

THE NEW YORK CITY

Food Waste Challenge to Restaurants

The Mayor’s Food Waste Challenge is a voluntary program to showcase NYC restaurants committed to reducing the amount of their food waste that goes to landfill.

New Yorkers love their restaurants. And for good reason. They are among the world’s finest; an integral part of NYC history and culture. What’s less lovable is the trash they – we – generate. New Yorkers send four million tons of waste to landfill every year. Of that, food waste makes up a whopping third – enough to fill almost a hundred subway cars a day. When food waste and other waste decompose together, they produce environmentally destructive methane. Getting that food out of landfills – and putting it to more productive use as compost or renewable energy – remains a critical task for NYC.

In his 2012 State of the City address, Mayor Bloomberg committed the City to double the amount of waste we recycle or compost. Having initiated dramatic measures to achieve these goals on the residential side, the city is now signing up local businesses to match this progress. The Mayor invites restaurants – you – to sign on to the Food Waste Challenge and reduce NYC’s landfilled food waste.

Who Should Participate?

New York City’s restaurants committed to reducing the amount of food waste that goes to landfill. Previous composting experience a plus, but not necessary.

Why Participate?

- You can save money by improving operational efficiency
- Your customers will love you – for closing the loop on the farm-to-table dining experience
- You will get public recognition for achievements in sustainability & operations
- It’s the cool thing to do – join the industry in leading by example and achieving sustainable operations
- We will hold your hand – giving you access to technical assistance and resources you will need



How Can Food Waste Diversion be Achieved?

Strategies will include:

- Use a carter that offers food scrap collection
- Seek other interested businesses in your vicinity and request a group rate for food scrap collection
- Donate surplus food to charities
- Request detailed billing from your hauler
- Train employees on separation techniques
- Procure special food waste bins
- Consider on-site digestion units & other technologies
- Switch to compostable packaging and disposableware

Learn about the success of other Mayor’s challenges by visiting www.nyc.gov/carbonchallenges/

