

# TIPS FOR REDUCING WASTE IN THE FOOD INDUSTRY



## CREATE A SUSTAINABILITY TEAM

- Assemble a team of people to help implement all sustainability projects
- Train staff on proper composting and waste sorting

## TRACK YOUR WASTE

- You can get a monthly waste report from your recycling company
- This helps to look at where you are with waste rates and set goals for improving

## FIND A COMPOST PROGRAM

- For Hennepin County visit [hennepin.us/environment](http://hennepin.us/environment)
- For Ramsey or Washington Counties, visit [bizrecycling.com](http://bizrecycling.com)
- Create customized signage specific to the waste from your business
- Hennepin County even offers grants to help supply your business with the bins to get started

## SOURCE SUSTAINABLY

- For food, this means using local, seasonal, and organic ingredients when possible
- For products, this includes items that are compostable or reusable

## DONATE LEFTOVER FOOD

- Use Mealconnect to donate excess food
- By donating food that you know has been safe, you are covered for liability by the Good Samaritan Act
- Not only can you donate prepared foods, if you have ordered more product than you can use, we can take whole ingredients

