

ULSTER COUNTY RESOURCE RECOVERY AGENCY



Partners in Composting Program

999 Flatbush Road, Kingston, NY 12401
845-336-0600 • WWW.UCRR.AORG • @UCRRA



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ULSTER COUNTY RESOURCE RECOVERY AGENCY

Our mission is to protect public health and the environment and to promote sustainable materials management practices in Ulster County by efficiently managing solid waste materials with a focus on resource conservation.

For over 30 years, Ulster County Resource Recovery Agency (UCRRA) has been developing and implementing sustainable waste management programs for Ulster County. UCRRA is a solid waste authority, public benefit corporation, and permitted solid waste facility with commercial Transfer Stations in Kingston and New Paltz, NY. UCRRA manages all municipal solid waste generated in Ulster County per the Ulster County Flow Control Law (2012) and enforces mandatory recycling per the Ulster County Mandatory Source Separation and Recycling Law (2010). UCRRA offers many programs and services in pursuit of our mission and the UCRRA Recycling Outreach Team is available to help improve or implement waste reduction programs for local businesses, schools, and institutions. Our team is dedicated to community engagement and outreach education to inform the public about the benefits of waste reduction, recycling, and composting.

Organics Recovery Facility

Our Organics Recovery Facility began as a small pilot project in 2012. Using Extended Aerated Static Pile methods of composting, or EASP, the Ulster County Resource Recovery Agency has shown industry leadership in demonstrating the feasibility, environmental, and economic benefits of large scale composting. Composting reduces the waste stream and is a more sustainable way to manage organic wastes such as food scraps. Composting reduces methane pollution at landfills and carbon emissions from waste transport. Composting lessens waste disposal costs and increases reuse, all while creating an end product that improves local soil quality. Our Composting Pilot Project became a fully established Organics Recovery Facility in 2016. A permitted operation, the composting program receives regulatory oversight and guidance on best management practices from the New York State Department of Environmental Conservation.

Food scraps are blended with ground yard waste in a mixing bay to achieve 3:1 carbon to nitrogen ratio



The mixture is placed on an aeration zone for 35 days. A system of blowers and pipes force air into the pile aiding in decomposition and odor management. Composting temperatures reach 131-165° F.



Active composting is finished after 35 days, when the compost is removed from the aeration system and cured in windrow piles for an additional 60 days. The compost cools as it continues to age and mature on site.



A nutrient-rich, locally produced compost is the end result of the processes.

Compost is screened and sold in bulk and in 1 cf bags at UCRRA.

Why Compost?

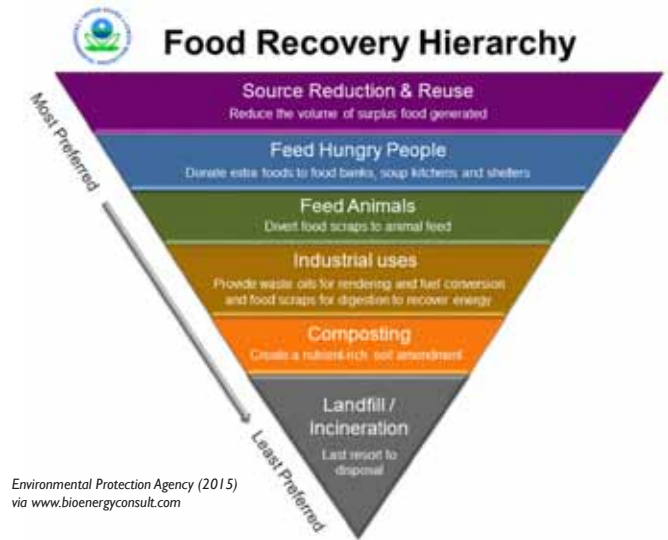
Wasting food wastes everything – water, labor, fuel, land use...and money.

Americans generate more than **250 million TONS** of municipal solid waste each year

FOOD WASTE makes up the largest component (22%) of material buried in landfills



At the landfill, **FOOD WASTE** degrades anaerobically and creates **METHANE**, a greenhouse gas more potent than carbon monoxide



FOOD makes up 15% of the **TOTAL** waste stream, nationwide

40% of the food produced in the USA is never eaten

The value of this wasted food is estimated to be \$161 billion per year or \$1,500 per year for a family of four.



Food Scraps are a valuable natural material that can be recycled into compost (an organic matter resource)



In Ulster County, each truck sent to the landfill travels 480+ miles roundtrip. By Composting, UCRRA has removed 356 tractor trailer trucks off the road, conserving over 33,000 gallons of diesel fuel (2012-2019)



Composting, recycling, and other waste reduction practices can significantly reduce waste disposal costs for restaurants, businesses and schools!



Grow Ulster Green Compost

Produced locally and sustainably at the
Ulster County Resource Recovery Agency Organics Recovery Facility
999 Flatbush Road, Kingston NY



Our Grow Ulster Green Compost is manufactured from wood chips and food scraps from our Partners in Composting. Compost is screened, unblended, and available for sale in bulk or in 1 cubic foot bags. Ulster County Resource Recovery Agency is a proud member of the United States Composting Council and participates in the STA Certified Compost Program. Please visit www.UCRRRA.org to learn more.



DID YOU KNOW?

It takes 500 - 1,000 years for nature to create 1 inch of topsoil!



This compost product has been sampled and tested as required by the STA Certified Compost Program of the US Composting Council. Test results are available online at www.ucrra.org/compost/ or by calling 835-336-0600. The US Composting Council makes no warranties regarding this product or its contents, quality, and suitability for any particular use.



Compost is an organic matter resource that has the unique ability to improve the chemical, physical, and biological characteristics of soils. These benefits help conserve water, reduce runoff, suppress plant disease pathogens, and reduce the need to use chemical fertilizers and pesticides.

Compost has many horticultural benefits, uses, and applications. Compost can be used to grow flowers, vegetables, trees/shrubs, or lawns. Compost can also be used in storm water management or erosion control applications.



US Composting Council®
Proud Member
I'm a Soilbuilder!

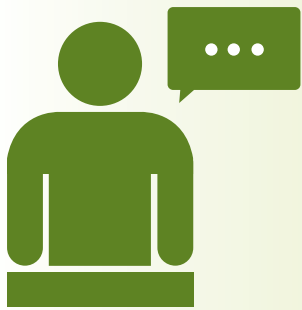
HOW TO GET STARTED

Become a Partner in Composting

Help Us Grow Ulster Green

Step 1

Contact the Ulster County Resource Recovery Agency (845-336-0600) to meet with Staff and tour our Organics Recovery Facility. These meetings are essential to understand our operations, and allow us an opportunity to learn about your business and your particular waste stream. You'll be asked to complete a Partners in Composting Questionnaire to gather important information.



Step 2

A successful composting program includes a strategy for education and engagement with the entire community involved – how will employees, students, customers, or other participants be informed of your new composting program? Trainings and Site Visits to your location are available upon request. The UCRRA Recycling Outreach Team is available to assist local businesses, restaurants, schools, and facilities with a free consultation service to offer guidance on program planning. We recommend this for a successful composting program! UCRRA can also provide training on source-separation of food scraps, share free posters and other resources to our Partners in Composting. These services will help improve the ease and success of your composting program! We also ask our Partners to establish a plan for ongoing monitoring and oversight over the program, so that any new staff or new participants are always trained on what can and can not be composted.

Step 3

We'll review your Questionnaire for details about your collection program and plan to train employees/students/participants. Upon approval, you'll become a Partner in Composting. We'll use the information from your Questionnaire to set up your account and start tracking how many lbs. of food you've composted. For a small deposit fee, Partners in Composting have the option to sign-out 35 gallon rolling carts for their food scrap collection program. You must sign an Agreement to utilize this equipment.



DROP - OFF PROCESS

UCRRA does not offer hauling services; Partners in Composting must self-haul food scraps to our Organics Recovery Facility once their account is set up.

WEIGH-IN

There is no appointment necessary to drop off loads of food scraps. The Organics Recovery Facility is located at the Ulster Transfer Station, 999 Flatbush Road in Kingston and is open Monday - Friday 7:00 am - 4:00 pm, Saturday 7:00 am - 3:00 pm. Drive your vehicle onto the scale and let the Scale Operator know your account information. They will direct you to the unloading zone.



UNLOADING

As a permitted solid waste facility, safety is our top priority. Wear closed-toe boots and the appropriate clothing when unloading food scraps. Always be aware of your surroundings for traffic and heavy machinery on site. A member of our Operations Team will greet you at the unloading zone. UCRRA is dedicated to the quality of our finished compost product, which is why all loads are visually inspected for contaminants. You can expect feedback about the quality or contamination of food scraps brought to the site. UCRRA reserves the right to reject any contaminated loads. Under those circumstances, you may be charged additional fees.

WEIGH-OUT

After unloading, drive your vehicle back onto the scale to weigh-out. The Scale Operator will calculate a tare weight so you are not charged for the weight of your vehicle. Make your payment at the scale by CHECK, CREDIT CARD (VISA, MASTERCARD, DISCOVER), CASH (EXACT CHANGE ONLY) or through your CREDIT ACCOUNT. Our Partners in Composting have the option to set up a credit account that would allow you to pay monthly by invoice. There is no fee to set up a credit account. A credit account is not required to use the facility.



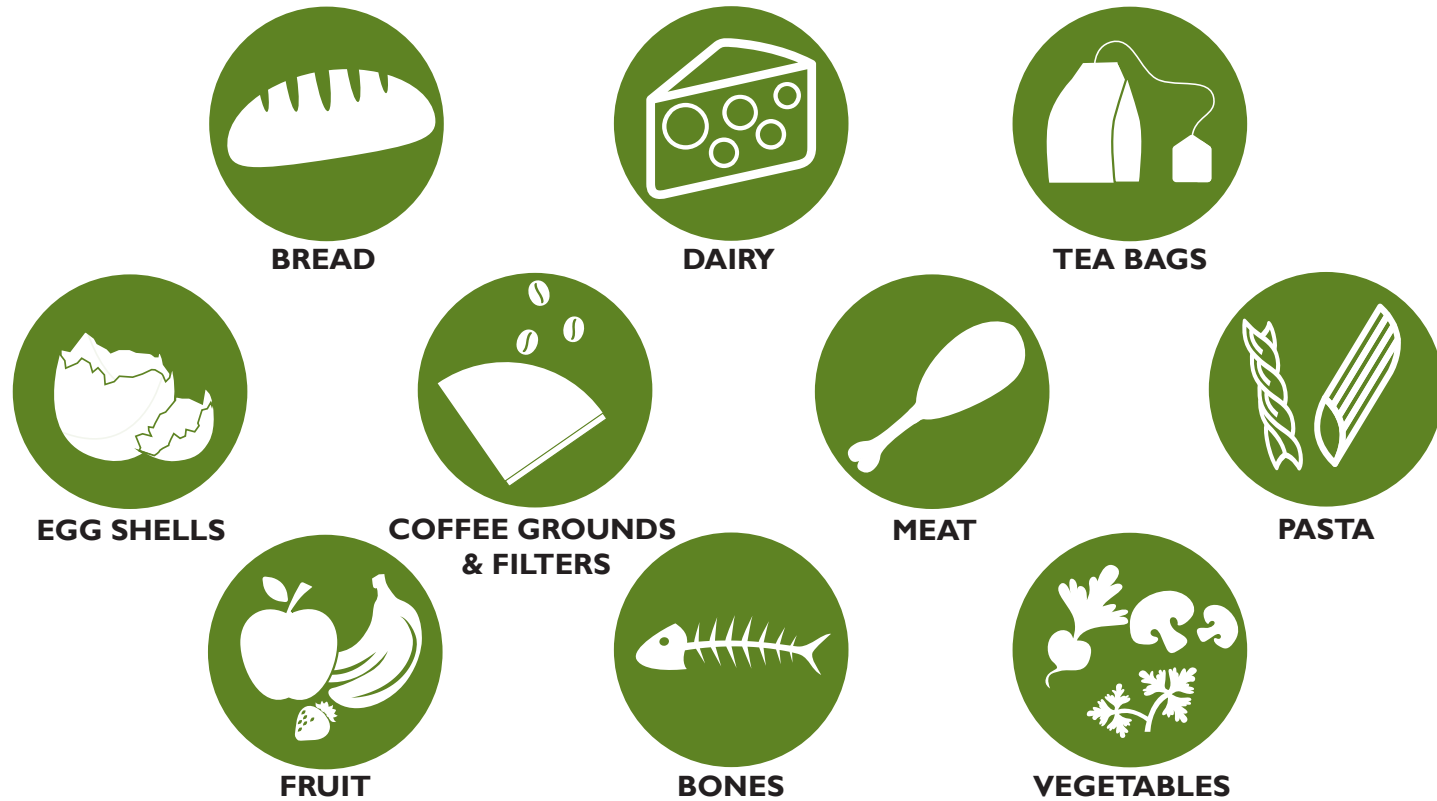
Compostable Organics

THESE ITEMS ARE ACCEPTABLE



All food scraps and food residuals

Uneaten food and food waste residuals including peelings, shavings, ends, cores, cooked or uncooked food scraps



CERTIFIED COMPOSTABLE PACKAGING

BPI stands for Biodegradable Products Institute, and BPI provides a certification and labeling system for packaging that assures compostable products meet certain scientific standards for industrial composting. Approved packaging must be BPI certified compostable products with ASTM D6400 or D6868 standards. In addition to being certified, approved packaging must be easily identifiable as certified compostable such as green colored bags, green stripes, clearly labeled BPI, clearly printed COMPOSTABLE, etc. Visit www.bpiworld.org for a list of BPI certified compostable products. Please see FAQ on page 11 for more information.

Compost Contaminants

THESE ITEMS ARE NOT ACCEPTABLE



Non-food: Plastic, Glass, Metal, Cardboard, Paper, Clothing, etc.



Bulk liquids, grease, animal fats, cooking oils, etc., condiment packaging, produce stickers, rubber bands, twist ties, latex gloves, etc., utensils/straws, aluminum foil, pizza boxes, frozen food boxes, corrugated cardboard, brewery waste, animal manures, coated paper products (paper cups, paper plates), non-certified packaging (products labeled “eco-friendly”, “plant-based”, etc.)

When in doubt, ask! Call 845-336-0600

Group Composting: Tips for Success

It's often not enough to just add another bin at the trash/recycling station. A successful composting program must have a strategy for education to engage the whole community involved. What does it take to launch a successful program?



Composting in the Workplace/at School

- Conduct a waste audit to study what can be composted or reduced. Contact the UCRRA Recycling Outreach Team for assistance.
- Host meetings and trainings to inform, educate, and inspire participation in the composting program. Cover topics like: What is composting? What are the benefits of composting? How to source-separate food? What is contamination? Who to contact with questions about the program?
- Approval and support from all departments is essential (executive staff, custodial staff, cafeteria staff, other faculty, purchasing departments, etc.)
- Put a plan into action. Decide where to place compost bins, signs, stickers, and educational posters to launch the program. Look for more ways to notify participants such as through emails, staff meetings, or with a demonstration. Hands-on trainings at the compost collection bin is essential when launching a program.
- Pilot the program – look at challenges, look for opportunities, observe the waste stream, make adjustments as necessary. Ask for feedback from participants.
- Establish some type of ongoing monitoring and control of the program.

Composting at Special Events

All of the tips mentioned above also apply for special events and festivals. Additionally, here are more specific tips for events:

- Contact the UCRRA Recycling Outreach Team for free consultation and guidance in event composting/recycling.
- Work with festival vendors as early as possible. Require or incentivize using compostable serviceware (cups, forks, plates, etc.) by all food vendors. Use an event policy or sustainability statement to increase compliance.
- Education at the bins is essential! Who will help - volunteers or staff? How will volunteers/staff be trained to control contamination?
- Announcements during the event, signs at each vendor booth, messages on event advertisements, social media, etc. can help raise awareness.
- Ongoing monitoring/control of the program throughout the event.

** Community Events must have prior approval to use the UCRRA Organics Recovery Facility*

Tips for Reducing Wasted Food

Reduce

Learn how to interpret food labels: Best by / Use by / Sell by dates.

Visit: www.USDA.org

Before grocery shopping, check the fridge, freezer, and pantry for what's already "in stock".

Choose to buy bruised, imperfect, ugly produce.

Plan one meal per week with foods that have been stored in your kitchen the longest, or use up perishable foods that need to be eaten as soon as possible.

Learn how to properly store foods so they don't spoil.

Visit: www.savethefood.com

Eat leftovers! Make an "Eat First" shelf in the fridge. Hang a sign to remind you to eat those items before choosing other items.

Reuse

Donate excess food to a Regional Food Bank.

Visit www.feedingamerica.org/find-your-local-foodbank

Donate fresh food and hot meals to Local Food Pantries or Meal Centers.

Visit: ww.ulstercorps.org/agencies/food-pantries

Find creative ways to reuse food scraps with new recipes (soups, sauces, casseroles, etc.)

Visit: www.savethefood.com

Organizations that donate food to nonprofit organizations are protected by law. Learn about Food Donation Liability and the Federal Bill Emerson Good Samaritan Food Donation Act

Visit: www.feedingamerica.org/about-us/partners/become-a-product-partner/food-partners

Recycle

Compost any food scraps that cannot be reduced or reused in other ways.

Understanding Food Labels

A "Best if Used By/Before" date indicates when a product will be of best flavor or quality. It is not a purchase or safety date.

A "Sell-By" date tells the store how long to display the product for sale for inventory management. It is not a safety date.

A "Use-By" date is the last date recommended for the use of the product while at peak quality. It is not a safety date except for when used on infant formula.

A "Freeze-By" date indicates when a product should be frozen to maintain peak quality. It is not a purchase or safety date.

Definitions from United States Department of Agriculture.

Visit WWW.USDA.GOV for more information

Frequently Asked Questions



Why should we compost?

Composting has many benefits! Food scraps are highly recyclable through composting. Composting reduces the waste stream, which saves landfill space for items that can't be recycled. Composting can help reduce waste disposal costs, especially for large waste generators. Composting is one of the most effective ways to reduce the pollution that causes climate change. The finished compost that results from the composting process has many horticultural uses and applications.

How does composting work?

Composting is a natural process where organic materials (like food scraps, yard trimmings, and animal manures) are mixed together and managed in a controlled way. A complex food web of soil organisms work to break down, or decompose, the plant materials. As the soil organisms work to break down the materials, the compost pile will heat up. By providing consistent management for the chemical, physical, and biological processes at work, composters create an ideal environment for the soil organisms to thrive - and the end product is called compost.

Am I required to compost?

Ulster County passed the Food Waste Prevention and Recovery Act in December 2019. The law goes into effect on July 1st 2020 and will regulate generators in Ulster County. The law requires large food waste generators to first separate and donate edible food, and recycle all remaining food scraps regardless of the distance to the nearest organics recycling facility. The Ulster County law differs from the State law in that it does not exempt schools, hospitals, or assisted living facilities. The Ulster County law establishes implementation tiers for large food waste generators starting at 2 tons per week in 2020; 1 ton per week in 2021; 0.75 tons per week in 2022; and 0.5 tons per week in 2023. **For more information about the law, please visit www.ulstercountyny.gov**

New York State passed the Food Donation and Food Scraps Recycling Law in April 2019. The law goes into effect on January 1, 2022 and requires large generators of wasted food and food scraps to separate and donate edible food and recycle all remaining food scraps if located within 25 miles of an organics recycling facility. Large generators are defined as making more than 2 tons of wasted food per week. **For more information about the law, please visit www.dec.ny.gov/chemical/114499.html or contact FoodScrapsLaw@dec.ny.gov**

Do I need a special permit to transport/haul my food scraps?

Transporting residential and institutional waste (including food scraps) is exempt from NYSDEC transporter regulations (364-2.1(b)(1)). In addition, regulated waste (commercial or industrial waste) is exempt in quantities less than or equal to 2,000 pounds in a single shipment (364-2.1(b)(5)). If a transporter is hauling over one ton of commercial waste (which includes food scraps from a restaurant or grocery store), the transporter must register the vehicle with NYSDEC (364-3.1(c)). **For more information about the permits visit www.dec.ny.gov/chemical/8483.html**

How much space is needed?

In small commercial kitchens, a simple five-gallon bucket can be used to collect food scraps and plate scrapings during the day. Regularly dump the bucket into a larger container, such as a designated tote bin for food scraps. In larger kitchens, a recycling-composting-trash station should be created. The station consists of three bins, with clear signs to show what goes where. Consult with the UCRRA Recycling Outreach Team for guidance on bin placement, or how many bins you may need.

Frequently Asked Questions

continued



Will collecting food scraps create odors or attract pests? _____

With sanitary management techniques and best practices, it's easy to prevent nuisances like odors and pests. Food scraps should be stored in a sealed, leak-proof container and the container should be regularly emptied and rinsed clean. Consult with UCRRA for guidance on preventing odors and pests.

Is there a lot of maintenance involved? _____

No! The number of regular drop-offs you make to UCRRA depends on the amount of food scraps you generate. In general, plan to drop off food waste once per week. We recommend keeping collection bins lined with compostable bags to further reduce any maintenance of cleaning the collection bins.

Should we use compostable bags? _____

Yes! Compostable bags help keep your food scrap collection containers clean and sanitary, while reducing the maintenance required to wash and rinse the containers. Compostable bags also make unloading at UCRRA easier. We recommend only using compostable bags that are BPI certified compostable products.

Why does UCRRA require compostable products to be BPI certified? _____

BPI stands for Biodegradable Products Institute, and BPI provides a certification and labeling system for packaging that assures compostable products meet certain scientific standards for industrial composting. BPI certified compostable products are tested to meet the ASTM D6400 or D6868 standards.

ASTM (the American Society for Testing and Materials) is the industry technical standard based on pass/fail criteria for compostability using test methods and third party verification. Approved packaging must be easily identifiable as certified compostable, such as clearly printed COMPOSTABLE, clearly labeled BPI, or have coloring such as green colored bags, green stripes on cups, etc. This helps our operations team rule out contaminants and process material more effectively. **Visit www.bpiworld.org for a list of products.**

Can composting save money? _____

Yes! Because food scraps make up a large portion of the waste stream, composting can help reduce waste disposal costs. When combined with other waste reduction and recycling practices, these costs savings can be substantial. This is especially true for schools, restaurants, cafes, and other food service establishments where the majority of the waste stream is inedible food scraps.

What is a waste audit? _____

A waste audit is the practice of studying and recording the amount and types of waste generated at a specific location. Waste audits can be a facility walk-through or an actual "trash sort" where waste is collected, sorted, and weighed as various categories. Consult with UCRRA for guidance on how to conduct a waste audit.

Are there companies that will pick up my food scraps for me? _____

UCRRA does not haul food scraps, but these services may be available in your area through a private company. UCRRA maintains a contact list for food scrap management services. Visit www.UCRRA.org

Definitions

BPI certified: a certification and labeling system for packaging that assures compostable products meet scientific standards for industrial composting. BPI stands for Biodegradable Products Institute. Visit www.bpiworld.org

Compost: a crumbly, dark material that looks and smells like soil – but it is not soil. Compost is a humus material high in organic matter, soil microbes, and plant micronutrients. Compost has many horticultural uses and applications. Compost can be used to plant trees, shrubs, flowers, vegetables; it can be used on lawns, sown directly into fields and garden beds, used in greenhouses, for seed starter packs or container gardening. Compost aids in soil moisture retention, improving soil structure, and has many other chemical and biological benefits.

Compostable: any organic, biodegradable material that will decompose in the composting process. UCRRA accepts compostable packaging only if it is BPI certified.

Composting: the natural process by which plant and animal wastes slowly break down, or decompose; this process is aided by micro and macroscopic soil organisms. The composting process requires oxygen, moisture, and a 3:1 mix of carbon and nitrogen sources (browns and greens). The end result of these processes is “compost.”

EASP: EASP stands for Extended Aerated Static Pile composting and is the composting method used at Ulster County Resource Recovery Agency. A network of perforated pipes and blowers allow a high volume of forced air to circulate through the pile continuously, (positive pressure) which helps control the decomposition process.

Food Scraps: inedible food and food waste residuals such as the peelings, shavings, ends, cores, of vegetables and fruits, or scraps of meat and fish bones, or dairy products, coffee grounds, etc. or any other food residuals generated in the preparation of a meal or during food processing (pre-consumer) or food residuals from plate-scrappings (post consumer)” Food scraps DOES NOT INCLUDE waste vegetable oil or other bulk liquids and grease.

Large Food Scraps Generator: a person, business, entity, or institution that generates an annual average of one half ton per week or more of food scraps, at a single location. Large generators may include, but are not limited to, supermarkets, food service businesses, hotels, correctional facilities, entertainment venues, hospitals, nursing homes, schools, caterers, and food preparation and processing businesses. **as defined by Ulster County Food Waste Prevention and Recovery Act.*

Organics: any natural, biodegradable material that derives from plants or animals. In composting, “organics” can mean food scraps, yard waste, paper, animal manures, etc.

Sustainability Statement: a written statement or plan that explains or outlines the company’s goals to lessen the organization’s environmental impact, or carbon footprint, through company practices, or procurement.

Resources

Biodegradable Products Institute (BPI Certified Products)

www.products.bpiworld.org
1-888-BPI-LOGO (274-5646)

Cornell Waste Management Institute

www.cwmi.css.cornell.edu
607-255-1187

Environmental Protection Agency

www.epa.gov

New York State Association for Reduction, Reuse, Recycling

www.nysar3.org
518-482-7395

New York State Department of Environmental Conservation

www.dec.ny.gov
Bureau of Waste Reduction and Recycling 518-402-8706

New York State Pollution Prevention Institute

www.rit.edu/affiliate/nysp2i
585-475-2512

North East Recycling Council

www.nerc.org
802-254-3636

Ulster County Department of the Environment

www.ulstercountyny.gov/environment/department-environment
845-338-7287

Ulster County Department of Health

www.ulstercountyny.gov/health/health-mental-health
(845) 340-3150

U.S. Composting Council

www.compostingcouncil.org
301-897-2715

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