

FREQUENTLY ASKED QUESTIONS

Food scraps recycling is the process of turning food waste into compost and clean energy.

What is food scraps recycling?

Food scraps recycling is the process of turning food waste into clean energy and/or compost.

What types of food scraps can be recycled?

Almost all foods can be recycled. Some examples are vegetable peels, cooked food, eggshells, leftovers, meat and meat bones, dairy, etc. For a full list of materials that can be recycled, visit allamericanwaste.com/food-scraps

Can I recycle food scraps with yard waste?

No, yard waste is not part of a food scraps collection program.

What are the benefits of food scraps recycling?

Food scraps recycling reduces your environmental impact and creates compost and/or clean energy as a byproduct.

What if curbside collection does not work for me?

If your town currently offers food scraps drop off to the public, you can collect your food scraps and dispose of them at the town's drop off location. Please refer to your town's website for this information.

What would be classified as an "institution" under this law?

Affected institutions include hospitality, entertainment, rehabilitation, health care services, hospitals, schools, correctional facilities, restaurants, banquet halls, and food courts.

Will separating out our food scraps result in more animals and pests?

It is unlikely, as this is the same material that you put in your trash. Some customers freeze their food scraps until the day of pickup.

How can I start food scraps recycling at my school or workplace?

We provide educational tools and resources both in person and on our website for schools and businesses to start recycling programs.

For more resources, visit our Learning Center at the QR code below:



When most people think about recycling, it is usually products such as plastic, paper and metal. Food Scrap Recycling is now recognized as an additional way to divert material from the waste stream.

The term "food scraps" refers to any food item that is discarded rather than eaten. Recycling this material helps the environment by diverting waste from disposal while creating clean energy and/or high-quality compost. All American Waste is leading the way for food scraps collection and diversion in Connecticut and Western Massachusetts. We provide services to homes, businesses, schools, and events.

Education plays a crucial role in the success of food scraps collection programs. We offer educational resources and training, both in person and through online resources, with information about how food scraps recycling works. Our team is committed to ensuring a quality food scraps collection program.



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FOOD SCRAPS RECYCLING AT ALL AMERICAN WASTE: A STEP BY STEP OVERVIEW



FOOD SCRAPS COLLECTION
FOR BUSINESSES AND SCHOOLS

How it Works:

At All American Waste, we offer a range of food scraps collection services tailored to meet the unique needs of businesses, schools, and universities. Depending on your service requirements, we provide carts, dumpsters, and compactors in various sizes, along with a customized collection schedule that fits your operations. Our services include both back-of-house and front-of-house collection, allowing businesses and institutions to set up food scraps collection points wherever they generate waste. To minimize contamination, we collaborate with customers to develop effective programs that incorporate educational resources, active monitoring, and staff involvement.

For schools and universities, food scraps collection programs play a vital role in educating younger generations on sustainable waste practices. We work closely with school systems to implement cafeteria collection programs that teach students the importance of source separation. These initiatives encourage students to carry recycling habits beyond the classroom. We tailor our services to fit each institution’s needs. Whether for businesses or educational institutions, our goal is to provide efficient, customized solutions that maximize food waste diversion and sustainability efforts.

ANAEROBIC DIGESTION

This is a process through which bacteria break down organic materials in the absence of oxygen. This process produces biogas, which can be refined to generate heat, electricity, and power cooling systems, among other uses. It also produces a residual material called digestate. With appropriate treatment, this digestate can be used to make animal bedding, nutrient-dense fertilizer, and other soil amendments.



WHAT’S IN
WHAT’S OUT

When talking about food scraps recycling, it is important to understand that different disposal sites accept different materials. Knowing what kind of facility your food scraps are going to will help you determine what you can put in your bin for collection:

- FRUIT AND VEGETABLES
- MEAT AND POULTRY
- FISH AND SHELLFISH
- DAIRY PRODUCTS
- EGG SHELLS
- BREAD, GRAINS, RICE AND PASTA

- LEFTOVER AND SPOILED FOOD
- CHIPS AND SNACKS
- NUTS AND SEEDS
- TEA BAGS
- COFFEE GROUNDS
- CUT FLOWERS
- OILS AND FATS

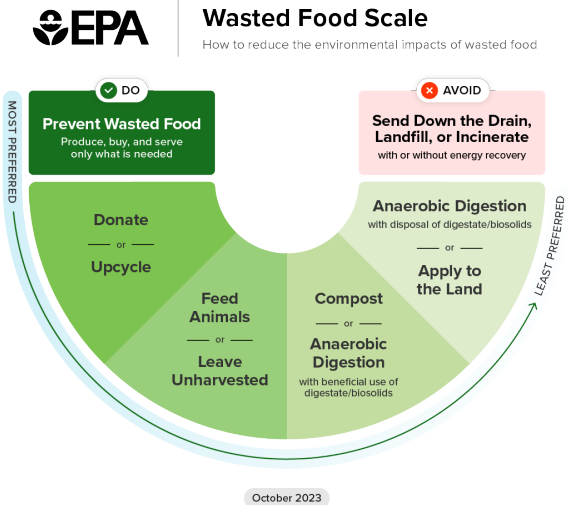
Please **do not include** as these items will contaminate the material we collect for composting:

- METAL
- TRASH
- PET WASTE OR DIAPERS
- GLASS

FOOD DONATION
MADE EASY

BUILDING A DONATION PROGRAM

Food donations help feed vulnerable populations and ensure access to safe, healthy food. To run a successful program, establish procedures to maintain food safety, including temperature logs for prepared foods and written SOPs on handling, storage, and donation types. Train staff through meetings, signage, and checklists, and share SOPs with partner organizations to ensure alignment. E-mail ReduceWasteCT@cetonline.org for more information.



KNOW THE LAW

Making sure that your organization is compliant with up to date legislation:

CONNECTICUT FOOD WASTE LEGISLATION

Law Update: Connecticut's Commercial Organics Recycling Law (CGS 22a-226e) was updated in 2023 and took effect on January 1, 2025.

Requirement: Applicable entities must source-separate and recycle food waste and organic materials, including food waste reduction, diversion, and donation efforts.

Applicability Threshold: Applies to commercial food waste generators producing 26+ tons/year of source-separated organic materials, regardless of proximity to a processing facility.

Affected Entities: Includes wholesaler, distributor, manufacturer, processor, supermarket, resort, conference center or institution.

New Reporting Requirement: Effective March 1, 2025, affected entities must submit organics diversion activity reports to CT DEEP.

School Compliance: Effective July 1, 2026, compliance expands to include private and public K-12 school buildings. This law will apply to schools within a 20 mile radius of a permitted disposal outlet.

MASSACHUSETTS COMMERCIAL ORGANICS RECYCLING LAW

Since October 1, 2014, MassDEP has banned the disposal of commercial organic wastes by businesses and institutions that generate one ton or more of these materials per week. Effective November 1, 2022, the threshold is a half-ton or more weekly.