



Metro

Food Scraps Policy

City of Oregon City Commission Work Session

July 9, 2019

Regional context

- There are approximately 67,000 businesses in the Metro region.
- About 7,000 of those are food-oriented.
- About 3,300 are affected by the policy (4% of the region's businesses).
- Over 1,400 are participating already.
- In Oregon City, about 90 businesses are affected.

Who did we talk to?

- Letters sent to 90 potentially affected businesses in Oregon City.
- One-on-one meetings including:
 - Albertsons/Safeway
 - Shari's Restaurants
 - McMenemy's
 - Providence Hospitals
- Postcards provided to Oregon City and Clackamas County staff.



What businesses told us

- On-site help with set-up and ongoing assistance is key.
- Need reliable collection service.
- Want a consistent program throughout the region.
- Not opposed to a mandatory program (90%).



Metro Funding and Offsets

- \$223,188 to Clackamas County to hire 2 FTE for on-site business assistance.
 - 5-year funding commitment
- 50% of cost for internal collection containers for businesses.
- Maintain tip fee differential (food is 32% less than solid waste).
- Access to Services payments to haulers to offset additional costs of collection.

Access to Services Payments

Payments to haulers delivering food scraps to Metro Central:

| Business Groups at Full Implementation (with Safeway/Albertsons and Fred Meyer) | Estimated Total Annual Payment |
|--|---|
| Group 1 | \$18,091 |
| Groups 1 and 2 | \$26,976 |
| Groups 1, 2 and 3 | \$35,537 |

Payments to haulers delivering food scraps to WRI:

| Business Groups at Full Implementation (with Safeway/Albertsons and Fred Meyer) | Estimated Total Annual Payment |
|--|---|
| Group 1 | \$8,635 |
| Groups 1 and 2 | \$12,708 |
| Groups 1, 2 and 3 | \$16,688 |

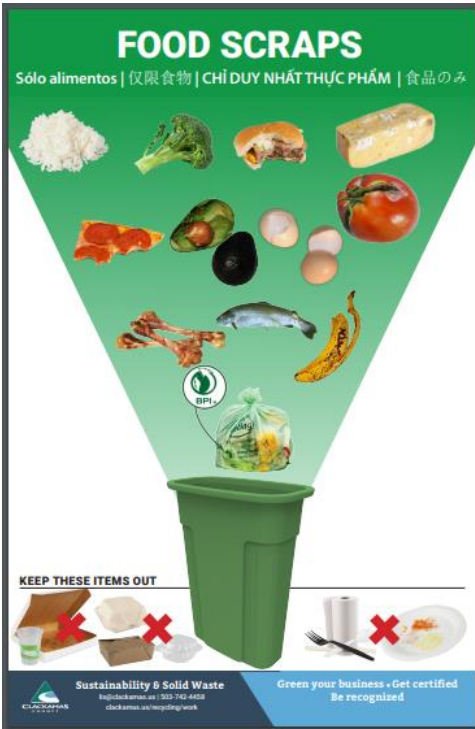
Support provided to businesses

- ~20 hours of direct technical assistance per business, including:
 - Initial business notification
 - Planning: consultation, coordination w/ hauler, collection bins, schedule staff trainings, etc.
 - Implementation: set-up internal bins and educational materials, train staff
 - Follow up: troubleshooting issues



Resources

Posters



Reference Guide



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Growing trend in restaurant industry

- In 2018 survey of more than 500 restaurant owners and managers conducted by National Restaurant Association:
 - 1 in 10 compost
 - 1 in 5 donate
 - No. 3 Top trend in 2019: Zero-waste cooking



Current Business Participation

130 Total Participants

Tucci Ristorante



MARKET OF CHOICE®

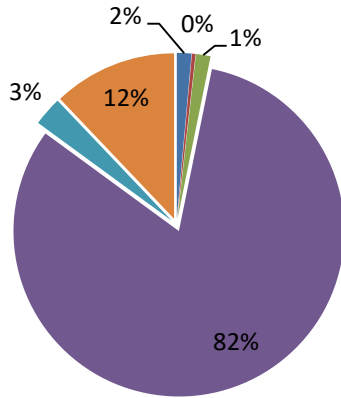


ZUPAN'S MARKETS™



Case Study: Willamette View

2015 Waste Audit



- Mixed papers and containers
- Metals
- Plastic film
- Organics
- Disposable food containers
- Garbage



Compost Implementation Impact

Garbage Only (includes recycling)

2- 3 yd bins/6 x wk \$ 2,195

Garbage + Compost (includes recycling)

1- 4 yd bin/6 x wk \$ 1,860
 11- 64 gal carts/1 x wk

Monthly Savings \$ 335

Annual Savings \$ 4,014



Food waste prevention is part of
the family business at Milwaukie's

The Bomber Restaurant



“I have seen a dramatic drop in the amount of garbage we now generate.... This is a wonderful opportunity to participate. The food scraps are going to a useful purpose rather than filling up the landfill...

...By changing how we handle food in our kitchen, we're improving our bottom line and helping to preserve Oregon's natural resources for future generations.” -Punky Scott

Learn how you can prevent food waste
FoodWasteStopsWithMe.org