



**HIGHLANDS RESTAURANT**

# Food Waste Pilot





# Welcome!

Thank you for participating in the City of Denver's Highland Restaurant Food Waste Pilot! The City is working in collaboration with the Natural Resources Defense Council (NRDC) and The Rockefeller Foundation to find ways to reduce food waste in Denver. Food waste is the third-largest contributor to greenhouse gas emissions globally. Locally, an NRDC study found that after households, restaurants are the largest generator of food waste in Denver.

We are excited to have an opportunity to work with you to better understand the problem and explore some solutions that we can share with the larger restaurant community. You are at the forefront of this work, and we are honored and humbled to have the opportunity to learn from you over the next two months. Please don't hesitate to reach out if you have questions, ideas or concerns to share with us over the course of this pilot!

## THANK YOU TO OUR PILOT PARTICIPANTS:

Ale House  
Ash'Kara  
Bar Dough  
The Bindery

Black Eye Coffee  
Little Man Ice Cream  
Ohana Island Kitchen  
Prosperoats

Uncle  
Wooden Spoon

## THANK YOU TO OUR PARTNERS:



**EAT DENVER**



# Table of Contents

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Pilot Format	4
Prevention	5
Donation	6
Compost	10
Measure	11

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# Pilot Format

## 1. PREVENTION

Choose one food waste prevention strategy to try for the duration of the pilot. Inform your staff and let us know how it goes.

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## 2. DONATION

Certain excess foods can be donated to We Don't Waste throughout the course of the pilot. We Don't Waste will pick up from restaurants Mondays, Wednesdays and Fridays on an on-call basis.

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## 3. COMPOST

You will be provided with free compost collection services from the week of May 12 - June 30. You will receive indoor compost bins, liners, custom signage and staff training.

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## 4. MEASURE

### **Waste Audits:**

For one week at the beginning of the pilot and one week at the end of the pilot, we will weigh your trash, recycling and compost. On one of those days, we will take your waste and sort through it to learn about its composition. We will provide you with a report to tell you how much waste you are generating and diverting, and about the composition.

### **Surveys:**

You will get a brief survey at the beginning and the end of the pilot.

### **Exit Interview:**

We will schedule an exit interview to learn about your experience. Please share your candid opinions on the pilot, what could be improved and how we could best scale this to be impactful citywide.

# Prevention

Adopting prevention practices is the most effective way to reduce food waste. It saves restaurants resources, time and money, to boot.

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## HOW IT WORKS:

1. Pick one food waste prevention practice to try in your restaurant for the duration of the pilot. Try something that you are not currently implementing.
  2. Let staff know about your waste prevention practice.
  3. If feasible, track savings from this practice. At the end of the pilot, let us know if you were able to save money, staff time or materials as a result. Anecdotal evidence works well too.
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## OPTIONS:

- Adopt new practices for food purchasing, storage and right-sized cooking quantities to minimize waste; if possible, track any changes in amounts of food purchased.
- Utilize foods that might otherwise go unused (like imperfect fruits and vegetables and unusual plant parts) and take nose-to-tail approaches with animal products; record any new or modified recipes.
- Creatively repurpose surplus foods and record any new or modified recipes.
- Offer more flexible portions (like smaller portions, half-size options, etc.).
- Cook in small batches and/or cook to order.
- Make side dishes and bread optional for your customers.
- Engage your staff through training on food waste reduction and recognition for practices that reduce food waste.
- Other: Since you know your business best, adopt other changes that reduce wasted food in your establishment.

# Donation

Before composting edible food, donate it. One in six Denverites is food insecure - We Don't Waste can pick up your donatable food to redistribute it to those in need.

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## HOW IT WORKS:

1. **Save donatable food:** Package food in Ziploc bags, Lexipak-style food containers or aluminum pans. No hot food.
2. **Label food** with product, date, perish date, # servings.
3. **Email We Don't Waste** when you have food to donate: [arlan@wedontwaste.org](mailto:arlan@wedontwaste.org)
4. **Food will be picked up** on Mondays, Wednesdays and Fridays.
5. **We Don't Waste will provide reports** of your donated food to share with

# Donation

## **WE DON'T WASTE OPERATIONAL PROCEDURES FOR PREPARING FOOD FOR RECOVERY:**

1. All food to be provided by Provider shall be properly maintained so as to maintain the integrity of the food for use at a later time. At no time will We Don't Waste accept hot food.
2. Each food product shall be segregated from any other food for donation and shall be placed in a disposable aluminum pan, properly wrapped and labeled with the identity of the food contained. Lexipak food containers, or Ziploc bags may be used, as well, based on product.
3. Each Provider shall be responsible for supplying We Don't Waste with the donated value of each product type, as We Don't Waste cannot determine the value of donated product.
4. Providers are requested to supply a minimum number of servings of food to be determined at the kickoff meeting. This amount may be calculated in the aggregate by each Provider.
5. In determining whether to donate food, take into consideration whether you would be comfortable eating the food donated.
6. Protein, fresh fruit and vegetables are in high demand.
7. Donated food, which has been previously prepared for consumption and properly maintained, will be reheated by agencies to which the food is delivered to a minimum temperature of 160 degrees F.
8. Providers, if so desired, may freeze product.
9. Product that has been out for more than four hours without refrigeration generally will be considered not to have been properly maintained for food safety purposes. Chefs and cooks should rely on generally accepted food safety guidelines.
10. Please provide We Don't Waste with a logo in high res jpg or high res eps file.

# Donation

Additional information from Denver Public Health Inspections:

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**DONATED PREPARED FOODS AND POTENTIALLY HAZARDOUS FOODS MUST MEET THE FOLLOWING TEMPERATURE REQUIREMENTS:**

- **COLD FOOD** must be kept at 41°F or below.
  - **HOT FOOD THAT IS COOLED** and donated cold must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours, for a total of 6 hours.
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**FOODS THAT CAN BE DONATED:**

- **HOT FOOD** that was not served to a guest and kept at temperature and cooled properly (entrees, soups, etc.)
- **COLD FOOD** that was not served to a guest and kept at temperature (sandwiches, yogurt parfaits, salads, etc.)
- **PRODUCE** (strawberries, lettuce, onions, tomatoes, herbs, etc.)
- **BEVERAGES** (juice, bottled water, lemonade, tea, etc.)
- **PACKAGED ITEMS** (dry pasta, canned vegetables, pudding, etc.)
- **DAIRY PRODUCTS** (sour cream, milk, yogurt, cheese, etc.)
- **RAW MEAT** (beef, chicken, pork, etc.)

**FOODS THAT CAN NOT BE DONATED:**

- Previously served food, such as from a buffet or that has been served to a guest and returned to the business
- Distressed foods (that have been in a flood, fire, smoke, etc.)
- Food in sharply dented or rusty cans
- Food in opened or torn containers, exposing the food to potential contamination



# Donation

## **LIABILITY PROTECTION:**

When you donate food, you are protected by the Bill Emerson Good Samaritan Food Act, which was passed into federal law in 1996. Organizations that donate food in good faith to a nonprofit for distribution to people in need are not subject to civil or criminal liability that arises from the condition of the food.

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## **TAX SAVINGS:**

According to the Federal Tax Code, eligible businesses can deduct the lesser of either (a) twice the cost of acquiring the donated food or (b) the cost of acquiring the donated food, plus half of the food's expected profit margin, if it were sold at fair market value. Contact your tax professional to determine its application to your business. We Don't Waste will provide you with reports of your donated food to share with your tax professional.

# Compost

If food cannot be used or donated, compost it.

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## HOW IT WORKS:

- 1. Set up compost service with your hauler.** Your hauler will get in touch to set up service starting the week of May 13th. Each restaurant will sign a non-binding agreement directly with the hauler that will run through June 30th. All bills for compost collection service will be paid by Certifiably Green Denver.
  - 2. Schedule a staff training with your hauler** during the week of May 13th. All interior bins, liner bags and signage will be provided at this time.
  - 3. Learn what items can be composted.** If you would like additional staff training, Certifiably Green Denver is available to present at staff meetings or visit your kitchen to answer questions on the spot about what goes where. CGD offers trainings in Spanish upon request.
  - 4. Keep contamination to a minimum.** Contact your hauler or Certifiably
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## HOW IT WORKS:

### Alpine accounts:

Ash'Kara, Bar Dough, Little Man Ice Cream, Ohana Island Kitchen and Uncle

### Scraps accounts:

Ale House, The Bindery, Black Eye Coffee, Prosperoats and Wooden Spoon

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## YOU CAN COMPOST:

Food Waste	Pizza Boxes/Paper Board
Coffee Grounds & Filters	Wooden Stir Sticks
Cardboard (including waxed)	Compostable Dinnerware
Produce	Paper Bags
Plants & Flowers	Waxed Paper
Paper Napkins/Paper Towels	Compostable Trash Bags

# Measure

## Waste Audits:

Waste audits will provide information about how much waste you are generating and diverting at the beginning and end of the pilot.

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### DATES:

**Waste Audit #1:** May 6 - 12

**Waste Audit #2:** June 24 - 30

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### HOW IT WORKS:

- 1. Denver Recycles trash/recycling carts will be delivered on the first day of waste audits.** Certifiably Green Denver will move them into a previously determined location near your dumpsters and put special signage on them for the pilot.
- 2. Use Denver Recycles carts during waste audit weeks.** Ask staff to put trash/recycling in the special carts and not in your normal dumpster/carts during audit weeks.
- 3. Carts will be weighed every morning by Certifiably Green Denver.** The contents will be transferred to the appropriate dumpster before 12 p.m. On one of the days, CGD will take your waste offsite to conduct a waste composition study.
- 4. Findings from your waste audits will be shared with you.**

# Measure

## **Surveys:**

Surveys will give us good qualitative data and anecdotal evidence to better understand how to be effective in engaging staff and implementing behavior change.

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### **HOW IT WORKS:**

You will be given a short survey at the beginning and end of the pilot. Please fill it out to the best of your ability.

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## **Exit Interview:**

Your exit interview will be an opportunity for you to share your experience with Certifiably Green Denver. We hope to learn what was successful about the pilot and what was not. And, we would love to hear your ideas about how this could best be scaled to work at a citywide level.

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### **HOW IT WORKS:**

Certifiably Green Denver will contact you to set up an interview during the last week of the pilot.

