

# Business Food Scrap Requirement

As part of a [region-wide policy to separate food scraps from garbage](#), certain food-waste generating businesses in Troutdale are required to compost food waste. This requirement provides an opportunity to divert food waste from a landfill and to assist the Metro region in achieving waste reduction goals.

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The prevention of food waste, the donation of edible food for human consumption and the use of food waste to feed animals are the region's preferred methods for managing surplus food. [Food Waste Stops with Me](#) is a collaboration between local governments, Metro, the Oregon Restaurant & Lodging Association, and the Oregon Department of Environmental Quality to help food service businesses reduce food waste through prevention, donation, and/or composting.

Food that has been stored properly, is fit for human consumption and is accepted for donation and food that has been set aside and is destined for animal consumption in compliance with applicable regulations is not subject to this administrative rule.

## Definitions and Requirements

"Food waste" means waste from fruits, vegetables, meats, dairy products, fish, shellfish, nuts, seeds, grains, coffee grounds, and other food that results from the distribution, storage, preparation, cooking, handling, selling or serving of food for human consumption. Food waste includes but is not limited to excess, spoiled or unusable food and includes inedible parts commonly associated with food preparation such as pits, shells, bones, and peels. Do not include liquids, paper products, packaging, or anything that is not food. Compostable packaging and utensils are not allowed.

Metro has provided a [quick guide for businesses](#) that provides answers to basic questions on the food waste separation requirement.

Covered businesses must comply with the following [minimum requirements](#):

- Separate food waste from all other solid waste for collection.
- Collect food waste that is controlled by the business, agents, and employees. This does not apply to public or customer-facing areas of your business.
- Have correctly labeled and easily identifiable receptacles for internal maintenance or work areas where food waste may be collected, stored, or both.

- Post accurate signs where food waste is collected, stored, or both that identify the materials that the covered business must source separate.

The types of businesses that are subject to the business food waste requirement include, but are not limited to:

- Cafeterias and buffets
- Caterers
- Correctional facilities
- Food product manufacturing
- Food service contractors
- Full-service restaurants
- Grocery retail
- Grocery wholesale
- Limited service restaurants
- Specialty food markets
- Warehouse clubs

The following covered businesses must comply with the provisions for the food waste requirements **only** if the entities have full-service restaurants or on-site food preparation or service:

- Colleges and universities
- Drinking places
- Elementary and secondary schools
- Hospitals
- Hotels
- Nursing and residential care
- Retirement and assisted living

## Groups and Compliance Timeline

- **March 31, 2023:** Business Group 1: 1,000 pounds ( $\geq 0.5$  ton) per week food waste generated
- **Sept. 30, 2023:** Business Group 2: 500 pounds ( $\geq 0.25$  ton) per week food waste generated
- **Sept. 30, 2024:** Business Group 3: 250 pounds ( $\geq 0.125$  ton) per week food waste generated

# Examples of Successful Food Waste Programs

Washington County has stories from several businesses demonstrating how they **minimize wasted food waste** in their operations.

Metro has compiled a **series of videos** spotlighting a variety of ways businesses can reduce food waste, operate composting programs, and success stories.

Metro also has **excellent resources** to help you find ways to keep food scraps out of the garbage.