Facility Name: _____

Department: _____

Policy No: _____

STANDARD OPERATING PROCEDURE

Organic Recycling and Composting

Policy:
Organic recycling and composting practices help keep organic materials out of landfills. Compostable materials help create a soil additive which in turn improves soil structure and provides plant nutrients. Use of organic composting can help reduce waste-removal costs, remove waste from water treatment plants, and eliminate dumping reusable organic materials into landfills. There are many factors to consider when developing a composting program; safety is the number one priority.

Procedure:
1. Only certain foods can be used as garden compost. Materials which can be composted include fruit and vegetables, egg shells, coffee grounds and filters, and some paper products if designated as compostable. No meat or dairy products should be composted because of potential pathogens. Compostable materials should be no larger than 2".
2. All employees in the restaurant must be trained as to what food and non-food items can be composted.
3. The compost collection bin should be removed from the restaurant daily.
4. A designated person should provide oversight and monitoring that only appropriate foods are placed into compost bins.

The restaurant manager will:
1. Provide designated containers for compostable materials – such as colored plastic garbage liners or labeled containers.
2. Ensure restaurant employees are properly trained.
3. Monitor waste removal.
4. Follow up as necessary.

If the Operation Has a Compost Bin:
Oversight and management of the compost should be the responsibility of a designated person. A scientific valid procedure for composting must be used. See food safety guidance from North Carolina State University Cooperative Extension:
http://growingsafergardens.files.wordpress.com/2012/10/foodsafetywebcurriculum-10-24-12.pdf and other resources available from the Produce Safety Alliance, Cornell University
http://producesafetyalliance.cornell.edu/.

Policy last revised on: _____