

Introducing Recycling

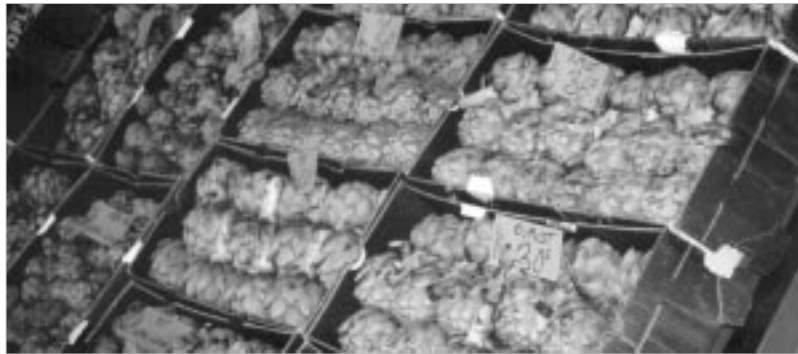
Since the establishment of the mandatory commercial recycling program in 1992 (Local Law 87), many New York City restaurateurs and their patrons have been recycling. This second issue in a series of *NYC WasteLe\$\$* newsletters addresses recycling and provides restaurant owners and managers with technical information and resources to enhance and expand their current recycling programs.

The Fresh Kills Landfill, which has provided a low-cost waste disposal option for New York City for years, is now scheduled to close by December 31, 2001. After that date, all non-recycled residential and institutional solid waste generated in New York City will be exported. Commercial waste already is shipped out of the City and the additional residential waste is likely to increase waste disposal and transportation costs for everyone in the City.

Recycling can benefit New York City restaurants by reducing carting costs, generating revenue, and streamlining operations. This newsletter shares the recycling successes of *NYC WasteLe\$\$* partners and other businesses in New York City and across the country. For more information about recycling, visit the *NYC WasteLe\$\$* Web site at:

www.nycwasteless.com

Waxed Corrugated Makes Its Mark



Although waxed corrugated cardboard cartons are the preferred method of transporting many vegetables and fruits, the boxes contaminate corrugated cardboard recycling programs.

Recycling old corrugated containers (OCC) is one of the simplest and most effective recycling efforts that a restaurant can undertake. However, the extensive use of waxed corrugated boxes can quickly complicate this recycling effort. Waxed corrugated boxes are an extremely effective way to transport certain perishable items, such as

fish, poultry, meats, and some vegetables, but restaurant staff often have difficulty determining waxed from unwaxed boxes when it comes to separating them for recycling. Only unwaxed boxes are accepted by recycling facilities and, in fact, wax is the leading cause of cardboard rejections at paper mills.

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What To Do With Difficult-to-Recycle Materials

Besides the standard recyclable materials that are required in recycling programs across New York City, such as mixed paper, beverage containers, and corrugated cardboard, many restaurants generate large quantities of other, not-so-easy-to-recycle materials. Some common, difficult-to-recycle materials include pallets, wood crates, fat and bones left over from kitchen operations, and fluorescent lamps, to name a few.

Some restaurants may generate enough of these materials to make it worthwhile for a recycler or broker to collect them. Others may need to create cooperatives with other, similar businesses to generate

sufficient quantities of certain recyclable materials before a broker will accept it. The requirements vary greatly, so call several vendors before deciding on one or giving up altogether. Here are a few resources for recycling these difficult-to-recycle materials.

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Several companies in the New York City area will pick up used wood crates for refurbishing and reuse.

HELPLINE

New York Wa\$teMatch can help identify recycling markets for your hard-to-recycle materials.

Contact information:
 NY Wa\$teMatch
 c/o Industrial Technology Assistance Corp.
 Phil Vos, Operations Coordinator
 253 Broadway, Room 302
 New York, NY 10007
 Ph. (212) 240-6966
 Fax (212) 240-6879
 Email: wastematch@itac.org
 URL: www.wastematch.org

Look for more details about Wa\$teMatch and its successes in the upcoming Waste Prevention issue.



DISCLAIMER:
 NYC WasteLe\$\$ is funded by the New York City Department of Sanitation, the New York State Energy Research and Development Authority, and the United States Environmental Protection Agency. This document may not reflect the views of these Agencies and no official endorsements should be inferred. Vendors or organizations mentioned do not constitute a complete list of products or services available.

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Spotlight On: Recycling

Next Issue Spotlight On:
Waste Prevention

FEEDBACK... Tell Us What's On Your Mind. We would like to hear from you. Please take a few minutes to let us know: (1) if you find the information provided in *NYC WasteLe\$\$* useful; (2) what waste prevention, recycling, and energy efficiency topics you would like to learn more about; and (3) any other thoughts and comments, including your own waste prevention, recycling, and energy conservation success stories. Simply write to us at *NYC WasteLe\$\$*, NYC Department of Sanitation, 44 Beaver Street, 6th Floor, New York, NY 10004 or you may fax information and comments to us at (212) 837-8255 (attention: *NYC WasteLe\$\$*). Thank you for your input.

Recycling Resources

Local, state, and national organizations offer recycling information and assistance to businesses. The following are just a few of the on-line resources, publications, and organization contacts available to help you get a recycling program up and running, identify markets for recyclables, and locate recycled-content products.

New York City Department of Sanitation

www.ci.nyc.ny.us/strongest
The NYC Department of Sanitation's Recycling Program page offers information and publications about commercial, institutional, and residential recycling, including instructions for preparing and separating recyclables, collection schedules, and drop-off sites. DOS publications about recycling are available on the DOS Web site or by calling the Sanitation Action Center at (212) 219-8090.

Council on the Environment of New York City

51 Chambers Street, Room 228
New York NY 10007
Phone (212) 788-7900
Fax (212) 788-7913
www.cenyc.org

The Council on the Environment of New York City (CENYC), founded in 1970, is a privately funded citizens organization in the Mayor's Office. CENYC promotes environmental awareness and solutions to environmental problems. CENYC's programs include Open Space Greening, Greenmarket, Environmental Education, Waste Prevention and Recycling, and other special projects. The Waste Prevention and Recycling Service offers waste assessments, feasibility studies, program design, market research, employee education and program installation.

Empire State Development, Environmental Management Investment Group

One Commerce Plaza
Albany, NY 12245
(518) 486-6291
www.empire.state.ny.us/environment/

EMIG invests in projects that produce measurable waste prevention, reuse and recycling results. Projects should enable New York State businesses and institutions to capture the economic benefits associated with waste prevention, including increased productivity and competitiveness, job creation and retention, and increased recycling capacity. Program funds support capital investments, technical assistance, and research, development and demonstration.

New York State Energy Research and Development Authority

Corporate Plaza West
286 Washington Avenue Extension
Albany, NY 12203-6399
(518) 862-1090 ext.3218 (Tom Fiesinger)
www.nysesda.org

The Environmental Research and Development program funds municipal, industrial, and utility end-users of technologies; businesses that perform waste management and pollution control activities; and indus-

Recycling Requirements For Restaurants

Recycling isn't just a good idea; it's the law in New York City. Local Law 87 of 1992 requires all commercial establishments to recycle certain materials, based on the nature of the business.

Restaurants must recycle:

- Corrugated cardboard
- Bulk metal
- Metal cans
- Glass bottles and jars
- Plastic bottles and jars
- Aluminum foil wrap and trays

Cafeterias within office buildings, restaurants within hotels, bars within theaters, and all other food or on-premises beverage service establishments licensed by the NYC Department of Health or the New York State Liquor Authority that are located in commercial buildings are required to separate the same materials for recycling as listed above.

In addition to implementing recycling behind the scenes, in offices, kitchens, and other work areas, building owners or managers are responsible for establishing public recycling. Owners or managers

must place labeled recycling containers in public areas, such as food courts, where recyclables are routinely discarded, if recycling containers are not otherwise accessible to the public. In addition, owners/managers are required to keep recyclables that have been sorted by tenants and vendors separated and post signs in maintenance areas so that employees are aware of the recycling program rules and can maintain a clean recycling stream.

According to the City's Trade Waste Commission, which regulates waste carting and sets maximum carting rates, commingling bagged recyclables and bagged waste in compactors is not an acceptable practice for your carter to request. Recyclables must be separated at the source, which means by the business generating the waste. For more information, the Trade Waste Commission can be contacted at (212) 676-6275.

Visit the NYC Department of Sanitation's Web page for more information about New York City's commercial recycling requirements:

www.ci.nyc.ny.us/html/dos/html/bw_comm/index.html

tries that develop, manufacture, and commercialize new, energy efficient waste management and pollution control products and processes.

Global Recycling Network

www.grn.com
The Global Recycling Network is dedicated to recycling related information. It offers markets, and allows access to Chicago Board of Trade for recyclable commodities.

The Green Restaurant Association (GRA)

www.dinegreen.com
GRA is an industry organization that offers a comprehensive approach to helping restaurant owners in implementing environmentally conscious practices.

National Recycling Coalition

1727 King Street
Alexandria VA. 22314
Phone: (703) 683-9025
Fax: (703) 683-9026
www.nrc-recycle.org
NRC is a national voice for the recycling organizations throughout the U. S. and around the world. The NRC was created to increase awareness of recycling and to provide information and assistance to businesses, public officials, and the general public.

Northeast Recycling Council

193 Main Street, Suite 401
Brattleboro, VT. 05301
Phone: 802-254-3636
Fax: 802-254-5870
www.nerc.org
NERC's mission is to ensure the long-term viability of recycling in the Northeast while maximizing its full environmental and economic benefits. The site offers a

Green Procurement List Serve, business forums, and recycling cooperatives.

Recycler's World

Recycler's World Help Line: (519) 767-2913
www.recycle.net/recycle
Recycler's World was established as a world-wide trading site for information related to secondary or recyclable commodities, by-products, used & surplus items or materials. The New York Recycling Directory was established to promote trade in the recycling industry in the State of New York.

U.S. EPA's Comprehensive Procurement Guidelines (CPGs)

www.epa.gov/epaoswer/non-hw/procure/index.htm
RCRA Hotline (800) 424-9346
EPA's CPG site introduces the government's buy-recycled program including the materials listed in the procurement guidelines, levels of recycled content required, and lists of product and material suppliers.

U.S. EPA's Jobs Through Recycling Program

www.epa.gov/epaoswer/non-hw/recycle/jtr
In Region 2 (NY,NJ,PR,VI) contact Barbara Belasco at (212) 637-4182
The Jobs Through Recycling (JTR) program brings together the economic development and recycling communities through grants, networking, and information sharing. JTR builds recycling expertise within economic development agencies and places business development tools — technical assistance, financing, and marketing — in the hands of recycling professionals.

NYC WasteLeSS In Action

Jamaica Market Offers Recycling Bins

Jamaica Market, in Queens, has established recycling in both its food court area and behind the scenes. The Market purchased recycling bins for aluminum, glass, and plastic containers. The bins are placed with trash containers in the food court and currently, most of the store owners in the Market serve beverages in recyclable containers. In addition, the Market has improved its cardboard recycling program. In 1996, only 15 percent of the Market's waste stream was recycled; this was all cardboard. In 1998, recycling increased to 50 percent of the waste stream. Forty-three percent was cardboard and another seven percent was glass, plastic, and aluminum containers. In addition, grease, meat scraps, and bones are now placed in a grease collection dumpster behind the facility. Before the program was implemented, store owners had been pouring grease down the storm drain, risking fines of \$500 or more for each violation. Memos from the management to each tenant explained the recycling programs and encouraged participation. In addition, the Market sponsored a seminar for all tenants to learn about waste prevention and recycling concepts.



Jamaica Market finds that clear labeling and placing recycling bins near trash cans makes its recycling program a success.

Recycling — A Good Way To Be WasteWise

Recycling is hot — and your restaurant can benefit from enhancing your recycling program. Recycling includes the whole process of collecting recyclables, using recovered material in

the manufacture of new products, and purchasing these recycled-content products. It can save you money while conserving resources. In 1994, the U.S. Environmental Protection Agency (U.S. EPA) established the WasteWise program to champion businesses that implement and measure successful recycling and waste prevention programs.

In 1997, WasteWise's 700 partners collected more than 6.8 million tons of recyclables, purchased nearly \$3 billion in recycled-content products, and used nearly 2 million tons of recovered material in their manufacturing processes. In addition, businesses and institutions across the country saved an estimated \$218 million in avoided disposal fees by recycling.

Source: U.S. Environmental Protection Agency WasteWise Program

Wax Corrugated

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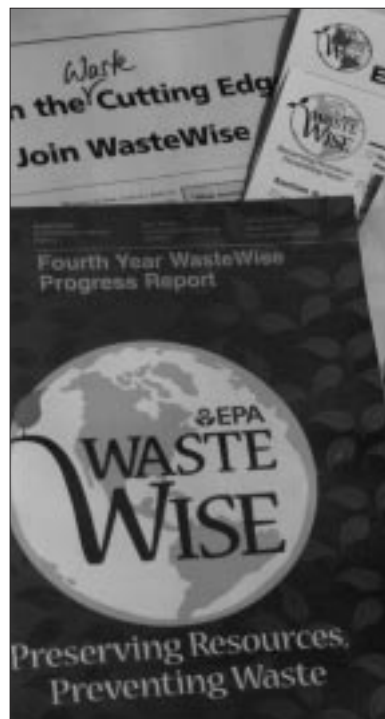
A study conducted by the American Forest & Paper Association (AF&PA) and the Food Marketing Institute found that a labeling program would benefit end users, and the two organizations have initiated a program to mark waxed corrugated boxes so that they can be easily identified and separated from the corrugated cardboard recycling stream. Box manufacturers taking part in the voluntary program will mark waxed boxes with the word "wax" in three languages: English WAX; French CIRE; and Spanish CERA.

"The box marking program offers significant benefits to restaurant operators and the paper industry," say Patricia Layton, Ph.D., Senior Director of Fiber Recovery and Utilization at AF&PA. "The mark eliminates the guesswork as to whether a box is waxed or not — helping to identify more clean corrugated for recovery that otherwise might be discarded. Recycling greater amounts of corrugated cardboard generates more cash value for restaurant operators and the paper industry benefits from an increase in supply of needed fiber."

To ensure that your internal recycling program is as effective as possible, point out the "wax" marking to your employees. If you receive waxed boxes without the mark, request that your produce and meat suppliers use boxes that have been marked with the "wax" information.

Although some vendors may collect waxed corrugated containers for reuse, until technologies are developed to recycle waxed OCC effectively, the marking system is one of the best ways to keep recycling streams clean.

For more information about the program, or to receive free outreach materials, contact the American Forest & Paper Association at (202) 463-2474 or visit their web site at www.afandpa.org. ■



WasteWise partners receive technical assistance, as well as public recognition for their successes.

Recycling opportunities exist for a wide range of materials. Some of the most commonly recycled materials include corrugated boxes, mixed containers, and wood pallets. Commercial recyclables also can include less obvious materials, such as plastic film and plastic buckets.

Restaurant owners and managers can join WasteWise and tailor their program to meet the basic requirements: expanding or improving internal recycling operations, implementing three significant waste reduction programs and making a commitment to increase the number of items containing recycled content purchased by your restaurant.

U.S. EPA's WasteWise program can help you with your recycling collection program and other waste reduction efforts. The WasteWise program is a free, voluntary partnership program. WasteWise provides partners with technical assistance, publications, and public recognition opportunities.

For more information, visit the WasteWise Web site at www.epa.gov/wastewise or call the WasteWise helpline at (800) 372-9473 for a free information packet. ■

Difficult-to-Recycle continued from page 1

Pallets and Wood Crates

Pallets are a major waste management concern for many business sectors in New York City. The following vendors accept both damaged and usable wood pallets. Check with individual vendors for requirements; some require full truckloads, some pay for good pallets and charge to take broken pallets, and some will pick up pallets.

Pallets:

American Pallet Recycling
Deer Park, NY
(516) 667-6688

Delisa Pallet Company
Newark, NJ
(212) 732-3532

Franchise Reconditioning Co.
Brooklyn, NY
(718) 342-6965

Hunts Point Pallet Company
Bronx, NY
(718) 589-8343

Lou's Pallets
Staten Island, NY
(718) 727-5013

Love Pallets
Hillside, NJ
(908) 964-3385

Nationwide Recycling
Queens, NY
(718) 526-0100

Pallets-R-Us
Wyandanch, NY
(516) 643-1164

Paul's Pallets
Bronx, NY
(718) 842-3530

Russo Whitlock Services, Inc.
Bronx, NY
(718) 842-4666

Tony Pallets
Newark, NJ
(973) 484-7118

Wood Crates:
J&B Empty Packaging Inc.
Brooklyn, NY
(718) 363-0669

Dom's Empty Package Supply
New Palz, NY
(914) 883-6757

Grease Renderers

Cooking grease, fat, and bones are all by-products of most kitchen operations. These wastes can be processed into other products, such as animal feed or soap. Many operations already recycle grease, but may not know that renderers often will accept fat, and bones in addition to grease. Be sure to ask the individual renderer for specifications.

None of the following renderers offers a rebate to generators for grease; however, a few will pick up grease at no charge. The remainder of the renderers charge a fee, either by month or based on the quantity picked up. Most vendors will provide containers, as well.

BA Tofte Co., Inc.
Center Moriches, NY
(516) 878-0223

Darling International
Newark, NJ
(973) 465-1900

Harry Berkowitz Industries
Newark, NJ
(973) 589-5994

American By-Products
Morristown, NJ
(800) 825-0630

J&R Rendering
West NY, NJ
(800) 704-1811

M&E Soap Co., Inc.
Morris Plains, NJ
(973) 539-6433

Wagman Company
Leonia, NJ
(201) 944-9073

Fluorescent Lamps

Under current New York State law, mercury-containing lamps, such as fluorescent lamps, may be hazardous waste when removed and discarded and, if so, must be managed as hazardous waste. Sending lamps to a recycling facility is likely to be less expensive than disposal at a licensed hazardous waste facility. Below are several companies that offer lamp recycling services. Some vendors will pick up lamps, while others require you to ship spent lamps. Contact the individual vendors for more information.

Advanced Environmental Recycling Corporation
Allentown, PA
(800) 544-AERC

American Lamp Recycling
Fishkill, NY
(800) 315-6262

Global Recycling Technologies, Inc.
Rahway, NJ
(732) 388-3005

Mercury Waste Solutions
Albany, NY
(800) 741-3343

Full Circle Ballast Recyclers
Bronx, NY
(718) 328-4667

USA Lamp & Ballast Recyclers
Cincinnati, OH
(800) 778-6645

NYC WasteLe\$\$ Program
P.O. Box 156
Bowling Green Station
New York, NY 10274-0156

NYC WasteLe\$\$ In Action

Sheraton New York Hotel and Towers Bottle Recycling Program

The Sheraton New York Hotel and Towers, a NYC WasteLe\$\$ partner, has established an arrangement to donate bottles with a NYS 5-cent deposit to the Upper Westside Recycling Center, Inc. Bottles are collected by Sheraton staff and placed in blue recycling bins, located behind the bars. The bottles are then placed in a rolling cart on the loading dock for pick up by Recycling Center staff. Ultimately, the Sheraton hopes to include other deposit containers, such as aluminum cans from guest rooms, in this arrangement. The Sheraton Environmental Committee has estimated that total glass bottle disposal is equivalent to ten dumpsters-full per year or about 300 cubic yards of glass. Assuming that the recycling program captures at least 50 percent of the glass bottles generated, the Sheraton can potentially save about \$4,225 in avoided disposal costs each year by having the carter pull the container only when it is full.



Hudson's Sports Bar & Grill at the Sheraton Hotel has blue recycling bins for glass bottles behind its bars.

Cafe's Soup-to-Nuts Recycling Program

At the Candle Café, located on Third Avenue in Manhattan, recycling is a way of life. Owners Joy Pierson and Bart Potenza are committed to running their 45-seat restaurant in a manner that is both environmentally and economically efficient. Pierson and Potenza have a comprehensive recycling and waste prevention program in place including:

- printing menus using soy-based ink on 100% recycled-content paper,
- partnering with area businesses for scrap paper recycling,
- separating all cardboard, glass and aluminum for recycling,
- providing vegetable fibers from juice machines to

neighborhood dog owners to mix with food or to make dog biscuits, and

- requiring that employees use their own non-disposable containers when taking home leftover food.

The Candle Café has investigated everything from urban composting options to recycled takeout containers. Pierson, who has even directed her waste carters to give recycling seminars to her employees, believes that while her commitment to the environment arises from personal philosophy, it definitely makes good business sense. She says, "We really took all the time we could to find environmental and ecological ways to improve our business. I can't stand wasting food. That doesn't work. The more we grow, the more economically sound our environmental commitment proves to be." ■

Bulk Rate
U.S. Postage
PAID
Brooklyn, NY
Permit #2189