

A GUIDE TO UNDERSTANDING HOSPITALITY WASTE DIVERSION OPPORTUNITIES

*Understand the new food waste ban and how to cut costs
when it comes to waste hauler fees*



This guide contains information that will help you and your employees better understand the new laws and how they relate to you and your waste diversion in the hospitality industry. It is the product of the Society Promoting Environmental Conservation (SPEC), The Styrofree Challenge, Chef Hunter J. Moyes of the Tiffin Project – with support from the Vancity Credit Union

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Do you compost in your restaurant or bar? Does everything but the cardboard just go into one bag where you work? Would everything go into one bag if the cardboard fit too? When was the last time you washed out a can of tomatoes before you put it into a blue bin? Do your employees, or peers, or management – know what items can be recycled and what cannot? This is an issue you should care about, as these simple tasks will save you money in the long run.

We have done all the homework for you! We've spent the last eight months conducting research, surveying the public and we want to show you what we found. Why? Because we want to help Vancouver reach its greenest city action plan goals AND we want to help you save money!

What's inside?

- **4 infographics** – produced from a survey we conducted with 500 Greater Vancouver Residents (These are meant for you to post up in your recycling station to help you divert more things away from the garbage saving you money on waste disposal)

The Greenest City Action Plan contains waste diversion targets that will affect the hospitality industry in Vancouver – a goal for 2015: 100% organic waste diversion. In order to meet this goal, Metro Vancouver has placed a ban on all food waste sent to the landfill effective 2015. **Restaurants that do not comply will see fines passed on to them from their waste haulers.**

- **A to-go container guide** – listing the pros and cons of various to-go container options

Starting May 2014, the responsibility for collecting and processing packaging and printed paper (PPP) will shift from local governments to industry - defined as brand owners and first sellers. These companies and organizations will be required to pay for the packaging and printed paper that they put in the market to fund the collection and processing of this waste stream. This applies to a large list of to-go packaging currently used by restaurants. While no costs will be directly applied to restaurants, the cost of packaging can be assumed to increase upon implementation as producers pass on the costs. Furthermore Multi-Materials British Columbia, the association formed to run this program, plans to reward producers of recyclable PPP through reduced costs whilst disincentivizing those who supply PPP with no end markets with higher fees. Essentially cheap, non-recyclable packaging will become more expensive to purchase in BC after May 2014.

How can you save money?

1. Set up a recycling and compost station if you don't already have one and post these infographics so that you know what goes where
2. Educate your staff on proper recycling and composting protocol
3. Switch to a more sustainable to-go container (if cost is an issue, charge the customer a surcharge for the extra costs – our studies show people are willing to pay up to 25 cents more on their take out to have it brought to them in a more sustainable to-go container)
4. Report back to us on you success. Please send any pictures or success stories to green2go@spec.bc.ca we will post on our website and on social media and get people talking about the good work you are doing! For more info visit spec.bc.ca/green-2-go

Thanks!