



CIRC: Controls Intended to Remove Contamination

OPERATIONS

Waste diverting generators have a range of operational tools available to them to support contamination mitigation, and all of them rely on having a staff that is educated and engaged. Of all these tools, a sorting system that inspects and removes contamination before the compost is collected is the most commonly relied upon.

The OPERATIONS section of the scorecard is divided up into three sections:

1. Operations Plan
2. Training
3. Staff Responsibility
4. Bin Management
5. Sorting

Operations Plan

Given the broad scope of contamination controls that are called for in this section, an operations plan dedicated to waste sorting and reducing contamination that details the key activities detailed in the sections below is strongly encouraged.

Training

All staff must be trained on what is compostable and what is not so they can assist patrons and participate in waste sorting. This training should be done for all new staff, as well as on a recurring basis for existing team members. To help with staff education, there should be industry-standard color coded signage near BOH waste sorting stations, and reminders to landfill any items they are unsure about. Any opportunities to integrate proper waste diversion practices into company culture are highly recommended including the setting and tracking of diversion rates, regular attention on the topic at pre-shift meetings, and internal “Green Teams”.

Receiving Process

In order for contamination mitigation programs to work, staff must be actively responsible for the management of waste streams. That can be a real challenge in the foodservice industry, which is why training, regular communication, and accountability are so important. Some of the controls recommended in this section include having a designated shift supervisor in charge of

supporting proper sorting efforts, having staff assigned to monitor waste stations identified as high volume or high risk, and double-checking waste bins throughout the shift to remove easy to spot contamination from compost bins. There is also staff responsibility required once sorting has taken place the compost bins is awaiting pick-up by the hauler, namely to make sure that external bins are not contaminated with material from outside the operation.

Bin Management

The way waste bins are arranged and managed in a facility can have a big impact on what patrons choose to put in them. For example, if a compost bin is on its own, patrons might place whatever is in their hands in the compost bin just because they can't find any other bin to use. This is why compost bins should never be on their own, and should always be co-located with a trash bin, recycling bin, or both. Additionally, the more consistent the bin layout and bin signage is throughout the venue, the more likely the guests will be to understand what goes where.

Sorting

Almost every successful waste diverting foodservice operation has some form of sorting process in place to make sure that only approved compostable items are being collected by haulers and delivered to the composters for processing. Having said that, every facility looks a little different, and not all facilities have an on-site sorting area. The sorting section of the scorecard is divided into three sub-sections to account for this, with different controls depending on what the sorting environment looks like. In the end, significant attention to detail is required for any effective sorting operation, which is why training, communication, and education are so critical.

