

WHY RECYCLE FOOD SCRAPS?

CALIFORNIANS OVERALL THROW AWAY MORE THAN

5 MILLION TONS OF FOOD SCRAPS EACH YEAR.

A RESTAURANT, ON AVERAGE, DISPOSES MORE THAN

50 TONS OF ORGANIC WASTE EVERY YEAR. AS YOU

MAY KNOW, EVERY CITY IN CALIFORNIA IS REQUIRED



TO DIVERT 50% OF ITS WASTE AWAY FROM LAND-

FILLS, DUE TO SPACE CONSTRAINTS. INSTEAD OF

GOING TO THE LOCAL LANDFILL, FOOD SCRAPS

COLLECTED IN THIS PROGRAM WILL BE TURNED INTO

USEFUL PRODUCTS FOR GARDENERS AND FARMERS.

About Us

Since 1963, CR&R has been pioneering new methods for recycling waste in California. These groundbreaking efforts include: unique curbside solutions, modern material recovery facilities, and now Orange County's first large scale regional food waste program. We make it our ongoing mission to continuously explore alternatives to landfilling waste without placing an increased burden on your business. Long ago we made a promise to protect the communities we serve – and we aim to keep it.



CR&R

A HIGHER STANDARD OF RESPONSIBILITY

For More Information

CR&R Customer Service Department

(877) 728-0446

Monday – Friday 8am to 5pm

Saturday 8 am to 12 noon

www.crrwasteservices.com

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Restaurant Food Scrap Recycling



S E R V I C E
G U I D E

The Program

Participating restaurants will receive internal slimline containers to collect all food and other organic waste. These containers should be placed throughout the kitchen and food preparation areas. Restaurants are encouraged to use biodegradable bags to line the slimline containers in order to control odors. Bagged food waste should then be placed into the external 64 gallon containers for collection. Food waste is heavy in nature, therefore it is recommended to empty the internal slimline containers between ½ and ¾ full.

Equipment Dimensions

Internal Food Waste Slimline Container

35 gallon

24" L

13.5" W

30" H



External Food Waste

Recycling Cart

64 gallon

31.75" L

24.25" W

41.75" H



Acceptable Organic Materials

Fruits | Vegetables | Dairy Products | Bread & Grains
Bones | Meats & Poultry | Fish & Seafood | Coffee Grounds
Eggshells | Plants | Soiled Paper Towels or Plates
Milk Cartons & Waxed Cardboard



Non-Acceptable Materials

Plastics | Styrofoam | Glass | Metal | Liquids



Customized Food Waste Programs

CR&R realizes that your business may require a unique food scrap recycling program specifically designed to meet your needs. Our trained staff will work with you to determine the types of materials your restaurant disposes of and structure a program using the space you have available. Participating in a food scrap recycling program allows your restaurant to remove all food and organic waste from your trash bin, which may reduce your monthly trash bill. Let us show you how to better manage your waste stream and put money back in your business and not in your trash bin.

Training

Once your business decides to implement a food scrap recycling program, CR&R's Recycling Coordinator will assist in the training of your employees. We'll provide educational materials explaining more about the program. One of the keys to a successful program is educating your staff, from the management to the janitorial staff, on what to do and how to do it.

Other Recycling Services

Mixed Recycling

CR&R's food scrap recycling program is an ideal partner to CR&R's mixed recycling program. Restaurants already participating in a mixed recycling program should continue to place clean cardboard in your white recycle bin along with paper, plastic, glass and metals. If your business is interested in starting a mixed recycling program, please contact CR&R at (877) 728-0446 and ask to speak to a Recycling Coordinator.