



VILLAGE OF ANMORE

New Rules Starting January 1st, 2015 Food Waste to be Separate from Garbage

THE WAY WE MANAGE OUR WASTE IS CHANGING



Need help?

Talk to your service provider.

Call the Recycling Hotline
at 604-REC-YCLE (604-732-9253)

For information and resources (food donation guidelines, case studies of various businesses, restaurant guide, property manager toolkit, recycling signage etc), please visit metrovancover.org/foodscraps.

The way we manage our waste is changing. Starting in 2015 you will need to separate food scraps from regular garbage.

Metro Vancouver is putting a rule in place so that organics (mainly food scraps) must be separated from regular garbage, and collected for compost or biofuel. Healthy, edible food can be considered for donation.

Typical compostable materials include:

- Vegetables and fruits
- Raw food, plate scrapings, leftovers
- Packaged foods (remove packaging)
- Meats, fish, bones and seafood shells
- Pasta, bread and rice
- Dairy, eggshells, sauces, dressings
- Paper egg cartons
- Paper towels, unlined paper cups/plates
- Food-soiled napkins/pizza boxes/newspaper
- Kraft/paper bags used to collect food scraps
- Waxed cardboard boxes
- Coffee grounds/filters and tea bags
- Wooden utensils, chopsticks, stir sticks, and toothpicks



Did you know?

- About 40% of all garbage sent to landfills last year was compostable (food and other items listed on this card)
- Once food is buried in a landfill it releases methane, a powerful greenhouse gas that contributes to global warming
- When food is thrown away, we lose all the work, time, water and nutrients that went into growing or preparing it
- Throwing away food is expensive. Many businesses save money by reducing their food waste
- By separating food scraps from regular garbage, Metro Vancouver estimates about 250,000 tonnes can be kept out of the landfill each year.



December 15, 2014

FOOD WASTE TO BE SEPARATED FROM GARBAGE IN 2015 NEW RULES EFFECTIVE JANUARY 1 TO ENCOURAGE ORGANICS RECYCLING

As of January 1, [new rules](#) will be in place to encourage residents and businesses in Metro Vancouver to separate food waste from regular garbage.

Initial enforcement will focus on large generators of food waste like supermarkets, and major restaurants and hotels. And, the first six months will be an education period when no penalties will be charged in order to give residents and businesses additional time to implement effective plans for separating food waste from the garbage.

In July, penalties will be applied to loads of garbage with excess food waste. As with other Metro Vancouver [disposal bans](#), the rules are enforced when waste haulers deliver garbage to regional facilities for inspection. Already 95 per cent of single-family homes in Metro Vancouver have curbside collection of food and garden waste. And many businesses, schools, apartment buildings and malls have food recycling in place. The greatest opportunity to further reduce disposal of organic materials will come from businesses that generate large volumes of food waste and residents of multi-family complexes.

“We send far too much garbage to the landfill and food waste comprises about 40 per cent of residential garbage,” said Malcolm Brodie, Chair of Metro Vancouver’s Zero Waste Committee. “Almost a third of the food we buy ends up in the garbage so by simply reducing the amount of food we waste and recycling our scraps we can keep tonnes of food out of the landfill.”

Since 2012, Metro Vancouver has consulted widely with food sector businesses like grocery stores, restaurants and shopping mall food courts, and institutions such as school districts and health authorities about how this disposal ban will be implemented. A [video](#) is available in five languages introducing the organics disposal ban, and [icon and translated signage](#) is available for download.

Metro Vancouver has one of the highest recycling rates in North America at 60 per cent. Successful implementation of the organics ban will help the regional district achieve its goals of 70 per cent in 2015 and 80 per cent by 2020.

“We recognize there may be unique challenges initially for some businesses, and this phased approach is intended to help resolve any issues,” said Director Brodie.

“Many businesses that are early adopters have already implemented practical solutions that reduce waste because it is the right thing to do,” he added. “We encourage residents of multi-family complexes and businesses to talk to their landlords, property managers, and waste haulers about implementing food waste recycling plans now.”

The food waste in our garbage rots in a landfill because there is inadequate oxygen to help it decay. This slow rate of decomposition creates methane, a potent greenhouse gas that contributes to global warming. Wasted food is one of the largest sources of methane in the region.

Metro Vancouver [information](#) on the organics ban. Information is also available at the Recycling Council of BC hotline: 604-RECYCLE, 604-732-9253.

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