



# RECYCLING & WASTE REDUCTION GUIDELINES FOR FOOD-SERVICE ESTABLISHMENTS

## Increase Recycling and Reduce Waste!

### ADOPT GREEN PURCHASING PRACTICES:

- Buy from local vendors.
- Transport products via ground instead of air.
- Choose products with minimal packaging, have the highest recycled content and are recyclable.

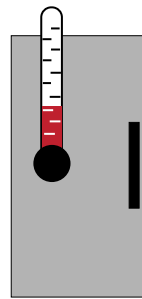


### REUSE TO REDUCE WASTE

- Invest in reusable napkins and tablecloths.
- Laminate menus or reuse paper menus as many times as possible.

### AVOID FOOD WASTE

- Give edible leftovers to employees or donate to a charity or food bank. (*You won't be sued. See "Did You Know?" on other side*) Visit our website for a list of organizations that accept food donations.
- Use perishable produce quickly.
- Track inventory to prevent over-ordering and spoilage.
- Store all food properly. (*Below 40 degrees Fahrenheit for refrigerators and 0 degrees Fahrenheit for freezers*)
- Keep your storage equipment in good working order. Prepare for power loss by having a back up power plan.



### SAY NO TO FOOD-PACKAGING WASTE

- Offer recyclable or reusable take out containers.
- Avoid offering single-serve/single-use items. (See "Rethink Disposable Technical Assistance Program" on other side)



### USE THE GREEN ORGANICS BIN AND/OR CART

- Composting reduces food waste that would end up in landfills and creates nutrient-rich soil to grow more organic products.

Contact ACI of San Ramon for help starting or improving your **RECYCLABLES** and/or **ORGANICS** collection program today!

### OUR REPRESENTATIVES ARE AVAILABLE TO:

- Visit your business to conduct waste assessments.
- Make service suggestions.
- Help train staff and/or tenants.
- Provide posters and service guides.
- Provide internal collection container options.



**When in Doubt...Find Out! Contact Us!**

voice - 925-380-9480

email - [info@AlamedaCountyIndustries.com](mailto:info@AlamedaCountyIndustries.com)

website - [www.SanRamonRecycles.com](http://www.SanRamonRecycles.com)

## Proper Sorting Makes a Difference!

Items going in the **RECYCLABLES** cart or bin should be empty and clean.

Items going in the **ORGANICS** cart or bin should be free of glass, metal, and plastic.



**BLUE = RECYCLABLES**



**GREEN = ORGANICS**



**GRAY = GARBAGE**

## Keep the Recycling Stream Clean!

Garbage and Organics DO NOT belong in the blue **RECYCLABLES** bin/cart. Make sure recyclable plastic, metal and glass food containers are empty and clean before placing them in the blue **RECYCLABLES** bin/cart.

Non-recyclable materials cause contamination, can damage sorting machinery, and result in recyclables in the landfill.

**PLEASE NOTE: FILM PLASTIC/SHRINK WRAP, WAXED CARDBOARD AND WOODEN PALLETS DO NOT BELONG IN THE RECYCLABLES!**

For a complete list of what belongs in the blue **RECYCLABLES** cart and/or bin, visit: [www.SanRamonRecycles.com](http://www.SanRamonRecycles.com).



## The ReThink Disposable Technical Assistance Program

Prevent waste before it starts! By reducing single use disposable packaging, your food service business can:

- Conserve resources.
- Prevent waste.
- Reduce ocean pollution.
- Increase operational efficiency.
- Improve customer satisfaction.
- Save money.

For more program information and materials, visit: [www.rethinkdisposable.org/businesses](http://www.rethinkdisposable.org/businesses).



## Did You Know?

### YOU WON'T BE SUED FOR DONATING LEFTOVER FOOD.

The Bill Emerson Good Samaritan Food Donation Act passed in 1996 protects restaurants from civil and criminal liability should a recipient get ill or hurt as a result of consumed donated food. Donors are only culpable in cases of gross negligence or intentional misconduct.

SOURCE: [www.EPA.gov](http://www.EPA.gov)



**Remember to:  
REDUCE, REUSE,  
ROT & RECYCLE!**