Universal Recycling

Food Scrap Ban Guidance

Background

On July 1, 2020, Vermont state law bans disposal of food scraps in the trash or landfills.

Food scraps include pre- and post-consumer food waste that is derived from processing or discarding of food and that is able to be used through one of the following options: food donation for people in need, animal feed, composting, or anaerobic digestion.

On July 1, 2020, trash haulers must offer food scrap collection services to non-residential customers and apartments with 4 units or more, unless another hauler is willing to provide that service.

Why? Keeping food scraps out of the trash saves landfill space and reduces greenhouse gas emissions. Reducing food waste saves resources. Food donation has nearly tripled since the law was passed.

What will enforcement look like for the food waste ban?

The Vermont Agency of Natural Resources (ANR) prioritizes outreach and compliance efforts on the largest producers of food waste and on complaints we receive. ANR has enforcement authority under 10 V.S.A. Section 8003(a) for solid waste laws and all of Vermont's 11 landfill disposal bans, which includes the food waste ban. ANR has consistently prioritized education and outreach on the food waste ban and has worked to ensure options exist for food scrap collection and drop-off. ANR has supported grant funding for low-cost/subsidized residential composting bins as a way to encourage cost savings through home composting. ANR does not sort through residential trash bags looking for recyclables or food scraps.

Residents

Residents are separating their food scraps into buckets or bins and either using local food waste drop-offs (like transfer stations), curbside food scrap haulers, or composting in their backyards.

Vermont state law allows residents who compost in their backyards to dispose of meat and bones in the trash even after July 1, 2020.

Residents are NOT required to compost in their backyards and can choose to bring food scraps to drop-off facilities or use curbside food scrap haulers. Residents can ask their trash hauler if they provide food scrap collection. Residents can find drop-off facilities and food scrap haulers at <u>VTrecycles.com</u> or by contacting their local solid waste management entity at <u>802recycles.com</u>.

To learn how to prevent food waste and manage your food scraps, visit VTrecycles.com.

Businesses/Institutions

Businesses are donating edible food to food shelves and separating food waste into collection carts or dumpsters that food scrap haulers pick up and bring to composting facilities, farms, and digesters.

Vermont state law allows businesses/institutions with established food waste separation programs that include regular staff training to dispose of an insignificant amount of food waste.

The ANR <u>Solid Waste Program</u> considers the following to be examples of "insignificant":

- Occasional, small amounts of food waste that are accidentally thrown in the trash.
- Disposing of small packages, such as one-ounce packets of food waste, that would be extremely timeconsuming to de-package, and in small quantities or package sizes too small for depackaging machines.

Businesses/institutions with questions are encouraged to contact ANR <u>Solid Waste Program</u> via email or at 802-828-1138.

To learn how to prevent food waste and manage your food scraps, visit VTrecycles.com.

Commercial Haulers

More than 20 haulers offer food scrap collection and it's currently required by law for bag drop haulers.

According to Vermont state law, commercial haulers are not required to offer collection of food scraps if another hauler provides collection services in the same area and has capacity to provide services to all customers.

Commercial haulers can visit <u>VTrecycles.com</u> for a list of food scrap haulers and the areas they serve.

Commercial haulers that want confirmation that another hauler will offer food scrap collection to customers in their area may contact the Vermont ANR <u>Solid Waste Program</u>.

Information on how to haul food waste, food scrap separation signage for customers, and downloadable food scrap symbols, visit <u>VTrecycles.com</u> or contact the ANR <u>Solid Waste Program</u> via email or at 802-828-1138.

Waste Management & Prevention Division Solid Waste Program 1 National Life Drive, Davis 1, Montpelier, VT 05620 (802) 828-1138 <u>VTrecycles.com</u>



AGENCY OF NATURAL RESOURCES Department of Environmental Conservation



Thank you for your interest in No Waste Compost! Our low-profit pickup service provides an affordable answer to the new food waste requirements set forth by Act 148. We strive to make composting an easy habit to form for all Vermont households.

How it Works:

After a customer signs up, we will provide the necessary equipment and resources to get residents composting quickly and safely. For residents that worry they will forget about pickup day, we can provide text message reminders (SMS) to help households stay on track with this new habit.

Before we go further, we want to stress the hazards of compost dumpsters or centralized totes. While these appear to be the most cost-effective, they attract animals that chew through the lids and also become breeding bins for maggots and flies, making composting an unpleasant experience for residents and nearby neighbors.

No Waste Compost answers this problem by providing air-tight, 5 gallon containers to each household that never attract unwanted attention when used properly. Our additional cleaning services and lowest-cost liners provide even more solutions to make composting clean and odor-free.

Pricing:

With a group contract, we can provide discounts based on the number of households serviced. Our standard rates can be found at <u>https://www.nowastecompost.com/locations-1</u>. Please contact <u>cameron.scott@nowastecompost.com</u> for a discounted quote.

Cleaning Services:

Additionally, we can clean, sanitize and line buckets for **\$3 per bucket cleaned**. Cleanings can be scheduled with every pickup or requested on an individual basis. We also sell certified compostable liners at the lowest cost guaranteed or we can line buckets for customers when we empty them.

25 x 8gal liners = \$7 25 x 2gal liners = \$5 Lining service = \$0.20 per liner (\$100 per box of 500)



Sign Up and Payments:

Residents can sign up online for individual accounts with our discount code where they can choose a plan that is best for their household. As their needs change seasonally, they can adjust their plan so they only pay for what they need. Payments are automated for hassle-free billing. Accounts can be cancelled at any time, so customers are never locked in.

Alternatively, a single monthly payment can be made through the community board, HOA, property management, etc. This option affects the customers ability to change pickup plans.

Where the Waste Goes:

No Waste Compost relies on a municipal facility known as the ODF for compost processing. For a complete list of "Accepted Compostable Material", please visit <u>https://www.greenmountaincompost.com/drop-off/</u>.

Please let me know if you have any questions or concerns about our services.

Best,

Cameron Scott Owner of No Waste Compost L3C (802) 373-1707 Thank you for your interest in compost pickup with Earthgirl Composting! When you sign up with EGC, you get sparkling clean and fresh smelling buckets at every pickup.

Earthgirl Composting is a small, woman-owned business that was established in 2006. Our stellar reputation has been built upon 14 years of reliability and outstanding customer service. We offer compost pickup to households and non-food based businesses from Colchester to Barre. When you sign up for compost pickup, Earthgirl Composting will provide you with a clean five gallon bucket. On your scheduled pickup day, your bucket will be emptied, cleaned and lined with a fresh compostable bag. All waste collected is currently being delivered to Perfect Circle Farm in Berlin, where the chickens greet us at the pile. Anything the chickens don't eat, gets turned into compost for use in their growing production. EGC makes it easy, clean and simple to compost your food scraps!

The cost for weekly pickup is \$8 per pickup/per bucket. The cost for biweekly pickup is \$12 per pickup/per bucket.

Please find discounts below:

2-10 buckets = 10% discount 11-15 buckets = 15% discount 16+ buckets = 20% discount

EGC can be flexible on placement/pickup of compost buckets. Compost pickup is between <u>8am-7pm</u> on your scheduled day. Each week used buckets will be swapped out for fresh smelling, sparkling clean buckets. EGC uses all natural cleaners and essential oils in the compost buckets to help keep fruit flies minimal and critters away from the buckets and odors out. Buckets are lined with compostable bags and homeowners can line their own kitchen bins with BPI certified compostable bags and just drop their bag in the bucket! EGC makes it easy, clean and simple to compost your food scraps.

I am attaching our Policies and Practices, as well as our Compost Do's and Don'ts list for your information.

The following are a few changes to our usual practice during this time of COVID-19 to insure that both haulers and customers are protected.

-*At each pickup we will be cleaning the buckets with a* **bleach solution as recommended by the CDC.**

-Instead of swapping out buckets, we will now be giving each customer back the bucket that was left out for us, cleaned and sanitized with bleach and water solution. If you do not leave a bucket our for us, a freshly sanitized bucket will be left for you.

-Haulers will protect themselves by wearing gloves and sanitizing between each stop. -If you are on **quarantine**, please let us know ahead of time and we will put your account on hold until you are off quarantine.

Please do not hesitate to call or email me, with any other questions or concerns you may have.

Thank you and have a wonderful week!

Megan

CURBSIDE COMPOST PICKUP Households and Non-food Based Businesses Chittenden and Washington Counties <u>www.earthgirlcomposting.com</u> (802) 839-5017 According to the book <u>Drawdown</u>, food that is produced but not eaten contributes 8% of the world's total greenhouse gas emissions, and <u>reducing food waste is one of the single most impactful</u> <u>actions</u> for reducing the effects of climate change. <u>Composting food</u> <u>scraps is also an important climate solution</u>.

Process

The basic stages of the process are:

1. Organic matter is inoculated with <u>Lactobacilli</u>. These will convert a fraction of the <u>carbohydrates</u> in the input to <u>lactic acid</u> by <u>homolactic fermentation</u>.^[3]



A household bokashi bin with a supply of fermentation starter, namely bran inoculated with Lactobacilli.

- 2. Fermented <u>anaerobically</u> for a few weeks at typical room temperatures in an airtight vessel, the organic matter is altered and preserved, in a process closely related to the making of some <u>fermented foods</u> and <u>silage</u>. The preserve is normally applied to soil when ready, or can be stored unopened for later use.
- 3. The preserve is mixed into soil. This exposes it to air, whereupon the lactic acid <u>oxidises</u> to <u>pyruvate</u>, a fundamental energy carrier in biological processes.
- 4. The oxidised preserve is soon consumed by the indigenous <u>soil life</u>, 'disappearing' within a very few weeks at normal temperatures. <u>Earthworm</u> action is typically prominent, such that the amended soil acquires a texture associated with <u>vermicompost</u>.