



Mandatory Food Waste Recycling

It's The Law

City & County of Honolulu Ordinance, Chapter 9, Section 9-3.5 requires the owners of food establishments located within the City and County of Honolulu to: 1) arrange and provide for the separate collection of food waste and for its recycling by a recycling facility in the city or 2) separate food waste from all other solid waste generated by the food establishment and deliver the food waste to a recycling facility.

To be in compliance with City law, restaurants, food courts, hotels, grocery stores, food manufacturers/processors and hospitals 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 The Following:

Cuttings, scraps, & post-consumer food waste, including: vegetable and fruit waste, eggs, meat & fish waste, dairy waste, bakery waste, noodles, & rice.

FOG (fats, oils & grease) is not considered food waste, & should be collected separately. FOG is regulated by the ENV Environmental Quality Division - Regulatory Control Branch (768-3286).

Do Not Recycle With Food Waste:

Plastic, plastic bags, metal, wood, chopsticks, glass, cardboard, paper, napkins, bones, produce stickers, & landscape clippings.

Check with your collector to verify acceptable materials.

Going Green Is Good For Business

Recycling is not only the law, it is also the smart thing to do. It's good for business and good for the environment. Keeping food waste out of the dumpster can lower disposal costs, and your business can benefit from promoting sustainability.

Approximately 40% of America's food gets wasted. According to the US EPA's Food Recovery Hierarchy, the best thing to do regarding food waste is to not create it in the first place! The next best thing is to feed hungry people. Donate quality edibles under the Bill Emerson Good Samaritan Food Act and the Food Donation Act of 2017, which say that donors who give food to nonprofit organizations (in good faith) are protected from food-safety liability. Otherwise, you should (respectively) feed pigs/animals, have meat/oils rendered, or compost. Reduce waste with proper storage, and consider tactics like serving smaller portions. Reducing and recycling helps to extend the life of our landfill and improve sustainability.

Collection Options

You can contract directly with recyclers or food waste collectors. Most recyclers will charge a fee for the collection service.

Quality Edibles (free pickup)

Aloha Harvest 537-6945

Hawaii Food Bank 836-3600

Also try contacting a nearby soup kitchen

Meat, Seafood, Cooking Oil

Island Commodities 682-5844

Pacific Pure Technologies 676-1010

Pacific Biodiesel 841-2177

Produce & Food Scrap Collectors/Pig Farmers

University of Hawaii, Swine Extension Specialist 956-7594 halina@hawaii.edu

City & County of Honolulu, Recycling Specialist 768-3448 info@opala.org

Providing this information does not constitute endorsement of these businesses. Also, this information is not comprehensive. Companies offering services may contact the City Recycling Office to be listed.

For more information about setting up a food waste recycling program for your business visit opala.org or call the City Recycling Branch at 768-3200 ext. 7.

To complete the Mandatory Food Waste Recycling Compliance Form online, go to www.honolulu.gov/opala/compliance. This form is required annually.



City and County of Honolulu
Department of Environmental Services
768-3200



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