

## What food waste is your business producing?

Different businesses create different food waste:

- Spoilage caused by over ordering, over production, improper storage
- Physical, chemical or biological contamination of food
- Food that is spilled or knocked over
- Incorrectly ordered food
- Unusable trim and peel from production
- Food returned by the customer because the product was not to their satisfaction
- Food wasted by staff from their lunches and dinner breaks
- Farm food that isn't harvested on farm or is wasted after market

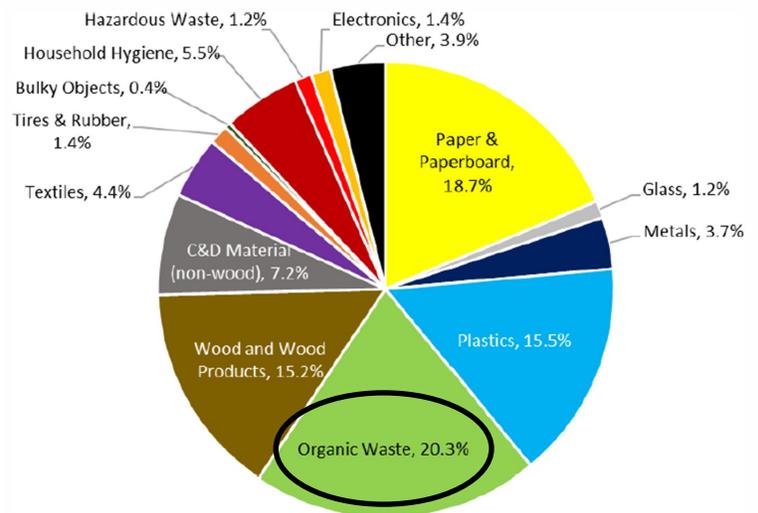
If food waste ends up in the landfill, it produces greenhouse gases, which contribute to climate change. It also takes up valuable, limited landfill space. Wasted food also costs businesses and the environment a lot! Read on to learn more about Industrial composting facilities and alternatives for dealing with avoidable (e.g. food going moldy) and unavoidable food waste (e.g. pepper stems)

## What happens to food waste that is collected by commercial waste haulers?

If the business you are a part of pays for organics

### Bylaws and Regulations of Importance

1. There is a food scrap & yard waste ban at Hartland Landfill operated by the CRD
2. Compostable Plastics are not compatible with our island industrial composting systems. Avoid using them. Check out CEC [Factsheet #17](#) for more info.
3. Resource: [City of Victoria's Sustainable Takeout Guide](#)
4. City of Victoria's [Single Use Items Reduction By-law](#).
5. [Provincial Single Use and Plastic Waste Prevention Regulation](#)



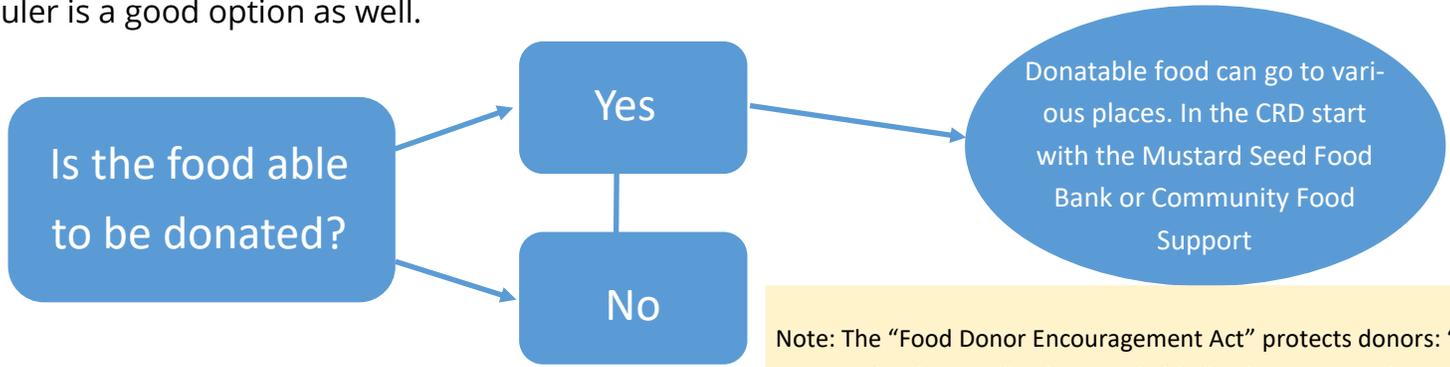
**Above Figure:** The Capital Regional District's 2022 Solid Waste Stream Composition Study confirmed that garbage from the Institutional, Commercial, and Industrial sector in the Capital Region contained 20.3% organic waste (food, garden, and yard waste).

collection separate from garbage, your food waste goes to an industrial composting facility, either Fisher Road Recycling in Cobble Hill or Convertus in Nanaimo. At these facilities, food waste is shredded and mixed with yard waste, then placed in long windrows where they heat up and have oxygen forced through the piles so that they can decompose. Once the material is fully composted, large landscaping companies buy it for their soil mixes.



# Composting Options for Businesses

Depending on your business, you have several options for reducing food waste: first try and implement practices that reduce the amount of avoidable food waste being created (e.g. better trimming habits, fridge management practices). Before composting, consider if your food is still edible and donate it to local food rescue organizations. If not, consider whether your business has the resources/capacity to maintain your own composters, or if a local farmer could use your waste! Finally, a waste hauler is a good option as well.



Note: The “Food Donor Encouragement Act” protects donors: “A person who donates food...is not liable for damages resulting from injuries or death caused by the consumption of the food...”

Composting Option	Pro	Con
Commercial Waste Hauler	No in-house labour required	Most costly option, most emissions from transport, less relational
In situ food dehydrator technology, or some other composting tech (see <a href="#">Factsheet #29</a> )	Dried organic matter nutrient or finished compost for use, only one initial set up cost	Needs management, capacity concerns, might not have use for the finished compost
Worm Composting (see <a href="#">Factsheet #2</a> )	Finished high quality compost, low initial set up cost	Needs management, capacity concerns, might not have use for finished compost
Partnership with a farmer	Free, closed loop, relational, no in-house labour required	Must rely on farmer consistency



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