

Summary of Solid Waste Projects & Resources Developed by Jennifer Griffith at NEWMOA

(some with help from Rachel Smith & Stephanie Frisch)

June 24, 2025



Webinar Agenda

USDA-Funded Projects:

- Plastics
- PFAS
- Closed Landfills
- Waste Pharmaceuticals
- Food Waste
- Transfer Station Safety & Reduce Disposal Outreach
- Bulky Waste
- PAYT / SMART
- Other Projects:
 - Food Waste projects in NY (2019-2022)
 - Anaerobic Digestion (Jennifer did NOT work on this project)
 - MSW Disposal Interstate Flow Reports (2000 – ongoing)
 - Disposal Capacity Report (2021)

USDA Projects: Disclaimer

Funded by USDA Rural Utilities Services Solid Waste Management Grant

This material is based on work supported by the Rural Utilities Service, United States Department of Agriculture.

Any opinions, findings, and conclusions or recommendations are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Services.

USDA Project Partners

● Vermont

- ❖ Northeast Kingdom Waste Mgmt. District (NEKWMD – all)
- ❖ Central Vermont Solid Waste Mgmt. District (1 project)
- ❖ Windham County Solid Waste Mgmt. District (1)
- ❖ Department of Environmental Conservation

● New Hampshire

- ❖ Lakes Region Planning Commission (1)
- ❖ North Country Council (1)
- ❖ Upper Valley Lake Sunapee Region (1)
- ❖ Department of Environmental Services

● Maine

- ❖ Androscoggin Valley Council of Governments (AVCOG - 3)
- ❖ Department of Environmental Protection

❖ Massachusetts

- ❖ Franklin County Solid Waste Management District (1)



USDA Project (2023 – 2025) Plastics

Plastics Project

- Partners: AVCOG & NEKWMD
- Fact sheets for the public
 - Why Care?
 - Recycling “Dos & Don’ts”
 - Worked with Republic, Waste Management, Casella, & ecomaine
 - Alternatives
- Outreach to the public @ farmer markets in VT
- Promoting alternatives to food service guide
- Outreach to food service webinar:
<https://www.newmoa.org/event/plastic-in-food-service/>
- Project website: <https://www.newmoa.org/projects/plastics-in-consumer-products-food-service/>

Five Factsheets

THE PROBLEM WITH PLASTIC:

Why Care about Reducing Plastic Use?

Plastic is used in almost every industry in our society: packaging, fashion, electronics, healthcare, automotive, food, telecommunications, construction, agriculture, and more. Plastics are energy and toxic chemical-intensive to produce and most of it is created to be disposed of after minimal usage. A lot of plastic waste ends up accumulating in our environment.

MICROPLASTICS

Plastics, unlike natural materials, cannot biodegrade when they enter the environment. Instead, they break down into ever smaller particles. In addition to being in the air, many microplastic particles become the food chain, and scientists have determined negative effects including increased risk of heart attack and stroke.

Microplastics are harmful to the environment and human health for many reasons including: Small plastics can be mistaken as food by wildlife. Chemicals can leach from plastic and enter soil, surface water, and groundwater. Toxic chemicals and microplastics are consumed by filter feeders (like fish) and the small animals which bioaccumulate up the food chain and impact both humans and wildlife. Microplastics can bind to toxic chemicals such as heavy metals and organic pollutants and carry them into our bodies and cause adverse health effects.

HOW MUCH PLASTIC IS IN OUR BODIES?

The main exposure routes for humans include food, drinking water, and air inhalation. A study published in 2021, found that the average person consumes around 833 tiny pieces of plastic each day, or about 4 micrograms each day. Some is excreted, but some is accumulating. The science isn't clear yet.

The chemicals used when synthesizing plastic polymers can have negative health effects because they can leach out of the plastic. Many additives are endocrine disruptors, such as bisphenol-A (BPA). Some microplastics are per- and polyfluoroalkyl substances (PFAS), per- and polyfluoroalkyl substances (PFAS), per- and polyfluoroalkyl substances (PFAS), per- and polyfluoroalkyl substances (PFAS).

PLASTICS IN THE ENVIRONMENT

There are two major sources of plastics entering the environment:

1. Litter - either from being:
 - Blown away during collection and/or transport from residents and businesses
 - Intentionally or accidentally left outside
2. Microplastics that end up down the drain (e.g., laundering synthetic clothes)

UNDERSTANDING PLASTIC RECYCLING

In the Northeast Kingdom Waste Management District (NEKWM)

Just because something is labeled with a recycling symbol does not mean that it has a feasible market for reuse! Unfortunately, a lot of plastic has no feasible market and cannot be accepted in the recycling bins by the NEKWM.

When recycling is done right, the NEKWM generates materials that have value. Help your community maximize revenue by recycling only acceptable items:

- NO Plastic without a recycling symbol - all plastic must have a recycling symbol

And regardless of the recycling symbol:

- NO Black Plastic of ANY Kind (even if it's got an accepted number recycling symbol)

- NO Large Plastics - everything must be two (2) gallons or less - no plastic totes, cat litter buckets, or 5-gallon pails

- NO Rigid Plastic like toys, CD cases, or VHS tapes

PLEASE:

- Rinse all containers

- Remove screw-top caps from beverage containers and throw them in the trash

- YOUR TRANSFER STATION ATTENDANT IS THERE TO HELP

They know what can and cannot be recycled and what to put where. Please cooperate with these instructions.

- NO Medical Waste like syringes, tubing, or other devices

- NO Plastic Flower Pots or any gardening containers

- NO Plastic Bags & Films - you can recycle them in the collection bins at Price Chopper, Hannaford, and Shaw's

NEKWM is an equal opportunity provider and employer

PLASTIC RECYCLING

Understanding the "Dos" & "Don'ts"

Just because something is labeled with a recycling symbol does not mean that it is recyclable! Unfortunately, a lot of plastic has no feasible market and should not be put in a recycling bin.

When recycling is done right, it generates materials that have value. Please help by putting only acceptable items in the recycling bin:

- NO Plastic Bags & Films BUT you can recycle them in the collection bins at most grocery & big box stores

- NO Medical Waste like syringes, tubing, or other devices

- NO Small Plastics everything should be at least 2 inches on at least 2 sides

- NO Plastic Without a Recycling Symbol like toys, CD cases, or VHS tapes

PLEASE Rinse all containers!

DID YOU KNOW?

When you put things into the recycling bin that can't be recycled, someone needs to sort through and remove them which increases labor costs and can be dangerous. Once removed, it ends up in the trash so you may as well recycle right and put it in the trash to begin with.

These plastics are generally not wanted in the recycling bin - BUT might be OK in some locations - make sure to check before putting them in:

- NO Black Plastic

- NO Large Plastics - everything should be 2 gallons or less

- NO Plastic Flower Pots or any gardening containers - start a swap in your community!

NEKWM is an equal opportunity provider and employer

PLASTICS: REDUCE & REUSE

Save \$\$\$ and the Planet

Plastics are everywhere! They are used in packaging, fashion, electronics, healthcare, automotive, food, telecommunications, construction, agriculture, and more. Some examples of common household products include:

- Textiles with polyester, nylon, spandex and other synthetic fibers: clothing, bedding, rugs and carpeting, and upholstered furniture.
- Personal Care Products: plastic bottles and tubes for hair care, lotions, toothpaste, and liquid hand soap, single-use razors, toothbrushes, cleansers, and nail polish.
- Foodware & Packaging: single-use cutlery, plastic wrap, take-away containers, straws, single-use coffee cups, tea bags, Ziploc® bags, produce, bakery and grocery bags, and plastic packaging such as candy wrappers, dairy containers, and chip bags.

Decreasing the purchase of plastic items and reusing them before disposal:

- Reduces the need for new, raw materials - reducing greenhouse gas emissions
- Decreases your exposure to the chemical additives in plastic that may affect health
- Reduces the potential for plastic litter

There are many opportunities to reduce plastic use and choose reusable options, including:

- Just say "NO" to plastics! For example, don't buy plastic toys or seasonal decorations
- Avoid purchasing food in plastic containers and bags whenever possible - choose items in glass or paper packaging or buy in bulk
- Choose reusable options over single-use disposable items
- Keep single-use plastics and reuse them
- Repair products such as clothing and appliances instead of buying new
- Shop second-hand stores to avoid creating demand for new products

Donate or sell unwanted goods so they can be utilized by others

Reducing and reusing plastic items helps the planet and saves you \$\$\$!

STORING & HEATING FOOD

When food is stored in plastic, and especially when a plastic container is heated in the microwave, chemicals may leach from the plastic and enter the food. Some best practices for storing and heating food include:

- Use glass or ceramic containers to store and heat food
- If you must use plastic:
 - Let food cool before placing it in a plastic storage container
 - Follow the label instructions on microwave-safe containers
 - Avoid using plastics that are visibly damaged, stained or have an odor
 - Use for short-term, but not long-term food storage

NEKWM is an equal opportunity provider and employer

UNDERSTANDING PLASTIC RECYCLING

In the Androscoggin Valley Council of Governments (AVCOG) Towns

Just because something is labeled with a recycling symbol does not mean that it is recyclable! Unfortunately, a lot of plastic has no feasible market and should not be put in a recycling bin.

When recycling is done right, it generates materials that have value. Please help by putting only acceptable items in the recycling bin:

- NO Plastic Bags & Films BUT you can recycle them in the collection bins at most grocery & big box stores

- NO Medical Waste like syringes, tubing, or other devices

- NO Small Plastics everything should be at least 2 inches on at least 2 sides

- NO Plastic Without a Recycling Symbol like toys, CD cases, or VHS tapes

PLEASE Rinse all containers!

DID YOU KNOW?

When you put things into the recycling bin that can't be recycled, someone needs to sort through and remove them which increases labor costs and can be dangerous. Once removed, it ends up in the trash so you may as well recycle right and put it in the trash to begin with.

Consider recyclability at the point of purchase. Unfortunately, many things that seem like they "should" be recyclable are not. Just because something is plastic, doesn't mean it's recyclable.

Home and more grocery stores, restaurants are using reusable containers made from plastic and other labeled containers for the use of only packages. Advise these containers that can be recycled in your local system!

AVCOG is an equal opportunity provider and employer

Plastics in Food Service Guide



Plastics are energy and chemical-intensive to produce and most are created to be disposed of after minimal usage. **A lot of plastic waste ends up accumulating in our environment.**

Plastics are used in many categories of food service products, including but not limited to:

- **Customer Experience** such as dinnerware, takeout containers and single use condiments
- **Internal Operations** such as food purchase, storage & handling
- **Textiles** such as uniforms, tablecloths, napkins, carpets & upholstered furniture

Each of these is discussed further in this guide.

How Much Plastic is in Our Bodies?

The main exposure routes for humans include food, drinking water, and air inhalation. A study* published in 2021, found that the average person consumes around 883 tiny pieces of plastic, or about 4 micrograms each day. Some is excreted, but some is accumulating. The science isn't clear yet.

A study* published in 2025 indicates that the amount of plastic in the human brain has increased by 50 percent between 2016 and 2024, and that the brains of people who had dementia had three to five times more microplastics than those without dementia.



Definitions

Throughout this document, the term microplastics refers to all plastic particles less than 5 millimeters in size. Technically, particles less than 1 micrometer (0.001 millimeter) are called nanoplastics.

Understanding where plastics are utilized in food service and how to minimize the purchase of single use plastics can save money and reduce waste generation, the use of harmful chemicals, and the amount of plastic entering the environment and water supplies.

WHY ARE PLASTICS HARMFUL?

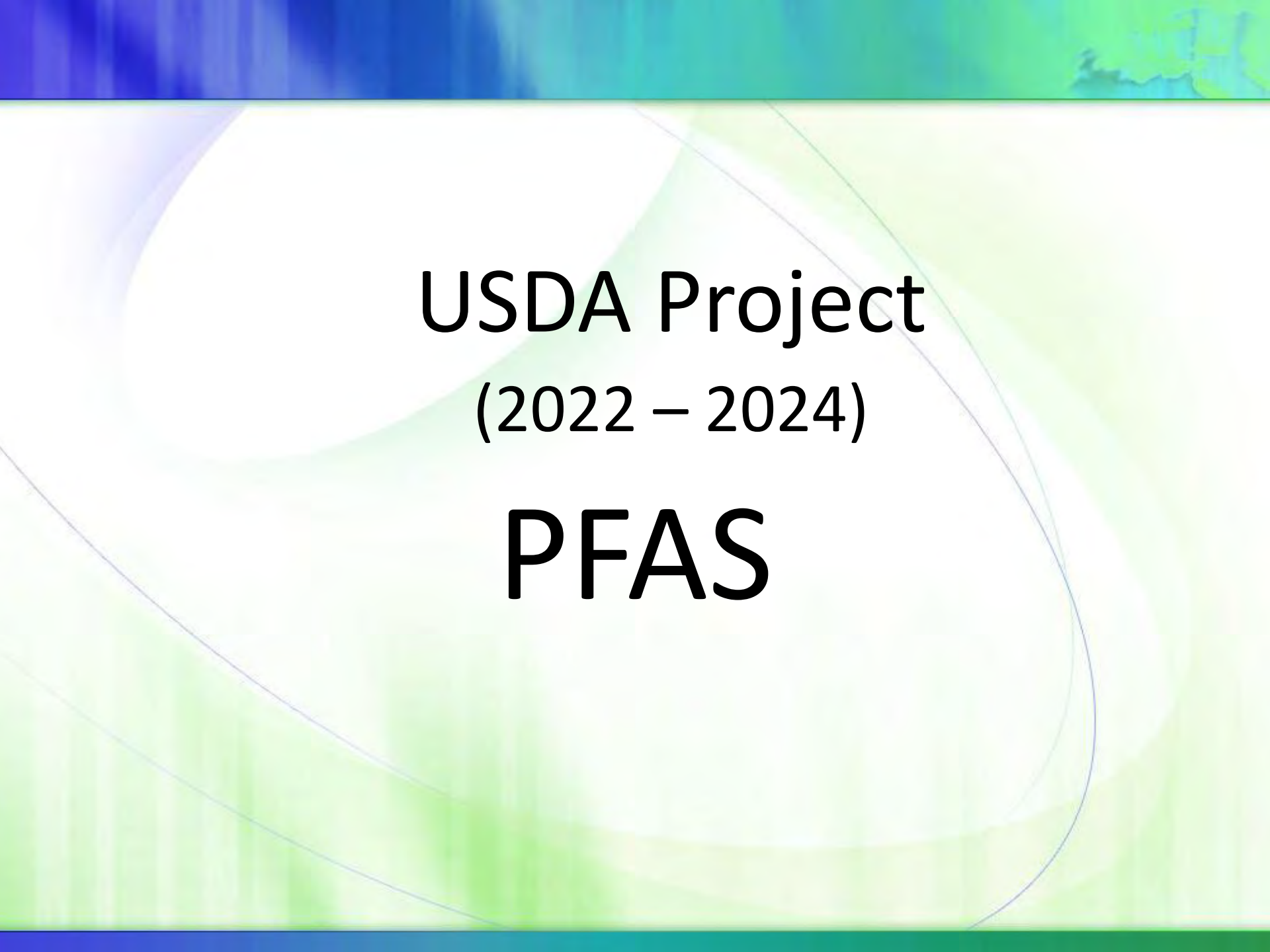
Plastics, unlike natural materials, cannot biodegrade when they enter the environment. Instead, **they break down into ever smaller particles called microplastics and then get even smaller, known as nanoplastics.** In addition to being in the environment, including water bodies and the air, many microplastic particles become small enough to enter the food chain and cause harm to human health. Plastics contain chemical additives that enhance the functionality for different purposes and can add to toxicity. In the environment, these small plastics can bind to toxic chemicals such as heavy metals and organic pollutants and carry them into our bodies, causing adverse health effects. **Plastic has been found in almost every part of the human body** and scientists have determined negative health effects including increased risk of heart attack and stroke*.

Human exposure to plastics from food service can be from:

- Direct consumption of food impacted by microplastics
- Drinking water containing microplastics
- Breathing in and consuming microplastic fibers shed by plastic-containing textiles

NEWMOA is an equal opportunity provider and employer

<https://www.newmoa.org/plastics-in-consumer-products-factsheets/>



USDA Project
(2022 – 2024)

PFAS

PFAS Project

- Partners: AVCOG & NEKWMD (and NH DES)
- Fact sheets for the public
 - Why Care?
 - Clothing & Other Textiles
 - Foodware & Packaging
 - Outdoor Recreation
 - Personal Care Products
- Outreach to the public @ farmer markets in ME & VT
- Promoting awareness & alternatives to food service guide
- Outreach webinars on food service
- One-on-one evaluation of a nursing home
- Analytical testing of cleaning & floor waxing products
- End of project national webinar slides & recording:
<https://www.newmoa.org/event/pfas-promoting-alternatives-webinar/>
- Project website: <https://www.newmoa.org/projects/pfas-in-consumer-products/>



Overview Factsheet: Why Should I Care?

Key Takeaways:

- Factsheet addresses exposure, health effects and potential environmental impact
- Children can experience heightened exposure to PFAS due to hand to mouth ingestion and close contact with carpeting/rugs causing inhalation of PFAS-containing dusts

What You Can Do:

- Check labels, read ingredients, and be aware that PFAS are considered proprietary ingredients and manufacturers often do not disclose their use



What are PFAS & Why Should I Care?

Per- and Polyfluoroalkyl Substances (PFAS) are a large group of human-made chemicals known for their heat-stable, friction-reducing, and water-, grease-, and stain-resistant properties. PFAS have been added to many industrial and consumer products since the 1940s and there are thousands of different PFAS chemicals in use today. PFAS move easily in the environment and can be found in our water, food, soil, and air, often far away from where they were made or used by industry. PFAS are frequently called "forever chemicals" because they do not break down and build up over time in the environment, animals, and people.

There are many sources of PFAS in the environment. **This fact sheet focuses on use and disposal of PFAS-containing Consumer Products.** Understanding which products are likely to contain PFAS and how to avoid buying them, helps reduce your personal exposure and decreases the amount of PFAS entering the environment and drinking water supplies.

How Are People Exposed to PFAS?

A recent study* conducted by the U.S. Centers for Disease Control and Prevention (CDC) found that most people have PFAS in their body.

- The main exposure routes are ingestion of food and water and inhalation of dust that contain PFAS
- PFAS can be harmful to human health, particularly if someone is exposed to high levels for an extended period of time
- PFAS are minimally absorbed by skin so touching objects or water containing PFAS does not present a significant risk
- The potential health impact from the application of PFAS-containing personal care products on the skin is unclear and further research is required

What Are the Health Effects?

Scientists have found exposure to PFAS can cause many effects, including:

- Reduced immune system function
- Increased cholesterol levels
- Increased risk of pre-eclampsia in pregnant women
- Increased thyroid disorders and other hormone disruption
- Increased risk of liver, kidney, prostate, and testicular cancer

Due to the thousands of different PFAS chemicals, assessing the risk of each compound, or combinations of compounds, on human health is difficult to assess. Scientists are still studying the health effects of exposures for the vast majority of PFAS chemicals and future findings may change our understanding of PFAS impacts on human health.

NEWMOA is an Equal Opportunity Provider and Employer

***Want to limit PFAS exposure?
Reduce the number of PFAS-containing products you purchase!***

Four Product Category Factsheets



PFAS
in Clothing & Other Textiles:
What You Need to Know

Per- and Polyfluoroalkyl Substances (PFAS) are a group of human-made chemicals that build up over time in the environment, animals, and humans, and can be harmful to health. Understanding which products are likely to contain PFAS and how to avoid buying them helps reduce your personal exposure and decreases the amount of PFAS entering the environment and drinking water supplies. For an introduction to PFAS, read the "What are PFAS & Why Should I Care?" factsheet.

Many fabrics are treated with PFAS to achieve durability and water- and stain-resistant qualities. Any textiles meant to cover or protect surfaces may contain PFAS. Examples of textiles that might contain PFAS include:

- Clothing
- Bedding
- Tablecloths
- Window & shower curtains
- Upholstered furniture
- Rugs & carpeting

Rules-of-Thumb

In general, items making the following claims are likely to contain PFAS:

- Waterproof, water-resistant, or water-repellent
- Stain-proof, stain-resistant, or stain-release

When PFAS-containing clothing and other textiles are washed, some of the PFAS comes out into the wash water that is discharged from your home. If you have a septic system, the wastewater is discharged below ground where it can contaminate the groundwater. If your home is on a sewer system, the treatment plant cannot remove PFAS and it enters the environment.

Textiles primarily contribute to human exposure to PFAS from:

- Drinking water that is impacted from washing PFAS-containing textiles
- Breathing in and consuming dusts from textiles, including furniture, carpets, and rugs treated with PFAS for stain resistance

A study of PFAS in school uniforms found that all of the water-resistant and stain-proof uniforms tested were positive for PFAS. Another study* of children's clothing found that 79% of the clothing items tested – and 100% that were labeled as water- or stain-resistant – contained PFAS.

Additional Concerns for Children

- PFAS in carpets and other textiles can attach to dust particles. Dusts are an increased hazard for children because they are closer to the carpet surface and they put items that might have dust on them into their mouths
- Clothing or bedding may lead to higher exposure for children if they put PFAS-treated textiles in their mouths

NEWMOA is an Equal Opportunity Provider and Employer



PFAS
in Foodware & Packaging:
What You Need to Know

Per- and Polyfluoroalkyl Substances (PFAS) are a group of human-made chemicals that build up over time in the environment, animals, and humans, and can be harmful to health. Understanding which products are likely to contain PFAS and how to avoid buying them helps reduce your personal exposure and decreases the amount of PFAS entering the environment and drinking water supplies. For an introduction to PFAS, read the "What are PFAS & Why Should I Care?" factsheet.

Many foodware and food packaging are coated in PFAS to achieve water-, oil-, and grease-resistance which increases durability. Examples of packaging and foodware that may contain PFAS include:

- Nonstick cookware
- Paper plates & disposable tableware
- Coated food packaging
- Bakery bags
- Pizza boxes & takeaway containers

When PFAS-containing foodware and packaging are used, some PFAS can transfer to food leading to direct consumption of PFAS. Note that higher temperatures and longer durations of time can lead to greater amounts of PFAS in food. Once digestible products are thrown away, they enter a landfill and provide a pathway for PFAS to enter the environment. When PFAS-containing paper and fiber products are composted, PFAS remains in the compost and enters the environment when it is used.

Be Skeptical of PFAS-Free Claims

Some nonstick cookware have packaging labels that may lead to confusion. Some companies state that their products are PFOA-free, PFOS-free and/or PFOS-free, but such statements only cover some specific PFAS chemicals. They are likely still using different PFAS in their products such as "PTFE" (polytetrafluoroethylene).

Certain cookware materials can leach compounds when heated to high temperatures or exposed to acidic foods. Although PFOA (perfluorooctanoic acid) was banned in cookware in 2014, other PFAS including "PTFE" (polytetrafluoroethylene) are still used to produce nonstick cookware today. When scratched or used at high temperatures, nonstick coatings can break down and release PFAS into food, wash water, and the air.

Rules-of-Thumb

In general, items making the following claims are likely to contain PFAS:

- Oil-, grease-, and water-resistant
- Nonstick cookware that cannot be heated above a certain temperature

NEWMOA is an Equal Opportunity Provider and Employer



PFAS
in Outdoor Recreation:
What You Need to Know

Per- and Polyfluoroalkyl Substances (PFAS) are a group of human-made chemicals that build up over time in the environment, animals, and humans, and can be harmful to health. Understanding which products are likely to contain PFAS and how to avoid buying them helps reduce your personal exposure and decreases the amount of PFAS entering the environment and drinking water supplies. For an introduction to PFAS, read the "What are PFAS & Why Should I Care?" factsheet.

Many outdoor products are treated with PFAS to achieve durability and water-resistant qualities. Examples of outdoor recreation products that might contain PFAS include:

- Bike lubricants
- Boots, shoes & cave products
- Rain gear & other outdoor clothing
- Ski, boat, surfboard & hockey wax
- Tents
- Backpacks
- Waterproofing & protectant sprays

When PFAS-containing outdoor products are used, some of the PFAS rubs or wash off into the environment, polluting the soil and water. When gear is washed at home, some of the PFAS come out into the wash water discharged from your home. If you have a septic system, the wastewater is discharged below ground where it can contaminate the groundwater. If your home is on a sewer system, the treatment plant cannot remove PFAS and it enters the environment.

Warning!

PFAS can be found in fish and game. Please check local "Do Not Eat" advisories before consumption and recognize that bodies of water, fish, and game in many locations have not yet been tested.

Rules-of-Thumb

Items that have a waterproof, water-resistant, or water-repellent claim are likely to contain PFAS.

Durable Water Repellent (DWR) and waterproofing treatments create a barrier by using PFAS chemicals. Many waterproofing sprays used on apparel and shoes can lead to inhalation of PFAS – a direct exposure. Rain, sweat, and dirt can cause the PFAS coating to come off and enter the environment.

NEWMOA is an Equal Opportunity Provider and Employer



PFAS
in Personal Care Products:
What You Need to Know

Per- and Polyfluoroalkyl Substances (PFAS) are a group of human-made chemicals that build up over time in the environment, animals, and humans, and can be harmful to health. Understanding which products are likely to contain PFAS and how to avoid buying them helps reduce your personal exposure and decreases the amount of PFAS entering the environment and drinking water supplies. For an introduction to PFAS, read the "What are PFAS & Why Should I Care?" factsheet.

Many personal care products include PFAS to achieve durability and water-resistant and oil-resistant qualities. Products that might contain PFAS include:

- Cosmetics
- Sunscreen & body lotion
- Dental floss
- Nail polish
- Hair care products
- Cleaners & shaving cream

Rules-of-Thumb

In general, items making the following claims are likely to contain PFAS:

- Waterproof, water-resistant, or water-repellent
- Long-lasting cosmetics such as mascara, nail polish, and sunscreen

Personal care products can lead to direct consumption of PFAS when used in and around the mouth. When PFAS-containing cosmetics and other personal care products are used, they get washed down the drain and pollute the discharged water. If you have a septic system, the wastewater is discharged below ground and can contaminate the groundwater. If your home is on a sewer system, the treatment plant cannot remove PFAS and it enters the environment.

Ingestion Concerns

Scientists are concerned about PFAS in personal care products because we don't know the health effects of long-term, low-level PFAS exposure. Floss, lipstick, and other products used around the mouth can lead to direct consumption of PFAS.

Many types of cosmetics contain PFAS including foundation, mascara, lip products, concealer, and eye products. PFAS are added to increase durability and smoothness, achieve waterproof qualities, and change product texture. A study* conducted by the Harvard School of Public Health found 75% of waterproof mascara, 66% of foundations and liquid lipsticks and more than 50% of eye and lip products they tested each contained at least four PFAS.

NEWMOA is an Equal Opportunity Provider and Employer



All factsheets can be found at: www.newmoa.org/projects/pfas-in-consumer-products/

PFAS in Food Service Guide



What Are PFAS?

Per- and Polyfluoroalkyl Substances (PFAS) are a large group of human-made chemicals known for their heat-stable, friction-reducing, and water- and stain-resistant properties. PFAS have been added to many industrial and consumer products since the 1940s and there are thousands of different PFAS chemicals in use today. **PFAS are frequently called "forever chemicals" because they do not breakdown and build up over time in the environment, animals, and people.**

PFAS are used in many categories of products that a food service facility might use:

- **Food packaging** such as takeout & other disposable containers
 - **Non-stick cookware**
 - **Textiles** such as uniforms, tablecloths, napkins, and upholstered furniture
 - **Carpets & cleaning**
 - **Floor cleaning**, stripping & waxing
- Each of these is discussed further in this guide.

Understanding which products are likely to contain PFAS and how to avoid buying them helps reduce worker and customer exposure and decreases the amount of PFAS entering the environment and drinking water supplies.



NEWMOA is an equal opportunity provider and employer



USDA Project
(2021 – 2023)

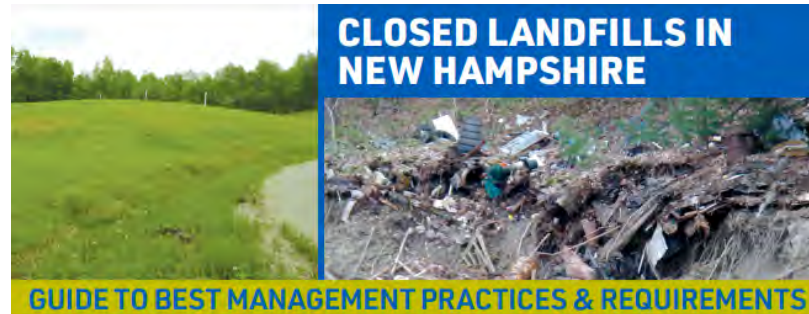
Closed Landfills

Closed Landfills Project

- Partners: NEKWMD and NH DES
- Visited old closed landfills in NH & VT
- Developed NH & VT-specific plus a “generic” version:
 - BMP Guide
 - Inspection Checklist
 - Municipal Officials Reminder Checklist
- Outreach webinars to NH Municipal Association & NEKWMD
- End of project national webinar:
<https://www.newmoa.org/event/closed-landfills-hazards-best-practices-what-you-need-to-know/>
 - **Recording might be a good training resource**
- Project website: <https://www.newmoa.org/projects/closed-landfill-project/>

Best Management Practices & Requirements Guides (8 pages)

NH: www.newmoa.org/wp-content/uploads/2023/03/NH_Closed_Landfill_BMPs.pdf
VT: www.newmoa.org/wp-content/uploads/2023/03/VT_Closed_Landfill_BMPs.pdf
Writable: https://www.newmoa.org/wp-content/uploads/2023/08/closed_landfill_bmps.pdf



Closed landfills are a long-term liability for municipalities because they can create environmental and other problems that negatively impact residents, visitors, and others. Landfill owners, including municipalities, are responsible for the costs to cleanup environmental contamination. Therefore, **it is important that municipal officials are aware of the location and condition of all the closed landfills in their community.** Many New Hampshire towns have *more than one* closed landfill – one that long-time residents remember using (often near the location of the current transfer station) and one or more that was used before that one opened. Municipal officials need to know about and maintain all of them.

This Closed Landfill Best Management Practices (BMP) Guide is designed to help municipal officials understand the actions they should take to reduce the potential environmental contamination from closed landfills and to protect the health and safety of their community. Note that landfills that ceased operations *after July 9, 1981*, have additional requirements that are outlined on page 7 of this document.

Closed landfills can cause:

- Contamination of water resources
- Generation of methane gas
- Physical hazards

NHDES IS HERE TO HELP!

The New Hampshire Department of Environmental Services (NHDES) can answer questions and provide advice and limited technical guidance to municipalities. NHDES is most interested in providing cooperative assistance to address problems as soon as they arise. Contact NHDES' Solid Waste Management Bureau: (603) 271-2925 or solidwasteinfo@des.nh.gov. Additional information is available from NHDES: <https://www.des.nh.gov/waste/solid-waste>.

TWO INSPECTIONS EACH YEAR

A walkover inspection should be conducted at least twice a year by a knowledgeable municipal employee or a professional engineer. Inspections should be conducted in the spring following snowmelt and after/during the annual mowing event in the fall. Inspectors should look for:

- **Soil cover:** tree growth, animal burrows, erosion, and exposed waste
- **Grass cover:** bare spots and dead grass/vegetation (could indicate a methane gas problem)
- **Cover grading:** settlement or areas where water can pond; and sloughing of side slopes
- **Stormwater management:** obstructions in ditches, culverts and other features, erosion, or excessive sediment accumulation
- **Access restrictions:** evidence of ATVs, dirt bikes, or other unauthorized access

A separate Closed Landfill Inspection Checklist is available at: https://www.newmoa.org/nh_inspection_checklist/.

Inspection Checklists

(4 pages)

NH:

https://www.newmoa.org/wp-content/uploads/2023/03/NH_Inspection_Checklist.pdf

VT:

https://www.newmoa.org/wp-content/uploads/2022/05/VT_Inspection_Checklist.pdf

Writable:

https://www.newmoa.org/wp-content/uploads/2023/08/inspection_checklist.pdf

CHECKLIST

Name: _____

Organization and Position: _____

Landfill Name: _____

Town Where Landfill is Located: _____

Landfill Street Location: _____

Date of Inspection: _____

Circle the most applicable response for each question

| VEGETATION | | | | |
|---|------|-----------------------------------|--------------------------------|--------------------|
| | 1 | 2 | 3 | Notes/Action Items |
| Are trees or bushes growing on the landfill, including the side slopes? | None | Areas of brushy growth | Trees/bushes cover large areas | |
| Can you walk all the way around the landfill at the bottom of the side slope? | Yes | Some obstructed areas | Not at all | |
| Is grass growing over the entire landfill, including the side slopes? | Yes | Several small bare or mossy spots | Many large bare spots | |
| Are there animal burrows on the landfill, including the side slopes? | None | Several small | Many large or connected | |

| DRAINAGE | | | | |
|--|---|---|------------------------------------|--------------------|
| | 1 | 2 | 3 | Notes/Action Items |
| Is the landfill graded so there are no depressions where water can pond? (if it hasn't recently rained, look for mossy growth or muddy looking bare spots) | Yes – no depressions | Several small depressions | Many large depressions | |
| Is there any evidence of erosion on the side slopes? | None | Several small concentrated channels a few inches deep | Many large channels with bare soil | |
| Are all drainage features that are located off the landfill (such as drainage swales/ditches, culverts, detention ponds) free of obstruction (including tree & shrub growth) & no evidence of sediment build up? | Yes – no obstructions & no sediment OR Not applicable – there are no off landfill drainage features | Some obstructions OR some sediment | Obstructions & sediment | |

LANDFILL LEACHATE

| | 1 | 2 | 3 | Notes/Action Items |
|---|--|------------------|----------------------------|--------------------|
| When walking around the landfill, is there any soil that is stained orange or an area where liquid is seeping from the slope? | No | A small dry area | Large wet area | |
| Is the leachate collection system functioning properly? | Yes OR Not applicable – no collection system | | Visible Cracks or overflow | |

LANDFILL GAS

| | 1 | 2 | 3 | Notes/Action Items |
|---|--|-----------------------------------|-------------------------------|--------------------|
| Are there any buildings located on the landfill itself? | No | | Yes | |
| Are there any building or other structures located around the base of the landfill? | None | More than 100 feet away | Within 100 feet | |
| Are all gas vents in good condition? | Yes OR Not applicable – no gas vents | 1 has cracks or missing screen | More than 1 is broken | |
| Is the gas management system functioning properly? | Yes OR Not applicable – no management system | Small area of stressed vegetation | Large area of dead vegetation | |

PROPERTY ACCESS

| | 1 | 2 | 3 | Notes/Action Items |
|---|-----------------------------------|--|---------------------|--------------------|
| Is access to the property restricted? | Yes – gate locked & no way around | Somewhat restricted – some boulders or tree logs | No barrier to entry | |
| Are there “no entry” signs warning the public that there is a landfill? | Yes | | No | |
| Is there evidence of unauthorized access (such as ATV trails or illegal dumping)? | No | | Yes | |

GROUNDWATER MONITORING WELLS

| | 1 | 2 | 3 |
|--|--|---------------------------------------|-------------------------|
| Are all groundwater monitoring wells at the landfill accessible & easy to find & covered & locked? | Yes – all in good condition & locked OR Not applicable – no groundwater monitoring wells | Hard to find – covered but not locked | Cannot find any of them |
| Notes/Action Items | | | |

The results of each inspection should be shared with one or more senior municipal officials, such as the Selectboard Chair, the Town Manager, the Director of Public Works, and/or the Town Clerk.

- Any answers other than “1” require follow-up to address deficiencies.
- **Any answers of “3” require immediate attention** – contact the state for advice and assistance. Also consult the “Closed Landfills: Guide to Best Management Practices & Requirements” for more information
(available at: https://www.newmoa.org/closed_landfill_bmps/)
- Any answers of “2” indicate an issue that needs ongoing monitoring and/or attention before the situation worsens.



Yearly Tasks for Municipalities

- Delegate responsibility for maintaining the landfill(s)
- At least ONCE a year
 - Mow to prevent tree growth
 - Measure level of methane gas in soil (& inside nearby structures, if any)
- At least TWICE a year
 - Walkover inspection
 - Review results of each inspection **& address deficiencies!**
- For regulated landfills:
 - Follow requirements for groundwater monitoring & reporting
 - Submit required post-closure report(s)

Municipal Reminder Checklist (2 pages)

NH: https://www.newmoa.org/wp-content/uploads/2023/03/NH_Municipal_Checklist.pdf

VT: https://www.newmoa.org/wp-content/uploads/2023/03/VT_Municipal_Checklist.pdf

Writable: https://www.newmoa.org/wp-content/uploads/2023/08/municipal_checklist.pdf

CHECKLIST

Name: _____ Today's Date: _____

Position in Town: _____

Landfill Name: _____

Landfill Street Address: _____

Date began accepting waste: _____ Date ceased operation: _____

1: Is there a town position that includes responsibility for maintaining the landfill? ☐ YES ☐ NO

Position: _____

Name of person currently employed in that position: _____

2: Has the landfill been mowed at least once in the past year? ☐ YES ☐ NO

Date of mowing: _____

3: If applicable, has the level of methane gas in the soil been measured (in % Lower Explosive Limit (LEL)), at the property boundary on all sides of the landfill at least once in the past year? ☐ YES ☐ NO

What was the highest level in % LEL: _____ Date of measurement: _____

4: If there are structures located at the same property as the landfill, has the level of methane gas been measured inside each structure at least once in the past year? ☐ YES ☐ NO

What was the highest level in % LEL: _____ Date of measurement: _____

5: Have walkover inspections been conducted at least twice a year by a knowledgeable municipal employee and/or a professional engineer? ☐ YES ☐ NO

Date of SPRING inspection: _____ Date of FALL inspection: _____

6: Have you reviewed the results of each inspection? ☐ YES ☐ NO

7: Have all deficiencies noted in the inspections been properly addressed? ☐ YES ☐ NO

8: If the landfill ceased operation after July 9, 1981 – has the "Annual Post-Closure Report" been submitted to NHDES? ☐ YES ☐ NO

9: Does the landfill have a groundwater management permit? ☐ YES ☐ NO

What is the frequency of monitoring? _____ Was it completed when required? ☐ YES ☐ NO

What is the frequency of reporting to NHDES? _____ Was it sent when required? ☐ YES ☐ NO

10: Has a notice been added to the deed for the property noting that it contains a landfill? ☐ YES ☐ NO

You should be able to answer "YES" to EVERY question. If not, please implement the changes required so that "yes" is the answer to everything.

Lessons Learned


- Mowing:
 - mowing the top is easy – but the side slopes not so much
 - All the landfills visited had woody growth (or big trees!) on the side slopes
- Many regulated old closed landfills are not submitting the reports that they should!
 - Some doing the groundwater monitoring/reporting but not inspection & other reports
- Difficulty evaluating landfills on private property
- Encroachment of development is real – either recent or in the past
- Luckily (?) many old unregulated landfills did a lot of burning so current generation of leachate and gas not a huge problem

USDA Project
(2019 – 2021)

Waste Pharmaceuticals

Waste Pharmaceutical Project

- Partners: none
- Promoted use of DEA-compliant collection kiosks
- Worked with a nursing home in NH to install kiosks
- Worked with Kinney Drugs to install kiosks in 3 VT towns
- Provided waste destruction pouches & mail-to-destruction envelopes to home service providers
 - Androscoggin Valley Home Care
 - Orleans Essex Visiting Nurses Association & Hospice
- Battery waste focus too – worked with Call2Recycle to provide pre-paid collection boxes to NH DES & the NH nursing home
- Developed handouts:
 - Kinney Drugs kiosks public outreach
 - AV Home Care staff & clients
 - Orleans Essex VNA staff & clients & hospice staff
- Project website: <https://www.newmoa.org/projects/pharmaceutical-waste-project/>



USDA Project
(207-2019)

Food Waste

Food Waste Project

- Partners: AVCOG, NEKWMD & Lakes Region (NH)
- Reduce
 - Handout for residents
 - Outreach at events in NH (farmer markets) & VT (county fair)
- Recover & Donate
 - Handout for businesses with local donation info
 - Stakeholder workshops in ME, NH, & VT
- Compost (backyard)
 - Handout for residents
 - 8-page guide with local information
 - Outreach at events in NH & VT (see above)
- End of project national webinar (joint with NERC):
<https://www.newmoa.org/event/lessons-learned-from-implementing-the-food-recovery-hierarchy-webinar/>
- Project website: <https://www.newmoa.org/projects/keep-food-out-of-landfills/>

Reduce Handout



REDUCING FOOD WASTE: TIPS TO SAVE YOU MONEY

Food waste makes up over 20 percent* of our trash. This wasted food is just part of the story. All of the resources – land, water, energy, labor, manufacturing, packaging, transportation – that went into growing the food and getting it to the table are also wasted – along with your money.

- A family of four in the U.S. throws out about \$1,300 to \$2,200 worth of uneaten food each year on average*
- Worldwide, the amount of land used to grow food that is never eaten is larger than Canada and India combined*
- 25 percent of all fresh water use in the U.S. goes to growing food that is never eaten*

The Solution?

It's simple – buy less! You'll save money and help the planet.

Most people don't realize how much food they throw away – from leftovers to uneaten fruits and vegetables – it all adds up.



Think Before You Buy

Once a week, open your refrigerator, look in your cabinets, and note what food you have:

- If it's been in there for a while, make a plan to use it up
- If you realize that you're unlikely to use unopened goods, donate them to your local food pantry before the labeled date

Take a few minutes to think about what meals you want to eat that week:

- What food do you already have that you can use? What do you need to buy?
- Consider what plans you have. For example, if you know you'll be going to a restaurant one night and will have leftovers, you won't need as much food at home.

Make a list before going to the store so you:

- Don't buy more than you need – this will save you money
- Don't forget to get any ingredients that you'll need to make something with what you already have

NEWMOA is an equal opportunity provider and employer.



Helpful Storage Hints

When you come home from shopping, put new products on the shelf or in the drawer behind/under the same sort of items that are already there so the older ones move to the front/top and get eaten first.

Put leftovers and other items in your refrigerator in clear containers so you can see what they hold. Use a marker to label and date bags and other containers in your freezer so you know what's inside.



Store Food So It Lasts

A good way to extend the life of food is to freeze it. For best results, put your item in an airtight container or inside two layers of freezer bags. Almost anything can be frozen: meat, milk, cheese, bread and other baked goods, unused pasta sauce, soups, and much more. Bananas too mushy? Freeze them and then use them to make banana bread later.

Date Labels – Confused?

Food manufacturers and stores use a variety of dates on their products. **The dates are not related to food safety**, but many people think they are and throw out edible food.

"Best before", "use by", "best by", "best if used by", "enjoy by", and similar dates have no standard definition and are suggestions related to quality. The food is still safe to eat after the date and probably still at its best quality. For the most part, you can trust your senses to know when food has gone bad. For example, milk, yogurt, juice, sauces, and many other items are well suited to the "look" and "smell" tests.

"Sell by" dates are meant for the store staff so that they can manage inventory. If the food is sold by that date, it will still have top-quality shelf life for some time afterward. For example, eggs are still good for three weeks or more after the date on the carton.

To reduce the consumer confusion surrounding date labels that leads to wasted food, the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) issued updated information on food product labeling to encourage manufacturers and retailers to label using only a "Best if Used By" date.

*Source: National Resources Defense Council (NRDC), U.S. EPA, www.epa.gov/epaoswer/non-hw/landfilerevents/foodwaste/foodwaste.htm
*Source: Resources Defense Council, Food Facts, www.resourcesdefensecouncil.org/foodwaste/foodwaste.htm
*Food and Agriculture Organization of the United Nations, www.fao.org/land/resources/landuse/landuse.htm
*U.S. EPA, www.epa.gov/epaoswer/non-hw/landfilerevents/foodwaste/foodwaste.htm
*U.S. EPA, www.epa.gov/epaoswer/non-hw/landfilerevents/foodwaste/foodwaste.htm

More Information:

- National Resources Defense Council (NRDC) Save the Food: www.savethefood.com
- U.S. Environmental Protection Agency (EPA) Reducing Wasted Food at Home: www.epa.gov/recycle/reducing-wasted-food-home

This material is based on work supported by the Rural Utilization Services, United States Department of Agriculture. Any comments, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilization Services.

Published January 2018



NEWMOA
NATIONAL ENVIRONMENTAL & WILDLIFE ORGANIZATION
www.newmoa.org

Available at: [https://www.newmoa.org/wp-content/uploads/2022/07/Reducing Food Waste Template.pdf](https://www.newmoa.org/wp-content/uploads/2022/07/Reducing_Food_Waste_Template.pdf)

The Problem with Date Labels

- **Date labels are NOT related to safety!**
- And there are NO standards
 - Selected by manufacturers
 - Conservative estimates of top quality
 - Keep in mind that manufacturers have an incentive to get you to buy more
 - Only federal requirement for a date label is for infant formula
 - Some states have scattered requirements:
 - ME only requires dates on packaged shellfish
 - NH only requires dates on pre-packaged sandwiches
 - VT only requires dates on packaged shellfish & ready-to-eat

Tremendous Waste

- **Throwing out needlessly = throwing out \$\$**
- Virtually all food is safe to eat after the date & most still at top quality
 - Examples:
 - Non-liquid dairy (yogurt/cheese): 7+ days
 - Eggs: 3+ weeks
 - Canned/boxed: 3+ months
 - Feeding America & Vermont Foodbank acceptance guideline fact sheets
 - <https://dec.vermont.gov/waste-management/solid/materials-mgmt/food-donation/#Food-Donation-Guidance>
- Use your senses – and common sense!

Outreach on Dates

County Fair in Vermont

- Interacted with 200+ people over 2 days
 - ~50% thought labels are about safety & throw food out
 - Reported to be a source of conflict in the home
 - Many took a photo of display panel to share with others

Waste

Date Labels ≠ Safety



Don't Automatically Throw It Out!

Trust Your Senses

- ♦ Use the “look” & “smell” tests

So What ARE The Dates?

- ♦ A manufacturer's guarantee of top quality
- ♦ Still OK to eat after date:
 - Yogurt & cheese - 7+ days
 - Eggs - 3+ weeks
 - Canned/boxed - 3+ months
 - Lots of other types of food

Composting Handout



Food waste is a major problem in the U.S. According to the EPA, over 20 percent of municipal trash is food waste – that's over 38 million tons in the U.S. each year. When you throw out food, it takes up precious space in landfills and produces methane gas as it decomposes, which contributes to climate change.

You can help reduce your impact by composting your food scraps at home. Composting is a natural process that recycles organic material, such as yard debris and food scraps, into a fertile soil amendment.

Why Compost Food Waste at Home?

There are many benefits of home composting. It:

- Improves soil health, which can improve water retention and reduce the need for expensive fertilizers and pesticides.
- Saves you (and/or your town) money since the material is removed from waste disposal.
- Reduces the methane emissions from land-filling food waste (methane is a potent greenhouse gas).
- Eliminates the need for you to transport your food waste to a compost collection facility (if one exists).
- Provides an option when a local collection facility is not available.

Start Slow – DO NOT add meat, bones, fish, fats, and dairy to your compost pile. And do not add household animal (eg. cat/dog) poop!

These materials can harbor dangerous bacteria and other pathogens. They are also "funky" and can attract pests.



What Can I Compost?

For best results, follow the 1:3 Rule. For every 1 part of green material that you add to your compost, top with 3 parts of brown material.

- **"Green Material"** = Food scraps, such as fruits and vegetables, nuts, eggs shells, bread crusts, coffee grounds, tea leaves, old herbs and spices, fresh cut green grass, and more.
- **"Brown Material"** = Yard waste, such as dried leaves, dried grass, and chipped wood. You can even add things like paper towels and napkins, clean sawdust or shavings, and pet fur/hair.

NEWMOA is an equal opportunity provider and employer.

Overcoming Myths About Composting

Myth: I Don't Have Time to Compost My Food Scraps

Fact: Composting is easy and does not take a lot of time.

1. Collect fruit and vegetable scraps in a container in your kitchen.
2. When the container is full, bring it outside and toss the scraps in the compost pile or bin.
3. Cover with a layer of "brown material".
4. Give it a quick stir with a shovel or pitchfork so that the "new" scraps get mixed in with the organic matter that is already decomposing.



Myth: I Don't Have a Garden So I Don't Need Compost

Fact: The finished product – "compost" – is dark brown/black and has an earthy smell. It is commonly used to enrich home garden soil and flower beds, but it can also be placed:

- Around trees, shrubs, and other plant areas where you might otherwise add mulch or rocks; or
- On problem areas on your lawn to improve the soil and help grass growth.

Additional Resources:

- EPA: www.epa.gov/recycle/composting-home
- Maine DEP: www.maine.gov/dep/sustainability/compost/index.html
- Vermont DEC: <http://dec.vermont.gov/waste-management/solid-materials/organic-materials>

This material is based in whole or in part on the Rural Utilities Services, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official position of the Rural Utilities Services.

Published January 2008

NEWMOA

www.newmoa.org

Available at: https://www.newmoa.org/wp-content/uploads/2022/07/Home_Composting_Template.pdf

8-page Composting Guide



A significant portion of the waste people discard includes organic material, such as food scraps and leaf and yard debris. According to the EPA, over 20 percent of municipal trash is food scraps – more than 38 million tons in the U.S. each year. Most of this material is landfilled. Organic material takes up limited landfill space, and, when it breaks down releases methane, a potent greenhouse gas.

You can help reduce your impact by composting your food scraps at home. Composting is a natural process of transforming organics into a healthy soil amendment, simultaneously keeping the material out of landfills.

Benefits of Backyard Composting:

- Improves soil health, which can improve water retention and reduce the need to buy fertilizers, compost, and pesticides – saving you money
- Saves you and/or your town money since the material is removed from the waste stream
- Reduces the methane emissions from landfilling food scraps (methane is a potent greenhouse gas)
- Eliminates the need to store and transport your food scraps to a compost collection facility (if one exists)
- Provides an option when a local collection facility is not available



NEWMOA is an equal opportunity provider and employer.

1



Where Can I Buy Home Composting Supplies?

Locally:

-
-
-
-

Online:

- Compost Bins & Tumblers: Gardener's Supply (www.gardeners.com) & many other web sites
- Wire Mesh Cylinder Kits: Brooks Trap Mill (www.brookstrapmill.com or (800) 426-4526)
- Solar Composters: Green Cone (www.greenconeusa.com) & Algreen (www.algreenproducts.com) are the most popular brands
- Vermicomposting: Several options, including RedWorms for a Green Earth (<http://redworms-greenearth.com>) & Worm Maine (wormmaine.com)
- Bokashi Composter: <http://thebokashibucket.com>



7

Available at: <https://www.newmoa.org/keep-food-out-of-landfills-composting-food-waste/>

8-page Guide

Choosing a Compost System

There are several options to choose from when deciding how to set up a home composting system.

| TYPE OF COMPOST CONTAINERS | BENEFITS | CHALLENGES |
|--|---|--|
| No Bin (static compost pile/heap) Helpful hints available at: www.maine.gov/dep/soil/landfill/composting/04/04_kyle_d_composting.pdf |  Least expensive and least amount of effort | Can be messy if material is not properly contained Can attract animals and other pests because it is open – don't set up the pile close to your home Requires more space than other options Can take longer to produce finished compost |
| Do-It-Yourself Bin/Box or Wire Mesh Cylinder Directions for a three-bin system are available at: www.foodshareproject.org/doing-it-yourself-bins.html |  Numerous material and design options – many are less expensive than purchasing a pre-fabricated composter Provides good air flow Reduces problems with animals when a wire mesh base and cover are used A three-bin system allows sorting and separating of compost at various stages so that you can use some of it quicker | Can be time consuming to purchase materials and construct Requires stirring and mixing to make good compost A three-bin system takes up more space than other designs |
| Compost Bin (pre-fabricated, usually with a cover) |  Options are relatively inexpensive and widely available online and at garden centers and hardware stores | Has a fixed capacity – depending on the quantity of food waste you generate, you might need to use two Requires stirring and mixing to bring enough air into the pile |
| Compost Tumbler (a barrel shaped bin mounted on a stand and usually fitted with a crank for turning) |  Available online and at local garden centers and hardware stores Reduces/eliminates problems with animals and other pests because it is off the ground | Cost can vary widely depending on the style and size Requires rotating the tumbler, which can be difficult if the system retains moisture and gets heavy or freezes in the winter Has a fixed capacity – depending on the quantity of food waste you generate, you might need to use two |

| TYPE OF COMPOST CONTAINERS | BENEFITS | CHALLENGES |
|---|---|---|
| Solar Digester (a unit with a basket installed below the ground surface and a two-walled component above ground that takes advantage of sunlight to provide heat) Information online, including at: www.grownatural.org/composting/10/10_compost-digesters |  Efficiently breaks down food scraps, even meat and bones Designed to be animal-proof Little maintenance – no turning or mixing required | Does not take yard waste Does not produce compost or any usable by-product May be more expensive to purchase than other compost bin systems Requires installation in well-drained soils in a relatively sunny location |
| Vermicomposting (composting with worms) Information online, including at: www.foodshareproject.org/composting/10/10_vermicomposting.html |  A great option for indoor composting Small size – can set up in a closet or in the basement Worms speed up the decomposition of organic materials Creates a compost richer in nutrients that helps improve a soil's biological, chemical, and physical properties more than other composts Minimal odor | Requires "Red Wiggler" worms that you can order online Not appropriate for outdoor use – the worms can only stay alive at temps ranging between 50-80 degrees F Worms are sensitive to moisture and ventilation changes and require some maintenance Some people don't like handling worms |
| Bokashi Composter (a sealable 5-gallon bucket with a packet of "Bokashi" mix containing anaerobic microbes) – is a fermentation process, not true composting Information online, including at: garden.composting.com/composting/10/10_indoor-composting/bokashi-composting |  Another indoor option Breaks down everything including meat, bones, dairy, and greasy/fatty foods Decomposition is fast (typically 10-14 days) Fits in small spaces Minimal odor (air-tight) | Produces an acidic "pre-compost" that needs further curing – can add to a regular compost pile or mix with soil and let sit outside for 2 weeks before using Requires ongoing purchases of the "Bokashi" mix Once bucket is full, it needs to sit unopened for 10-14 days, so multiple units are needed |



Donation Handout



Food waste makes up more than 20 percent of our trash - over 38 million tons in the U.S. each year. What's worse - much of that food is edible and could feed people in need. In the U.S., over 15 percent of households struggle with food insecurity. When you donate food, you can help feed people in your community and you can save money.

Why Donate Food?

- Helps families in need
- Reduces waste disposal costs since food is diverted from the landfill or compost facility
- Provides tax deductions for businesses that donate food to 501c3 non-profit organizations.

Preparing Donated Food

As you prepare a food donation, remember that it is for people to eat and needs to be handled accordingly. This includes following temperature and storage guidelines – these differ depending on the type of food. For example, prepared food needs to be labeled and kept in protective packages, covered containers, or wrappings without any rips, tears, bulges, or leaks. Guidance is available at: www.foodprotect.org/media/guide/comprehensive-resource-for-food-recovery-2016-version.pdf (Appendix A is particularly relevant).



Donors Are Protected from Liability

The Bill Emerson Good Samaritan Food Donation Act was passed by the U.S. Congress in 1996 and provides federal liability protection for the donation of food that was properly handled and stored before donation. Under this Act, as long as the donor has not acted with negligence or intentional misconduct, they are not liable for damage or illness.



More Information:

- **EPA:** www.epa.gov/sustainable-management-food-reduce-wasted-food-feeding-hungry-people
- **Harvard Food Law and Policy Clinic:** www.chlpi.org/food-law-and-policy/about/

NEWMCA is an equal opportunity provider and employer.

What Foods Can I Donate? Many types of food can be donated, as shown in this summary of donation guidelines developed by Feeding America.

| TYPE OF PRODUCT | HANDLING & STORAGE REQUIREMENTS | CODE DATE REQUIREMENTS |
|--|---|---|
| Prepared meals (e.g., large pans or individual portions of a cooked meat, soup, and baked goods) | Food can never leave left the kitchen or have been served to the public. Thawed meals must be refrigerated at 41° F or below and frozen meals must be kept at 0° F or below | Frozen meals can be donated within 3 months of being frozen, thawed meals must be donated within 3 days, and baked goods within 3-5 days |
| Packaged meats | Meat must be frozen at 0° F or below | Must be frozen on or before the code date and donated within 3 months after the date it was frozen |
| Perishable goods (e.g., dairy and produce like fruits and vegetables) | Dairy and pre-cut produce need to be refrigerated at all times at 41° F or below. Whole produce should be stored in a cool, dry area | Produce must be in edible condition – no mold. Liquid dairy, (e.g., milk) must be donated before the date code. Other dairy products (e.g., cheese and yogurt) can be donated up to 7 days past the date code |
| Non-perishable items (e.g., canned/jarred goods, and packaged dry goods like crackers and cereal) | Stored in original containers off the floor | Must be donated within 30 days after the code date |

Source: Ministry of Health, Government of India, National Institute of Health, New Delhi, India.

Note: If food looks or smells bad, is moldy, or has damaged packaging – do not donate it. Much of it can be composted – so don't throw it out. For composting questions, contact or check out NEWMOA's composting documents available at: www.newmoa.org/solidwaste/projects/food/publications.cfm

Local Donation Options: (always call first to make sure they can accept what you have!)



Available at: <https://www.newmoa.org/keep-food-out-of-landfills-food-recovery-donation/>

Best Practices for Diverting Food for Donation



Legal Fact Sheets:

- Date Labels
- Tax Incentives
- Liability Protections
- Animal Feed

15 states including: CT, ME, MA, NH, NJ, NY, RI & VT

SLIDE FROM HARVARD FOOD LAW AND POLICY CLINIC

Fact sheets available at: <https://chlpi.org/project/state-specific-food-waste-fact-sheets/>

USDA Project
(2016-2017)

Transfer Station Safety & Reducing Waste Disposal

Improving Safety at Rural TS

- Project Partners: NEKWMD & North Country Council (NH)
- Visited 8 transfer stations in rural NH & VT
- Workshops in NH & VT:
 - Presentations at:
 - North Country Council (NH): https://www.newmoa.org/wp-content/uploads/2022/07/NH_July2017.pdf
 - NEKWMD: https://www.newmoa.org/wp-content/uploads/2022/07/VT_Aug2017.pdf
 - State OSHAs & municipal insurers participated
- End-of-Project Webinar:
 - Slides & recording on the Project page at: <https://www.newmoa.org/projects/transfer-stations-improving-safety-reducing-waste/>
 - **Recording might be a good training resource**

Reducing Waste Disposal

- Focus on communicating with public
 - 5 handouts & accompanying posters
 - ❖ Reducing Your Waste
 - ❖ The Benefits of Reuse...
 - ❖ WHY Recycle...
 - ❖ Recycle Right!
 - ❖ Don't Trash That!
- Workshops in NH & VT:
 - NH presentation at: https://www.newmoa.org/wp-content/uploads/2022/07/NH_Sept2017.pdf
- End-of-Project Webinar:
 - Slides & recording on the Project page at: <https://www.newmoa.org/projects/transfer-stations-improving-safety-reducing-waste/>

Reduce Handout



Reducing your waste

Save Money & Reduce Waste

Cutting down on trash can save you money and help keep your community clean. Start with some quick and easy steps.

BUY LESS & BUY RECYCLED!

By buying only what you need, you save money, reduce clutter in your home or office, and reduce the amount of "stuff" you end up needing to get rid of. To start with, shop for good quality items that are durable, fixable, reusable, or recyclable.

Choose products made with recycled content, packaged in recycled materials, and close the "recycling loop". This helps sustain market demand for recyclables so we can constantly put valuable resources back into use.



The average household receives 848 pieces of junk mail, equal to cutting down 1.5 trees every year – or more than 100 million trees for all U.S. households combined.

NEWMOA
www.newmoa.org

NEWMOA is an equal opportunity employer

The world drinks about 50 billion bottles of water per year. 17 million barrels of oil are required to produce those bottles, which is enough to power 1 million cars for an entire year. Bottom line - it takes 2,000 times more energy to produce bottled water than it does tap water.

HOW CAN YOU HELP?

Even the littlest changes can have positive impacts on your wallet, your community, and your environment. Here are five changes you can make to reduce waste.

1. **Go electronic.** Have paper statements that are normally mailed to you – such as bills, financial statements, newsletters – e-mailed to you instead or access them online. Remove your name and address from junk mail and catalogue lists, by visiting: www.dmachoice.thedma.org and www.catalogchoice.org.
2. **If you must use paper, use less.** Use both sides of the paper for printing and copying. Set computer or printer defaults to two-sided copying and make double-sided copies whenever possible. Use unused one-sided print outs for scratch paper.

3. **Limit single-use items.** Avoid buying or using disposable items. Make sure to pack lunches in reusable bags and containers. Use reusable plates, cups, and utensils instead of disposable paper or plastic versions. Use cloth napkins and towels instead of paper products.
4. **Shop smart.** Bring a reusable bag when shopping. If you forget, ask for paper, and pack as many goods in one bag as possible, without double bagging. Also, reduce the amount of packaging by buying products in bulk. Look for products that are packaged in cardboard or paper board instead of plastic and Styrofoam™.
5. **Gift green.** When wrapping presents, choose reusable gift bags instead of wrapping paper. Reuse wrapping paper you receive or create a homemade version using left-over fabric tied with ribbon or string.

An average roll of paper towels costs about \$1.40 for 120 sheets, or a little more than 1¢ per paper towel. A family of four can easily spend 84¢ per week, or about \$44 per year. Although cloth napkins and towels have higher upfront costs, they can save you hundreds of dollars over their lifetime.



Waste Reduction Resources:

There are hundreds of other easy ways to cut down on trash. Check out these useful web resources for suggestions:

- **ReThink Recycling:**
www.rethinkrecycling.com/residents/reduce/top-10-ways-reduce-waste
- **Green Choices:**
www.greenchoices.org/green-living/waste-recycling/waste-reduction
- **Global Stewards:**
www.globalstewards.org/ecatips.htm
- **Eco-Cycle:**
www.ecocycle.org/ecaliving
- **Greatist:**
<http://greatist.com/happiness/eco-friendly-tips-save-cash>



This handout focuses on the importance of Reducing Waste. It is one in a series developed for rural transfer stations to improve safety and promote waste reduction. For additional documents visit: www.newmoa.org/solidwaste/projects/transferstations/publications.cfm.

This material is based on work supported by the Rural Utilities Service, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Service. Mention of any organization or company name is not considered an endorsement by NEWMOA, NEWMOA member states, or the USDA. The views expressed in this document do not necessarily reflect those of NEWMOA, USDA, the Project Partners, or the NEWMOA member states.

Published June 2017

https://www.newmoa.org/wp-content/uploads/2022/07/Reducing_Waste.pdf

Reuse Handout



Instead of discarding items you no longer want or need, consider whether they can be reused. Reuse is different from recycling. When you "reuse" an item, you keep it whole or intact, and then sell or donate it for use again.

Reuse has many benefits, including:

- Saving money on disposal costs
- Conserving natural resources, energy, and raw materials
- Returning products and materials back into the economy and fostering job creation
- Helping people who need the item but cannot afford to buy it new

DONATE GOOD QUALITY ITEMS

If the item is in good condition – donate it! Many charities and social programs accept good condition items for donation. Some operate second-hand shops and will re-sell your donated items to generate income to fund the non-profit organization's mission. Others pass the items on directly to those people most in need, which could be in your community or in underdeveloped countries around the globe.

THINK BEFORE YOU BUY

By buying only what you need, you save money, reduce clutter in your home or office, and reduce the amount of "stuff" that you need to get rid of. Look for good quality items that are durable, fixable, reusable, or recyclable.

Benefits of Donation Include:

- Your donations are tax deductible
- Provides items for people in need
- One person's trash is another's treasure



NEWMOA

www.newmoa.org

NEWMOA is an equal opportunity employer

REFURBISH, REMANUFACTURE, REBUILD, & RENOVATE

Some items not suitable for donation or re-sale, may be repaired or restored.

"Refurbishing, remanufacturing, rebuilding, or renovating" means some or all components of the item are removed, repaired, and/or replaced.

You can look for Do-It-Yourself (DIY) materials on the internet or find inspiration through community Facebook pages, YouTube videos, and Pinterest boards.



There are many examples of "fix-it clinics" or "repair cafes" in communities across the country. At these types of events, residents bring in items such as small household appliances, clothing, and electronics, and receive free guided assistance from skilled volunteers to disassemble, troubleshoot, and fix their items. For more information, visit: <http://repaircafe.org/en/>.

Benefits of a Fix-It Clinic Include:

- Items are fixed for FREE (except the costs of any new replacement parts)
- Customers learn valuable new repair skills
- Connections are built within the community
- The amount of repairable items thrown in the trash is reduced

Local Reuse Options:

You can always gift or re-sell good quality used items to friends and family, or through yard sales or online exchanges. Or bring your items to local reuse or donation centers. Always call first to confirm they can accept the items you have.

STORE YOUR UNWANTED ITEMS SO THEY CAN BE REUSED

If you have good quality items you no longer want or need, consider whether someone else might find them useful. To keep them in good condition for the next person, make sure to properly store them. For example, you might have a piece of furniture you don't need so you put it outside by the road, hoping that someone will drive by and pick it up. The problem is, if nobody picks it up right away, and the furniture is left exposed to the elements, it can get ruined and then be of no use to anyone.

This handout focuses on the importance of Reuse. It is one in a series developed for rural transfer stations to improve safety and promote waste reduction. For additional documents visit: www.newmoa.org/wildlandfire/projects/transferstations/publications.cfm

This material is based on work supported by the Rural Utilities Services, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Services. Mention of any organization or company name is not considered an endorsement by NEWMOA, NEWMOA member states, or the USDA. The design registered in this document is not necessarily subject to NEWMOA, USDA, the Project Partners, or the NEWMOA member states.

Published June 2017

Template version that anyone can customize for their local area:

https://www.newmoa.org/wp-content/uploads/2022/07/Reuse_Template.pdf

Recycle Handout



WHY Recycle... in the Northeast Kingdom of Vermont

IT'S GOOD FOR YOU

When you recycle, you can be proud that you are saving money and reducing waste. Recycling helps to make our earth a cleaner and healthier place to live. It is one of the easiest ways you can have a positive impact on the environment.

Recycling helps you be more aware of how you use products and dispose of waste. Studies show that people who recycle save money because they cut down on buying unnecessary items. They instinctively think of what to do with the packaging or the product before buying it.

- Is the item and package easy to recycle?
- Does my recycling center accept this material?
- Can I purchase this same item in used condition or possibly borrow it for free?



NEWMOA
NORTHEAST KINGS
WATER MANAGEMENT ASSOCIATION

NEWMOA is an equal opportunity employer



www.nekwmd.org

Recycling five #1 labeled (PET) plastic bottles generates enough fiber to make one ski jacket.

IT'S GOOD FOR YOUR COMMUNITY

By recycling, communities:

- Save money on disposal costs
- Conserve natural resources, energy, and raw materials
- Return products and materials back into the economy and foster job creation

When you put your paper, plastics, glass and so on in the recycling bins, the contents are collected and either baled at the transfer station or picked up and combined with the same items from other transfer stations. They are sold through material brokers or directly to end users for recycling. Bottom line, recycling creates jobs – the labor involved in the logistics and processing of recycling streams is more than the labor needed to dispose of the waste.

Recycling 10,000 tons of waste creates 36 jobs!
Incinerating the same amount of waste creates 1 job, and landfilling it creates only 6 jobs.

IT'S GOOD FOR THE WORLD

Improperly discarded trash has a negative impact on the natural environment. It can pollute waterways and roadways, and harms wildlife. By recycling, you can help your community be cleaner and healthier.

A recyclable product is something that can be turned back into a raw form and used to create a new version or completely different product. This reduces the amount of materials to make the new item and the energy and other resources that go into raw materials extraction, transportation, and processing.

Recycling 1 ton of paper saves 17 trees, 7,000 gallons of water, 3 cubic yards of landfill space, and 2 barrels of oil.

IT'S THE LAW

There are six materials that MUST be recycled by all households in Vermont, including:

- Aluminum cans, pie plates, and foil
- Steel cans
- Glass bottles and jars from food and beverages
- Corrugated cardboard
- Paper – including white and colored paper, newspaper, magazine, catalogues, paper mail and envelopes, boxboard, and paper bags
- Hard plastics – specifically PET (#1) and HDPE (#2) plastic bottles and jugs

Many towns recycle more items than these. Visit www.nekwmd.org/towns.html for information about the recyclables collected at your local facility.

This material is based on work supported by the Rural Utilities Services, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Services. Mention of any organization or company name is not considered an endorsement by NEWMOA, NEWMOA-member states, or the USDA. The views expressed in this document do not necessarily reflect those of NEWMOA, USDA, the Project Partners, or the NEWMOA-member states.

Published May 2017

Every 1 pound of recycled #1 (PET) plastic used in place of virgin material reduces the energy consumed during production by 84%.

Recycling Saves Money

Municipalities in Vermont are required to implement a "variable rate pricing system", also known as Pay-As-You-Throw (PAYT) for the collection of solid waste.

Basically, the town or hauler charges residents for trash disposal based on the amount they throw away. The key component of Vermont's law is that facilities that manage trash, including transfer stations, must also offer recycling and cannot charge a separate fee for it.

By making sure that you separate recyclable materials instead of combining them with your normal trash, you SAVE money on trash disposal.



In the U.S., waste disposal costs communities an average of \$70 to more than \$200 per ton... compared to recycling program costs of just \$50 to \$150 per ton.

Recycling 1 aluminum can saves enough energy to power a TV for 3 hours.

This handout focuses on the importance of Recycling. It is one in a series developed for rural transfer stations to improve safety and promote waste reduction. For additional documents visit: www.newmoa.org/solidwaste/projects/transferstations/publications.cfm.

Template version that anyone can customize for their local area:
https://www.newmoa.org/wp-content/uploads/2022/07/WHY_Recycle_Template.pdf

Self-Sort Drop-Off

Recycle Right!
At Self-sort Recycling Drop-off Centers

Recycling is great, but it's important to do it correctly. The top five items that cause the most frequent problems at recycling drop-off centers are listed below. **Please do not put these in the recycling:**

| | | |
|--|---|--|
| STYROFOAM™ Examples: meat packing trays, restaurant takeout containers, coffee cups, packing materials. | Why Not? <ul style="list-style-type: none"> Contaminates other plastics Too expensive to collect separately and pay for recycling Instead: <ul style="list-style-type: none"> Put in your trash | |
| PAPER TOWELS, NAPKINS, TISSUES Why Not? <ul style="list-style-type: none"> Are sturdy enough to recycle and break apart and contaminate the other paper When used, the grease, coffee/food, and other contaminants can be a safety hazard for workers at the transfer station | Instead: <ul style="list-style-type: none"> Consider using washable cloth napkins, dish towels, and handkerchiefs instead of disposables Add to your compost pile if you compost at home Put in your trash | |
| COATED PAPER CONTAINERS Examples: coffee cups, ice cream containers, milk and orange juice cartons, almond milk cartons, restaurant takeout containers | Why Not? <ul style="list-style-type: none"> Not made of all paper or all plastic and so cannot be recycled as either one Too expensive to collect separately and pay for recycling Instead: <ul style="list-style-type: none"> Put in your trash | |
| PLANTING POTS & TRAYS Why Not? <ul style="list-style-type: none"> Are compatible with other plastics, so matter when recycling with them Too expensive to collect separately and pay for recycling | Instead: <ul style="list-style-type: none"> Consider repurposing or reuse at community veg event Donate if there is a local farm or garden center that accepts donations Put in your trash | |
| MEDICAL WASTE Examples: syringes, needles, bandages, etc. | Why Not? <ul style="list-style-type: none"> Can create a safety hazard for workers at the transfer station Medical waste is not recyclable | |

NEWMOA is an equal opportunity provider and employer

WHEN RECYCLING IS DONE RIGHT, YOUR TOWN GENERATES PRODUCTS THAT OTHERS WANT TO BUY

It helps your community generate as much money as possible from recycling by:

- Recycling only items the transfer station accepts
- Ensuring containers to ensure dirt is kept
- Removing metal lids from glass containers & keeping plastic lids on plastic containers
- Recycling only plastic labeled with a number that the transfer station accepts & putting each type in the correct bin
- Separating paper by type & putting in the correct bin

CONSIDER RECYCLABILITY AT THE POINT OF PURCHASE

Unfortunately, many things that seem like they "should" be recyclable are not. For example, just because something is plastic, doesn't mean it's recyclable. Plastics labeled numbers 1 and 2 are accepted just about everywhere, but numbers 3, 4, 5, 6, and 7 are not, so check what's acceptable at your facility.



This booklet focuses on the importance of Recycling Right. It is one in a series developed for rural transfer stations to improve safety and promote waste reduction. For additional documents visit: www.newmoa.org/publications/peoplehelpingmakeourworldpublications.cfm

NEWMOA

www.newmoa.org

This material is based on work supported by the Rural Utilities Service, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Service. Mention of any organization or company name in this document is not intended to endorse or recommend any product or service. The views expressed in this document do not necessarily reflect those of NEWMOA, USDA, the Project Partners, or the National Association of Rural Electric Cooperatives.

Published July 2017

Did You Know?

When you put things into the recycling container that can't be recycled or put them in the wrong place, someone working at the transfer station needs to sort through and remove them, which is time consuming and can be dangerous. If they stay in the bin, they can ruin the whole lot and that could mean it all ends up sent for disposal.

Your transfer station attendant is there to help. They know what can and cannot be recycled and what to put where. Please cooperate with their instructions.



What Can You Do?

Many local establishments use drink cups and takeout containers that are not recyclable. Ideas for action include:

- Advocate for the use of packaging and takeout containers that are recyclable by your local system
- Bring your own reusable containers to a restaurant when you think there will be leftovers so you can reuse them yourself

Avoid single-use disposable items:

- For BBQs and other events, pick up metal dishes and silverware from a yard sale or secondhand shop instead of using plasticware and paper plates
- Use cloth napkins and towels instead of paper products
- Pack lunches in reusable bags and containers

Not in the Trash



Some things should not go in your trash because they are a **safety hazard** to workers and others at the transfer station.

Please do not put these in the trash:

CHEMICALS, PESTICIDES, USED OIL, PAINT, AND OTHER HOUSEHOLD HAZARDOUS WASTES (HHW)

Why Not?

- These materials can create a safety hazard for workers at the transfer station
- Leaks and spills can contaminate soil and water

Instead:

- Store carefully at home and bring to a HHW event; visit: <http://nekwm.org/calendar.html>
- Many transfer stations collect used oil - ask the attendant
- Several locations in the Northeast Kingdom collect paint and related waste for free; find locations at: www.paintcare.org/paintcare-states/vermont/#/everyone



AMMUNITION, FLARES, FIREWORKS

Why Not?

- These materials can create a safety hazard for workers at the transfer station

Instead:

- Contact your local police or fire department and follow their instructions



METAL OBJECTS

All type/sizes - including propane tanks

Why Not?

- Propane tanks of all sizes, even when empty present a safety hazard
- The transfer station generates income from selling scrap metal in bulk for recycling

Instead:

- Ask the transfer station attendant where to put propane tanks
- Put metal objects in the designated scrap metal collection area
- Put metal food & drink cans in their regular recycling bins



LIQUIDS

All types

Why Not?

- Liquids make a mess at the transfer station; attract bees, rats, and other pests; and cause odors
- Disposing of liquids in the trash is illegal in Vermont

Instead:

- If the liquid is from food/beverage, simply empty containers before disposal
- If the liquid is from chemicals, pesticides, used oil, paint, or other HHW - don't empty! Follow the HHW instructions above



All Vermont communities have unit-based pricing for trash (also known as pay-as-you-throw or PAYT) so the more you throw out, the more you pay. Disposing of items that should not be included in the trash ends up costing you money.

NEWMOA is an equal opportunity provider and employer

Some things should not go in the trash because there are better things to do with them. **Please do not put these in the trash:**

RECYCLABLES

Including: paper, some plastics, and containers made of aluminum, steel, and glass

Why Not?

- Disposal of mandated recyclables is illegal in Vermont
- Any needless disposal costs you money

Instead:

- Bring to the recycling center



FOOD WASTE

Why Not?

- Food waste is nutrient rich and can be composted to make a natural fertilizer for farms and gardens
- Any needless disposal costs you money

Instead:

- Consider backyard composting at home
- Bring to the organics collection container at your transfer station



IT'S THE LAW - NO RECYCLABLES IN THE TRASH!

There are six materials that **MUST** be recycled by all households in Vermont, including:

- Aluminum cans, pie plates, and foil
- Steel cans
- Glass bottles and jars from food and beverages
- Corrugated cardboard
- Paper - including white and colored paper, newspaper, magazine, catalogues, paper mail and envelopes, boxboard, and paper bags
- Hard plastics - specifically PET (#1) and HDPE (#2) plastic bottles and jugs

Many towns recycle more items than these. Visit www.nekwmd.org/towns.html for information about the recyclables collected at your local facility.

This handout is focused on Don't Trash That, or what not to put in your trash. It is one in a series developed for rural transfer stations to improve safety and promote waste reduction. For additional documents visit: www.newmoa.org/solidwasteprojects/transferstations/publications.cfm.



www.newmoa.org

This material is based on work supported by the Rural Utilities Services, United States Department of Agriculture. Any opinions, findings, and conclusions or recommendations expressed in this material are solely the responsibility of the authors and do not necessarily represent the official views of the Rural Utilities Services. Mention of any organization or company name is not considered an endorsement by NEWMOA, NEWMOA-member states, or the USDA. The views expressed in this document do not necessarily reflect those of NEWMOA, USDA, the Project Partners, or the NEWMOA-member states.


Published July 2017



www.nekwmd.org

Template version available

https://www.newmoa.org/wp-content/uploads/2022/07/Not_Trash_Template.pdf



USDA Project
(2015-2016)

Bulky Waste

Bulky Waste Project

- Partners: NEKWMD, Central Vermont WMD, and 2 locations in MA (Franklin County & Central Mass Communities)
- Visited MA transfer stations & bulky waste collection event in NEKWMD
- Reuse & recycling brochures:
 - Mattresses
 - Furniture
 - Carpet
 - Large plastics
- Fact sheets for the public on options in their location
- Workshops in MA & VT
- End of project national webinar slides (<https://www.newmoa.org/wp-content/uploads/2022/07/BulkyWasteWebinarDec2016.pdf>) & recording (<https://www.youtube.com/watch?v=aWRbUdell94>)
- Project website: <https://www.newmoa.org/projects/bulky-waste/>

Bulky Waste Resources

4 brochures with detail: furniture, mattresses, carpet, & large rigid plastics
Handout for the public with local information

REUSING AND RECYCLING CARPET in Rural Communities

This guide is designed to help local government officials in rural communities better understand the options available for reusing and recycling carpet. It is one of a series of guidance documents developed by NEWMOA to help rural communities consider options for managing bulky wastes and diverting them from landfill disposal. The other best practice documents focus on furniture, mattresses, and large rigid plastic items and are available at: www.newmoa.org/solidwaste/projects/bulky.

Unwanted carpet is difficult to handle and transport and consumes increasingly scarce landfill space. Disposing of carpet is challenging for homeowners and expensive for local waste authorities, particularly in rural communities. Some of what is thrown away might be reusable or contain materials that, through



REUSING AND RECYCLING FURNITURE in Rural Communities

This guide is designed to help local government officials in rural communities better understand the options available for reusing and recycling furniture. It is one of a series of guidance documents developed by NEWMOA to help rural communities develop strategies for managing bulky wastes and diverting them from landfill disposal. The other best practice documents focus on mattresses, carpet, and large rigid plastic items and are available at: www.newmoa.org/solidwaste/projects/bulky.

Discarded furniture is difficult to handle and transport and consumes increasingly scarce landfill space. Disposing of furniture items is challenging for homeowners and expensive for local waste authorities, particularly in rural communities. Some of what is thrown away might be reusable or contain materials that, through recycling, can replace virgin material in the manufacturing of new products reducing their carbon footprint and overall environmental impact.

Benefits

Municipalities and tax payers benefit from reuse and recycling of furniture by:

- Saving money on landfill disposal costs
- Conserving energy and raw materials
- Returning products and materials back into the economy and fostering job creation
- Helping people who need furniture but cannot afford to buy it new

Furniture generally includes large household items made from metal, plastic (e.g., patio or garden furniture), and/or wood. Some furniture is upholstered. This document focuses on wood and upholstered furniture, including couches, chairs, tables, bureaus, desks, and bedframes because this material presents significant opportunities for reuse and recycling. Metal recyclers value the steel, aluminum, and other materials in metal furniture, making them easily diverted from landfill disposal. Most municipal programs currently recycle these metal products. Guidance on reuse and recycling of plastic furniture is covered in a separate document that focuses on "Large Rigid Plastics Items".

How Communities Can Facilitate Reuse

- Add containers at their transfer stations dedicated to specific charity organizations that will pick up when filled
- Add a swap shop at their transfer station (see page 3 for examples)
- Host a reuse event, such as a yard sale, swap, or zero waste event

Reuse

Furniture that is in good condition with no rips, stains, or broken pieces should be reused wherever possible. Communities can facilitate furniture reuse by promoting existing donation and resale options or by facilitating local swap opportunities. Many charities and non-profit organizations accept furniture in good condition for donation or re-sale, including Habitat for Humanity ReStores, Goodwill, Salvation Army, The Society of Saint Vincent de Paul, and other local social service agencies.

Consumers may be able to sell their used furniture directly through yard sales, estate sales, flea markets, or online exchanges, such as Craigslist (see www.craigslist.org) or e-bay (www.ebay.com). Another resale option is antiques dealers, consignment stores, or

Disposal Alternatives:

- Reuse – the item is kept "whole" and is sold or donated for use again
- Refurbish/Remanufacture/Rebuild/Renovate – some or all components are removed and replaced
- Recycle – the item is separated into its components that are then processed and used to create new products

Furniture & Carpet Disposal!

After report document at State Term, to see how its quality...

| Item | Price |
|--------------------------------------|-----------|
| 1st Stage Mattresses in Burlington | \$20.00 |
| 2nd Stage Mattresses in Burlington | \$30.00 |
| 3rd Stage Mattresses in Burlington | \$40.00 |
| 4th Stage Mattresses in Burlington | \$50.00 |
| 5th Stage Mattresses in Burlington | \$60.00 |
| 6th Stage Mattresses in Burlington | \$70.00 |
| 7th Stage Mattresses in Burlington | \$80.00 |
| 8th Stage Mattresses in Burlington | \$90.00 |
| 9th Stage Mattresses in Burlington | \$100.00 |
| 10th Stage Mattresses in Burlington | \$110.00 |
| 11th Stage Mattresses in Burlington | \$120.00 |
| 12th Stage Mattresses in Burlington | \$130.00 |
| 13th Stage Mattresses in Burlington | \$140.00 |
| 14th Stage Mattresses in Burlington | \$150.00 |
| 15th Stage Mattresses in Burlington | \$160.00 |
| 16th Stage Mattresses in Burlington | \$170.00 |
| 17th Stage Mattresses in Burlington | \$180.00 |
| 18th Stage Mattresses in Burlington | \$190.00 |
| 19th Stage Mattresses in Burlington | \$200.00 |
| 20th Stage Mattresses in Burlington | \$210.00 |
| 21st Stage Mattresses in Burlington | \$220.00 |
| 22nd Stage Mattresses in Burlington | \$230.00 |
| 23rd Stage Mattresses in Burlington | \$240.00 |
| 24th Stage Mattresses in Burlington | \$250.00 |
| 25th Stage Mattresses in Burlington | \$260.00 |
| 26th Stage Mattresses in Burlington | \$270.00 |
| 27th Stage Mattresses in Burlington | \$280.00 |
| 28th Stage Mattresses in Burlington | \$290.00 |
| 29th Stage Mattresses in Burlington | \$300.00 |
| 30th Stage Mattresses in Burlington | \$310.00 |
| 31st Stage Mattresses in Burlington | \$320.00 |
| 32nd Stage Mattresses in Burlington | \$330.00 |
| 33rd Stage Mattresses in Burlington | \$340.00 |
| 34th Stage Mattresses in Burlington | \$350.00 |
| 35th Stage Mattresses in Burlington | \$360.00 |
| 36th Stage Mattresses in Burlington | \$370.00 |
| 37th Stage Mattresses in Burlington | \$380.00 |
| 38th Stage Mattresses in Burlington | \$390.00 |
| 39th Stage Mattresses in Burlington | \$400.00 |
| 40th Stage Mattresses in Burlington | \$410.00 |
| 41st Stage Mattresses in Burlington | \$420.00 |
| 42nd Stage Mattresses in Burlington | \$430.00 |
| 43rd Stage Mattresses in Burlington | \$440.00 |
| 44th Stage Mattresses in Burlington | \$450.00 |
| 45th Stage Mattresses in Burlington | \$460.00 |
| 46th Stage Mattresses in Burlington | \$470.00 |
| 47th Stage Mattresses in Burlington | \$480.00 |
| 48th Stage Mattresses in Burlington | \$490.00 |
| 49th Stage Mattresses in Burlington | \$500.00 |
| 50th Stage Mattresses in Burlington | \$510.00 |
| 51st Stage Mattresses in Burlington | \$520.00 |
| 52nd Stage Mattresses in Burlington | \$530.00 |
| 53rd Stage Mattresses in Burlington | \$540.00 |
| 54th Stage Mattresses in Burlington | \$550.00 |
| 55th Stage Mattresses in Burlington | \$560.00 |
| 56th Stage Mattresses in Burlington | \$570.00 |
| 57th Stage Mattresses in Burlington | \$580.00 |
| 58th Stage Mattresses in Burlington | \$590.00 |
| 59th Stage Mattresses in Burlington | \$600.00 |
| 60th Stage Mattresses in Burlington | \$610.00 |
| 61st Stage Mattresses in Burlington | \$620.00 |
| 62nd Stage Mattresses in Burlington | \$630.00 |
| 63rd Stage Mattresses in Burlington | \$640.00 |
| 64th Stage Mattresses in Burlington | \$650.00 |
| 65th Stage Mattresses in Burlington | \$660.00 |
| 66th Stage Mattresses in Burlington | \$670.00 |
| 67th Stage Mattresses in Burlington | \$680.00 |
| 68th Stage Mattresses in Burlington | \$690.00 |
| 69th Stage Mattresses in Burlington | \$700.00 |
| 70th Stage Mattresses in Burlington | \$710.00 |
| 71st Stage Mattresses in Burlington | \$720.00 |
| 72nd Stage Mattresses in Burlington | \$730.00 |
| 73rd Stage Mattresses in Burlington | \$740.00 |
| 74th Stage Mattresses in Burlington | \$750.00 |
| 75th Stage Mattresses in Burlington | \$760.00 |
| 76th Stage Mattresses in Burlington | \$770.00 |
| 77th Stage Mattresses in Burlington | \$780.00 |
| 78th Stage Mattresses in Burlington | \$790.00 |
| 79th Stage Mattresses in Burlington | \$800.00 |
| 80th Stage Mattresses in Burlington | \$810.00 |
| 81st Stage Mattresses in Burlington | \$820.00 |
| 82nd Stage Mattresses in Burlington | \$830.00 |
| 83rd Stage Mattresses in Burlington | \$840.00 |
| 84th Stage Mattresses in Burlington | \$850.00 |
| 85th Stage Mattresses in Burlington | \$860.00 |
| 86th Stage Mattresses in Burlington | \$870.00 |
| 87th Stage Mattresses in Burlington | \$880.00 |
| 88th Stage Mattresses in Burlington | \$890.00 |
| 89th Stage Mattresses in Burlington | \$900.00 |
| 90th Stage Mattresses in Burlington | \$910.00 |
| 91st Stage Mattresses in Burlington | \$920.00 |
| 92nd Stage Mattresses in Burlington | \$930.00 |
| 93rd Stage Mattresses in Burlington | \$940.00 |
| 94th Stage Mattresses in Burlington | \$950.00 |
| 95th Stage Mattresses in Burlington | \$960.00 |
| 96th Stage Mattresses in Burlington | \$970.00 |
| 97th Stage Mattresses in Burlington | \$980.00 |
| 98th Stage Mattresses in Burlington | \$990.00 |
| 99th Stage Mattresses in Burlington | \$1000.00 |
| 100th Stage Mattresses in Burlington | \$1010.00 |
| 101st Stage Mattresses in Burlington | \$1020.00 |
| 102nd Stage Mattresses in Burlington | \$1030.00 |
| 103rd Stage Mattresses in Burlington | \$1040.00 |
| 104th Stage Mattresses in Burlington | \$1050.00 |
| 105th Stage Mattresses in Burlington | \$1060.00 |
| 106th Stage Mattresses in Burlington | \$1070.00 |
| 107th Stage Mattresses in Burlington | \$1080.00 |
| 108th Stage Mattresses in Burlington | \$1090.00 |
| 109th Stage Mattresses in Burlington | \$1100.00 |
| 110th Stage Mattresses in Burlington | \$1110.00 |
| 111st Stage Mattresses in Burlington | \$1120.00 |
| 112nd Stage Mattresses in Burlington | \$1130.00 |
| 113rd Stage Mattresses in Burlington | \$1140.00 |
| 114th Stage Mattresses in Burlington | \$1150.00 |
| 115th Stage Mattresses in Burlington | \$1160.00 |
| 116th Stage Mattresses in Burlington | \$1170.00 |
| 117th Stage Mattresses in Burlington | \$1180.00 |
| 118th Stage Mattresses in Burlington | \$1190.00 |
| 119th Stage Mattresses in Burlington | \$1200.00 |
| 120th Stage Mattresses in Burlington | \$1210.00 |
| 121st Stage Mattresses in Burlington | \$1220.00 |
| 122nd Stage Mattresses in Burlington | \$1230.00 |
| 123rd Stage Mattresses in Burlington | \$1240.00 |
| 124th Stage Mattresses in Burlington | \$1250.00 |
| 125th Stage Mattresses in Burlington | \$1260.00 |
| 126th Stage Mattresses in Burlington | \$1270.00 |
| 127th Stage Mattresses in Burlington | \$1280.00 |
| 128th Stage Mattresses in Burlington | \$1290.00 |
| 129th Stage Mattresses in Burlington | \$1300.00 |
| 130th Stage Mattresses in Burlington | \$1310.00 |
| 131st Stage Mattresses in Burlington | \$1320.00 |
| 132nd Stage Mattresses in Burlington | \$1330.00 |
| 133rd Stage Mattresses in Burlington | \$1340.00 |
| 134th Stage Mattresses in Burlington | \$1350.00 |
| 135th Stage Mattresses in Burlington | \$1360.00 |
| 136th Stage Mattresses in Burlington | \$1370.00 |
| 137th Stage Mattresses in Burlington | \$1380.00 |
| 138th Stage Mattresses in Burlington | \$1390.00 |
| 139th Stage Mattresses in Burlington | \$1400.00 |
| 140th Stage Mattresses in Burlington | \$1410.00 |
| 141st Stage Mattresses in Burlington | \$1420.00 |
| 142nd Stage Mattresses in Burlington | \$1430.00 |
| 143rd Stage Mattresses in Burlington | \$1440.00 |
| 144th Stage Mattresses in Burlington | \$1450.00 |
| 145th Stage Mattresses in Burlington | \$1460.00 |
| 146th Stage Mattresses in Burlington | \$1470.00 |
| 147th Stage Mattresses in Burlington | \$1480.00 |
| 148th Stage Mattresses in Burlington | \$1490.00 |
| 149th Stage Mattresses in Burlington | \$1500.00 |
| 150th Stage Mattresses in Burlington | \$1510.00 |
| 151st Stage Mattresses in Burlington | \$1520.00 |
| 152nd Stage Mattresses in Burlington | \$1530.00 |
| 153rd Stage Mattresses in Burlington | \$1540.00 |
| 154th Stage Mattresses in Burlington | \$1550.00 |
| 155th Stage Mattresses in Burlington | \$1560.00 |
| 156th Stage Mattresses in Burlington | \$1570.00 |
| 157th Stage Mattresses in Burlington | \$1580.00 |
| 158th Stage Mattresses in Burlington | \$1590.00 |
| 159th Stage Mattresses in Burlington | \$1600.00 |
| 160th Stage Mattresses in Burlington | \$1610.00 |
| 161st Stage Mattresses in Burlington | \$1620.00 |
| 162nd Stage Mattresses in Burlington | \$1630.00 |
| 163rd Stage Mattresses in Burlington | \$1640.00 |
| 164th Stage Mattresses in Burlington | \$1650.00 |
| 165th Stage Mattresses in Burlington | \$1660.00 |
| 166th Stage Mattresses in Burlington | \$1670.00 |
| 167th Stage Mattresses in Burlington | \$1680.00 |
| 168th Stage Mattresses in Burlington | \$1690.00 |
| 169th Stage Mattresses in Burlington | \$1700.00 |
| 170th Stage Mattresses in Burlington | \$1710.00 |
| 171st Stage Mattresses in Burlington | \$1720.00 |
| 172nd Stage Mattresses in Burlington | \$1730.00 |
| 173rd Stage Mattresses in Burlington | \$1740.00 |
| 174th Stage Mattresses in Burlington | \$1750.00 |
| 175th Stage Mattresses in Burlington | \$1760.00 |
| 176th Stage Mattresses in Burlington | \$1770.00 |
| 177th Stage Mattresses in Burlington | \$1780.00 |
| 178th Stage Mattresses in Burlington | \$1790.00 |
| 179th Stage Mattresses in Burlington | \$1800.00 |
| 180th Stage Mattresses in Burlington | \$1810.00 |
| 181st Stage Mattresses in Burlington | \$1820.00 |
| 182nd Stage Mattresses in Burlington | \$1830.00 |
| 183rd Stage Mattresses in Burlington | \$1840.00 |
| 184th Stage Mattresses in Burlington | \$1850.00 |
| 185th Stage Mattresses in Burlington | \$1860.00 |
| 186th Stage Mattresses in Burlington | \$1870.00 |
| 187th Stage Mattresses in Burlington | \$1880.00 |
| 188th Stage Mattresses in Burlington | \$1890.00 |
| 189th Stage Mattresses in Burlington | \$1900.00 |
| 190th Stage Mattresses in Burlington | \$1910.00 |
| 191st Stage Mattresses in Burlington | \$1920.00 |
| 192nd Stage Mattresses in Burlington | \$1930.00 |
| 193rd Stage Mattresses in Burlington | \$1940.00 |
| 194th Stage Mattresses in Burlington | \$1950.00 |
| 195th Stage Mattresses in Burlington | \$1960.00 |
| 196th Stage Mattresses in Burlington | \$1970.00 |
| 197th Stage Mattresses in Burlington | \$1980.00 |
| 198th Stage Mattresses in Burlington | \$1990.00 |
| 199th Stage Mattresses in Burlington | \$2000.00 |
| 200th Stage Mattresses in Burlington | \$2010.00 |
| 201st Stage Mattresses in Burlington | \$2020.00 |
| 202nd Stage Mattresses in Burlington | \$2030.00 |
| 203rd Stage Mattresses in Burlington | \$2040.00 |
| 204th Stage Mattresses in Burlington | \$2050.00 |
| 205th Stage Mattresses in Burlington | \$2060.00 |
| 206th Stage Mattresses in Burlington | \$2070.00 |
| 207th Stage Mattresses in Burlington | \$2080.00 |
| 208th Stage Mattresses in Burlington | \$2090.00 |
| 209th Stage Mattresses in Burlington | \$2100.00 |
| 210th Stage Mattresses in Burlington | \$2110.00 |
| 211st Stage Mattresses in Burlington | \$2120.00 |
| 212nd Stage Mattresses in Burlington | \$2130.00 |
| 213rd Stage Mattresses in Burlington | \$2140.00 |
| 214th Stage Mattresses in Burlington | \$2150.00 |
| 215th Stage Mattresses in Burlington | \$2160.00 |
| 216th Stage Mattresses in Burlington | \$2170.00 |
| 217th Stage Mattresses in Burlington | \$2180.00 |
| 218th Stage Mattresses in Burlington | \$2190.00 |
| 219th Stage Mattresses in Burlington | \$2200.00 |
| 220th Stage Mattresses in Burlington | \$2210.00 |
| 221st Stage Mattresses in Burlington | \$2220.00 |
| 222nd Stage Mattresses in Burlington | \$2230.00 |
| 223rd Stage Mattresses in Burlington | \$2240.00 |
| 224th Stage Mattresses in Burlington | \$2250.00 |
| 225th Stage Mattresses in Burlington | \$2260.00 |
| 226th Stage Mattresses in Burlington | \$2270.00 |
| 227th Stage Mattresses in Burlington | \$2280.00 |
| 228th Stage Mattresses in Burlington | \$2290.00 |
| 229th Stage Mattresses in Burlington | \$2300.00 |
| 230th Stage Mattresses in Burlington | \$2310.00 |
| 231st Stage Mattresses in Burlington | \$2320.00 |
| 232nd Stage Mattresses in Burlington | \$2330.00 |
| 233rd Stage Mattresses in Burlington | \$2340.00 |
| 234th Stage Mattresses in Burlington | \$2350.00 |
| 235th Stage Mattresses in Burlington | \$2360.00 |
| 236th Stage Mattresses in Burlington | \$2370.00 |
| 237th Stage Mattresses in Burlington | \$2380.00 |
| 238th Stage Mattresses in Burlington | \$2390.00 |
| 239th Stage Mattresses in Burlington | \$2400.00 |
| 240th Stage Mattresses in Burlington | \$2410.00 |
| 241st Stage Mattresses in Burlington | \$2420.00 |
| 242nd Stage Mattresses in Burlington | \$2430.00 |
| 243rd Stage Mattresses in Burlington | \$2440.00 |
| 244th Stage Mattresses in Burlington | \$2450.00 |
| 245th Stage Mattresses in Burlington | \$2460.00 |
| 246th Stage Mattresses in Burlington | \$2470.00 |
| 247th Stage Mattresses in Burlington | \$2480.00 |
| 248th Stage Mattresses in Burlington | \$2490.00 |
| 249th Stage Mattresses in Burlington | \$2500.00 |
| 250th Stage Mattresses in Burlington | \$2510.00 |
| 251st Stage Mattresses in Burlington | \$2520.00 |
| 252nd Stage Mattresses in Burlington | \$2530.00 |
| 253rd Stage Mattresses in Burlington | \$2540.00 |
| 254th Stage Mattresses in Burlington | \$2550.00 |
| 255th Stage Mattresses in Burlington | \$2560.00 |
| 256th Stage Mattresses in Burlington | \$2570.00 |
| 257th Stage Mattresses in Burlington | \$2580.00 |
| 258th Stage Mattresses in Burlington | \$2590.00 |
| 259th Stage Mattresses in Burlington | \$2600.00 |
| 260th Stage Mattresses in Burlington | \$2610.00 |
| 261st Stage Mattresses in Burlington | \$2620.00 |
| 262nd Stage Mattresses in Burlington | \$2630.00 |
| 263rd Stage Mattresses in Burlington | \$2640.00 |
| 264th Stage Mattresses in Burlington | \$2650.00 |
| 265th Stage Mattresses in Burlington | \$2660.00 |
| 266th Stage Mattresses in Burlington | \$2670.00 |
| 267th Stage Mattresses in Burlington | \$2680.00 |
| 268th Stage Mattresses in Burlington | \$2690.00 |
| 269th Stage Mattresses in Burlington | \$2700.00 |
| 270th Stage Mattresses in Burlington | \$2710.00 |
| 271st Stage Mattresses in Burlington | \$2720.00 |
| 272nd Stage Mattresses in Burlington | \$2730.00 |
| 273rd Stage Mattresses in Burlington | \$2740.00 |
| 274th Stage Mattresses in Burlington | \$2750.00 |
| 275th Stage Mattresses in Burlington | \$2760.00 |
| 276th Stage Mattresses in Burlington | \$2770.00 |
| 277th Stage Mattresses in Burlington | \$2780.00 |
| 278th Stage Mattresses in Burlington | \$2790.00 |
| 279th Stage Mattresses in Burlington | \$2800.00 |
| 280th Stage Mattresses in Burlington | \$2810.00 |
| 281st Stage Mattresses in Burlington | \$2820.00 |
| 282nd Stage Mattresses in Burlington | \$2830.00 |
| 283rd Stage Mattresses in Burlington | \$2840.00 |
| 284th Stage Mattresses in Burlington | \$2850.00 |
| 285th Stage Mattresses in Burlington | \$2860.00 |
| 286th Stage Mattresses in Burlington | \$2870.00 |
| 287th Stage Mattresses in Burlington | \$2880.00 |
| 288th Stage Mattresses in Burlington | \$2890.00 |
| 289th Stage Mattresses in Burlington | \$2900.00 |
| 290th Stage Mattresses in Burlington | \$2910.00 |
| 291st Stage Mattresses in Burlington | \$2920.00 |
| 292nd Stage Mattresses in Burlington | \$2930.00 |
| 293rd Stage Mattresses in Burlington | \$2940.00 |
| 294th Stage Mattresses in Burlington | \$2950.00 |
| 295th Stage Mattresses in Burlington | \$2960.00 |
| 296th Stage Mattresses in Burlington | \$2970.00 |
| 297th Stage Mattresses in Burlington | \$2980.00 |
| 298th Stage Mattresses in Burlington | \$2990.00 |
| 299th Stage Mattresses in Burlington | \$3000.00 |
| 300th Stage Mattresses in Burlington | \$3010.00 |
| 301st Stage Mattresses in Burlington | \$3020.00 |
| 302nd Stage Mattresses in Burlington | \$3030.00 |
| 303rd Stage Mattresses in Burlington | \$3040.00 |
| 304th Stage Mattresses in Burlington | \$3050.00 |
| 305th Stage Mattresses in Burlington | \$3060.00 |
| 306th Stage Mattresses in Burlington | \$3070.00 |
| 307th Stage Mattresses in Burlington | \$3080.00 |
| 308th Stage Mattresses in Burlington | \$3090.00 |
| 309th Stage Mattresses in Burlington | \$3100.00 |
| 310th Stage Mattresses in Burlington | \$3110.00 |
| 311st Stage Mattresses in Burlington | \$3120.00 |
| 312nd Stage Mattresses in Burlington | \$3130.00 |
| 313rd Stage Mattresses in Burlington | \$3140.00 |
| 314th Stage Mattresses in Burlington | \$3150.00 |
| 315th Stage Mattresses in Burlington | \$3160.00 |
| 316th Stage Mattresses in Burlington | \$3170.00 |
| 317th Stage Mattresses in Burlington | \$3180.00 |
| 318th Stage Mattresses in Burlington | \$3190.00 |
| 319th Stage Mattresses in Burlington | \$3200.00 |
| 320th Stage Mattresses in Burlington | \$3210.00 |
| 321st Stage Mattresses in Burlington | \$3220.00 |
| 322nd Stage Mattresses in Burlington | \$3230.00 |
| 323rd Stage Mattresses in Burlington | \$3 |

USDA Project
(2014-2015)

PAYT / SMART

(pay-as-you-throw /
save money and reduce trash)

Partners: NEKWMD, Windham County (VT), Upper Valley Lake Sunapee (NH)

<https://www.newmoa.org/projects/smart/>

- Case studies of 11 rural communities – some with before/after data
- 2-page handout for the public
- “Fair Pricing Strategies” 4-page brochure for “decision-makers” with case studies
- Workshops in NH & VT
- SMART Toolkit for Rural Communities - webpage compilation of resources
- End of project national webinar slides (<https://www.newmoa.org/wp-content/uploads/2022/07/Fair-Pricing-Strategies-for-Trash-PAYT-Experience-in-Rural-Areas-New-Resources.pdf>) & recording (<https://www.youtube.com/watch?v=4tWw3gKW9JA>)



Other Food Waste Projects:

- Onondaga County Resource Recovery Agency (OCRRA) in NY
- Erie County NY
- Anaerobic Digestion (AD)



End Food Waste Initiative in Onondaga County

Note: Jennifer initiated this project and then
Krishana Abraham-Petrie took over

Objectives & Targets

- ▶ Develop handouts and short videos to help residents understand what they can do to reduce food waste
- ▶ Educate on:
 - Better meal planning tips
 - Date label myths
- ▶ Target Audience: low-income residents, recent immigrants, and those that speak English as a second language
- ▶ Translated into 5 languages: Arabic, Nepali, Somali, Spanish, and Swahili



Resources

#EndFoodWaste

Save \$\$\$ & Reduce Waste: PLAN AHEAD



Once a week, check your refrigerator & cabinets to note what you have:

- If it's been there for a while, plan to use it
- Think about how you can use what you already have
- Determine what you need to buy

Always make a list before going to the store, so you:

- Buy only what is on your list
- Remember to get everything you need

After shopping:

- Put new products on the shelf behind/under similar items that are already there
- This way, the older ones are seen & eaten first

Search "End Food Waste" at OCCRA.org

NEWMOA.org

OCCRA.org

Shop your refrigerator & cabinets first

► Four handouts with recipes:

- Plan Ahead
- Understanding Date Labels
- Use Everything
- Eat Leftovers

► Exhibits at farmers markets, festivals, and other local events in the county

► Three animated videos highlighting handout topics and composting how-to

Ideas to Use it Up!

MAKE A PESTO

You can make pesto out of almost any greens, but you need a blender for best results. Follow this recipe or use what you like – different cheeses, nuts, &/or greens:

- ½ cup olive oil
- 2-8 cloves garlic
- ½ cup cheese (parmesan)
- ½ cup tree nuts (pine nuts or walnuts)
- 3 cups basil (packed tight) – other ideas:
 - Greens: spinach, parsley, carrot tops, or beets
 - Stems: broccoli, kale, or beets (first boil in water until soft; drain & cool)

Put all ingredients in a blender & mix until a thick paste; add salt & pepper to taste.

Store in a glass container with a tight lid (suggestion: use a recycled jar) in the refrigerator for up to 2 weeks.

Enjoy by mixing into pasta or spreading on bread, fish, or chicken



MAKE CHILI

A basic recipe is:

- 2 onions (chopped)
- 3-6 cloves garlic (minced)
- Chopped veggies (1 or 2 green peppers, plus other veggies like carrots, celery, broccoli, or cauliflower)
- Dried spices (2 Tbsp. ground cumin & 2 Tbsp. chili powder – plus others you like)
- 6 cups beans (3 cups dried beans soaked in water overnight or 2 large cans drained & rinsed)
- 6 cups of peeled crushed tomatoes (or 2 large cans, including juice)
- Optional: any leftover meat – cut into small pieces

In a large pot on medium-high heat, add 2 Tbsp. olive oil & onion, garlic, spices, & veggies. Stir until soft. Add tomatoes, their juice, & beans (& optional meat). Add 1 or 2 cups of water, if needed. Bring to a boil. Reduce heat & simmer 1-2 hours. Salt & pepper to taste. Optional: sprinkle with cheese.

You can try the recipe as is or customize it for the ingredients you have and like.



Resources

Handouts:

<https://ocrra.org/end-food-waste/>

<https://www.newmoa.org/solidwaste/projects/food/endfoodwaste.cfm>

Videos:

<https://youtube.com/playlist?list=PL1Xsk8hS6kIL3ZTMrGvv0sDEeOHrqwB4V>



Reducing Food Waste from Food Service Kitchens in Erie County


The slide features a light green background with a pattern of small, faint green leaves. Various green line-art illustrations of vegetables are scattered around the edges: a carrot and leafy greens in the top left; a carrot, leafy greens, and a mushroom in the top right; a head of lettuce and a small mushroom on the left; a corn cob and a mushroom on the right; a pumpkin, a head of lettuce, a bunch of leafy greens, and a pepper in the bottom left; and a mushroom, a head of lettuce, and a pepper in the bottom right.

Project Partners

- The Erie County Department of Environment & Planning
- Metz Culinary Management – food service provider at health care facilities
- Leanpath – food waste data collection & visualization tool



Project Activities

- Visited 4 healthcare facilities in Buffalo, NY area
 - *Reducing Food Waste from Commercial Food Service Kitchens in Erie County* guide (December 2023 – 8 pages)
 - Case study write-up, *Reducing Food Waste at Health Care Facilities in Erie County* (December 2023 – 12 pages)
 - Outreach presentations:
 - Case study focus: NYSAR3 - November 2023
 - Reducing food waste focus: Roswell Park Cancer Institute & Buffalo Niagara Medical Campus - December 2023
 - Project end webinar - December 2023
 - Project webpage: <https://www.newmoa.org/projects/food-waste-reduction-in-erie-county-ny/>
- 

The Project's Four Healthcare Settings

01

Small Hospital

Millard Filmore
Suburban (MFS)

Assisted Living and Rehab Facility

01

HighPointe on
Michigan (HPM)

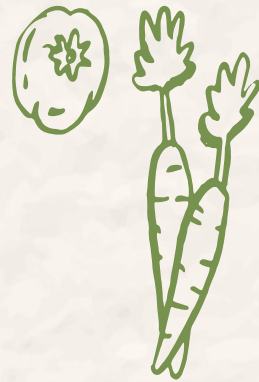
02

Large Hospitals

- Erie County Medical Center (ECMC)
- Buffalo General Medical Center (BGMC)

(ECMC & BGMC each have 2 Leanpath systems)






Timeline



Guide: Reducing Food Waste from Food Service Kitchens

Available at: https://www.newmoa.org/wp-content/uploads/2023/12/Guide_FoodServiceKitchens_FINAL.pdf



Reducing Food Waste from Food Service Kitchens *in Erie County*

Numerous waste characterization studies show that over 20 percent of trash is food waste¹. This wasted food – and wasted money – is just part of the story. All of the resources (land, water, energy, labor, manufacturing, packaging, transportation) and all of the associated greenhouse gas emissions that went into growing the food and getting it to the customer are also wasted.

Decreasing the volume of wasted food and preventing it from entering the landfill are important for the development of sustainable food systems, conservation of environmental resources, and reduction of greenhouse gas emissions. This guide is focused on reducing food waste at food service kitchens, such as restaurants, health care facilities, schools, catering providers, and other similar operations.

FOOD WASTE IN FOOD SERVICE KITCHENS

Food waste from a kitchen is typically caused by overproduction and spoilage, along with over-ordering, equipment malfunction, and quality problems. Food waste costs a facility real money because of:

- **Food purchases** – money spent on food that is not eaten
- **Wasted labor** – staff spend time preparing food that gets thrown away
- **Disposal fees** – larger payments to haul away food waste
- **Energy costs** – increased electric, gas and water use to prepare food that is wasted

Waste prevention saves \$\$\$ – by reducing purchasing, labor, and disposal costs!

FOOD WASTE MANAGEMENT HIERARCHY


The US EPA published a Wasted Food Scale for management of excess food as shown in **Figure 1**. Prevent Wasted Food (also known as “Source Reduction”) has the largest impact on food waste management because it provides critical social and environmental benefits:

- Prevents excess greenhouse gas emissions
- Avoids unnecessary resource use
- Protects nutrition loss

Food that was not used for its intended purpose can be managed in a variety of ways:

- Donation to feed people
- Recycling through:
 - Creation of animal feed
 - Anaerobic Digestion (AD)
 - Composting

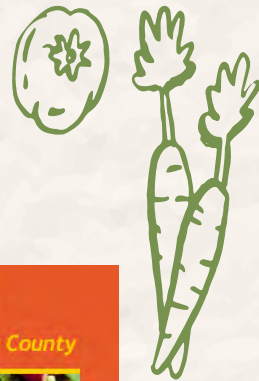
Each of these strategies is discussed further in the following sections.



The diagram is a circular flow chart titled 'Wasted Food Scale' with the EPA logo. It shows a hierarchy of food waste management strategies. At the top is 'Prevent Wasted Food' (labeled 'DO'). Moving clockwise, it includes 'Donate', 'Feed Animals', 'Livestock Unharvested', 'Compost', 'Anaerobic Digestion with biogas', 'Apply to the Land', 'Anoxic Digestion', and 'Send Down the Drain, Landfill, or Incinerate' (labeled 'DON'T'). Arrows indicate the flow between these strategies, with 'Prevent Wasted Food' being the most impactful and 'Send Down the Drain...' being the least impactful.


Figure 1: US EPA Wasted Food Scale

1. New York City: <https://story.cityofnewyork.us/wp-content/uploads/2018/04/2017-Waste-Characterization-Study.pdf>; Maine: <https://umaine.edu/wp-content/uploads/sites/2/2017/04/2011-Maine-Residential-Waste-Characterization-Study.pdf>; Vermont: <https://dec.vermont.gov/sites/dec/files/wmp/SolidWaste/Documents/2018-VT-Waste-Characterization.pdf>



Case Study: Food Waste at Health Care Facilities in Erie County

Available at: https://www.newmoa.org/wp-content/uploads/2023/12/EC_FoodWaste_CaseStudy.pdf



REDUCING FOOD WASTE at HEALTH CARE FACILITIES in Erie County

The Erie County Department of Environment & Planning partnered with Metz Culinary Management, Leanpath, and the Northeast Waste Management Officials' Association (NEWMOA) to measure food waste and institute reduction strategies in four healthcare settings:

- Two large hospitals: Erie County Medical Center (ECMC) and Buffalo General Medical Center (BGMC)
- A smaller hospital: Millard Filmore Suburban (MFS)
- An assisted living and rehabilitation facility: HighPointe on Michigan (HPM)

FOOD WASTE MANAGEMENT HIERARCHY

The US EPA published a Wasted Food Scale for management of excess food. This Project focused primarily on the "most preferred" side of the scale: Prevent Wasted Food. As discussed later in the case study, diversion to composting might be feasible at the two larger facilities. The strict health code requirements at medical facilities combined with kitchen staffing shortfalls limit the feasibility to divert unused food for donation to feed people, or for animal feed, or anaerobic digestion.




Figure 2: US EPA Food Recovery Hierarchy

LEANPATH 360 TOOL

The Leanpath tool is a sophisticated food waste tracking station with an integrated camera, scale, and display. Users place a container of food waste on the scale and enter some basic information into the attached computer touchscreen using standardized uniform choices for: mealtime and location it was generated, type of food, and the reason it became waste. The system also has the capability to track the destination of the waste, including donation, composting, or trash. The station gathers information in a database that can generate summary and detailed reports and raw data exports for detailed analysis.




Figure 1: Leanpath 360 Tool

The Leanpath scales were installed at the four facilities in April 2021 and the baseline for data comparison was established in May 2021. Due to several factors, the data collected in 2021 cannot be definitively compared with that collected in 2023:

- The facilities were not operating at full-capacity and the retail cafeterias were not open to the public in 2021 due to the Covid-19 pandemic
- Use of the Leanpath scale has not been consistent due to ongoing staff shortages
- Categorization in the Leanpath system has changed since the scales were installed, so food type and loss reasons cannot be directly compared

Despite these shortcomings, the data collected has helped to advise Metz of types and quantities of wasted food and has been used to inform food purchase orders, meal production, and waste reduction strategies. Approximately every two weeks, Metz managers meet with the chefs at the four facilities to review the Leanpath data and discuss food waste and reduction strategies.





EPA Project (2022-2024)

Anaerobic Digestion

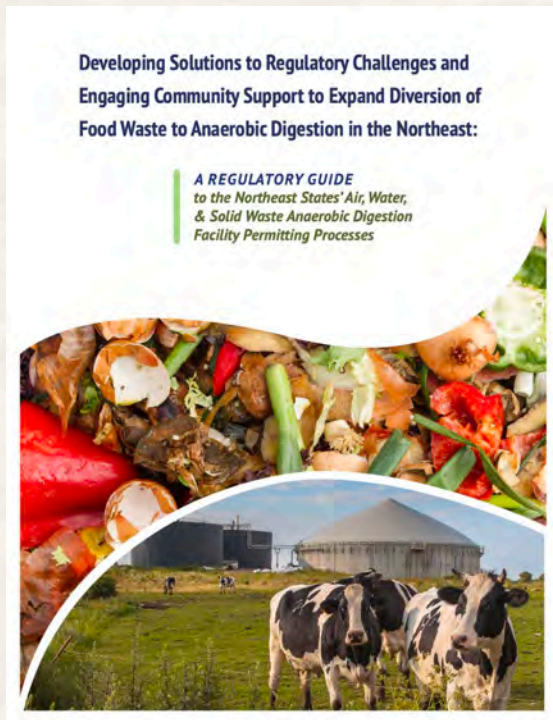


Project Partners

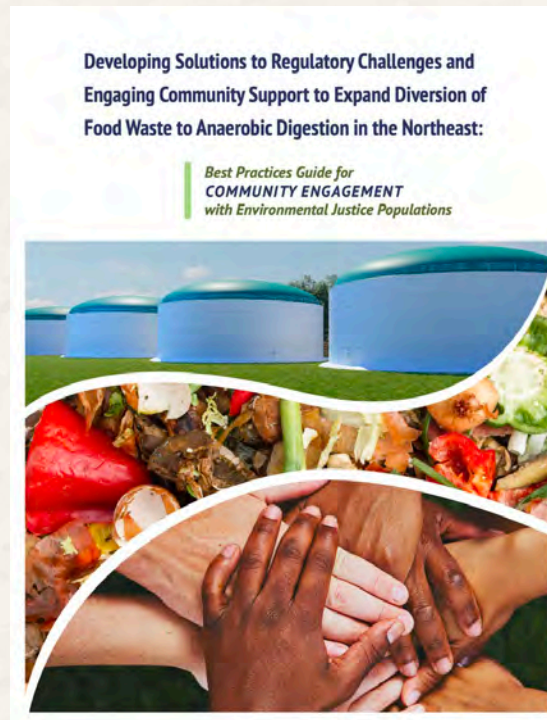
- Northeast Recycling Council (NERC)
- Clean + Healthy New York
- Connecticut Coalition for Environmental Justice (CCEJ)

Project Materials

Goal: Increase knowledge about the regulatory requirements of Anaerobic Digestion, provide resources for community members about the how to be involved, and encourage AD developers to practice to engage in good community involvement



Regulatory Guide



Community Engagement Guide



AD Road Map

<https://www.newmoa.org/projects/anaerobic-digestion-project/>

Webinar Series

Goal: Encourage discussion on AD regulatory and community engagement topics with field experts

Anaerobic Digestion and Other Solutions for Wasted Food

Presented by: Stephanie Frisch, NEWMOA; Mary Ann Remolador, NERC; John Fay, NEWMOA

The image features the NEWMOA logo (Northeast Waste Management Officials' Association) and the Tetra Tech logo in the top corners. The background is a photograph of a large, white, dome-shaped anaerobic digester building.

March 13, 2024

Siting Considerations for Anaerobic Digestion

Debra Darby, CCP Organics Sustainability Solutions
Peter Klaassen, P. Eng. Senior Waste Consultant

Anaerobic Digestion Facilities: Operators' Perspectives on Siting and More

March 27, 2024



Environmental Justice in Anaerobic Digestion: Green Solutions, Just Outcomes

Sharon Lewis
Connecticut Coalition for Economic and Environmental Justice

Bobbi Wilding
Clean+Healthy



<https://www.newmoa.org/projects/anaerobic-digestion-project/>

Solid Waste Data Reports:

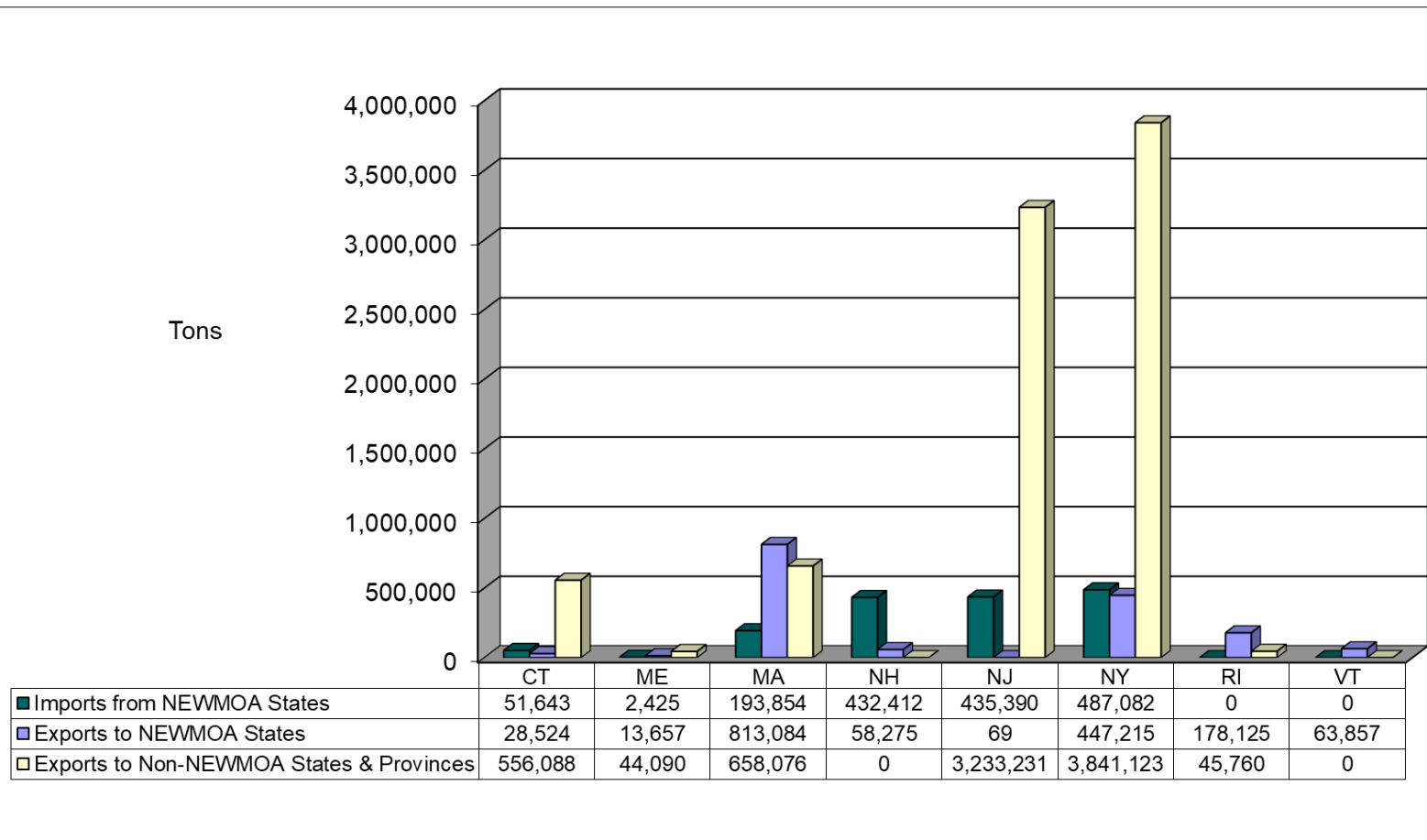
- Interstate Flow of MSW for Disposal
- Disposal Capacity

MSW Interstate Flow

- Municipal Solid Waste (MSW) only
 - Started with 1999 data! Recently, a report on each even year's data
- Disposal of MSW generated by a state:
 - In-state disposal
 - Exports to other NEWMOA states & outside region
- Generally, use disposal facility data
- Data can differ from what states publish:
 - Direct haul over state line
 - Pass-through (e.g. MSW generated in MA is direct hauled to a transfer station in RI & then shipped to AL for disposal)
- Regional overview & state-specific graphs
- Webpage with Reports:
<https://www.newmoa.org/projects/municipal-solid-waste/>

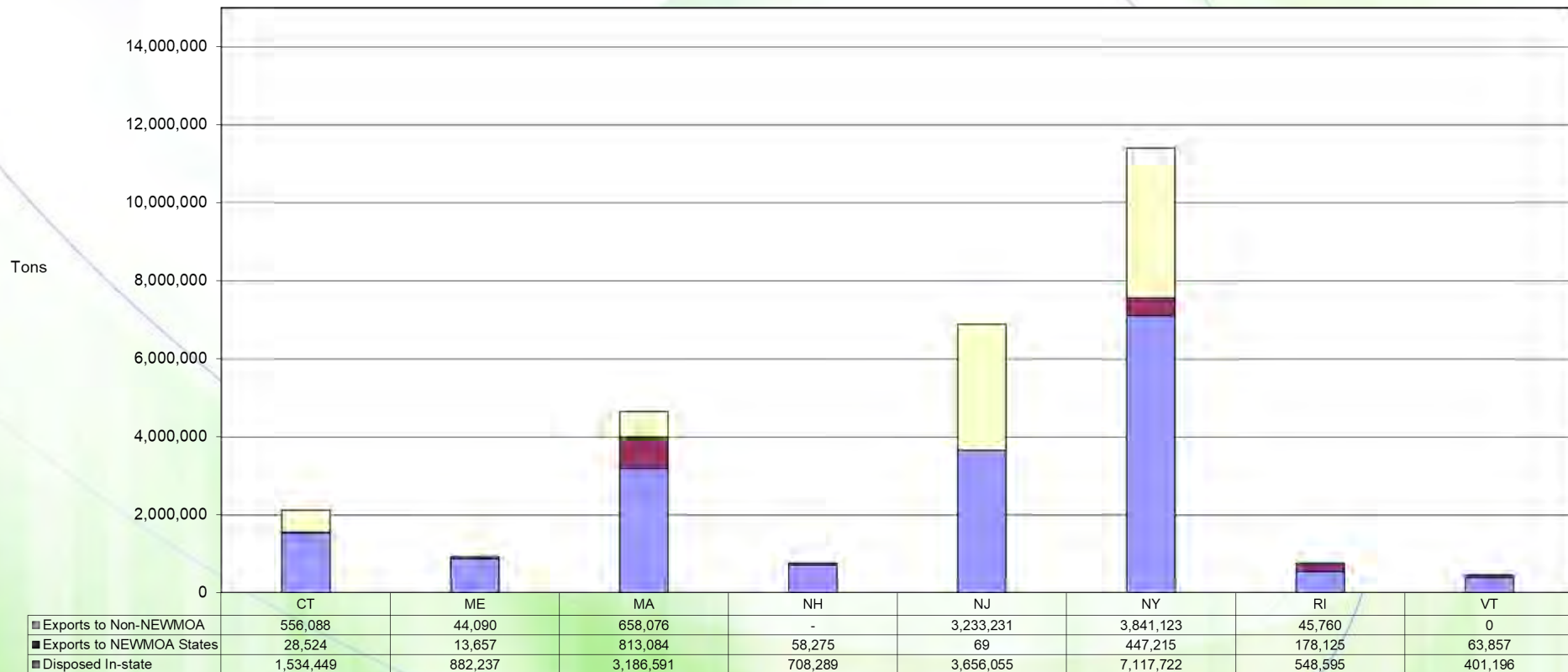
DRAFT DATA!

**Figure 1: 2022 MSW Imports & Exports for Disposal
(Tons)**



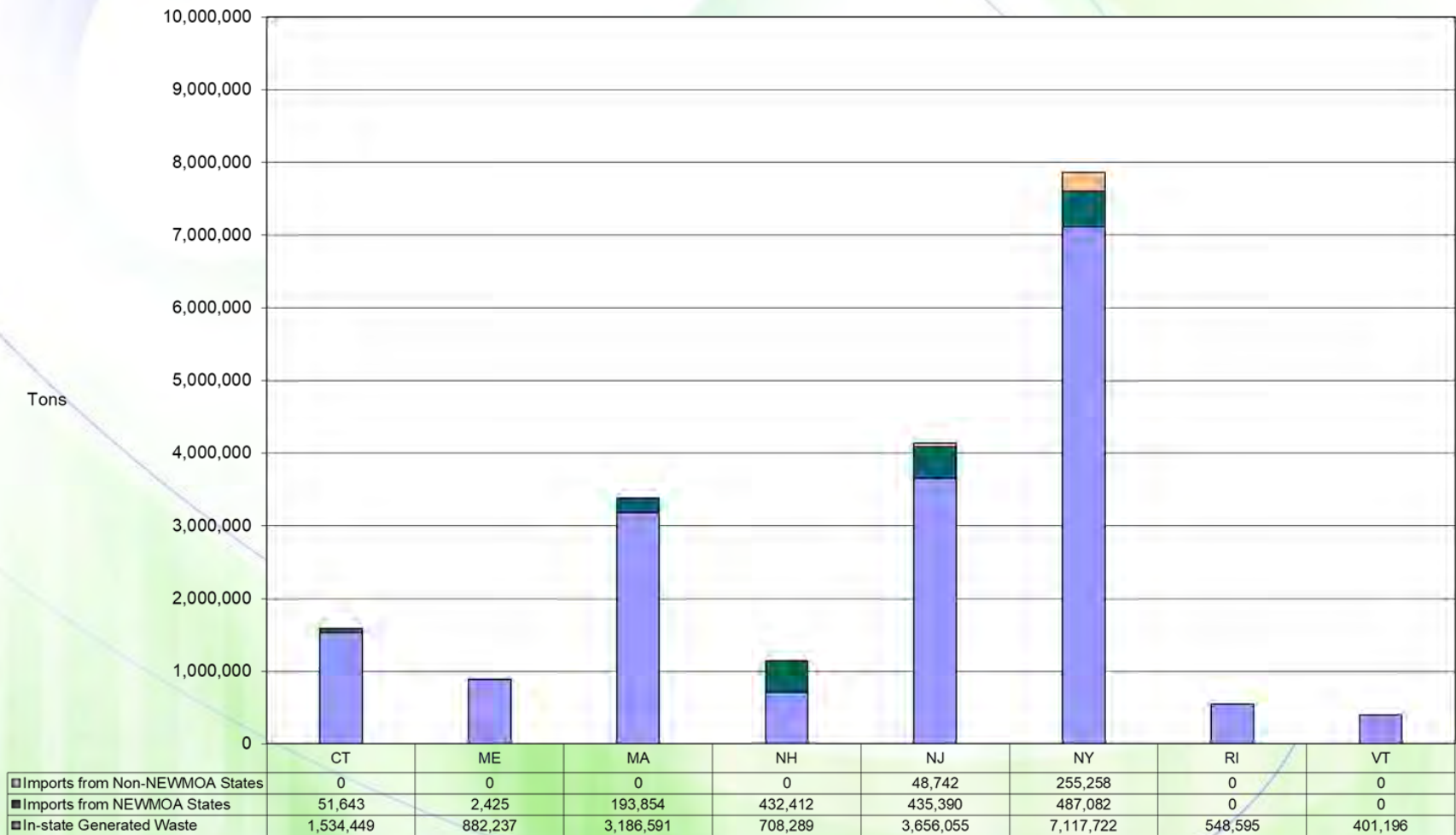
DRAFT DATA!

Figure 2: 2022 MSW Generated by State & Disposed (Tons)



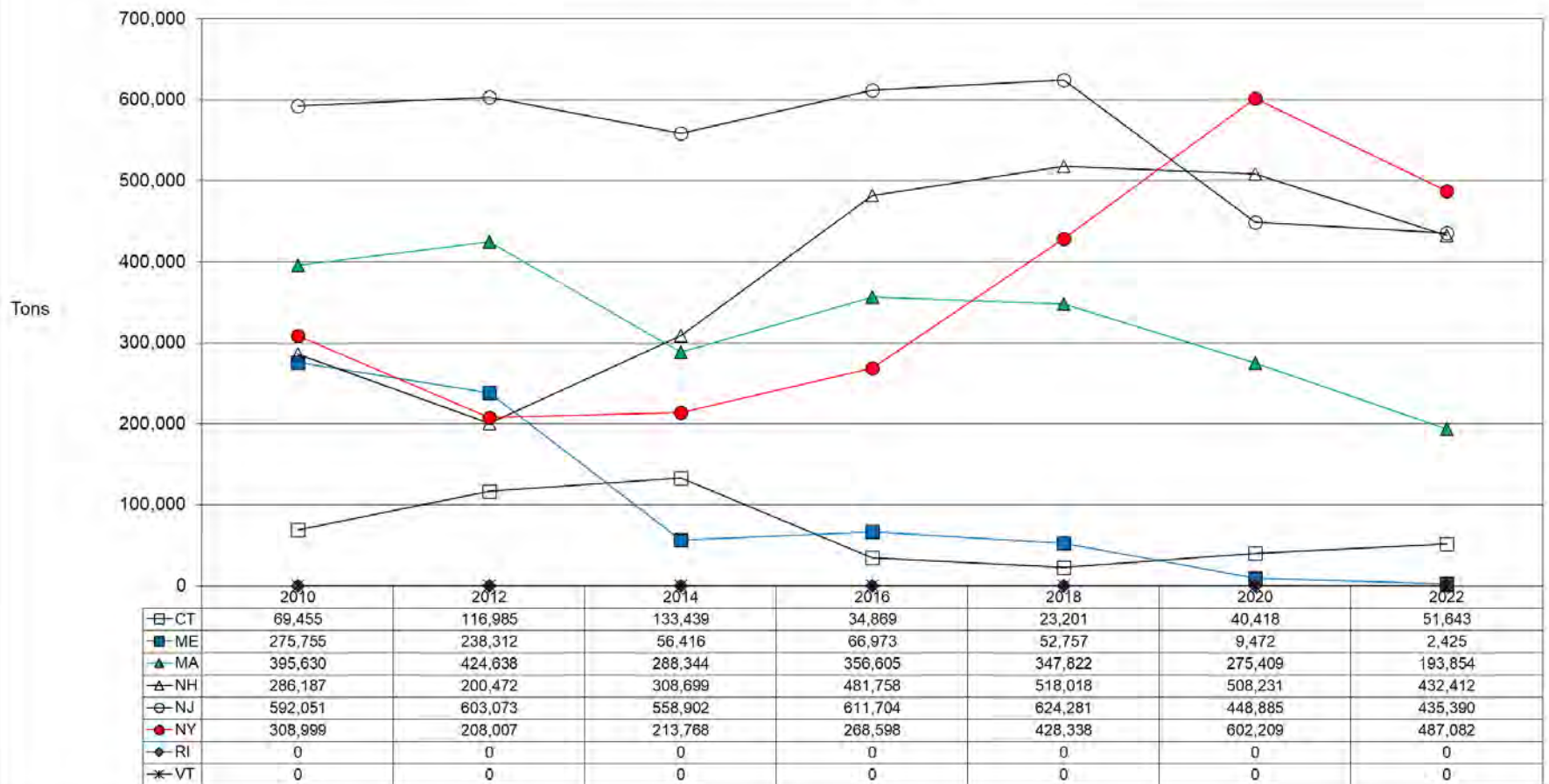
DRAFT DATA!

Figure 3: 2022 Total Quantity of MSW Disposed of In-State (Tons)



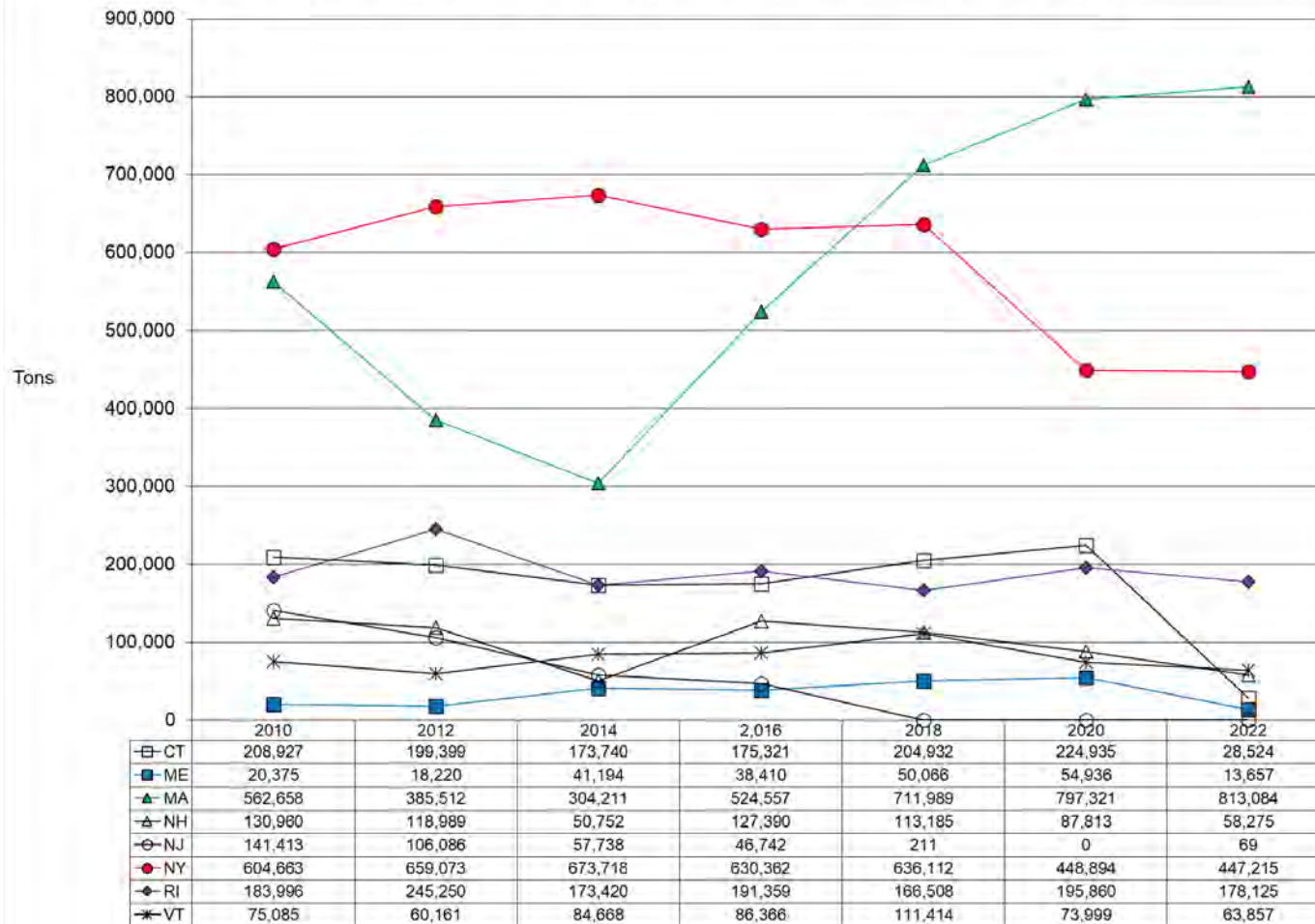
DRAFT DATA!

Figure 5: MSW Imports from NEWMOA States: 2010 through 2022
(Tons)



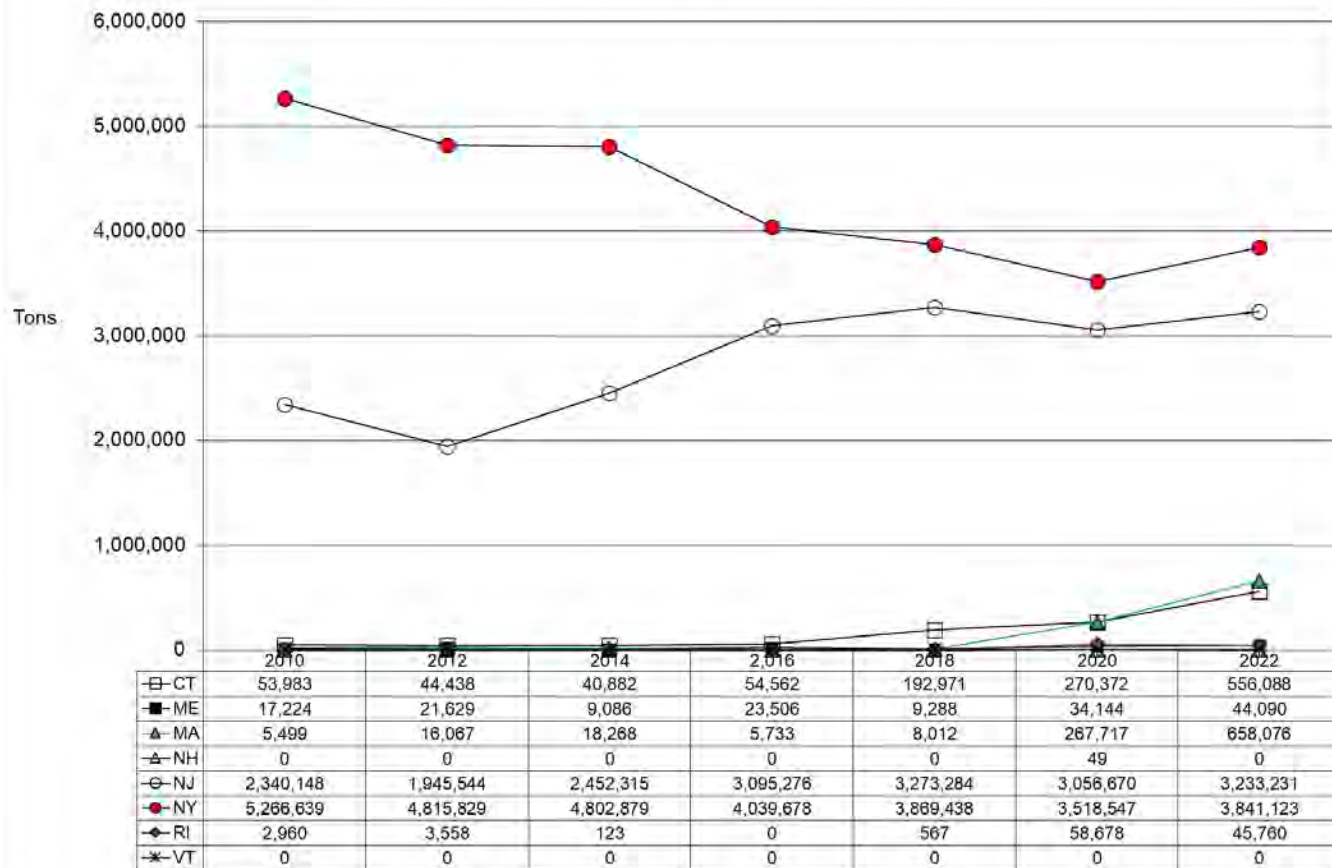
DRAFT DATA!

Figure 6: MSW Exports to NEWMOA States: 2010 through 2022 (Tons)



DRAFT DATA!

Figure 7: MSW Exports to Non-NEWMOA States & Provinces 2010 through 2022 (Tons)



Solid Waste Disposal Capacity

- All solid waste (primarily C&D, MSW, WTE ash, & bulky wastes)
- Facilities in the region only
- Snapshot in time - 2018 & 2019 data:
 - Quantities
 - Permitted capacity
- Regional overview & state-specific charts
- Report (published in 2021):
https://www.newmoa.org/wp-content/uploads/2022/06/Solid_Waste_Disposal_Capacity21.pdf

Figure 1: Type of Waste Disposed

(35,206,375 tons)

Note: 2018 for CT, NH, NY, & RI & 2019 for ME, MA , NJ, & VT

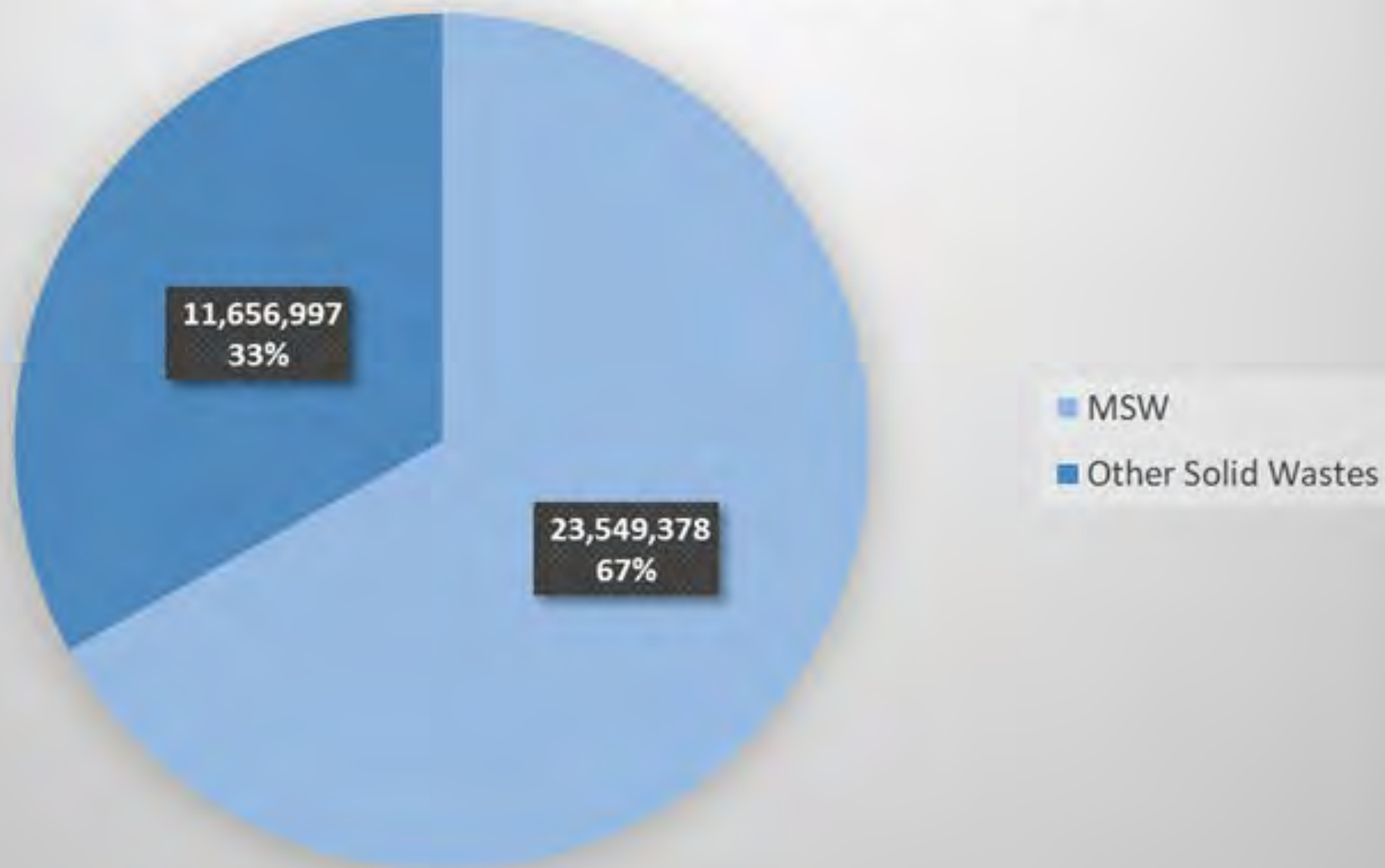


Figure 2: Source of Solid Waste Disposed: In-State Versus Out-Of-State

(35,206,375 tons)

Note: 2018 for CT, NH, NY, & RI & 2019 for ME, MA, NJ, & VT

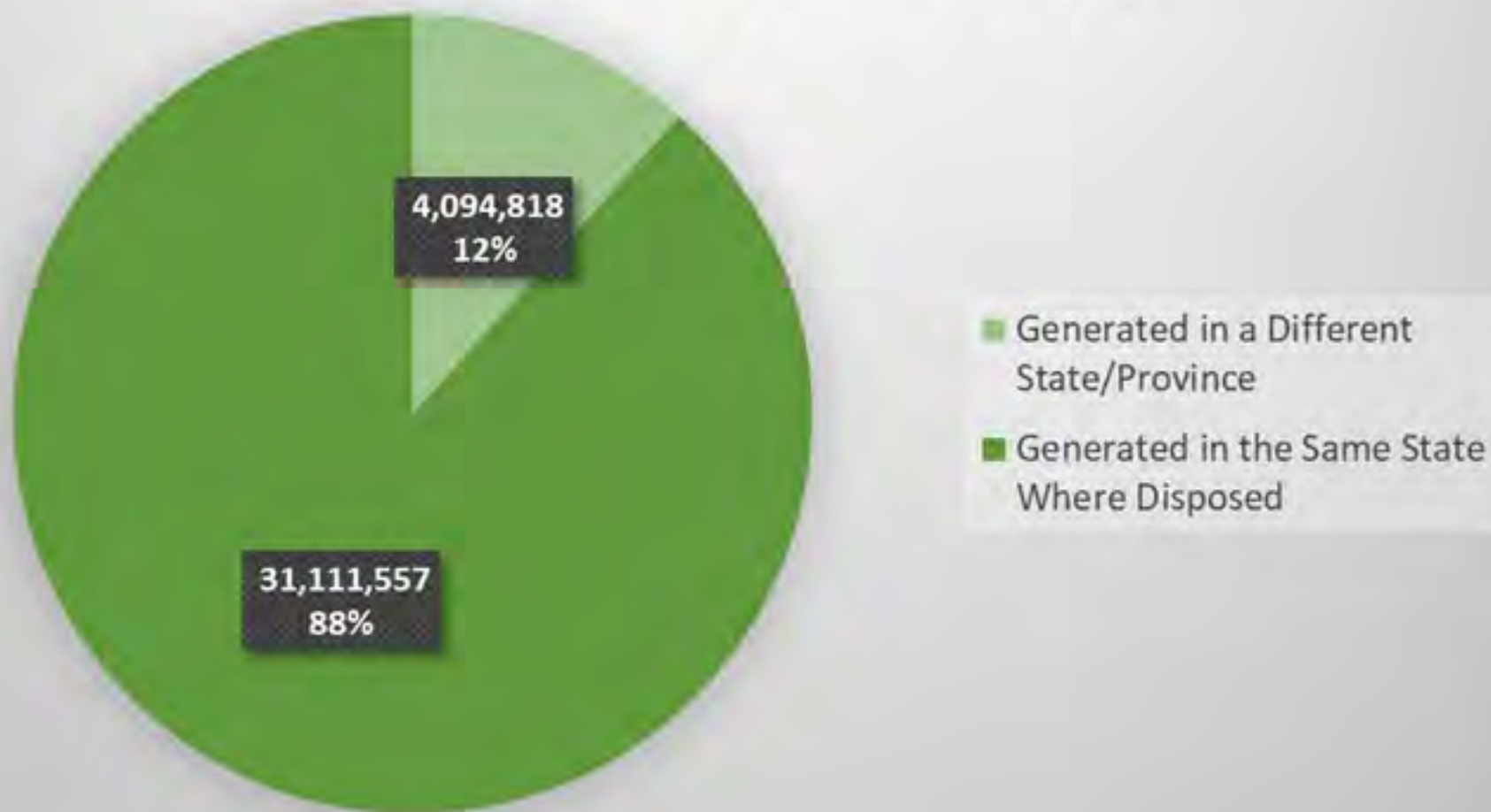
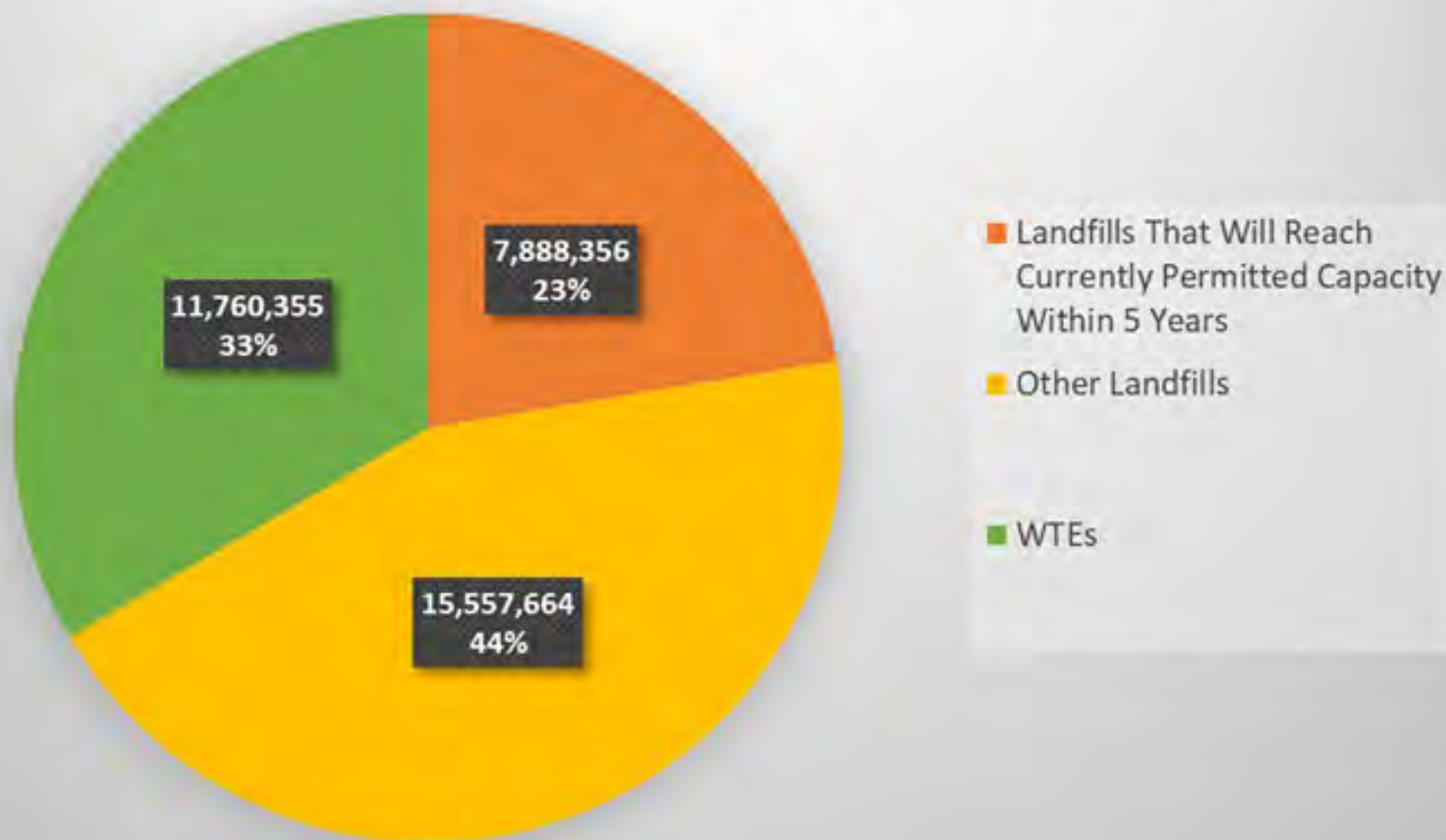


Figure 3: Solid Waste Disposed By Facility Type

(35,206,375 tons)

Note: 2018 for CT, NH, NY, & RI & 2019 for ME, MA , NJ, & VT



Questions?

Jennifer Griffith
jgriffith@newmoa.org
(617) 571-9004

NEWMOA
89 South Street, Suite 603a
Boston, MA 02111
www.newmoa.org