



REDUCE REUSE RECYCLE

Reduce, reuse and recycle more now for cleaner land, air, water, and a thriving economy.

Montgomery County, Maryland has a goal to reduce waste and recycle 70 percent of all waste by 2020. Montgomery County requires all businesses, including restaurants, to recycle mixed paper, commingled materials (aluminum cans and foil products, bi-metal food and beverage cans, glass bottles and jars, and plastic bottles and containers), scrap metal, yard trim and Christmas trees.

Whether your restaurant is known for its fine fare or speedy service, you have many opportunities to reduce waste

and recycle. By modifying procurement practices and disposal habits, your restaurant can reduce disposal costs considerably.

The best place to begin reducing waste is at its source – in the procurement process. Ask your suppliers' representatives to keep you abreast of products that contain recycled content, are packaged in ways that can reduce the amount of material disposed and are packaged in recyclable materials. When suppliers

cannot reduce packaging, ask them to take it back for reuse whenever possible.

Your restaurant may already use some recycling and waste reduction measures. Take a look at the following list of suggestions for reducing waste, reusing and recycling in restaurants.

Try integrating a few of these ideas every few months. You'll be amazed at the reduction in your waste and its associated disposal costs.

REDUCE

- Buy and serve beverages in concentrate or bulk form. For instance, serve beer and carbonated beverages from a beverage gun or dispenser, rather than by the bottle or can; buy bar mixes in concentrate form, and reconstitute and portion them into reusable serving containers; and buy and use dispenser beverages like juice, iced tea and hot chocolate in concentrate or bulk form.
- Install hot-air hand dryers in the restrooms, rather than offer disposable paper towels.
- Use refillable condiment bottles, and refill with condiments purchased in bulk, instead of portion-controlled packets.
- Buy bulk foods, such as shelf-stable food supplies, uncut meat and shelled eggs, when possible and feasible.
- Buy cleaning supplies in concentrate, and use multi-purpose cleaners that can be used for all types of surfaces.
- Print daily specials on a chalkboard or dry-erase board, rather than printing them on new sheets of paper every day.
- Minimize excessive use of disposable and non-recyclable packaging. Serve straws from dispensers, distribute condiments and cutlery from behind the counter to control portioning, use minimal packaging to wrap take-out items, and offer pre-packaged food in recyclable packaging.

REUSE

- Find alternative uses for packaging. Durable plastic containers and buckets can be reused in a variety of ways. For example, some restaurants have used their five-gallon pickle and mayonnaise buckets as containers to collect recyclables.
- Use reusable coffee filters. Quality cotton, silk or metal filters can replace the cartons of paper filters restaurants go through in a given year.
- Use reusable china, silverware, coasters and table linens.

RECYCLE

- Recycle corrugated cardboard boxes and mixed paper. Check with your recycling contractor to see if waxed cardboard boxes can be recycled. Many recycling facilities now accept coated paper items for recycling.
- Recycle glass containers. Clear, green and brown glass bottles and jars can all be recycled into new glass containers. Provide bins for glass in locations close to where bottles are generated, such as the dish room, bus stations, and bar. As with all recyclables, the more convenient the recycling container placement is, the more successful the recycling program will be.
- Recycle all plastic bottles and containers. Including #1 PET packaging such as clam-shell containers, cake domes, cups and lids.



RECYCLE

- Recycle aluminum cans and foil products, and bi-metal (steel/tin) cans.
- Place a recycling bin in the dining area for customers' empty recyclables, so they can participate in your program as well.
- If your business sells food or beverages in recyclable packaging for consumption on-site, you are required to provide your customers with recycling bins for those recyclable materials.
- Recycle scrap metal such as appliances and metal furniture. Contact a scrap metal recycler for collection services or self-haul scrap metal directly to a scrap metal recycling processor.
- Contribute to a food bank. Restaurants may contribute edible but unsalable food to a local food bank or charitable organization. Also, donate old uniforms to thrift shops.
- Recycle food scraps. Be sure to separate compostable food scraps from the waste stream and keep it free of contaminants such as shrink wrap. Food scraps can be recycled into a valuable soil amendment for use in gardens, on lawns, or mixed with potting soil.
- Provide recycling education as a part of new employee training.
- Let your customers know about your successful recycling program. Chart and post details, along with information on recycling and solid waste issues, in your restaurant. Mention your recycling program in your advertising and promotional programs.

Buy Recycled Products

- Close the recycling loop by purchasing recycled products. Print menus on recycled paper and purchase recyclable take-out containers, tissue, towels, toilet seat covers, and janitorial supplies that contain recycled content.

RESTAURANTS



Montgomery County's Ban on Expanded Polystyrene Food Service Ware and Loose Fill Packaging Materials



The use and sale of expanded polystyrene food service ware, and expanded polystyrene loose fill packaging (packaging peanuts) is prohibited in Montgomery County, Maryland.

In addition, all food service establishments, including grocery stores and supermarkets, must use either recyclable or compostable food service ware.

Prohibiting the use and sale of expanded polystyrene food service products and loose fill packaging, will help protect our environment and reduce litter.

For more information about the law, as well as a list of vendors that offer recyclable or compostable food service ware, visit our website at www.montgomerycountymd.gov/recycling.

REDUCE, REUSE & RECYCLE MORE NOW!

Take part in what Montgomery County is doing to reduce waste and recycle more now! We'd like to add your restaurant to our list of recyclers, so let us know how you are doing! If you have a concern or issue you wish to discuss, or a success story you want to share, contact the Smart Organizations Reduce and Recycle Tons (SORRT) Program.

3-1-1 or 240-777-0311

www.montgomerycountymd.gov/recycling



Montgomery County, Maryland
Department of Environmental Protection
Division of Solid Waste Services
Waste Reduction and Recycling Section



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