HOW TO START COMPOSTING IN A RESTAURANT

Over 65% of what is found in restaurant trash is organic material that can be composted.

As the cost of waste collection continues to rise, it pays to set up a compost collection and to optimise recycling.

But how? Follow these steps!

STEP 1: REDUCE WHAT IS THROWN AWAY BY REDUCING AT SOURCE AND OPTIMISING RECYCLING

✓ **Eliminate or reduce single-use containers and plastics (single-serve ketchup, milk jugs, small sauce containers, straws, etc.).**

- Compostable options exist for many items.
- Check with your supplier or in the resources below.

✓ **Change Styrofoam or other non-recyclable take-out containers (e.g., #6 plastic) to a recyclable or compostable version.**

WARNING! Compostable or biodegradable plastics are generally not accepted by sorting centres and end up in landfills. Choose fibre packaging (cardboard, bagasse, etc.) for composting.

STEP 2: IDENTIFY WHAT IS THROWN AWAY

✓ Before launching organic waste collection, take a look at your waste containers a few times before they are picked up to estimate (by volume or percentage of waste) how much of what you are throwing out is actually organic material.

STEP 3: ENSURE THAT YOU HAVE THE APPROPRIATE CONTAINERS (BINS OR CONTAINERS) FOR COMPOSTING AND FAMILIARISE YOURSELF WITH THE SERVICES OFFERED (COSTS, FREQUENCIES, DURATION OF THE CONTRACT, POSSIBILITY OF ADJUSTMENT DURING THE PROCESS, ETC.)

✓ Check with the municipality and/or a private supplier to order the appropriate containers (wheeled bin or container).

STEP 4: THINK ABOUT THE LAYOUT OF THE KITCHEN TO MAKE SORTING EASY

✔ Involve employees so that they can contribute to finding the best ways of doing things for your business.

- Where should you put the collection containers in the kitchen?
- How often do you want to transfer the wheeled bin or container outside? Depending on the volumes produced, you could use 5-gallon pails of recovered waste at a time.

STEP 5: PLACE THE COLLECTION CONTAINERS IN THE KITCHEN

✔ Clearly identify the containers and what goes into them.

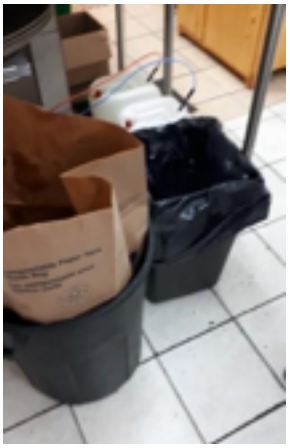
- Use the visual sorting sheets (see resources below)
- Put a container with a sieve to separate and drain liquid materials (sauce, ice cream, etc.) into the sink, which if put in the bin outside can attract more insects in summer and freeze the contents in winter.

✔ Think about how staff will transfer full containers from the kitchen to containers outside. Different options are possible, depending on your kitchen organisation and the volume of organic material produced.

Example 1: Small restaurant using brown compost bins:
The use of 5-gallon pails emptied directly into the brown bin outside during the day, then rinsed and reused in the kitchen is probably sufficient;

Example 2: Larger restaurant operating with an outdoor container:
Some people use plastic compost bins in the kitchen with a large brown paper bag inside, and throw the whole thing (bag AND compost) into the bin. Others prefer to put a plastic bag in these compost bins and empty them directly into the container and then throw the plastic bag in the garbage.

Whichever method you choose, it is recommended to place something absorbent (brown paper, newspaper, cardboard) in the bottom of your containers and outdoor bins to reduce the amount of liquid present.


Examples of existing equipment converted for compost collection

Mission Recyclage Compostage Laurentides
SYNERGIE ÉCONOMIQUE LAURENTIDES

STEP 6 : TRAINING AND IMPLEMENTATION

It is important to train employees, so that they understand why and how to sort properly.

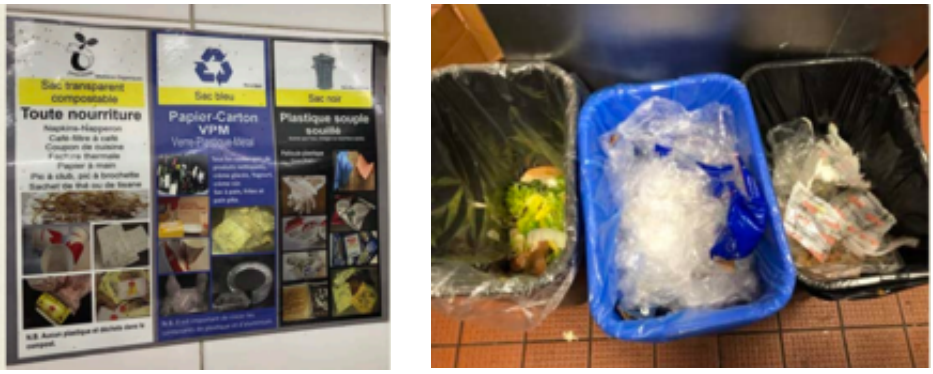
✔ Include composting procedures in work tasks (taking out the bin, rolling bins to the side of the road if required, washing containers with vinegar, etc.).

✔ Assign a person to oversee the compost operation to make sure it is going well and to check the quality of the sorting.

STEP 7 : TEST IT OUT

✔ Start with the organic material produced for kitchen preparation and see how well it is sorted, then adjust the layout and display as necessary. If it works well, you can then integrate waste from dishes from the dining room, etc.

✔ Test with waiters and cooks on a quiet day or shift (e.g., Tuesday lunch rather than during the Saturday rush). Look at how sorting is going, adjust signage, bin placement and train staff as needed.



Example of a poster and containers of different colours so as not to mix them up since they are all the same volume.

COMMUNICATIONS !

✔ Let your customers know that you have begun composting and include it in your communications. More and more people support waste reduction, so you might just get new customers because of your green practices !

✔ Showcase how much you have saved from landfill in your bins after 3 months, 1 year, etc. The numbers are impressive and encouraging !

✔ Make sure you involve your employees in the project, communicate results to them and thank them for their efforts !

Tips and tricks for outdoor bins

(Wheeled bins and collection containers)

To reduce odours and avoid insects in the summer:

✔ Place them in the shade.

✔ Wash them periodically with water, soap and vinegar.

- There are companies that specialize in this task (see resources below).
- Some biodegradable products can eliminate odours.

✔ Put something absorbent at the bottom of the bin if possible (a piece of cardboard, brown paper, newspaper, etc.)

To avoid the organic content freezing in the winter:

✔ Avoid liquids

✔ Put something absorbent at the bottom of the bin (if possible)

Before signing a collection contract with a private contractor, check with your municipality. Some of them offer services to meet business needs.

How can we keep even more waste out of the landfill?

Consider contacting the local food bank or community organizations in your municipality for your surplus food.

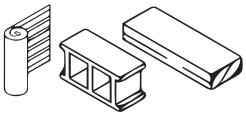
MATERIAL	
	**Household appliances and air conditioning apparatus***
	**Mercury vapor lamp***
	**Paint cans***
	**Batteries***
	**Electronic devices***

Free recycling programme due to Extended Producer Responsibility (EPR).

To find your nearest drop-off point
nearest drop-off point:
REP@recyc-quebec.gouv.qc.ca
or 1-800-807-0678

* Check with your municipality to see if they accept this material at the eco-centre.

RESTAURANT COMPOST

MATERIAL		
	**Corks**	**ReCork.** Drop-off points at: https://recork.com/ca/en/locations
	**Refundable cans**	**Consignaction.** Refundable can and plastic bottle deposit program https://consignaction.ca
	**Pop can tabs, bread clips, aluminum plates, eyeglasses**	**Fondation Clermont Bonnefant.** Purchases wheelchairs. Map of drop-off points www.fondationcb.com/points-de-chute
	**Building and demolition material***	**3R-MCDQ.** Material recovery and recycling: www.3rmcdq.qc.ca/liste_membres
		Rénocyclage. Resale and recovery points for used building materials. https://www.renocyclage.org/matriaux
	**Cigarette butts, pens, etc.**	**Terracycle.** Recycles several types of industrial waste; some services are free, others are not. www.terracycle.com/fr-CA
	**Plastic welding**	Several companies offer repairs of various polymers by extrusion welding, hot air welding, nitrogen welding, etc. Search the Internet for a service near you!

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OTHER RESOURCES

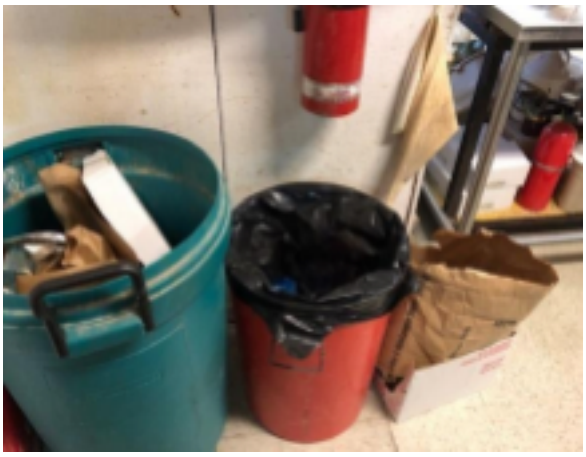
HELPFUL APPLICATIONS		
Ça va où? (Where does it go?) application	Downloadable on the Apple or Android platforms.	How to dispose of over 1,000 products based on your current municipality or location.
Projet Z (Project Z) application	Downloadable on the Apple or Android platforms.	Take on the challenge of reducing while learning more environmentally friendly and responsible ways to consume.

PRINTABLE SORTING TOOLS FOR BUSINESSES		
Visual sorting sheets	https://synergielaurentides.ca/etude-de-cas/outils-de-sensibilisation/#fichesdetri	Downloadable sheets for proper sorting. Produced as part of the Mission Recyclage et Compostage recycling and composting project.
Pictograms to promote better collection	https://www.recyc-quebec.gouv.qc.ca/entreprises-organismes/mieux-gerer/pictogrammes-signalisation	Downloadable sheets to put on containers. Produced by Recyc-Québec.
Video to inspire you to do more	https://www.youtube.com/channel/UCnQhsIAfKoI3Gh_hh1RLjjg	Video on good waste management practices for agri-tourism businesses. Produced as part of the Mission Recyclage et Compostage recycling and composting project.

BUSINESS SERVICES		
Bacs lavés	https://www.baclave.net	Container and bin washing service.
NovaEnvirocom	https://novaenvirocom.ca/en/	Sells compostable dishware.
Cambium	https://cambiumdistribution.com	Sells compostable dishware.
Compostable.ca	https://compostable.ca/collections/vaisselle-compostable	Sells compostable dishware.
Safeblend	https://www.safeblend.com	Biodegradable products for washing, sanitizing and disinfecting.
InnuScience	https://innuscience.com	Biodegradable products for washing, sanitizing and disinfecting.
Atomesbio	http://www.atomesbio.com	Biodegradable products for washing, sanitizing and disinfecting.

RESTAURANT RECOGNITION PROGAMMES

Sustainable Events Council	https://evenementecoresponsable.com/en/	Tools for improving environmental performance, certification possible.
Les pages vertes	https://lespagesvertes.ca	Directory of eco-responsible businesses.
ICI on recycle	https://www.recyc-quebec.gouv.qc.ca/entreprises-organismes/mieux-gerer/programme-ici-on-recycle-plus	Multi-level recognition programme for all types of businesses.
RestoVert	https://www.restovert.com	Network of eco-responsible companies in the hospitality industry. Support and certification available.



Sorting station (Recycling - Compost - Garbage)

Compostable bag