



## Food Recycling Project

An innovative program to cut waste and generate renewable energy!

Republic Services, in partnership with the Central Contra Costa Solid Waste Authority (CCCSWA) and the East Bay Municipal Utility District (EBMUD), coordinates the “**Food Recycling Project**”; an innovative program that diverts commercial food waste from landfill disposal for conversion into renewable energy. This program is available to serve most restaurants, grocery stores, schools, and other large commercial or institutional food waste generators in the CCCSWA (Central Contra Costa County) service area.

**How can restaurants and other food waste producing businesses participate?** Participation by restaurants, grocery stores, and other large commercial generators is easy. We provide special containers for collection of the clean food waste both inside the kitchen as well as the external containers that our trucks will service. Additionally, we also provide businesses with signs, posters and staff trainings, and we will establish a collection schedule.

**How much does this service cost?** Currently, there is no charge for this service! You may even potentially be able to see cost savings as you divert more and more food scraps into the food waste program and reduce your garbage volume and service.

**What happens to the collected food?** The Food Recycling Project differs from traditional composting programs. Collected food discards are processed at our transfer station and then anaerobically digested at EBMUD’s water treatment facility in Oakland. This process generates electricity, which is used to power the water treatment facility, and excess energy is sold to PG&E. In addition to renewable energy, compost-like material is also produced which is used as a soil amendment for non-food agricultural applications.

**So why is this new food recycling program important?** Food waste makes up almost 40% of the central county’s waste stream, so recycling as much of this waste really makes a difference. Food waste in landfills will decompose and produce greenhouse gases that contribute to climate change. Recognizing those restaurants and groceries that recycle food waste and encouraging others to join, is important to the overall expansion of commercial food recycling. Community members can help by patronizing those restaurants or groceries that are actively using the Food Recycling Project to recycle their food waste.

### [Food Recycling Project Participant List](#)

For additional information or assistance regarding the Food Recycling Project, please contact:

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