

# **Selected Resources for Pollution Prevention in the Food Service Industry**

Compiled by Laura L. Barnes, GLRPPR Help Desk Librarian

## **Associations & Organizations**

### **American School Food Service Association**

<http://www.asfsa.org/>

ASFSA advances the availability, quality and acceptance of school nutrition programs as an integral part of education. The association's primary activities include training and education; setting standards through certification and credentialing; and gathering all types of information relating to school nutrition.

### **Green Restaurant Association**

<http://www.dinegreen.com/>

Based in San Diego, CA, the Green Restaurant Association (GRA) is a national environmental organization that helps restaurants and its customers become more environmentally sustainable in ways that are convenient and cost-effective. The association's web site includes environmental guidelines for pollution prevention, energy efficiency, and other environmentally friendly practices.

### **National Restaurant Association**

<http://www.restaurant.org/>

The leading business association for the restaurant industry. Together with the National Restaurant Association Education Foundation, the Association's mission is to represent, educate and promote the foodservice industry.

## **Books & Reports**

*Best Practices for Food Recovery and Gleaning in the National School Lunch Program : SY 1998-1999.* Washington, DC : U.S. Department of Agriculture, 1999. (Online at <http://www.fns.usda.gov/fdd/gleaning/gleanman.PDF>)

This manual describes how the school districts used USDA grant funds to recover food from their cafeterias and donate it to the needy. Includes information on systems to recover, store, and donate the recovered food and how schools formed partnerships with local non-profit agencies. It also illustrates how school districts were able to identify and overcome obstacles to developing their programs. Finally, it shows how students can take an active role in this effort, and how food recovery and gleaning can be integrated into a school's curriculum.

*A Citizen's Guide to Food Recovery.* Washington, DC : U.S. Department of Agriculture, 1999?. (Online at <http://www.usda.gov/news/pubs/gleaning/content.htm>)

This publication is a resource guide on food recovery programs for businesses, community-based profit or nonprofit organizations, private citizens, and public officials. It describes some of the prominent food recovery activities already taking place, and suggests how a community, a

business, or an individual can support existing programs or begin new efforts. It also outlines key considerations relating to legal issues and food safety.

Davies, Terry; Konisky, David M. *Environmental Implications of the Foodservice and Food Retail Industry*. Washington, DC : Resources for the Future, 2000. (Online at <http://www.rff.org/Documents/RFF-DP-00-11.pdf>).

This paper analyzes the environmental impacts associated with the activities undertaken and influenced by two service sector industries—foodservice (e.g., restaurants) and food retail (e.g., grocery stores).

*Food for Thought : Restaurant Guide to Waste Reduction and Recycling*. Sacramento, CA : California Integrated Waste Management Board, 1992. (Online at <http://www.ciwmb.ca.gov/Publications/BizWaste/44198016.pdf>)

Developed for food service establishments, this guide presents a variety of suggestions that restaurants can use to reduce the amount of garbage they throw away.

*Food Services, Convenience Stores*. Washington, DC : U.S. Department of the Interior, Office of Environmental Affairs, 1992 (Pollution Prevention Handbook #17).

*Food Service Facilities Model Shop Report*. Brooks Air Force Base, TX : Air Force Center for Environmental Excellence, Environmental Quality Directorate, 1998. (Online at [https://www.denix.osd.mil/denix/Public/Library/AF\\_P2/Food/food1.html](https://www.denix.osd.mil/denix/Public/Library/AF_P2/Food/food1.html))

The purpose of this model shop report is to provide information to Installation Qualified Recycling Program (QRP) managers and food service facilities managers on solid waste reduction and recycling opportunities available for these facilities. The alternatives presented in this report include source reduction, recycling/reuse, and composting.

*Recipes to Prevent Waste in the Restaurant*. Seattle, WA : King County Solid Waste Division, undated. (Online at <http://www.p2pays.org/ref/20/19006.pdf>)

Includes tips for green purchasing; product handling and storage; food preparation and storage; standard services; and recycling.

## **Case Studies**

### **Food Waste Case Studies**

<http://www.nycwasteless.org/bus/casestudies/cs-foodwaste.html>

Brief case studies describe how New York City businesses have reduced their food waste.

### **McDonalds' Environmental Efforts**

<http://www.mcdonalds.com/corp/values/socialrespons/enviroment.html>

Details McDonalds' efforts toward environmental protection.

## **Fact Sheets & Checklists**

### **Food Industry Pollution Prevention and Waste Reduction**

<http://www.deq.state.mi.us/documents/deq-ead-p2-food-foodind.pdf>

Pollution prevention checklist for Michigan food service facilities.

### **Food Service Waste Reduction Tips and Ideas**

<http://www.ciwmb.ca.gov/BizWaste/FactSheets/FoodSrvc.htm>

Tip sheet for reducing restaurant waste.

### **Food Waste Management**

<http://www.resourceventure.org/rv/publications/waste/FoodWaste.pdf>

There are better ways of handling food scraps than the throwing them in the garbage or the sewer. This fact sheet offers some alternatives.

### **How To Make Your Operation More Environmentally Friendly**

<http://www.restaurant.org/business/howto/enviro.cfm>

Tips for reducing food, water, and electricity waste. Also includes strategies for getting employee buy-in.

### **Pollution Prevention Tips for Restaurants**

<http://www.montana.edu/wwwated/restaurant.htm>

One page fact sheet with brief P2 tips for restaurants. Includes short bibliography and brief success stories.

### **Recycling and Waste Reduction in the Restaurant Industry**

<http://www.dnr.state.wi.us/org/aw/wm/publications/recycle/pubco073.pdf>

Includes tips for developing a waste reduction and recycling program.

### **Restaurant Resource Efficiency/Pollution Prevention Guidelines**

<http://www.co.maui.hi.us/departments/recycle/restpp2.html>

Developed by Maui County, Hawaii Public Works and Environmental Management, this checklist includes source reduction, pollution prevention, recycling, and resource efficiency guidelines.

### **Steps for Reducing Food Waste**

<http://www.nycwasteless.org/gov/agencytour/food.html>

Tips for reducing food waste. Although aimed at government agencies, these strategies are also applicable to restaurants and other food service entities.

### **Waste Reduction and Recycling Program Tips : Food Service & Beverage Industry**

<http://www.p2pays.org/ref/05/04993.pdf>

Checklist provides tips so that food service providers can reduce wastes, reuse and recycle.

## **Journal Articles**

Burka, Madeleine. "The Greening of the Restaurant Industry". *Restaurant USA*, January/February 2000. (Online at

<http://www.restaurant.org/rusa/magArticle.cfm?ArticleID=414>)

Outlines some creative methods that restaurateurs are using to dispose of waste.

Fitzgerald, P.L. (2000). "When you waste not, they want not." *School Foodservice and Nutrition*. 54(10), 28-34.

This article presents six examples from the USDA, Food and Nutrition Service's Report on the Food Recovery and Gleaning Grants Projects. These models of experience and expertise may be used for development of additional programs.

Gryder, S.D. (1998). "Good things come from smaller packages." *School Foodservice and Nutrition*. 52(8), 21-40.

This article discusses how source reduction technology can reduce the amount of packaging and conserve manufacturing, transporting and storage resources. It examines how packaging contributes to food service waste and waste disposal costs, and specifically, how aseptic packaging can help.

Lee, Kyung-Eun; Shanklin, Carol W.; Wie, Sung Hee. (2001) "Waste Characterization Study to Quantify Materials for Composting and Recycling in a Metropolitan School Food Service Program". *Journal of Child Nutrition & Management*, . 25 (1), 43-47. (Abstract online at <http://www.asfsa.org/childnutrition/research/wastestudy.asp>)

The purposes of the study were to analyze the types and amounts of the waste generated in a food-processing center and three satellite schools and to identify the amount of waste that could be composted or recycled.

Robinson, M. (2000). "Where's YOUR welcome mat?" *School Foodservice and Nutrition*. 54(10), 24-26.

This article describes how the American School Food Service Association, funded by the USDA and using the, D.C. Central Kitchen in Washington, DC as a model, is working to develop a program that will help interested school foodservice and nutrition programs become community kitchens in their own neighborhoods.

Vilschick, J. (2000). "Slash your trash." *School Foodservice and Nutrition*. 54(4), 82-86.

This article addresses various waste reduction strategies. It outlines the benefits of increased productivity, lower costs, improved sanitation and environmental protection. Various tools, such as pulping systems, compactors or crushers, and polystyrene recycling machines, are described.

Wie, S.; Shanklin, C.W. (2001). "Cost effective disposal methods and assessment of waste generated in foodservice operations." *Foodservice Research International*.13(1), 17-39.

The purposes of this study were to determine the cost components of alternative disposal methods and to identify techniques for cost analyses including estimating costs and evaluating alternatives.

## **Web Sites**

### **Fats, Oils, and Grease Initiative**

[http://www.dnr.state.ga.us/dnr/p2ad/h\\_fog\\_initiative.html](http://www.dnr.state.ga.us/dnr/p2ad/h_fog_initiative.html)

Includes links to Georgia P2AD fact sheets.

**Food Service/Cafeteria**

<http://www.ciwmb.ca.gov/Schools/WasteReduce/Food/>

Developed by the California Integrated Waste Management Board for school cafeterias. Includes links to offer vs serve strategies, tips for working toward zero-waste lunches, and case studies.

**Food Service Industry Topic Hub**

<http://www.glrppr.org/hubs/toc.cfm?hub=448&subsec=7&nav=7>

Provides an overview of the industry and its operations, reasons for change, P2 opportunities, and case studies. Also includes links to relevant reports, fact sheets, and web sites.

**Great Lakes Regional Pollution Prevention Roundtable > Food Service & Restaurants**

<http://www.glrppr.org/contacts/gltopichub.cfm?sectorid=24>

Includes links to fact sheets and other information, as well as a list of expert contacts within the Great Lakes Region.

**The Green Plan for the Food Service Industry**

<http://www.p2pays.org/food/main/oil.htm>

Developed by the North Carolina Division of Pollution Prevention and Environmental Assistance, this site includes information on oil and grease, food waste, and solid waste. Resources include fact sheets, slide presentations, outreach materials, and sample municipal ordinances.

**Waste Reduction in Restaurants**

<http://wrrc.p2pays.org/industry/restaurants.htm>

Provides core reference material to help owners and managers of food service establishments reduce waste generation, conserve water and energy, achieve compliance, and promote a “green” public image.