



### RENDERERS FOR RECYCLING FATS & GREASE:

Darling Delaware	Moyer Packing Co.	Valley Protein
825 Wilson Ave.	PO Box 395	RD 2 Box 156
Newark, NJ	Souderton, PA 18964-0395	Winchester, Va.
201-465-1900	215-723-5555	703-877-2590



### FARMERS FOR RECYCLING FOOD WASTE:

Pig Farm Recycling, Inc.	Liepe Farms
880 Cattell Road	300 Linden Ave.
Wenonah, NJ 08090	Mays Landing, NJ 08330
859-9044	965-6317



### WASTE MANAGEMENT FOOD COLLECTION:

Waste Management will soon be offering FOOD WASTE COLLECTION for commercial properties. Please call Galloway Community Education 652-3700 x209 for details.



*For further information, contact*  
**GALLOWAY TOWNSHIP COMMUNITY EDUCATION**  
 DIVISION OF COMMUNITY SERVICES  
 bfiedler@gtnj.org



**Galloway Township**  
**Restaurant**  
**Waste Reduction**  
**And Recycling**

# Donate!

The Community FoodBank of New Jersey, Southern Branch, will accept donations of grocery items (wrong shipments, etc.) and frozen prepared foods from “back of the house”.

**Here is a list of guidelines for safe handling of foods for donation:**

- *All foods must have been prepared in a licensed kitchen.*
- *All donated foods must be refrigerated or frozen within two hours of preparation, unless served immediately. DONORS ARE ENCOURAGED TO FREEZE PRODUCTS.*
- *Refrigerated foods are acceptable when stored for no more than two days, or frozen no more than one week.*
- *Hot foods must be maintained at 140 degrees Fahrenheit or above during serving time and refrigerated or frozen within two hours after completion of serving.*
- *Cold foods must be maintained at 45 degrees Fahrenheit or below and must be refrigerated within two hours after completion of serving.*
- *Foods that are prepared and immediately frozen are acceptable for up to four weeks.*
- *Dairy products, eggs and cheese must be in non-leaking containers, maintained at 45 degrees Fahrenheit and no more than three days beyond code date.*
- *Fresh produce must be in good condition and show no signs of deterioration.*
- *Breads and pastry products must be well-wrapped and show no signs of spoilage.*



**FOR FURTHER INFORMATION  
OR TO ARRANGE FOR A FOOD DONATION PICKUP, CALL:  
Community FoodBank of New Jersey, Southern Branch  
(609) 383-8843  
[www.njfoodbank.org](http://www.njfoodbank.org)**

# Recycle...

Some items commonly generated in restaurants vary greatly from those generated in homes and offices. The first step in any recycling program is to learn what **MUST** be recycled and then to identify what **CAN** be recycled.

*These items must be recycled in accordance with Galloway Township ordinance:*

GLASS BOTTLES & JARS	NEWSPAPER
ALUMINUM CANS	MAGAZINES
TIN, STEEL, BI-METAL CANS	PAPERBACK BOOKS
EMPTY AEROSOL CANS	COMPUTER/COPY PAPER
PLASTIC BOTTLES & JARS	LETTERHEAD PAPER
CORRUGATED CARDBOARD	RECHARGEABLE BATTERIES

**Grease:** All restaurants, cafeterias and institutional kitchens in NJ must install a grease trap and have it serviced on a regular basis. Call one of the vendors on the last page to set up the service.

*In addition, restaurants should target the other recyclables that are unique to your industry:*

**Food waste :** Some prepared foods may be eligible for collection by the Community FoodBank of New Jersey, Southern Branch. See "Donate!", next page.

**All other food waste:** There are pig farms in the area that will contract for collection. See listing on page 5. *Coming soon:* Waste Management will be offering food waste collection to their commercial customers.

**PLEASE NOTE:** *While food waste and renderings are not banned from landfills, these items make up the bulk of the weight in restaurant trash. Removing them from the general waste stream in your facility will provide a significant cost savings in trash services.*

Waste Reduction + Recycling = Savings



Restaurants, just like any other business, are feeling the effects of reduced landfill space and increasing disposal fees. Now, more than ever, reducing waste and recycling are smart tactics to incorporate into everyone's business policies. A lot of material is being discarded that could be utilized as a resource.

By reducing and recycling effectively, your restaurant can not only save money on solid waste tipping fees; but can also extend the life of landfills. Additionally, you will be doing your part to save valuable resources and energy.

Hopefully, as you read through this guide, you will find that you are already using many of the suggestions that you will find here.

## Purchasing...

- Ask your suppliers to inform you of products that contain recycled content, have reduced packaging, and are packaged in recyclable materials.
- Ask suppliers to take packaging back after use.
- To minimize the amount of bottles & cans used, serve carbonated beverages from a beverage dispenser.
- Buy concentrates and bulk forms of beverages whenever possible....remember, the larger the container, the less waste overall.
- Use health department approved refillable condiment bottles instead of individual packets.
- Buy shelf-stable foods in bulk.
- Buy meats in bulk instead of proportioned.
- If you use a lot of eggs, consider buying them shelled. This will increase your yield up to 30% and eliminate the need to dispose of egg shells and cartons.
- Ask for recycled paper when ordering menus.
- Purchase plastic trash can liners made of recycled plastic rather than those made from raw materials.
- Cleaning supplies should be purchased as concentrates rather than ready-to-use.
- Use toilet tissue made from recycled paper in your restrooms.

## Reuse...

- If you haven't already, switch to reusable table linens & napkins, china, glasses and flatware.
- Use pourers for sugar, pitchers for cream and small serving dishes for butter.
- Store food in reusable containers.
- Use hot air dryers in restrooms.
- Print daily specials on a chalkboard or dry-erase board rather than new sheets of paper every day.

## Food Prep & Storage...

- Rotate perishable stock at every delivery to minimize waste due to spoilage.
- Store raw vegetables in reusable airtight containers to prevent dehydration & spoilage.
- Adjust inventory levels on perishables to reduce waste due to spoilage or dehydration.
- Use daily production charts to minimize over-prepping and unnecessary waste.
- Whenever possible, prepare food to order.
- Check your produce deliveries carefully for rotten or damaged product; and return any substandard product.