

Goal: Successful Composting Program & Process



Step 1

Step 2

Step 3

Food and organic material is tipped

The material is mixed in a recipe with a blend of green/yard material and food waste



Step 4

Step 5

Step 6

The windrow is turned throughout the process to circulate moisture

The product is cured in an open pile and then screened to remove any large woody material that did not break down during the process

The finished product is used to grow fresh organic produce, plants, and flowers

WM Harbor View Site- 122nd Street

Received food composting permit in 2009

States largest landscape composter in our backyard



2. Organics Recycling Collection/Process



- *Where* will these toters be staged?
- Does the client understand the limitations of space? Impact on diversion?
- Route density restrictions
- Truck restrictions - front load v. rear load



64 gallon toters
In-House & Pickup Container



3. Education v. Contamination

All products must be BPI certified with ASTM D6400 and/or ASTM D6868.

Check your containers.



Packaging



Cups



Cutlery



Bio-Bags



Paper Products (napkins, paper towels, waxed paper)



Paper plates, bowls, etc.

3. Education v. Contamination

Common Contaminants

- Metal/Foil
- Glass
- Plastic bottles/cups
- Foam
- Latex and Plastic Gloves
- Rubber Bands, Wire
- Chip Bags
- Food Wrappers or condiment packages
- Tape, Rope, Twine



Challenges	Lessons Learned
1. Determining which locations in a facility can recycle	<p>START SLOW!</p> <ol style="list-style-type: none"> 1. Right-size your containers 2. Know your building users <ul style="list-style-type: none"> - Are the cleaner's on board?
	<ul style="list-style-type: none"> - Building café before restaurant
	<ul style="list-style-type: none"> - Restaurant before tenant
	<ul style="list-style-type: none"> - Green-to-go tenants/pilot first
	<ul style="list-style-type: none"> - Selective tenant rollout
	<p>WASTE STREAM AUDIT</p>
	<ul style="list-style-type: none"> - Identify how much of the waste stream can be realistically diverted
	<ul style="list-style-type: none"> - Identify your big contaminant issues before rolling out the program - make sure food producers & users are aware of disposable food container restrictions

Challenges	Lessons Learned
2. Organics Recycling Process	LABELING
	- On all bins
	- Color coded when possible to assist with multi-language challenges
	RECYCLING FIRST, COMPOSTING SECOND
	- Are building users engaged in the solid waste programs, and performing optimally?

Challenges	Lessons Learned
3. Education v. Contamination	IF RECYCLING IS GOING WELL, BEGIN A NEW ROUND OF EDUCATION
	<ul style="list-style-type: none"> - Cleaners/Property Mangers/Building Tenants - Acceptable/Unacceptable - Current state of program rollout
	REPEAT! New hires, vacations, building-buyout - be proactive!
	REPORT! Show demonstrable successes.

Questions?

Thanks for listening!

Meghann Maves, LEED AP + BD&C
Total Recycling Program Manager
Waste Management Recycling Services

mmaves@wm.com



THINK GREEN®