

HOW SHOULD FOOD WASTE BE MANAGED

Ordinance § 10-722 states that grindable food waste is NOT permitted to be disposed of in refuse (waste) dumpsters.

Benefits of properly disposing of grindable food waste and pursuing alternatives:

- Avoid fines
- Mitigate rodents and insects
- Eliminate bad odors
- Help the community!

Food waste should be handled with the following priority as stated by the EPA:



WHAT IS GRINDABLE FOOD WASTE

Grindable food waste is organic waste that can be processed by an in-sink garbage disposal (also called a food waste disposer or garbage grinder)

Grindable food waste includes:

- Fruits
- Vegetables
- Small bones
- Peels
- Leftovers

Grindable food waste does NOT include:

- Fats
- Oils
- Grease

Install an food waste disposers to avoid fines!

Restaurants and food-handling establishments are required to install in-sink garbage disposals. The City recommends that establishments prioritize donating excess food and composting food waste, before disposing of grindable food waste with an insink disposal.

Flip over to learn more about reduction, donation, and composting strategies!



ALTERNATIVES TO FOOD WASTE DISPOSAL

Save money and reduce your food waste by following these tips!

1. REDUCTION

MEASURE FOOD WASTE

- Generate a food waste inventory to identify when, where, and how much food was wasted
- Set hard targets for waste reduction

RETHINK PURCHASING PRACTICES

- Compare purchasing practices with your waste inventory to inform future orders and prevent waste
- Buy imperfect or blemished foods

REDUCE CONSUMPTION AND WASTE

- Cook to order rather than batch cooking
- Store food properly to avoid spoilage and use the "first-in, first-out" method
- Evaluate and adjust portion sizes

REPURPOSE EXTRA FOOD

- Use leftover ingredients or food scraps in a creative way to avoid waste
 - Create a Zero Waste special entirely using would-be-waste food

2. DONATION

Donated food can be eligible for a 55% tax credit. This helps the community, and your wallet as well!

Foods to prioritize for donation include, but are not limited to:

- Whole produce (ex: apples, celery)
- High nutrient and culturally relevant foods
- Leftover meals

Foods that do not qualify towards a tax credit include:

- Candy
- Soda
- Snack foods

3. COMPOST

Using food scraps to create compost can help increase soil nutrients and soil health. Composting can support local gardens from which you can source produce for your business.

Find a local composter at Phila.gov/recycling-donation-finder

FOR MORE INFORMATION

Office of
Sustainability
sustainability@phila.gov

Streets & Walkways
Education and
Enforcement Program
(SWEEP)
215-685-4275

The Department of Licenses and Inspections 215-686-2418

FOR MORE RESOURCES IN PHILADELPHIA ABOUT WASTE REDUCTION, DONATION, AND COMPOSTING, VISIT PHILA.GOV/GREEN