

## For Businesses

## The Universal Recycling Law Requirements

Vermont passed the Universal Recycling Law in 2012 to reduce waste and greenhouse gas emissions and conserve resources and landfill space. This document explains the law's requirements for businesses. **Your local waste management experts can provide no-cost advice and training.** Find yours at [802recycles.com](http://802recycles.com).

State law requires everyone in Vermont to **recycle**:

- **Paper, Boxboard, and Cardboard:** uncoated, clean, and dry
- **Containers:** from food and drinks, empty and rinsed
  - **Metal cans**
  - **Glass bottles and jars**
  - **Plastic bottles and containers labeled #1 and #2**  
(other containers may be accepted locally)



*Tips for recyclables:*

- 1) Call your trash hauler for recycling collection services. Ask your hauler or local waste expert what you should or should not recycle.
- 2) Label your recycling bins with signs that describe what can be recycled. *Be sure to recycle correctly!* Empty and rinse containers and keep paper dry.
- 3) Teach your staff to recycle properly.



State law requires everyone in Vermont to **separate their food scraps** from the trash **starting July 1, 2020**.

Businesses must currently separate their food scraps (including cooking oil and coffee grounds) from the trash if they:

- are within 20 miles of a certified compost facility **and**
- produce more than 18 tons of food scraps per year (about 700 pounds or 3.5 rolling carts per week).

*Tips for leftover food and food scraps:*

- 1) Donate quality food to staff or the local food shelf.
- 2) Ask your trash hauler if they collect food scraps for composting. If they do not, contact VT DEC or your local waste experts for options.
- 3) Call VT DEC to learn how to save money by reducing food waste.

How food scrap collection for composting works:

- Haulers provide outdoor containers for food scraps and will tell you what can go in them.
- Collect food scraps in labeled, washable containers like 5-gallon buckets, and empty them into the outdoor containers.
- Teach your staff to compost properly and make sure trash is kept out of the food scraps.



Learn more at [VTrecycles.com](http://VTrecycles.com) or by calling VT DEC at 802-828-1138.

# A Vermonter's Guide to Recycling



## PAPER

clean & dry



copy paper, mail & magazines

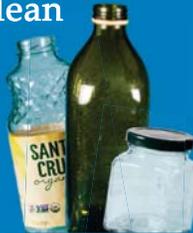
cardboard & boxboard

## CONTAINERS

empty & rinsed clean



metal



glass bottles & jars



plastic bottles, tubs & packaging



MINIMUM SIZE  
2 inches

MAXIMUM SIZE  
2 feet

MORE INFO  
(802) 828-1138  
VTrecycles.com



# Leave 'em out.

These items don't belong in the recycling bin.



## NO PLASTIC BAGS

They wrap around sorting equipment & cause shutdowns.  
Instead: Bring clean, dry, and stretchy bags to a grocery or hardware store for special recycling. Otherwise put in trash.



## NO BATTERIES

They are the leading cause of fires at sorting facilities.  
Instead: Bring to a drop off location for special recycling.



## NO STUCK-ON FOOD/DRINK

It's gross—and it reduces the value of other recyclables.  
Instead: Rinse clean first.



## NO SCRAP METAL ITEMS

They can damage equipment.  
Instead: Bring to a drop off location for special recycling.



## NO CLOTHING

It gets wrapped around equipment and causes shutdowns.  
Instead: Donate for reuse, or bring to a drop off location for special recycling.



## NO ELECTRONICS

They break, damage equipment, and endanger workers.  
Instead: Bring to a drop off location for special recycling.



## NO HAZARDOUS CONTAINERS

They pose a risk to workers, even if empty (there's always residue).  
Instead: Take to hazardous waste event or facility, or trash if empty.

This is only a partial list. For more details, visit [VTrecycles.com](http://VTrecycles.com).



# Reducing Food Waste

**On July 1, 2020, VT State Law bans disposal of food waste in the trash.**

**Investing in ways to reduce food waste can save you time and money.**



Restaurants typically **save \$14 for every \$1** invested (World Resource Institute).  
72% of US diners care about how restaurants manage food waste and **47%** would be willing to spend more to eat at restaurants with food recovery programs (ReFED).

**Wasted food is paid for three times: purchasing, prepping, and throwing away.**

**Some food waste is inevitable, but much can be prevented.**

Figure out your biggest sources of food waste and target those areas:

- Spoiled food? Shift purchasing and/or storage plans
- Table scraps? Reduce portion size or track customer preferences
- Kitchen waste? Be strategic with recipe and menu planning
- Leftovers? Donate safely or repurpose into new dishes



## Resources to reduce food waste:

- [epa.gov/sustainable-management-food](http://epa.gov/sustainable-management-food): Food Recovery Challenge, Food Waste Assessment Guidebook, Food Waste Management Cost Calculator, Toolkit for reducing wasted food and packaging
- [foodwastealliance.org](http://foodwastealliance.org): Best Practices Guide for Reducing Food Waste, studies on food waste
- [refed.com](http://refed.com): Restaurant Guide to Reduce Food Waste, solutions with benefits that outweigh the costs
- [recyclingworksma.com](http://recyclingworksma.com): tips and resource links, case studies of MA businesses with successful programs
- [leanpath.com](http://leanpath.com): software and technology for measuring and tracking food waste, guides, webinars, articles
- [jamesbeard.org/wastenot](http://jamesbeard.org/wastenot): online course for Creating a Full-Use Kitchen, recipes and tips for full-use cooking
- [foodwastestopswithme.org](http://foodwastestopswithme.org): case studies and testimonials, videos, webinars, and podcasts
- [lovefoodhatewaste.com](http://lovefoodhatewaste.com): articles and tips on reducing food waste
- [hotelkitchen.org](http://hotelkitchen.org): toolkit and case studies for hotels and resorts, but applicable for any commercial kitchens

## How can I estimate how much food scrap my business generates?

Calculate:

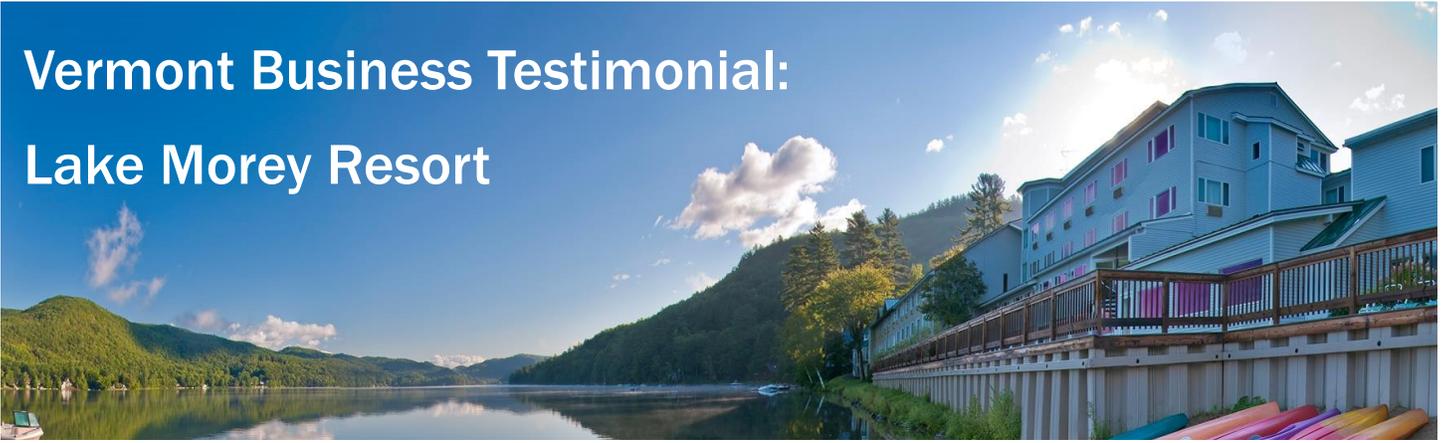
- A “typical” restaurant/cafeteria generates 0.5 lb of food scraps per meal
- Example: 1,400 meals/week x 0.5 lb/meal = 18.2 tons/yr

Track your waste with an audit:

- Define your goals
- Sort and separate materials
- Weigh and record waste
- Analyze the results



# Vermont Business Testimonial: Lake Morey Resort



**The Lake Morey Resort in Fairlee, VT has been separating food scraps from the trash since 2008. Resort owner Mark Avery describes his experience with composting:**

**“Over time, the changes become routine and it’s just another thing we do...The composting costs, compared to our benefits, I consider minimal.”**

“The change was the only stumbling block in the program; taking our normal routine and just modifying it a little bit. Over time, the changes become routine, and it’s just another thing we do. But it was a simple training of the dish washer and kitchen staff and wait staff for the composting.

I estimate we generate about 30 tons of food waste annually. [In addition to composting], we donate what we can to local establishments.

That 30 tons of food used to partly go in our septic system, but when you put that much food into a garbage disposal it can smell and leak, and attract flies. Some of that food waste would end up in our leach field. In 2008, we completely replaced our leach field, which cost around \$250,000. It had a lifespan of 25 years. Now that we’re composting, I estimate the life span of our leach field will be at least another 20 years over that. That is just a huge advantage.

We have two fewer garbage hauls going away because of less weight from less food in the trash. The composting costs, compared to our benefits, I consider minimal. I have been doing this since 2008 and it has been a joy. This whole system has just been wonderful to have. I think the biggest reason it has been such a success is our composter. He comes, he hauls everything away, he delivers something new, he makes it as easy as possible.”

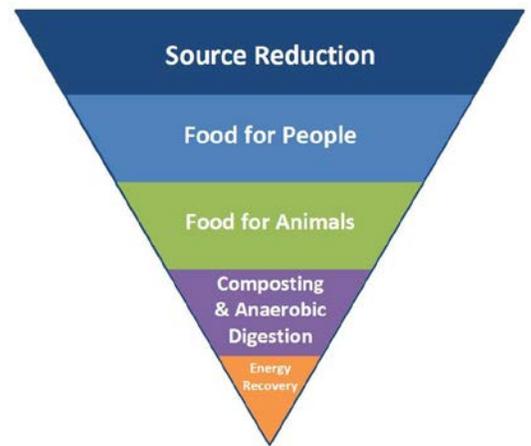
**“The biggest reason [for] success is our composter. He comes, he hauls everything away, he delivers something new, he makes it as easy as possible.”**

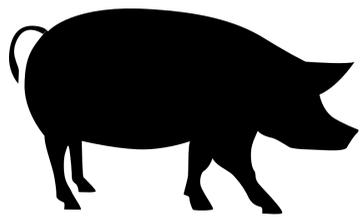
## 8 Steps to Separate and Manage Food Scraps

- 1. Identify all areas of your facility or business where food scraps are produced.** Food scraps (any food that is unwanted, spoiled, partially-eaten, etc. and is considered “waste”) can be generated in the kitchen and anywhere food is eaten, including dining areas and break rooms.
- 2. Track what food is wasted.** Conduct a waste audit to learn about your food scrap baseline. Keeping track of what and how much food is wasted will help identify the greatest opportunities for savings, and help you plan the right number of bins and collection frequency.

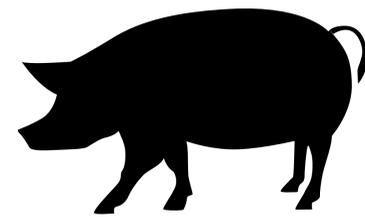
### Follow the Vermont Food Recovery Hierarchy:

- 3. Identify ways to reduce food waste at your facility.** For example, careful purchasing, using “full-use” recipes, finding creative uses for left-overs, giving smaller portions, or offering an a la carte menu can prevent waste.
- 4. Donate unsold food or close-dated/soon-to-expire food to a local food shelf or food bank.** Donating safe, edible food that may otherwise go to waste helps hungry Vermonters and families in need. For information on food donation or to find a food shelf, contact the Vermont Foodbank or search ANR’s Materials Management Map: [anrmaps.vermont.gov/websites/Organics/default.html](http://anrmaps.vermont.gov/websites/Organics/default.html).
- 5. Separate what cannot be donated for animal feed or compost.** Keep your food scraps free of trash (PLU stickers, twist ties, wrappers, etc.). Ask if your hauler provides food scrap collection services; organics haulers operate in most of the state, and all waste haulers must offer this service by July 1, 2020. You may haul your own food scraps to a transfer station, compost facility, digester, or farm. Ask what is accepted—facilities may not accept napkins, and many do not accept “compostable” serviceware. Visit [VTrecycles.com](http://VTrecycles.com) for a list of food scrap haulers.
- 6. Train all staff.** Meet with staff to devise a system for food waste separation. Train EVERYONE on collecting and managing food scraps, and on the critical importance of keeping trash, silverware, and other non-organic materials out of food scrap containers.
- 7. Schedule recurring trainings.** Train all new staff, and re-train existing staff on proper procedures for food scrap management at least once a year, or as needed if issues arise.
- 8. Request assistance.** Contact your local Solid Waste Management Entity or town—find yours at [802recycles.com](http://802recycles.com). Or, contact the Department of Environmental Conservation at (802) 828-1138.

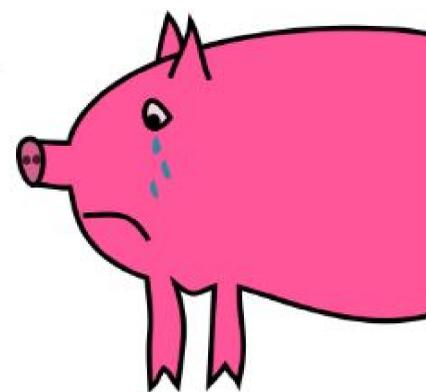




# Feeding Food Scraps to Pigs?



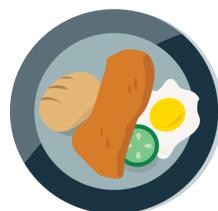
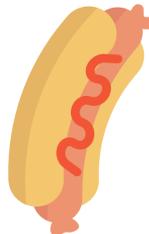
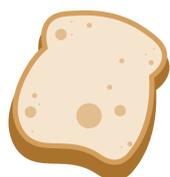
Feeding pigs meat, fish, and food contaminated by meat or fish can lead to pig illness or death, and is illegal under Vermont Law.



## YES



It's ok to feed pigs uncontaminated fruits, vegetables, bread, grains, dairy, eggs, and vegetable oils.



## NO



Do not feed pigs meat or fish, or their bones, oils, or juices, or ANY food that has touched these substances.



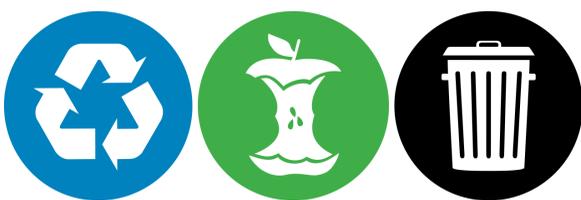
All food scraps can be composted.

Find a certified food scrap hauler at [vtrecycles.com](http://vtrecycles.com)

Questions? Call DEC Solid Waste Program at 802-828-1138.



Feeding food scraps to pigs? Contact the VT Agency of Agriculture Animal Health Section at 802-828-2421 or visit [agriculture.vermont.gov](http://agriculture.vermont.gov) to learn how to prevent contamination.



# Universal Recycling

# Guidance for Food Donation

Vermont’s Universal Recycling Law bans throwing food and food scraps into landfills by July 1, 2020. Donating surplus food to local food rescue organizations allows your business to:

- Follow the Universal Recycling law by not throwing food into the trash
- Support your community by helping the one in four Vermonters who are in need of food
- Potentially lower trash disposal and diversion costs
- Take possible federal tax deductions (ask your accountant for details)



You are protected from liability by Federal Law, under the Bill Emerson Good Samaritan Food Donation Act, when donating properly handled food.

Extra food can only be donated to food rescue organizations if it was **handled properly** and **not previously served**. When creating a program to donate food, follow these guidelines.

## DONATING FOOD SAFELY AND SAFE FOOD HANDLING GUIDE

### TIME & TEMPERATURE CONTROLS

The temperature of potentially hazardous foods, including prepared foods, meat, poultry, dairy, fish, seafood, tofu, eggs, and cut produce, must be managed for safety. Foods kept in the **temperature danger zone**, which is **between 41°F and 135°F**, can spoil, grow bacteria, and may cause people to become sick.

Food Type	Storage Requirements	Foods that Cannot be Donated
Prepared Foods	Stored at 41°F or below Frozen at 0°F or below	<ul style="list-style-type: none"> <li>• Foods kept in the danger zone for more than 2 hours</li> <li>• Previously reheated foods</li> <li>• Previously served foods</li> </ul>
Chilled Perishable, Prepackaged Foods (e.g. dairy, juice)	Stored at 41°F or below	<ul style="list-style-type: none"> <li>• Foods kept in the danger zone for more than 2 hours</li> <li>• Damaged or bulging packaging</li> <li>• Foods stored in non-food grade packaging</li> </ul>
Meat, Poultry, Fish (Unfrozen)	Stored at 41°F or below	<ul style="list-style-type: none"> <li>• Foods kept in the danger zone for more than 2 hours</li> <li>• Foods stored in non-food grade packaging</li> </ul>
Meat, Poultry, Fish (Frozen)	Frozen at 0°F or below	<ul style="list-style-type: none"> <li>• Foods kept in the danger zone for more than 2 hours</li> <li>• Severe freezer burn</li> <li>• Defrosted foods</li> </ul>
Fresh Produce (Whole)	Stored in a cool, dry, and clean area	<ul style="list-style-type: none"> <li>• Significant decay</li> </ul>
Fresh Produce (Cut)	Stored at 41°F or below	<ul style="list-style-type: none"> <li>• Foods kept in the danger zone for more than 2 hours</li> <li>• Color change or decay</li> </ul>
Baked Goods	Stored in a cool, dry, and clean area	<ul style="list-style-type: none"> <li>• Foods stored in non-food grade packaging</li> <li>• Moldy or stale products</li> </ul>
Canned/Boxed Foods	Stored in a cool, dry, and clean area	<ul style="list-style-type: none"> <li>• Damaged or bulging packaging</li> <li>• Home-canned products</li> </ul>

**LABELING FOOD FOR DONATION**

Food service facilities must properly label the food they are donating. **All donated food must be kept in food-grade packaging at all times.**

**ALLERGEN LABELING**

Each year, millions of Americans have allergic reactions to food. It is strongly recommended that foods for donation be labeled with ingredients so people with food allergies are aware of what is in the food. Eight major foods account for 90% of food allergic reactions and are important to label: *milk, eggs, fish (e.g., bass, salmon), shellfish (e.g., crab, shrimp), tree nuts (e.g., almonds, walnuts), peanuts, wheat, and soybeans.*

**DATE MARKING**

Vermont Department of Health food service regulations require date marking for prepared foods. Prepared food must be discarded **after seven days**. Mark the date when food is prepared and the date when food must be discarded (the day food is prepared + six days = seven days).

**Prepared Foods**

- Label the packaging with the food name, the date it was prepared, and the seven-day expiration date.
- Food that has been refrigerated for seven days or more should not be donated.
- Foods that are frozen, thawed, and then refrozen should not be donated.

- Food that will be donated can be frozen prior to donation to “stop the clock” and prevent the growth of bacteria. Label the packaging with the date it was frozen.
- Store foods in a designated area of a refrigerator or freezer while waiting for pick-up.

**Non-Perishable Foods** (*baked goods and canned/boxed foods*)

- “Best by,” “sell by,” and “use by” dates on food packaging are dates marked by the manufacturer. They indicate the time period the product will have the highest quality, not the date at which the food is no longer safe to eat.
- Store foods in a designated area while waiting for pick-up.

**RECOMMENDATIONS FOR TRACKING DONATIONS**

Facilities are encouraged to keep logs documenting that food is handled and served properly within the facility. Here is an example of a food donation log:

Date	Name of Food Donated	Temperature (°F)	Name of Food Rescue Agency

Food rescue agencies receiving donations should have the equipment to maintain proper food temperatures by keeping foods hot or cold during transportation, receiving, and storage.

**QUESTIONS?**

**Food Safety and Handling**

Contact the Vermont Department of Health at 802-863-7221 or visit [healthvermont.gov](http://healthvermont.gov)

**Food Donation and Vermont’s Universal Recycling and Composting Initiative**

Contact the ANR Solid Waste Management Program at 802-828-1138 or visit [VTrecycles.com](http://VTrecycles.com)

**Food Donation Locations**

Visit the Materials Management Map and zoom in to the purple apples: [anrmaps.vermont.gov/websites/Organics/default.html](http://anrmaps.vermont.gov/websites/Organics/default.html)





# VERMONT COMMERCIAL AND RESIDENTIAL FOOD SCRAP HAULER DIRECTORY

## **Black Dirt Farm** [www.blackdirtfarm.com](http://www.blackdirtfarm.com)

- Towns Serviced: Danville, Derby, Greensboro, Hardwick, Hyde Park, Jay, Lyndonville, Morrisville, Newport, St. Johnsbury, Stannard, Wolcott, and possibly Barton and Johnson.
- Contact: Jenn Davis, 802-533-7033, [jenn@blackdirtfarm.com](mailto:jenn@blackdirtfarm.com)

## **Casella Resource Solutions** [www.casella.com](http://www.casella.com)

- Provides services to large and mid-sized commercial generators throughout most of the State.
- Towns Serviced: Towns throughout the State.
- Contact: 800-227-3552 (800-CASELLA)

## **Cloud's Path Farm**

- Towns Serviced: Barton, Burke, Glover, Lyndonville, Sheffield. Ask about expansion into nearby towns.
- Contact: Sam Carter, 802-535-4670, [samuelfcarter@gmail.com](mailto:samuelfcarter@gmail.com)

## **Cookeville Compost**

- Towns Serviced: Bradford, Fairlee, Thetford, White River Junction. In NH; Hanover and Lebanon.
- Contact: Bob Sandberg, 802-439-5563, [bobsandberg@starprana.com](mailto:bobsandberg@starprana.com)

## **Draft Trash**

- Towns Serviced: Middlebury and Bristol
- Contact: Patrick Palmer or Nick Hammond, 802-388-6232 or 802-377-0921, [thornapplefarm@comcast.net](mailto:thornapplefarm@comcast.net) or [hammondhorselogging@gmail.com](mailto:hammondhorselogging@gmail.com)

## **Earthgirl Composting** [www.earthgirlcomposting.com](http://www.earthgirlcomposting.com)

- Provides collection for households and non-food-based businesses.
- Towns Serviced: Chittenden, Orange, and Washington Counties
- Contact: Megan Kolbay, 802-223-1271, cell 802-839-5017, [megan@earthgirlcomposting.com](mailto:megan@earthgirlcomposting.com)

## **Gauthier Trucking** [www.gauthiertruckingvt.com](http://www.gauthiertruckingvt.com)

- Towns Serviced: Chittenden County
- Contact: 802-879-4020, [dlaframboise@gauthiertruckingvt.com](mailto:dlaframboise@gauthiertruckingvt.com)

## **Goodenough Rubbish**

- Towns Serviced: Brattleboro area
- Contact: Craig Goodenough, 802-257-4937, [goodrubbish@live.com](mailto:goodrubbish@live.com)

## **Grow Compost** [www.growcompost.com](http://www.growcompost.com)

- Towns Serviced: Central Vermont, Mad River Valley, Upper Valley, Windsor County, and parts of Chittenden Lamoille, Rutland, and Windham Counties
- Contact: Lisa Ransom, 802-882-8154, [lisa@growcompost.com](mailto:lisa@growcompost.com)

## **Myers Container Service** [www.theredcanfamily.com](http://www.theredcanfamily.com)

- Towns Serviced: Chittenden County
- Contact: 802-655-4312, [joe@theredcanfamily.com](mailto:joe@theredcanfamily.com)

**No Waste Compost** [www.nowastecompost.com](http://www.nowastecompost.com)

- Towns Serviced: Burlington, Colchester, Essex, Essex Junction, South Burlington, Winooski.
- Contact: 609-670-5798, [nowastecompost@gmail.com](mailto:nowastecompost@gmail.com)

**Northwest Vermont Solid Waste Management District** [www.nswsd.org](http://www.nswsd.org)

- **Close the Loop St. Albans** – Towns Serviced: All of Franklin and Grand Isle Counties
- Contact: Aaron Shepard, 802-524-5986, [ashepard@nswsd.org](mailto:ashepard@nswsd.org)

**Ruggiero Trash Removal** [www.ruggierotrashremov.wixsite.com](http://www.ruggierotrashremov.wixsite.com)

- Towns Serviced: Windham and Windsor Counties
- Contact: Joe Ruggiero, 802-869-2235, [ruggierotrashremoval@gmail.com](mailto:ruggierotrashremoval@gmail.com)

**Seguin Services, LLC**

- Towns Serviced: Cornwall, Leicester, Middlebury, Orwell, Shoreham, Weybridge, and Whiting
- Contact: Sean Seguin, 802-948-9219, [seguinservicesllc@gmail.com](mailto:seguinservicesllc@gmail.com)

**TAM Waste Management** [www.tamwasteremoval.com](http://www.tamwasteremoval.com)

- Towns Serviced: Bennington and Shaftsbury. Will consider hauling from: Arlington, Castleton, Chittenden, Danby, Dorset, Dover, Glastenbury, Jamaica, Killington, Landgrove, Londonderry, Manchester, Mendon, Mount Tabor, Pawlet, Peru, Poultney, Pownal, Readsboro, Rupert, Rutland, Sandgate, Searsburg, Somerset, Stamford, Stratton, Sunderland, Tinmouth, Wardsboro, Whitingham, Winhall, Wilmington, and Woodford.
- Contact: Matthew Proft, 802-447-1300, [matthewp@tam-inc.us](mailto:matthewp@tam-inc.us)

**Tigertown Farm** Facebook: [@TigertownFarm](https://www.facebook.com/TigertownFarm)

- Small scale, residential, and commercial pick-up
- Towns Serviced: Norwich, White River Junction, surrounding towns, and Hanover, NH.
- Contact: Krystyna Oszkinis, 802-281-0781, [tigertownfarm@gmail.com](mailto:tigertownfarm@gmail.com)

**Triple T Trucking** [www.tttvt.com](http://www.tttvt.com)

- Towns Serviced: Brattleboro, Putney, Wilmington, and Dover with expansion planned to include Springfield, Bellows Falls and Keene, NH. Also serves Greenfield, Northampton, Amherst, Springfield, and Westfield MA.
- Contact: Peter Gaskill, 802-254-5388, [peter@ttvt.com](mailto:peter@ttvt.com)

**Wyman Frasier Compost of Vermont**

- Towns Serviced: Addison and Rutland Counties
- Contact: Tracy and Jonathon Wyman, 802-247-5748, [barty318@yahoo.com](mailto:barty318@yahoo.com)

**Get more information about recycling, composting and food scrap hauling from your Solid Waste Management district, alliance or town by visiting [vtrecycles.com](http://vtrecycles.com).**

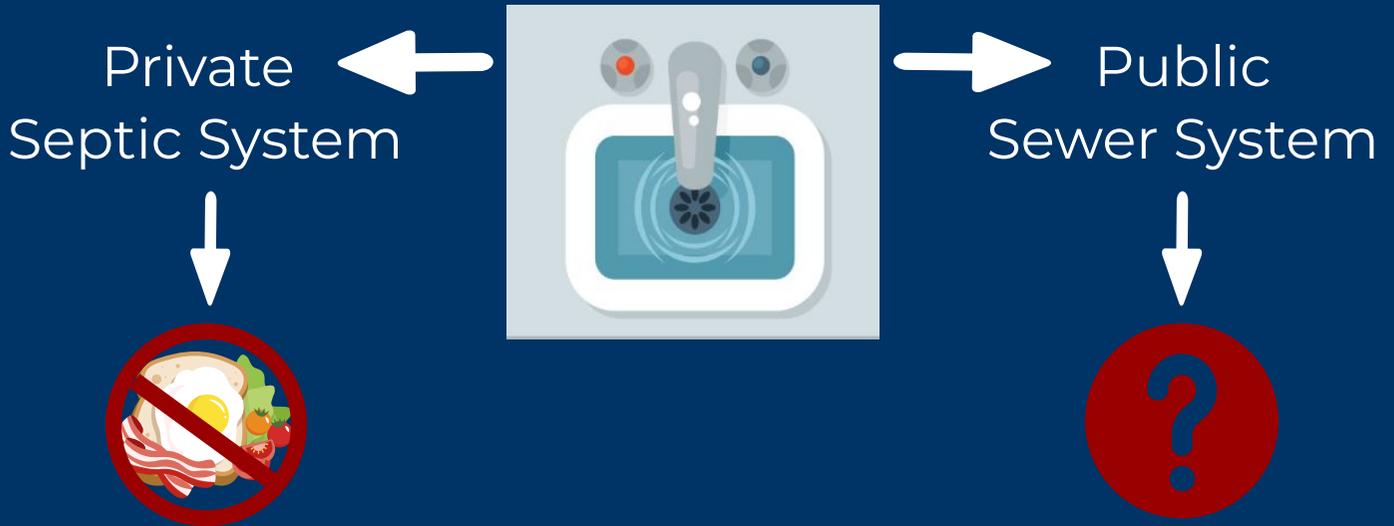
Waste Management & Prevention Division  
1 National Life Drive, Davis 1, Montpelier, VT 05620-3704

**PLEASE NOTE:** ANR does not assume any liability for the accuracy or completeness of information presented in this list. A listing of a hauler does not constitute a recommendation or endorsement. This may not be a complete list of haulers that provide food scrap collection services. For more informaton, visit: [vtrecycles.com](http://vtrecycles.com).

If you would like to be listed as a hauler, please call DEC at 802-828-1138.



# Where does your sink drain go?



Don't put food scraps down the drain!

Food scraps can clog pipes and lead to more frequent septic tank pumping.

Contact your municipality to find out whether it is ok to put food waste down the drain.

Every waste water treatment system is built differently and has specific requirements.



Never put fats, oils, and grease down the drain



## How else can I manage food?

On July 1, 2020, VT State Law bans disposal of food and food scraps in trash

To learn more or find a food scrap hauler: visit [VTrecycles.com](http://VTrecycles.com) or call DEC Solid Waste Program at 802-828-1138

1

Prevent food waste with tips from [savethefood.com](http://savethefood.com)



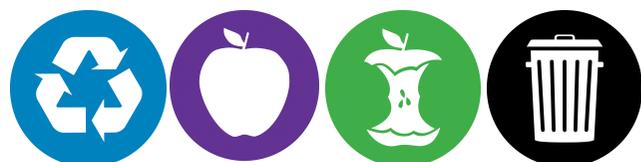
2

Donate quality, unserved food



3

Compost Food Scraps





# WASTE NOT GUIDE



## WHAT TO DO WITH ITEMS THAT ARE BANNED FROM THE TRASH

### RECYCLE ANYWHERE\*: Drop-off or with your hauler



Plastic #1 and #2



Glass jars, bottles



Cans and foil



Cardboard, mixed paper, newspaper



### COMPOST: At home, drop-off, or with your hauler



Leaf and yard debris, grass clippings, branches, etc.



Food scraps, coffee grounds, egg shells, etc.  
*(Ban for residents begins July 1, 2020)*



### BANNED & SPECIAL RECYCLING: Find collection locations at [vtreycles.com](http://vtreycles.com).



Mercury-containing bulbs, thermostats, switches, thermometers, etc.



Paint, stain, thinner and varnish



Computers and accessories, phones, TVs, MP3 players, VCRs/DVDs, etc.



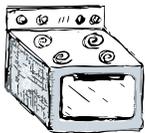
Lead-acid, rechargeable, and other batteries

\*Contact your local solid waste entity at [802recycles.com](http://802recycles.com) to learn what else can be recycled in your area.

Vermont Waste Management & Prevention Division  
[\(802\) 828-1138](tel:8028281138) | [vtreycles.com](http://vtreycles.com)



### OTHER BANNED OR DANGEROUS ITEMS: Contact your local solid waste entity for guidance—at [802recycles.com](http://802recycles.com).



Large appliances & scrap metal



Used Oil, filters, auto fluids



Tires



Clean Wood



Asphalt shingles, plywood, OSB, and drywall from large projects within 20 miles of a C&D facility



Explosives, fireworks, gasoline, pesticides, pool chemicals, propane cylinders

**What are the benefits of the Universal Recycling law?**

- Increases Vermont's recycling and composting rates, conserves resources, and reduces energy use
- Stimulates economic growth and creates jobs
- Lowers Vermont's greenhouse gas emissions from waste by an estimated 37%
- Conserves landfill space, and reduces the need for more landfills or transporting trash out of state
- Standardizes recycling and composting requirements statewide

**Is anyone going to enforce the law's requirements?**

Yes. The Agency of Natural Resources (ANR), Department of Environmental Conservation (DEC) has enforcement authority. However, education and outreach are the initial methods of implementation. Solid waste districts and towns may have enforcement authority under local ordinances.

**What do "food scraps" and "organic materials" include?**

"Organic materials" or "organics," are anything that was once alive and will decompose into soil. Organics includes items such as food scraps, leaf and yard debris, and uncoated paper. "Food scraps" means trimmings and byproducts from prepping food and discarded or unwanted pre- and post-consumer food, including spoiled, stale, moldy, or partially-eaten food. For example, "food scraps" includes:

- Meat, bones, fish, seafood, seafood shells, oils and fats
- All parts of fruits and vegetables including seeds, husks, rinds, peels, and pits
- Eggs, egg shells, cheese, milk, and other dairy products
- Grains and beans, in all cooked or uncooked forms
- Prepared foods, dressings, condiments, spices, and sauces
- Tea, coffee grounds and filters, nuts and nut shells

Make sure there are no produce stickers, butter packets, plastic bags, twist ties, or other non-compostable items in your food scraps. Ask your composter or hauler if they accept other organic materials, such as residual animal feed, wooden stir sticks, or compostable paper. Find [a food scrap hauler](#) at [VTrecycles.com](http://VTrecycles.com).

**How much does food scrap collection cost?**

Costs vary, as they do for trash and recycling services, and must be negotiated with your hauler. Waste haulers must offer food scrap collection by July 1, 2020. When comparing quotes, consider how often the hauler would empty and clean your containers and how food scrap collection factors into your overall costs. As you remove food scraps from your trash, you may be able to lower your trash fees by getting trash picked up less often and/or reducing your trash dumpster size. Find a [hauler](#) at [VTrecycles.com](http://VTrecycles.com).

**What if there are no collection or drop-off options for recycling, leaf/yard debris, or food scraps near me?**

All solid waste facilities and drop-offs that collect trash must separately collect the required recyclables and food scraps (and may charge to do so); they must also collect leaf and yard debris seasonally. Haulers must offer recycling collection. If you are not receiving these services, call ANR at **(802) 828-1138**.

**I operate multiple food establishments (e.g. stores, cafeterias, restaurants, or facilities). Are they considered one food scrap generator or multiple food scrap generators?**

Any business or institution located on one parcel of land is considered one generator. If a business operates multiple locations around the state, ANR considers each location a separate generator.

**Is separating food scraps for composting or animal feed allowed by the Vermont Department of Health?**

Yes. Even on-site composting is allowed. See the Department of Health regulations at [healthvermont.gov](http://healthvermont.gov).

**How do I know how much food scrap volume my business or institution produces?**

An average restaurant meal generates ~ 0.5 lb. of food scraps, including prep, leftovers, and compostable “wastes” such as coffee grounds, bones, seashells, and eggshells. Food scrap haulers typically provide 48-gallon collection totes, which weigh ~ 200 lbs. when full (using an average of 4.6 lbs./gal of food scraps). To make your estimate more accurate, collect all food scraps in bags you can weigh or a container of a known volume for a week. Ask your local solid waste district or town for no-cost help at [802recycles.com](http://802recycles.com).

**If customers or employees recycle the wrong things or put food scraps or recyclables in the trash, is my business or institution responsible?**

Yes. Your business or institution is responsible for all solid waste materials produced during normal operations. To help customers and staff properly separate these materials, use the standardized, statewide, Universal Recycling symbols (download at [VTrecycles.com](http://VTrecycles.com)) to create signs and posters for your facility.

**If compost facilities sell the compost from food scraps, why do I have to pay them to take it?**

It costs money to collect and haul materials and to turn food scraps into compost. The sale of compost does not cover these costs. Composting costs include machinery, labor, fuel, and other compost ingredients, such as woodchips, that must be mixed in with food scraps.

**Is it okay to give food scraps to pig farmers or chicken farmers?**

Only food scraps that are free of meat or fish and have not come into contact with meat/fish or their oils/juices may be fed to pigs. Guidance on swine feeding is available here: [agriculture.vermont.gov/animal-health-0/livestock-and-poultry-programs#swine](http://agriculture.vermont.gov/animal-health-0/livestock-and-poultry-programs#swine). Chickens may be given any food scraps, including meat.

**Can food scraps be ground by an in-sink garbage disposal?**

Septic systems are not designed to handle large amounts of food scraps, so putting them down the drain could clog pipes and lead to a need for more frequent septic tank pumping. If your sink drains to a municipal wastewater system, ask your town whether food scraps can go down the drain. Every wastewater treatment system is built differently and has specific requirements.

**What do I do if my landlord provides trash collection but not recycling or food scrap collection?**

Ask your [solid waste district or town](#) if a local ordinance requires your landlord to provide recycling or food scrap collection. If it's required, your landlord must add these services. If your business shares a dumpster with residences, your hauler must provide trash and recycling for one bundled fee. If your hauler will not do this, call ANR. If these situations don't apply to you, your business still must properly recycle and separate food scraps according to state law. Ask your landlord to provide recycling or food scrap collection as part of your lease or ask them to reduce your rent if you independently hire a recycling or food scrap hauler. When people start to separate recycling and food scraps from the trash, they can sometimes save money by switching to a smaller trash dumpster or less frequent pickups. When several businesses share a trash dumpster, sometimes they contract for recycling and food scrap services together. Having trouble? Your local waste district or town ([802recycles.com](http://802recycles.com)) or ANR can provide no-cost assistance.

**Waste Management & Prevention Division**

802-828-1138

[www.VTrecycles.com](http://www.VTrecycles.com)

# FREE Recycling



## Electronics

- Computers
- Monitors
- Printers
- Televisions
- Computer Peripherals (e.g mouse, keyboard)



## Thermostats

Don't trash it,  
**CASH** it!

**GET \$5**  
when you  
recycle mercury  
thermostats



## Paint

Quarts, Gallons  
and 5 gallons

- Oil Based
- Acrylic
- Latex
- Enamel
- Stains
- Shellac
- Lacquer
- Varnish



## Mercury Bulbs

Compact (CFL)

Limit of 10:

- Fluorescent Tubes
- Circulines
- HID
- Mercury Vapor
- U-Tube



## Batteries

Single-use Alkaline

- AAA & AA
- 9-volt
- Button Cells
- D-Cells

Rechargeables  
Cell Phones



# Benefits of

# Keeping Food Waste out of the Landfill

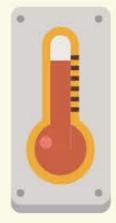


1

VERMONT  
AGENCY OF NATURAL RESOURCES

## Feeds People

Rescued food donations  
**almost tripled**  
from 2014 to 2017 at the  
Vermont Foodbank.



2

**Reduces**  
Greenhouse Gas  
**Emissions**



3

Supports  
**Green Jobs**



4

Compost  
**Restores Soil**



5

**Reduces**  
need for  
**Landfills**

VT landfills ~ 60,000  
tons of food scraps  
each year.



Composting the  
scraps



instead of trashing  
them would...

reduce greenhouse  
gas emissions



as much as not  
driving ~ 84 million  
miles.

That's like  
driving  
around Earth  
3,373 times!

