How to Implement a Commercial Food Waste Recycling Program

San Diego needs everyone to do their part to achieve the 50% diversion goal.

Call your hauler today to discuss the options you have to start your food diversion program.

The City of San Diego Environmental Services Department can provide free technical assistance for your program. For more information please call (858) 694-7000.

Pictures taken from food waste programs at Marine Corps Recruit Depot, Double Tree Hotel Mission Valley SWANA conference 2004 and Del Mar Fair Grounds.

The final product is a rich compost product... suitable for garden, lawn and soil improvement...

...and is available to the public at the Miramar Greenery.

Step 5: The Final Product

Environmental Services (858) 694-7000
www.sandiego.gov/environmental-services/

Printed on Recycled Paper
This information is available in alternative formats upon request. 9/2004
State law requires all California cities and counties to reduce the amount of waste going into their landfills by 50%. If the City of San Diego doesn’t divert 50% of its waste by 2005, it may be fined $10,000 a day! The diversion of food waste from disposal will help the City reach its goal!

Step 1: In the Kitchen

It is Easy to Do!
It starts with a separate bin in the kitchen preparation area.

Step 2: What goes in

All food waste. Soiled paper towels and napkins.

Step 3: Outside Storage

Once the bins are full, take the load outside and dump it in the dumpster, roll-off or compactor.

A ramp leading to the top of the dumpster makes it easier for disposal of the load.

A regular three yard dumpster with a lid can also be used.

It is easy, economical & it makes sense!

You can help preserve landfill space and decrease your disposal costs by implementing a food waste program in your business.

Step 4: Composting

Food waste is accepted at the Miramar Greenery for a discounted tipping fee!

The food is mixed with the mulch at the Miramar Greenery.

The windrows are turned for aeration and watered to maintain a desirable moisture content.

Screening the product is the last step in the process.

After emptying the containers, rinse them thoroughly before putting them back in the kitchen to avoid undesirable odors.

Some participants use a special drain cover to capture the food scraps rinsed from the containers to avoid clogging the drain.