



# Pilot Food Waste Recycling Project

April 2010 marks the start of a new effort to recycle food wastes from food service facilities in Aliso Viejo and seven other South Orange County Cities. Through a 1-year \$400,000 grant from the County of Orange Waste & Recycling Department, food waste is collected from five food service facilities, and taken for recycling to a composting facility. The purpose of the pilot program is to determine the feasibility of expanding to additional food service facilities next year. Landfill disposal fees for regular trash in Orange County will increase by 32% in July 2010.

A restaurant, on average, disposes of more than 50 tons of organic waste every year. Californians overall throw away more than 5 million tons of food scraps each year. Every city in California is required to divert at least 50% of all its waste away from landfills, due to space constraints. By participating in the food waste recycling program, local food service facilities hope to reduce their trash disposal costs, while helping the City maintain compliance with its recycling goals.

## Participating Restaurants:

Chili's Bar and Grill

Romano's Macaroni Grill

On the Border

Cosmo's Italian Kitchen

Renaissance Club Sport

## WEIGHT OF FOOD WASTE COLLECTED

April : 2.44 tons

May : 4.97 tons

### THE PROGRAM

Participating restaurants received internal slimline containers to collect all food and other organic waste. These containers are placed throughout the kitchen and food preparation areas. Food waste is placed into external 64 gallon containers for collection.

### ACCEPTABLE ORGANIC MATERIALS

Fruits | Vegetables | Dairy Products | Bones | Breads & Grains | Meats & Poultry | Plants | Fish & Seafood | Coffee Grounds | Eggshells | Soiled Paper Towels or Plates | Milk Cartons & Waxed Cardboard



### NON-ACCEPTABLE MATERIALS

Plastics | Styrofoam | Glass | Metal | Liquids



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