

# Why Should my Restaurant Compost in NYC?

On Earth Day 2015, Mayor Bill de Blasio announced the OneNYC Plan and its goal to achieve Zero Waste to landfills in NYC by 2030. This is an ambitious goal with a bold timeline, and food scraps are seen by the administration and by the waste industry as low hanging fruit. Rather than sending food scraps to landfills where they take up space and generate a powerful greenhouse gas called methane, kitchen scraps and plate scrapings are a nutrient-rich waste stream that can be recycled into compost, a soil-like fertilizer that brings essential nutrients and water retention back to our agricultural soils.

In 2016, large food producers in NYC (food manufacturers 20,000+ sq ft, food wholesalers 25,000+ sq ft, hotels 150+ rooms, stadiums 15,000+ seats) will be required by law to separate food scraps and ensure that they get recycled through a hauler or on-site technology solution. The timeline for smaller establishments has not yet been finalized, but some NYC restaurants are already composting and leading the way, and we are here helping businesses re-think their waste streams before the new requirements hit.

Many of the large establishments that started composting have seen reductions in their trash hauling bills, because landfilling waste is becoming increasingly expensive, while new opportunities to compost close to NYC continue to emerge, thus helping bring down the cost of organic waste transit. For medium- and small-size establishments, composting is more achievable than ever, especially when establishments can dramatically reduce their landfill stream and divert scraps towards composting.

By implementing a compost program, restaurants can become visible actors in the public sphere, showing clients and other businesses that they are concerned about the sustainability of our everyday activities, and taking action to reduce their own impact.

Compost consulting companies exist to provide a range of services to food establishments, like the following:

- Recycling Program Design and Setup
- Waste Area Redesign
- Hauler Coordination and Price Negotiations
- Waste and Recycling Audits and Characterization Studies
- Waste Separation Check Ups
- Recycling and Composting Services for Events
- "Eco" Product Sourcing
- Employee Training and Education
- Custom Front- and Back-of-House Signage Design, Printing, and Laminating
- On-Site Food Scrap Processing Technology Solutions and Procurement
- Food Donation Opportunities and Logistics

If you wish to learn more about food scrap recycling and organic waste management, the Green Hospitality Initiative can provide resources and introductions to set you on a path towards composting.