Mandatory Food Waste Recycling

It's The Law

City and County of Honolulu Ordinance, Chapter 42, Article 3, Section 42-3.5 requires the owners of food establishments to: 1) arrange and provide for the separate collection of food waste and for its recycling by a recycling facility on Oʻahu or 2) separate food waste from all other solid waste generated by the food establishment and deliver the food waste to a recycling facility.

Food establishments meeting the following criteria are required to recycle food waste:

- Restaurant that occupies 5,000 square feet or more of floor area and serves 400 or more prepared meals per day*
- Food court in a building or shopping center where five or more food establishments are situated and serviced by a common dining area
- Hotel with one or more kitchens, and function rooms
- Grocery store that occupies 18,000 square feet or more of floor area
- Food manufacturer or processor that occupies 5,000 square feet or more of floor area
- Catering establishment that serves or sells 400 or more prepared meals per day*
- Hospital that serves 400 or more prepared patient meals per day*

*Meals per day are based on an annualized average

Recycle: All animal, vegetable, and beverage waste which attends or results from the storage, cooking, preparation, handling, selling or serving of food.

Fats, oils and grease (FOG) is <u>not</u> considered food waste, and should be collected separately. FOG is regulated by the Environmental Quality Division - Regulatory Control Branch (768-3286).

Do Not Recycle With Food Waste:

Plastic, metal, wood, bags, chopsticks, cutlery, glass, cardboard, paper, napkins, produce stickers, and landscape clippings.

Check with your collector to verify

Going Green Is Good For Business

Approximately 40% of America's food gets wasted. Keeping food out of the dumpster can lower disposal costs, and your business can benefit from promoting sustainability. You can reduce waste by storing and labeling food properly, conducting frequent inventory, and serving smaller portions. Reducing and recycling helps to extend the life of our landfill and improve sustainability.

Collection Options

The Bill Emerson Good Samaritan Food Act and the Food Donation Act of 2017 state that donors who give food to nonprofit organizations in good faith are protected from food-safety liability.

Food Pantries/Soup Kitchens

For a list of food pantries, soup kitchens and food distribution locations please visit <u>foodpantries.org</u> or <u>oneoahu.org/food-resources</u>.

Produce and Food Scrap Collectors/Pig Farmers

University of Hawai'i at Manoa

Swine Extension Specialist 956-3847

Quality Edibles (free pickup)

Aloha Harvest 537-6945 Hawai'i Food Bank 836-3600

Meat, Seafood, Cooking Oil

Island Commodities 682-5844
Pacific Biodiesel 841-2177
Pacific Pure Technologies 676-1010

Providing this information does not constitute endorsement of these businesses and is not comprehensive. Companies offering services may email the City's Recycling Office to be listed.

For more information about setting up a food waste recycling program for your business, email businessrecycle@honolulu.gov or visit honolulu.gov/opala.















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