

Be a Food Waste Champion! Follow the Law and Save Money.



Food waste reduction pays off—businesses save an average of \$7 for every \$1 they invest each year.¹

Don't toss your food waste—put it to good use! In Washington, many food service businesses are now required to separate food scraps from garbage into a separate bin. Cutting food waste is also smart business: it saves money and conserves valuable resources.

Getting started:

1. Prevent Food Waste



Improve your purchasing practices: Track food waste in different areas of your business to find where waste happens and plan ways to reduce it. Download the Use Food Well tracker by scanning the QR code.

Maximize storage and shelf life:

Store food in a way that keeps it fresh and flavorful.

2. Donate Edible Food

Partner with local food recovery organizations and your health district to donate leftover food! Many offer pick-up services which makes it easy and efficient.

3. Collect Food Scraps for Farms or Commercial Composting

Not collecting food scraps yet? Food waste comes from the kitchen and plates. Donate to farms and/or sign up for curbside collection to compost your food scraps today.

Know what goes in the bin – Collect acceptable items like fruit scraps, coffee grounds, eggshells, and more. Check with your hauler for a full list of accepted materials. Label bins clearly and train your team to minimize contamination.

Download more business resources at www.usefoodwell.org.



¹ Champions 12.3 (2019, February). The business case for reducing food loss and waste: Restaurants. Champions 12.3 <https://champions123.org/publication/business-case-reducing-food-loss-and-waste-restaurants>