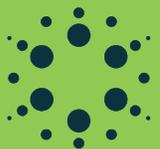


CUTTING WASTED FOOD IN CONNECTICUT COUNTRY CLUBS



CET

Introduction

From the clubhouse kitchen to the 18th hole, waste reduction is now part of the game.

A 2025 update to the [Connecticut Commercial Organics Recycling Law](#) requires any business generating more than 26 tons of wasted food a year to divert it from disposal. For golf and country clubs, that's driving creative solutions to reduce waste, cut costs, and build a cleaner future on and off the course.



Why Reduce Wasted Food?

- **Serve Your Community:** Donate surplus meals to local food programs and send food scraps to nearby farms for animal feed.
- **Protect the Environment:** Keeping organics out of landfills cuts methane emissions, a major driver of climate change.
- **Possible Cost Savings:** Smarter purchasing and waste separation can lower food and disposal costs.
- **Boost Staff and Member Satisfaction:** Cleaner kitchens, better organization, and visible sustainability efforts create pride among employees and goodwill among members.
- **Run a Tighter Operation:** Less trash means fewer dumpster overflows, cleaner grounds, and fewer pests, improving the club's overall appearance and efficiency.



This legislation presents a valuable opportunity for Connecticut country clubs to address wasted food in their operations. Whether you're preparing to meet new regulatory requirements or simply aiming to reduce your environmental footprint, taking action doesn't have to be complicated. Read on to learn how to get started.

Where to Start



Understand Your Waste Stream

- Track where food scraps are discarded (kitchen prep/trimmings, plate scrapings, event leftovers).
 - Check out our [Wasted Food Tracking Guide: Alternative Solutions to a Comprehensive Waste Audit](#)
- Monitor bin fullness and pickup frequency to assess current hauling costs.



Right-Size Your Hauling Services

- Seasonal right-sizing is key: adjust services in off-season months when volume drops.



Set Up Food Scraps Collection

- Focus on back-of-house areas first: kitchens, prep stations, and staff meal areas.
- Gradually expand to front-of-house or event spaces if feasible.
- Use clear signage to avoid contamination.



Storage & Logistics

- Identify space for indoor and outdoor food scrap collection bins and ensure staff have easy access. Co-locating trash, recycling, and food scraps bins helps reduce contamination in any one stream.
- Coordinate with haulers on optimal pickup days.

Spotlight: Round Hill Club

Greenwich, CT

Round Hill Club in Greenwich, Connecticut is pushing ahead with sustainable operations by actively addressing wasted food reduction and doing so in a thoughtful, cost-effective manner.

As a seasonal club most active in spring, summer, and fall, Round Hill aimed to be compliant with [Connecticut's Commercial Organics Recycling Law](#) before the update came into effect in January 2025. While sustainable practices like feeding chickens with vegetable scraps were a start, Round Hill Club was looking to improve their waste diversion systems into a more robust and efficient process.

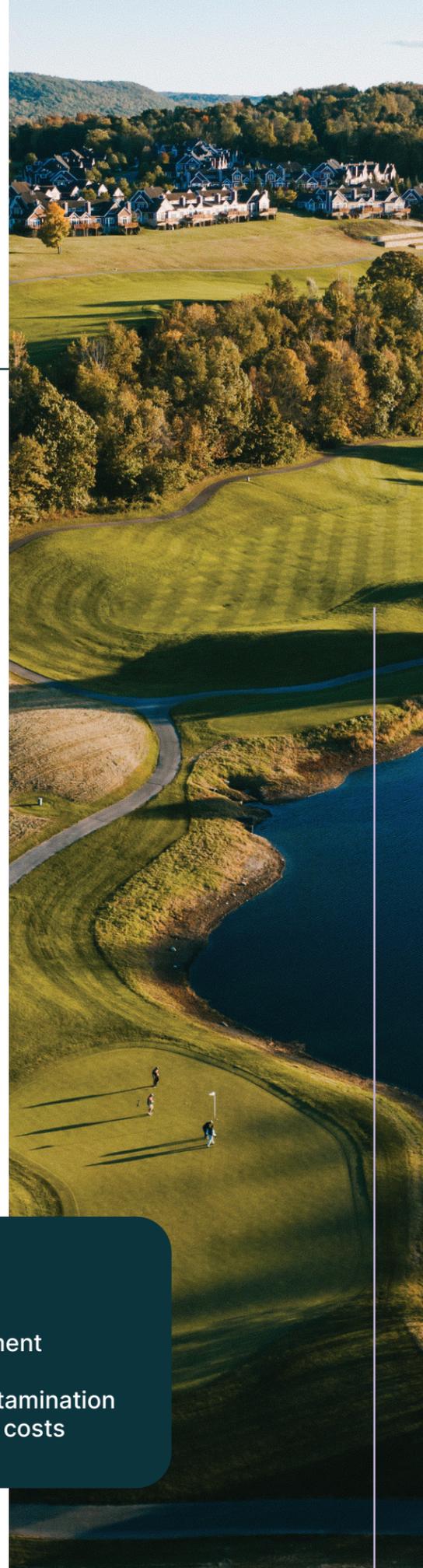
**By the
Numbers**

>34 tons
of food scraps diverted
from the landfill

Round Hill reached out to CET in late 2024, having heard about the new law and finding that other clubs had no clear solutions. A November 2024 site visit with a CET's Waste Reduction Consultant who helped to reveal opportunities like bin placement and storage logistics. They started a pilot program from December to March while closed to the public, to test the system's logistics before peak season.

Keys to Success

- Expert guidance on signage, bin placement, and equipment
- Testing new systems during the off-peak season
- Utilizing trained staff to sort event waste to reduce contamination
- Seasonal adjustment of waste pickup to reduce hauling costs



With guidance from CET including custom bin signage, and recommendations for haulers and equipment logistics, Round Hill was able to create an efficient waste diversion program that fits their needs and fits their budget. Round Hill Club officially launched its curbside food scrap diversion program in January 2025 and has since diverted **over 34 tons of food scraps** from entering the landfill. During peak operational months, the club uses four 64-gallon carts with pickups twice a week, adjusting to three carts during the slower seasons to align with reduced volume. Food scraps are collected from multiple sources across the property, including kitchen and prep areas, events and banquets, and staff meal zones like the pool deck where trained staff sort meal waste after service.

Additionally, by implementing CET's recommendations, they were able to right-size their waste services, making the transition to composting a financially sound decision. Regularly monitoring pickup volumes allowed the club to fine-tune service frequencies and avoid paying for underutilized carts.



Interested in launching or optimizing your wasted food program?

CET is a non-regulatory organization, offering guidance without penalties. Our assistance is always free to you, made possible by the Connecticut Department of Energy & Environmental Protection. If you are a business/institution with a wasted food reduction program or are interested in starting one, contact CET at (888) 410-3827, ReduceWasteCT@cetonline.org, or via our [web form](#).



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