



## RENDERERS FOR RECYCLING FATS & GREASE:

Darling Delaware  
825 Wilson Ave.  
Newark, NJ  
201-465-1900

Moyer Packing Co.  
PO Box 395  
Souderton, PA 18964-0395  
215-723-5555

Valley Protein  
RD 2 Box 156  
Winchester, Va.  
703-877-2590



## FARMERS FOR RECYCLING FOOD WASTE:

Pig Farm Recycling, Inc.  
880 Cattell Road  
Wenonah, NJ 08090  
859-9044

Liepe Farms  
300 Linden Ave.  
Mays Landing, NJ 08330  
965-6317



### Galloway Township is an EPA WasteWise Endorser

*To learn more about this program,  
go to: [www.epa.gov/epawastewise](http://www.epa.gov/epawastewise)*

*For further information, contact*  
**THE GALLOWAY TOWNSHIP  
OFFICE OF SUSTAINABILITY**

[bfiedler@gtnj.org](mailto:bfiedler@gtnj.org)  
[www.gtnj.org](http://www.gtnj.org)



Galloway Township

*Restaurant*

Guide to Greening

## *Donate!*

The Community FoodBank of New Jersey, Southern Branch, will accept donations of grocery items (wrong shipments, etc.) and frozen prepared foods from “back of the house”.

### **Here is a list of guidelines for safe handling of foods for donation:**

- *All foods must have been prepared in a licensed kitchen.*
- *All donated foods must be refrigerated or frozen within two hours of preparation, unless served immediately. DONORS ARE ENCOURAGED TO FREEZE PRODUCTS.*
- *Refrigerated foods are acceptable when stored for no more than two days, or frozen no more than one week.*
- *Hot foods must be maintained at 140 degrees Fahrenheit or above during serving time and refrigerated or frozen within two hours after completion of serving.*
- *Cold foods must be maintained at 45 degrees Fahrenheit or below and must be refrigerated within two hours after completion of serving.*
- *Foods that are prepared and immediately frozen are acceptable for up to four weeks.*
- *Dairy products, eggs and cheese must be in non-leaking containers, maintained at 45 degrees Fahrenheit and no more than three days beyond code date.*
- *Fresh produce must be in good condition and show no signs of deterioration.*
- *Breads and pastry products must be well-wrapped and show no signs of spoilage.*



**FOR FURTHER INFORMATION  
OR TO ARRANGE FOR A FOOD DONATION PICKUP, CALL:  
Community FoodBank of New Jersey, Southern Branch  
(609) 383-8843  
[www.njfoodbank.org](http://www.njfoodbank.org)**



Some items commonly generated in restaurants vary greatly from those generated in homes and offices. The first step in any recycling program is to learn what **MUST** be recycled and then to identify what **CAN** be recycled.

*These items must be recycled in accordance with Galloway Township ordinance:*

SINGLE STREAM RECYCLING	
Put Cans/Bottles/Plastics/Cardboard/Paper Together	
GLASS BOTTLES & JARS ALUMINUM CANS TIN, STEEL, BI-METAL CANS EMPTY AEROSOL CANS PLASTIC BOTTLES & JARS CORRUGATED CARDBOARD MILK, JUICE & WINE CARTONS	NEWSPAPER MAGAZINES PAPERBACK BOOKS COMPUTER/COPY PAPER LETTERHEAD PAPER CEREAL BOXES RECHARGEABLE BATTERIES

**Grease:** All restaurants, cafeterias and institutional kitchens in NJ must install a grease trap and have it serviced on a regular basis. Call one of the vendors on the last page to set up the service.

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*In addition, restaurants should target the other recyclables that are unique to your industry:*

**Food waste :** Some prepared foods may be eligible for collection by the Community FoodBank of New Jersey, Southern Branch. See "Donate!", next page.

**All other food waste:** There are pig farms in the area that will contract for collection. See listing on page 5.

**PLEASE NOTE:** *While food waste and renderings are not banned from landfills, these items make up the bulk of the weight in restaurant trash. Removing them from the general waste stream in your facility will provide a significant cost savings in trash services.*

*Waste Reduction + Recycling = Savings*



Restaurants, just like any other business, are feeling the effects of reduced landfill space and increasing disposal fees. Now, more than ever, reducing waste and recycling are smart tactics to incorporate into everyone's business policies. A lot of material is being discarded that could be utilized as a resource.

By reducing and recycling effectively, your restaurant can not only save money on solid waste tipping fees; but can also extend the life of landfills. Additionally, you will be doing your part to save valuable resources and energy.

Hopefully, as you read through this guide, you will find that you are already using many of the suggestions that you will find here.

## *Purchasing...*

- ④ Ask your suppliers to inform you of products that contain recycled content, have reduced packaging, and are packaged in recyclable materials.
- ④ Ask suppliers to take packaging back after use.
- ④ To minimize the amount of bottles & cans used, serve carbonated beverages from a beverage dispenser.
- ④ Buy concentrates and bulk forms of beverages whenever possible....remember, the larger the container, the less waste overall.
- ④ Use health department approved refillable condiment bottles instead of individual packets.
- ④ Buy shelf-stable foods in bulk.
- ④ Buy meats in bulk instead of proportioned.
- ④ If you use a lot of eggs, consider buying them shelled. This will increase your yield up to 30% and eliminate the need to dispose of egg shells and cartons.
- ④ Have menus printed on recycled paper.
- ④ Purchase plastic trash can liners made of recycled plastic rather than those made from raw materials.
- ④ Cleaning supplies should be purchased as concentrates rather than ready-to-use.
- ④ Use toilet tissue made from recycled paper in your restrooms.

## *Reuse....*

- ④ If you haven't already, switch to reusable table linens & napkins, china, glasses and flatware.
- ④ Use pourers for sugar, pitchers for cream and small serving dishes for butter.
- ④ Store food in reusable containers.
- ④ Use hot air dryers in restrooms.
- ④ Print daily specials on a chalkboard or dry-erase board rather than new sheets of paper every day.

## *Food Prep & Storage...*

- ④ Rotate perishable stock at every delivery to minimize waste due to spoilage.
- ④ Store raw vegetables in reusable airtight containers to prevent dehydration & spoilage.
- ④ Adjust inventory levels on perishables to reduce waste due to spoilage or dehydration.
- ④ Use daily production charts to minimize over-prepping and unnecessary waste.
- ④ Whenever possible, prepare food to order.
- ④ Check your produce deliveries carefully for rotten or damaged product; and return any substandard product.