



Food scraps separation requirement

FAQ for businesses

Implementation of a regional Food Scraps Separation Requirement begins March 2022 and many businesses in the [Metro district](#) will need to comply by 2023. Here's what businesses need to know.

Which businesses are impacted by the food scraps separation requirement?

Businesses that generate more than 250lbs of food scraps per week (equivalent to about one 60-gallon roll cart per week) will be required to comply. This includes but is not limited to:

Grocery Stores: Establishments that sell food and beverages including grocery stores, warehouse clubs, wholesalers and specialty food stores.

Restaurants: Establishments that prepare meals, snacks and beverages, per customers order, for immediate consumption on and off premises. This includes organizations and corporate campuses with full service and on-site cafeterias as well as catering companies.

Lodging and Hotels: Establishments primarily engaged in providing short-term lodging with full-service restaurants or on-site food preparation.

Hospitals: Establishments, licensed as hospitals, with full-service restaurants or on-site food preparation.

Nursing and Residential Care Facilities: Establishments primarily engaged in providing residential care with full-service restaurants or on-site food preparation. This includes retirement and assisted living facilities.

Correctional Facilities: Jails, prisons or other places of incarceration with on-site cafeterias or food preparation.

Colleges and Universities: Higher-education institutions with full-service restaurants or on-site food preparation including those that offer two- to four-year programs in the arts and sciences, technical and vocational schools, and junior and community colleges.

Elementary and Secondary Education: Schools with on-site cafeterias or food preparation including a centralized kitchen that prepares food for delivery to multiple school locations.

Food and Beverage Manufacturers:

Establishments primarily engaged in producing food and beverage products such as fruit and vegetable canning, chocolate and confectionery manufacturing, meat, poultry and seafood processing, commercial bakeries, and breweries.

What does it take to be in compliance with the requirement?

Businesses must set up food scrap collection service and separate food scraps, have correctly labeled bins for internal collection, and post accurate signs that show what is allowed in the bin.

It is important to note that the requirement only applies to food handled by employees. Businesses are not required to collect food waste that has been disposed of directly by customers.

Property owners and managers must allow the collection of food scraps by these businesses or help secure the service for lessees that are covered under the requirement.

Public benefits of a regional solid waste system

Through its management of the regional solid waste system, Metro seeks to:

- Protect people's health
- Protect the environment
- Get good value for the public's money
- Keep our commitment to the highest and best use of materials
- Be adaptable and responsive in managing materials
- Ensure services are available to all types of customers

What types of food are included in the program?

The program is for food only: meat, dairy, fish, bread, pasta, coffee grounds, peels, shells, bones, spoiled food and plate scrapings.

Do NOT include liquids, paper products, packaging or anything that is not food. Compostable packaging and utensils are not allowed.

We do not recommend setting up food scrap collection in areas used by the public because it is difficult to ensure that it will be free of non-food items, such as cups, napkins, cutlery and other materials.

When does my business need to meet the requirement?

Business Group 1:

- Implementation begins March 31, 2022. Compliance by March 31, 2023.
- Businesses that generate 1,000 pounds or more of food scraps per week (Equivalent to about four 60-gallon roll carts per week)

Business Group 2:

- Implementation period begins March 31, 2022. Compliance by September 30, 2023.
- Businesses that generate 500 pounds or more of food scraps per week (Equivalent to about two 60-gallon roll carts per week)

Business Group 3:

- Implementation period begins September 30, 2023. Compliance by September 30, 2024.
- Businesses that generate 250 pounds or more of food scraps per week (Equivalent to about one 60-gallon roll cart per week)

(Conversion Factors: 800 pounds per yard and 4 pounds per gallon; 60-gallon roll cart = 240 pounds)

If your business has practices in place to prevent food waste such as donation and waste prevention, you may generate less than the weekly number of roll carts noted above. Businesses that create less than 250 pounds of food scraps per week will not be required to separate their food scraps from their garbage, but they may do so voluntarily. Local waste reduction specialists can provide free on-site assistance to establish a food scraps collection program, as well as support for donation and upstream food waste prevention practices.

What will it cost?

Costs will vary by business and by community. Some businesses may see increases, some may find savings by using smaller garbage containers or starting waste prevention strategies. In some communities food scraps collection services, like recycling, may be included in one combined overall garbage rate. Contact a specialist in your area to learn about rates.

How does the requirement apply to businesses that are part of a chain with multiple locations?

The requirement is based on the amount of food scraps generated per location, rather than the entire chain. For example, if one location generates 1,000 pounds of food scraps per week or more, that location is part of Group 1. If another location produces less than 1,000 pounds of food scraps per week, that location is subject to the requirement at a later date.

How does the requirement apply to facilities with multiple buildings with common ownership such as a college or corporate campus?

The requirement is based on the total amount generated by all food-related operations such as cafeterias and catering for the entire campus. If the campus as a whole generates 1,000 pounds of

food scraps per week or more, then the campus is included in Group 1, even if no single building on the campus disposes of more than 1,000 pounds of food scraps per week.

How does the requirement apply to businesses in a shopping mall or multi-tenant building with shared garbage collection service? The requirement is based on the amount of food scraps generated at each individual business located in the mall or building, rather than the total amount generated by all the food-related businesses located in the mall or building. For example, if one business generates 1,000 pounds of food scraps per week, that business is subject to the requirement in Group 1.

Who can I call for more information?

Connect with a local waste reduction specialist who can answer questions, provide technical assistance and help you comply with this policy. If your business isn't covered by one of these jurisdictions below contact Metro at 503-234-3000. In addition, you can find resources and learn from local businesses on how to donate food and other food waste prevention practices at foodwastestopswithme.org.

- [City of Beaverton](#): 503-526-2665
- [Clackamas County](#) (including all cities) 503-742-4458
- [City of Gresham](#) (including Wood Village) 503-618-2206
- [City of Portland](#) 503-823-7202
- [City of Troutdale](#) 503-674-3311
- [Washington County](#) (including all cities, except Beaverton) 503-846-3605