 7 different types of plastic and each type needs to be separated for optimum recycling. Not all plastics are recyclable. Ensure the plastic product has a recycling triangle before putting it in the recycling.
- Plastics are continuously down-cycled. This means a plastic bottle can never be recycled into a new plastic bottle.
- Contamination has a huge impact on plastic recycling as it interferes with the chemical 'bonding' process. This is why it is very important that plastic recycling is clean.

Paper and cardboard

- Both paper and cardboard are recycled through a water-based process, which creates a 'pulp' that can be used to form new paper and cardboard.
- Paper and cardboard are down-cycled, as the lengths of the product 'fibres' are shortened through recycling. Printer paper will eventually become toilet paper.
- Oils, fats and food products interfere with the process, which is why greasy pizza boxes should go in the compost not the cardboard.

Refundable beverage containers

- Beer bottles are cleaned and re-used an average of 5 times before being recycled.
- Recycling an aluminum cans uses less energy and resources than making a new can.

Plastic film, polystyrene, tetra pak

- Plastic film, polystyrene and tetra pak products are challenging to recycle due to high contamination rates resulting from the way these products are used (often in contact with food, etc.).
- These products each need to be clean and separated for recycling and the cost of recycling these materials is high.

A full guide of how to handle materials for recycling is available for download at

www.awarewhistler.org/wastereductiontools

Keep it Simple

Allow staff to adapt the system to suit their workflow. For example, a staff member may require a container on or beside their workspace while completing a certain task with the understanding that that container will be emptied into the main organics bin once finished. Ensure changes aren't being made that would impact or confuse other members of the team who are also trying to segregate waste (for example, if one employee wheels the main organics bin next to their workstation the rest of the team may simply start putting food scraps in the garbage as a result of being unable to quickly locate the organics bin).

Plan for Continued Education

Once the organics collection system is in place, plan to continuously engage and educate staff. Continually reinforcing the importance of adhering to waste management systems will increase the likelihood of its success, especially in teams with high turnover.

Include information on waste in training, staff briefings, in staff areas, and over e-mail. Focus on information that gives practical guidance (for example, what goes where), creates interest (for example, why the commitment to waste reduction is important to the business), shares tips for success (for example, how to approach customer conversations) and highlights results (for example, successes or areas for improvement).

If customers need to separate waste in front of house areas, provide posters, information, the right equipment, and adequately sized containers to help them get it right. Posters can also be used to advertise the environmental benefits of organics collection and recycling to both staff and customers.



The Whistler Public Library reduced waste contamination from 37% to 11% by changing locations and signage of bins. The bulk of this improvement was in front of house areas, which are heavily used by visitors, seasonal residents and long-term residents.

Build in Monitoring

Periodically check that staff members are clear about how to use the food scraps and recycling bins. Check in at staff meetings for waste related questions or issues. Plan to intermittently review how much food waste is being produced and which processes are leading to wastage (see Appendix 2 provides guidance on a simple monitoring process to identify sources of food waste). Consider integrating monitoring into daily staff checklists – this will allow for the source of contaminants to be easily identified and prevented.



The Business Waste Solutions Tool 7 provides a ‘What’s In, What’s Out’ composting poster which can be used for training and ongoing education

Keeping garbage rooms clean, tidy and well-lit will ensure staff are comfortable taking time to sort waste correctly and sets the expectation that waste is disposed of responsibly.

Clear signage helps staff quickly identify which materials go where.



Review Purchasing to Reduce Waste and Simplify Segregation

Selecting Products with Waste Management in Mind

Once 3-stream waste segregation is in place there need to be a process of continual review, this will allow identification of opportunities to reduce waste and to any areas where waste streams are being contaminated.

Reducing Waste is the Number One Goal

Opportunities to reduce waste can often be identified through conversations with staff, suppliers, waste hauler service providers and peers in any given sector. Periodic reviews of the items being brought into a business will ensure options to reduce or eliminate waste are capitalized on. For example, rather than purchasing disposable ramekins choose a metal product, which can be washed repeatedly, and will not break or chip like ceramic.

3. Extract from the RMOW's Sustainable Purchasing Guide

How Purchasing Choices Ease Waste Management

When purchasing products aim to consolidate the number of different waste types staff and customers have to differentiate between to correctly dispose of. A simple coffee cup can be plastic-lined or bio-lined, have a plastic lid or a compostable lid, have a cardboard sleeve, have

Some Examples of Smart Purchasing :

Look for opportunities to buy in bulk

- Buy and use dispenser beverages in concentrate or bulk form
- Use refillable condiment bottles that can be restocked with bulk purchased condiments
- Use washable ramekins and bulk purchased condiments for sides of butter, jam, peanut butter, ketchup, salad dressing, etc.
- Avoid pre-portioned individually packaged products

Choose green products

- Use reusable coasters instead of paper napkins when serving beverages
- Use high efficiency hand dryers instead of paper towel in your washrooms. Paper towel can be composted but is bulky and can fill bins quickly.
- Use concentrated cleaning products – don't pay for the water added to a product.
- Package take away food in tinfoil or compostable packaging – avoid plastic and Styrofoam

Distribute wisely

- Distribute condiments, cutlery and accessories from behind the counter instead of offering them self-serve. Studies have shown people to take more than needed when left out in the open.
- Join AWARE's Straw Wars Whistler Campaign. Move to an 'on request' model for straws or better yet, eliminate them all together.

Avoid single use items

In today's convenience society, single use items have been accepted as the norm. A plastic lined paper cup for a coffee to go, a petroleum based straw in a hand crafted cocktail or a plastic water bottle – all of these items are used for a brief amount of time and last for a lifetime. As people become more conscious of the environmental and societal impacts of waste generated from these single-use, throw away items a flow of new products seeking a place in the growing 'greener product market' are flooding in. Appendix x has been created as a tool to navigate through, which products are truly the green choice and, which ones are not.

Avoid Items that are Forever Landfilled

These include commonly used items such as:

- Rubber gloves
- Plastic/ stretch Wrap (for example, Saran Wrap)
- Ceramics
- Pyrex
- Thermal Paper
- Tatterware (commonly used in Whistler this brand of biodegradable cutlery contains plant-based material and a binding resin that is not organic making the product neither compostable nor recyclable.)

Understand Compostable Certifications

Looks like plastic and feels like plastic but it's an entirely different product. Understand product labels with the help of the information below and ensure processes are in place to guarantee compostable plastic goes in the organics bin not the plastic recycling.

Biodegradable ≠ compostable! All compostable items are biodegradable, but not all biodegradable items are compostable. To be a certified compostable, products have to break down over a certain period of time (normally 180 days or less) and cannot leave any toxic residue behind. Biodegradable plastics breakdown into small fragments of plastic, which make them near impossible to remove from the environment.

Plastics to avoid:

Polystyrene foam (styrofoam)

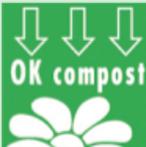
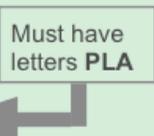
- Made from fossil fuels and synthetic chemicals which can leach into the food within
- It does not breakdown, only breaks up into smaller and smaller pieces which can be ingested by animals
- Expensive to ship and recycle which deters its reuse

Plastic wrap (saran wrap)

- Recycling plastic wrap requires removing the resin which gives the product its stretch – a process which is very energy inefficient and costly leading to very few who accept it. Try reusable containers or tinfoil instead.

IS IT A CERTIFIED COMPOSTABLE PLASTIC?

If it looks like it contains plastic, it must be a certified "bio-plastic" to be safe for soils.

 <p>Products that appear to contain plastic must be certified compostable by the following certifications:</p>	 <p>These do NOT mean compostable:</p>
 <p>COMPOSTABLE IN INDUSTRIAL FACILITIES</p>	<p>BIODEGRADABLE MADE WITH RECYCLED MATERIAL MADE FROM PLANTS MADE FROM PLANT STARCH OXO-DEGRADABLE NATURAL BIO ECO ECO-FRIENDLY EARTH-FRIENDLY GREEN CERTIFIED GREEN</p>
 <p>COMPOSTABLE www.compostable.info</p>	
 <p>OK compost</p>	
 <p>VINÇOTTE</p>	
 <p>PLA</p>	
 <p>Must have letters PLA</p>	
 <p>ASTM D6400</p>	
 <p>ASTM D6868</p>	
 <p>AWARE</p>	<p>Association of Whistler Area Residents for the Environment</p>

