

RESTAURANT

WASTE

LET'S SORT IT OUT

Help your restaurant be a champion for composting and recycling in Nova Scotia. Start a waste reduction program for sorting waste in public service areas.

ORGANICS

Leftover food

Tea bags

Waxed paper (e.g. bagel / burger wrappers)

Wooden stir sticks

Paper napkins

Paper products soiled with food

Paper packaging from salt, pepper, sugar, etc.

- Boxboard (e.g. donut box)
- Soiled paper bags
- Paper tray liners

In the Cape Breton Regional Municipality and the Municipality of Inverness, organics go in the garbage stream until composting facilities are available.

RECYCLABLES

CONTAINERS

- All beverage containers
- Glass bottles
- Plastic bottles
- Aluminum cans
- Milk cartons/jugs
- Juice cartons

PAPER

- Newspaper
- Paper bags
- Paper carry-out drink trays

GARBAGE

Styrofoam™ (e.g. bowls, cups, food containers)

Aluminum foil wrap
Plastic and foil condiment packages

Bottle caps

Milk creamer containers

Straws

Hot/cold drink cups and lids*

Plastic cutlery

Plastic butter containers

* EXCEPTION: In some areas of the South Shore, hot and cold drink cups go in the organics stream.

DON'T WASTE THE OPPORTUNITY



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Waste Reduction in Restaurants : 10 Smart Steps to Success

1. Know Your Role

Nova Scotia restaurant owners are responsible for all aspects of waste management in their businesses – from reducing litter to recycling. They're required by law to provide receptacles that allow the public or employees to sort waste into various 'streams' – namely beverage containers, paper, organics and garbage.

2. Flow with the Waste Stream

Nova Scotia disposal sites no longer accept food waste or recyclable materials such as containers and paper products. Check the guide on this poster for specific types of recyclable and compostable restaurant waste. For a complete list of materials banned from disposal sites visit www.rrfb.com

3. Count the Benefits

Once you make the commitment to recycle and compost restaurant waste, the benefits really add up. You'll reduce the amount of waste in our disposal sites, and staff morale and customer appreciation can increase, too.

4. Conduct a Waste Audit

From the food preparation area to the dumpster, an audit determines the types and quantities of materials in your restaurant's waste stream. It's a smart management tool and an excellent starting point for a waste reduction program.

Work with your staff to determine items the restaurant can reduce, reuse, recycle or compost. Contact your regional waste reduction coordinator for more information about waste audits and other waste management solutions.

For a list of regional coordinators visit www.rrfb.com

5. Train Your Staff

Include the procedures and rationale for your recycling program in all employee orientation and occupational health and safety sessions. Make sure staff guidelines and policies give clear direction regarding employees' responsibilities for reducing and recycling waste. Regional waste reduction coordinators are available to assist you with staff training.

6. Choose a Champion

From Bridgewater, Nova Scotia to Stockholm, Sweden, progressive restaurants have learned that successful recycling programs need a champion – someone to inspire employees and lead the charge. Talk to your staff; find out who wants to lead the recycling challenge for your restaurant.

7. Help Customers Sort it Out

Make it easy for customers to sort waste. Set up bins for sorting organics, recyclables and garbage. Cluster bins together for greatest efficiency. A variety of recycling bins is available for public service areas. For a list of suppliers, visit www.rrfb.com. Restaurants can also seal their waste bins and ask customers to leave waste on the tables; staff can then collect the waste and take it to the kitchen for sorting.

8. Show Them a Sign

Recycling containers should be clearly marked with illustrated signs to help customers sort waste properly and cut down on contamination (e.g. mixing recyclables with garbage). Use pictures and illustrations – placed at eye level – to identify container contents rather than text. If your restaurant is part of a chain, insist on a standardized signage system. Waste container signs are available from RRFB Nova Scotia at www.rrfb.com

9. Promote Your Program

Ninety-five percent of Nova Scotians feel quick-service restaurants should be responsible for providing recycling and composting containers in their restaurants. That's a lot of customer clout. Show your customers that you're committed to improving Nova Scotia's environment. Promote your restaurant's recycling efforts in-house, and in your community through the media and local events.

10. Find out More

RRFB Nova Scotia has produced *Sorting it Out*, a guide for managing restaurant waste that provides additional resources and tips for quick-service restaurant owners and managers.



For a copy of the guide, and for more information about restaurant recycling and composting, call RRFB Nova Scotia at 1-877-313-RRFB (7732), or visit www.rrfb.com