

# Morris County's Approach to Food Waste Reduction

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MCMUA Recycling Education & Training Administrator

Sustainability in Motion Conference

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MORRIS COUNTY



MUNICIPAL UTILITIES AUTHORITY

# What is the MCMUA?



## Morris County Municipal Utilities Authority

In 1958, the Morris County Municipal Utilities Authority (MCMUA) was established.

In 1987, the MCMUA was designated the County's solid waste management agency to write and implement the district solid waste management plan.

Present day, the MCMUA does the following:

- Water Distribution
- Open Space Conservation and Land Acquisition
- Solid Waste Disposal Operations and Planning
- Vegetative Waste Recycling and Materials Delivery
- Hazardous / Special Wastes Disposal and Events
- Recycling Collection Services
- Recycling Educational Outreach
- Environmental Sustainability Outreach

*Morris County's Environmental Resource*

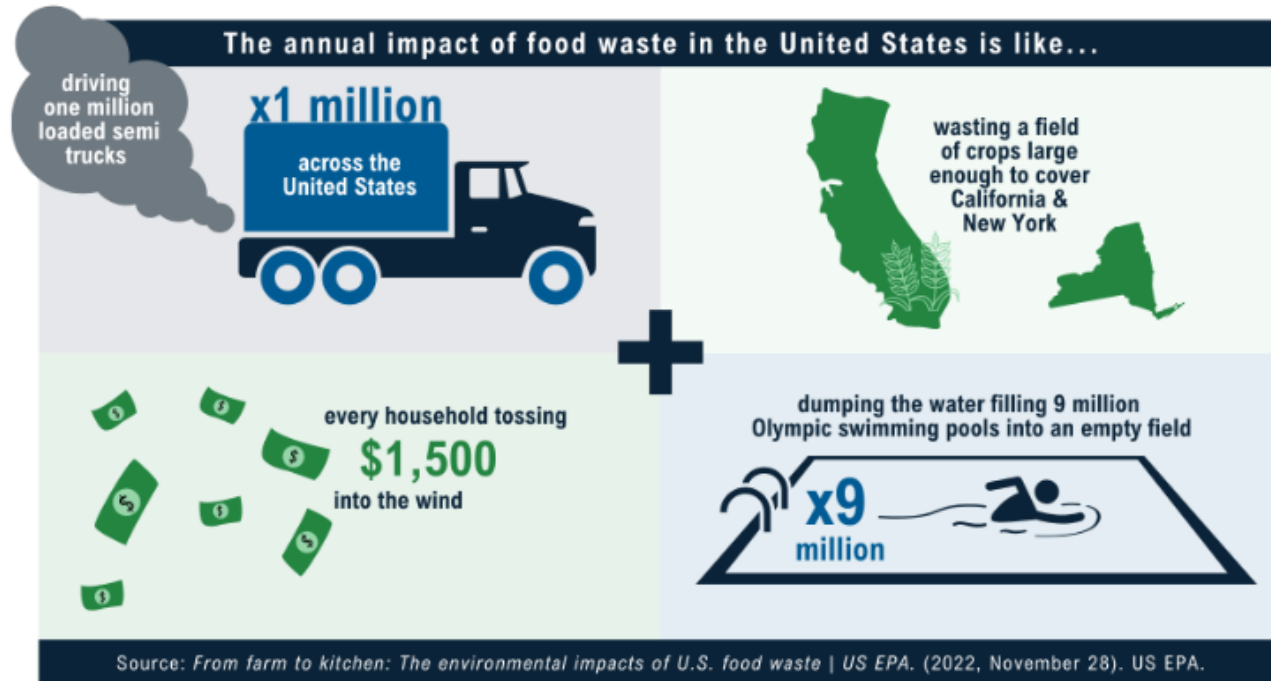
# Meet the MCMUA approximately 91 strong

- Water Division (7 employees)
- Solid Waste Division
  - Solid Waste Planning (7 personnel total, interns/volunteers)
  - Solid Waste Operations
    - Administrative Staff (4 personnel total)
    - Transfer Stations (9 personnel total)
    - Curbside Recycling Division (35 personnel total)
    - Vegetative Waste (4 personnel total)
  - Administrative Division (8 supervisors)
  - MCMUA Board (9 members)
  - MCMUA Counsel (1 firm)
  - Consultants (various)

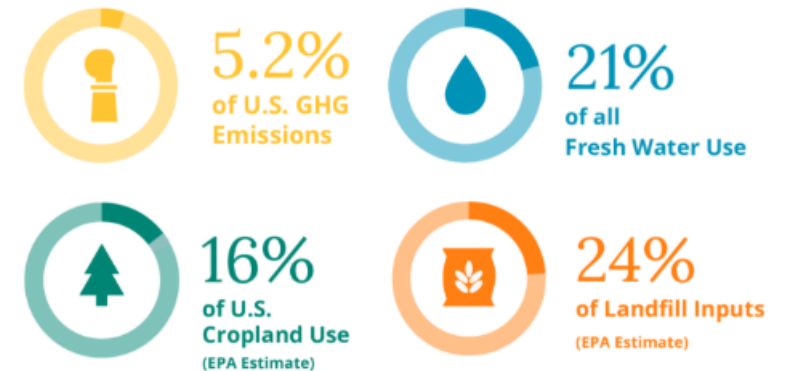


# Motivation for Food Waste Efforts

Food waste is national problem.



Uneaten Food Consumes:



Source: ReFED/2023 Data (Published Nov 2024)

Up to 40% of food produced in the US goes uneaten

# Statewide Food Waste Reduction Goals

- New Jersey solid waste goals guide the priorities of the MCMUA
- Mandated MSW recycling goal for the County is 50%, adopted into District Solid Waste Management Plan
- Big push in NJ to address food waste, estimated to be 22% of MSW
- The 2017 Food Waste Reduction Act (N.J.S.A. 13:1E-226 et seq.) established goal to reduce the amount of food waste generated annually by 50% by 2030.

New Jersey Department of  
Environmental Protection

## **Food Waste Reduction Plan**

OCTOBER 2023



# New Jersey Food Waste Legislation

- Large food waste generator recycling requirement P.L. 2020, c.24 (NJSA 13:1E-99.122)
  - Requires large food waste generators who generate an average projected volume of 52 tons of food waste or more per year to source separate and recycle their food waste if they are located within 25 road miles of an authorized food waste recycling facility
  - Applies to commercial food wholesaler, distributor, industrial food processor, supermarket, resort, conference center, banquet hall, restaurant, educational or religious institution, military installation, prison, hospital, medical facility, or casino
- Pending legislation A2090/S2426
  - Requires each solid waste management district to develop a strategy in its solid waste management plan to reduce food waste by 50% by 2030
  - First introduced 2022 but hasn't been adopted
  - Current version was reported out of committee 3/4/2024 and referred to Assembly State and Local Government Committee
  - With limited opportunities for food waste recycling, NJ counties have approached this primarily by providing education and resources on backyard composting.
  - Introduction of this bill in 2022 prompted the MCMUA to begin looking at how it would accomplish this target

# Other Pending Statewide Efforts

- NJDEP considering rules to allow for tiered permitting for food waste composting sites of different scales.
- A2102/ S1040 Exempts community gardens operating on-site composting systems or other systems of managing organic waste from certain DEP permits under certain conditions.







# 2021 County Rate Table

## 2021 GENERATION, DISPOSAL AND RECYCLING RATES IN NEW JERSEY (Tons)

COUNTY	POPULATION	GENERATION  Disposal and Recycling	DISPOSAL			RECYCLING			
			MSW	Non-MSW	TOTAL	MSW %	Total Recycled w/Add-ons	Total % Recycled	
	2021 Estimate								
Atlantic	274,534	755,609	213,670.05	122,792.62	336,462.67	117,321.55	35%	419,146.08	55%
Bergen	955,732	2,221,921	695,689.61	390,840.75	1,086,530.36	408,123.59	37%	1,135,390.59	51%
Burlington	461,860	1,012,395	341,002.37	161,472.08	502,474.45	208,182.79	38%	509,920.46	50%
Camden	523,485	955,393	364,788.05	194,064.43	558,852.48	160,343.73	31%	396,540.07	42%
Cape May	95,263	434,005	103,946.31	107,850.04	211,796.35	79,125.87	43%	222,208.96	51%
Cumberland	154,152	441,522	97,952.41	110,215.35	208,167.76	171,581.28	64%	233,354.47	53%
Essex	863,728	1,602,628	467,686.65	251,987.91	719,674.56	175,351.91	27%	882,953.49	55%
Gloucester	302,294	1,137,130	198,881.03	106,750.55	305,631.58	323,481.66	62%	831,498.37	73%
Hudson	724,854	1,041,616	421,350.86	157,190.51	578,541.37	155,658.20	27%	463,074.97	44%
Hunterdon	128,947	206,861	57,341.09	54,171.59	111,512.68	35,516.95	38%	95,348.10	46%
Mercer	387,340	923,884	273,054.93	89,386.24	362,441.17	153,736.13	36%	561,442.94	61%
Middlesex	863,162	2,811,284	566,072.33	324,269.96	890,342.29	412,819.25	42%	1,920,941.63	68%
Monmouth	643,615	2,074,285	508,282.07	350,816.78	859,098.85	363,938.15	42%	1,215,186.00	59%
Morris	509,285	1,163,741	308,292.23	170,497.63	478,789.86	228,706.74	43%	684,951.12	59%
Ocean	637,229	1,162,546	430,700.80	263,525.39	694,226.19	193,578.05	31%	468,319.85	40%
Passaic	524,118	1,262,944	495,475.12	290,222.37	785,697.49	168,612.43	25%	477,246.69	38%
Salem	64,837	136,567	39,605.85	44,033.50	83,639.35	18,998.37	32%	52,928.06	39%
Somerset	345,361	852,165	257,520.58	191,307.66	448,828.24	153,538.21	37%	403,336.48	47%
Sussex	144,221	262,597	75,472.57	33,952.52	109,425.09	60,751.90	45%	153,172.13	58%
Union	575,345	1,500,288	357,798.47	362,355.62	720,154.09	158,251.33	31%	780,134.11	52%
Warren	109,632	157,181	14,581.52	35,326.55	49,908.07	22,513.64	61%	107,272.53	68%
TOTAL	9,288,994	22,116,562	6,289,165	3,813,030	10,102,195	3,770,132	37%	12,014,367	54%

MSW recycled includes all paper and beverage containers, anti-freeze, motor oil, brush, grass, leaves, consumer electronics, food waste, dry cell batteries, other glass, other plastic and textiles when they are generated by a non-industrial generator. 10% of total metal has been included as non-industrial.

Street sweepings are no longer counted as a recyclable due to their management as a BUD. (NJAC 7:26A-1.3)

NOTES: Totals subject to rounding.

Last Updated on 01/04/24

# How does food waste fit into Morris County's disposal & recycling rates?

## Reaching 50% recycling goal

- An estimated 22% of Morris County's MSW is food waste.
- This is equivalent to 67,824 tons per year.
- Removing (through source reduction) 22% from disposed MSW would achieve a 49% recycling rate. Recycling any portion of the 22% would make this recycling rate even higher.
- Targeting food waste is one of many approaches the MCMUA is using to achieve the 50% recycling goal.

## Reaching 50% food waste reduction (Food Waste Reduction Act)

- Reduce 33,912 tons of food waste per year in Morris County

# Preparing to Tackle Food Waste

- Goals
  - Better understand wasted food landscape in Morris County
  - Focus MCMUA initiatives on the best ways to reduce amount of food sent to landfills
  - Understand gaps for recycling and waste reduction
- Preliminary Research and Efforts
  - Residential Food Scrap Pickup
  - Commercial Food Scrap Pickup
  - USDA Grant Application - Composting and Food Waste Reduction Grant Program
  - NRDC Grant Application - Food Matters Regional Initiative
- 2022 REA annual grant application
  - Proposed Food Waste Phase I

# Food Waste Phases of Work

- Phase I: SWOT (Strengths, Weaknesses, Opportunities, Threats) Analysis
  - Provides justification for Morris County's approach to food waste
- Phase II: Morris County Food Rescue Assessment
- Phase III: Food Waste Business Challenge
  - Intern to assist with Phases II and III



Excess Food



Donation and  
Redistribution

### SCRAPPY SKILLET

Lesley Jean Hare | Michigan

Turkey greens can be used just like any sturdy greens and they might be sweeter than you'd expect. Here they're added to a breakfast skillet that pays homage to one of my favorite brunch dishes at a local cafe. Turkey greens and sautéed spinach make a delicious nest for baked eggs and here—one of my favorite eggs to start the day. This works just as well for dinner. Don't forget the toast!

<b>INGREDIENTS</b>	1. Preheat the oven to 350°F (175°C).
1/2 cup olive oil	2. Heat the olive oil in a large skillet (ideally one that fits in the oven) and sauté the garlic and thyme until fragrant and starting to brown, stirring occasionally until they begin to grow tender, in 2 to 3 batches, stirring 5 minutes. Lightly season with salt and pepper.

Stirring occasionally until they begin to grow tender, in 2 to 3 batches, stirring 5 minutes. Lightly season with salt and pepper.

To create nests for the eggs, use a spoon to carefully crack the egg whites into your skillet, 5 to 10 at a time, or use a fork to lift the edges of the egg whites. Cook for 10 minutes, or until the whites are set and the yolks are still runny. Serve with toast and a side of turkey greens.



### KALE STEM PESTO TAGLIATELLE

David Gurawan | British Columbia

This idea came from a friend of mine who is an amazing Italian chef. We had a kale salad on the menu and always had a bounty of stems we didn't know what to do with. Once when we were short staffed, he made this dish and we served it as a special.

<b>PESTO</b>	1. Heat a sautépan over medium heat and add 1/4 cup (60 ml) of the olive oil.
1/4 cup (175 ml) olive oil	2. Add the garlic, shallot or onion, chili flakes, and kale stems, and gently sauté.
1 clove garlic, thinly sliced	3. Add the walnuts and continue to cook, toasting the walnuts in the process.
1 shallot or 1/2 small onion, diced	4. Once the kale stems are soft, remove from heat and allow to cool.
1 pinch chili flakes (optional)	5. Purée the mixture in a food processor with lemon zest and juice, and parmesan. If you like chunky pesto, simply pulse the mixture a few times or let it sit another minute for a smoother consistency.
1 bunch kale stems, chopped into small pieces	6. Drizzle with the remaining olive oil and check the seasoning. Adjust the consistency of the pesto to your liking.
1/4 cup (50 g) walnuts, roughly crushed	
1 lemon, zest and juice	
1/4 cup (50 g) parmesan cheese, grated	
1 pinch salt	

### MAYOR'S FOOD SAVER CHALLENGE PARTICIPANT

COOK IT, STORE IT, SHARE IT.  
JUST DON'T WASTE IT.  
[SAVETHEFOOD.COM](http://SAVETHEFOOD.COM)

# Phase II: Food Rescue Assessment

- Evaluate opportunities for food rescue and address gaps and limitations
- Focus efforts on redistributing excess food to address food insecurity

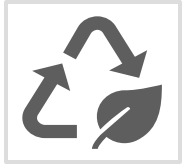
## Why donation?

- 1 in 7 Americans is food insecure
- Food grown for human consumption is most valuable when it can be used to provide human sustenance.
- Source reduction, donation, and upcycling minimize the need for waste management.
- While 40% of produced food is surplus, only 2% is donated (ReFed)
- Donation has a lower energy, water, and land-use demand, and has lower ecological and environmental impacts than other surplus food pathways.





# Phase II: Food Rescue Assessment



## Objective

Reduce the amount of waste headed to landfills from Morris County by facilitating the recovery and redistribution of edible excess food.



## Methodology

Engage stakeholders in the food distribution sector to better understand existing practices, needs, and challenges in Morris County

Identify opportunities and tools for recovering excess food.



## Deliverables

Food Rescue Solutions Report for Morris County



## Other Anticipated Outcomes

Facilitate connections between various stakeholders

Establish relationships between the MCMUA and the Morris County food distribution sector to continue to assist in food recovery and waste reduction.

Leverage lessons learned to target specific improvements for food recovery and donation.

# Preparing to engage stakeholders and identify opportunities

Background: research, review rescue assessments from other communities, establish preliminary contacts, reach out for information



Food Rescue in Baltimore City:  
Assessing Current Landscape and  
Potential Growth

3.26.2019

## Food Rescue Solutions for Jersey City

Stakeholder Engagement Findings and Recommendations



NOVEMBER 2024

CITY of BOSTON

# Phase II Stakeholders: Morris County Food Rescue Players

Food  
Assistance  
Organization

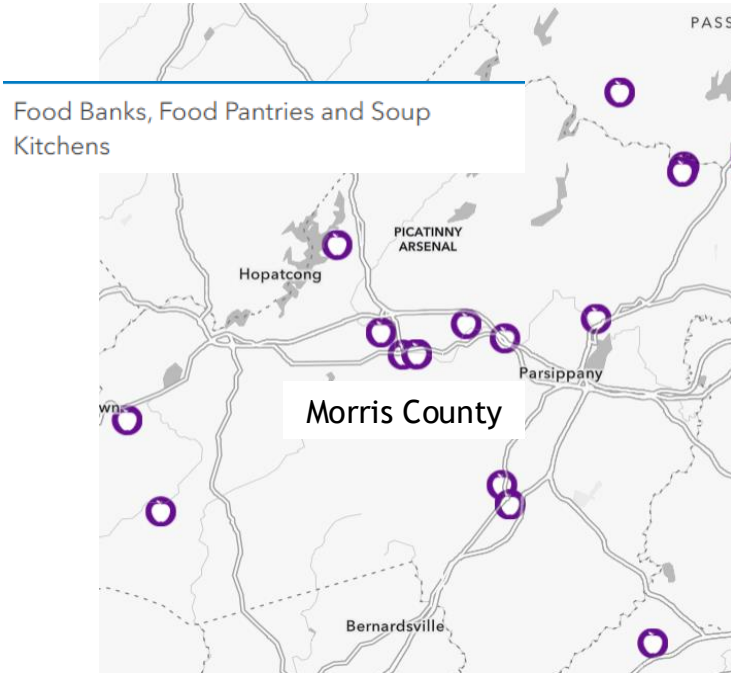
Food Rescue  
Organizations

Food Waste  
Generators

Food Banks  
(Community  
Food Bank of NJ)

Government  
(and others)

# Interviews with Morris County Food Assistance Organizations



U.S. EPA Excess Food Opportunities Map

Aging, Disabilities & Community Programming



## Food Pantries and Meal Services

- [Overview](#)
- [Take-Out Meal Services](#)
- [Volunteer Shopper Organizations](#)

Looking for a food pantry, volunteer shopper, or take-out meal service? Check this list for options.

### Morris County Meal Services/Food Pantries

Town	Name	Address	Phone Number	Delivery
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- Develop questionnaire as basis for conversations
- Calls/Virtual Meetings/Site Visits
- Types of Questions Asked
  - Services Provided
  - Donations
  - Food Storage and Disposal
  - Future Planning

## Services

1. What type of services do you provide? How often and/or where?
2. Do you have more than one location or provide food delivery services?
3. How many meals/people do you serve?
4. Who prepares the food?
5. Do you have enough volunteers? How do you connect with them?
6. How do people typically find out about your services?

## Donations (Food and Other)

7. What types of donations do you collect? Who can donate?
8. When are you open? What are donation hours? Where are donations dropped off?
9. Where do most of your food donations come from? Any large-scale donors?
10. Do you purchase any food? Where does your financial support come from?
11. Are there specific items you want/need?
12. Do you communicate with donors what food you need? If so, how?
13. What types of food donations are typically underutilized? Is this communicated with donors and to what success?
14. What could be improved about the quality or quantity of donations you receive?
15. Do the cultural backgrounds of the people you serve influence the food you prepare or require?
16. If food boxes are provided, do clients know how to prepare all the types of food they are receiving?
17. Do you have any issues reaching food donors?
18. Are there any apps you use to communicate with donors?
19. Are you in communication with any other food pantries? Do you collaborate? Are there any organizations you partner with in various ways?
20. Do you get any produce from gleaners like the Foodshed Alliance?
21. Do you think there is a shortage of donors, food pantries, or soup kitchens in the area?
22. Do you collect reusable shopping bags?



## Food Storage and Disposal

23. How much pantry, refrigeration, and freezer space do you have?
24. What types of food do you typically have in excess?
25. How do you dispose of food that does not get used?
26. Do you know approximately how much food waste is generated?
27. What do you think would be the most effective way to reduce the amount of food waste at food pantries?
28. If composting/food separation occurs, is a report given to the municipality reporting recycled food waste?

## Future Planning

29. Is there any predictability for food items that will be required during specific period of the year or days of the week? E.g. donation days, seasonal preferences, holidays
30. Do you have room for growth? What additional resources would you need? Do you need additional food storage? Is it possible to expand in your space?
31. Have you received any grants/donations related to food storage? Have you applied for any?
32. Do you think you could be serving more people/do enough people in need know about your services?
33. Is there anything the MCMUA or others can do to promote or support your organization? What do you want donors to know about what is more useful to you?
34. Any wish list items that could make your job easier or more efficient?

# Some observations so far...

## Different Food Service Models

- Pantries
- Soup kitchens
- Community Food Bank of NJ

All engaged in food rescue to some degree

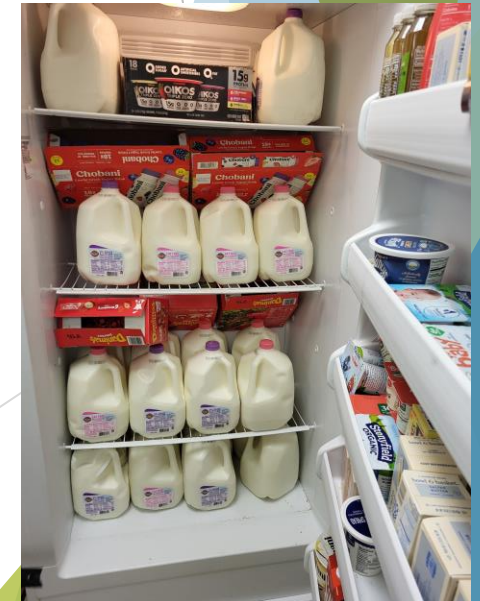


## Different Models and Resources Determine

- Specific needs
- Ability to rescue food or utilize rescued food

### Specific Needs Could Include

- Fresh produce 🍎
- Specific produce 🍌 🍏
- Transportation 🚗
- Storage/cold storage 🧊
- Labor to rescue and sort food 👤
- Financial support 💰



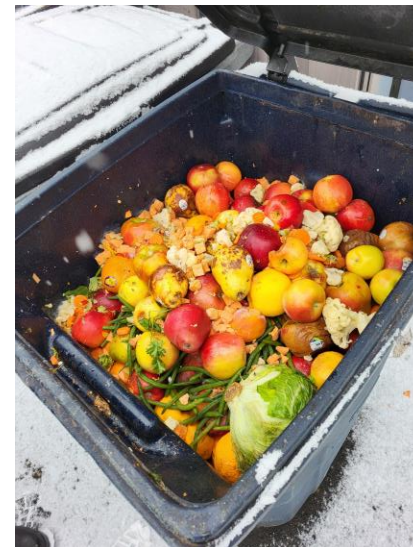
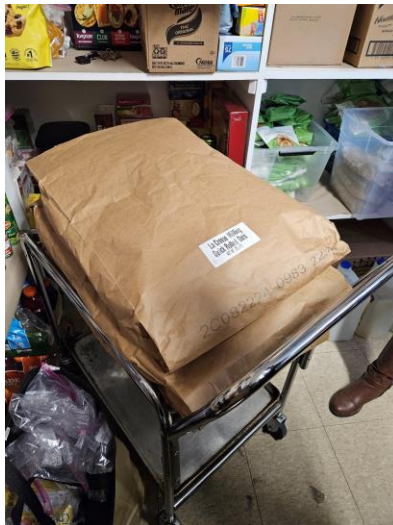
## Challenges

- Items needed on specific dates/times
- Food rescue opportunities don't suit the model of the recipient
- Donations not tailored to needs of recipients

## No shortage of excess food

### Current rescue framework is not optimized

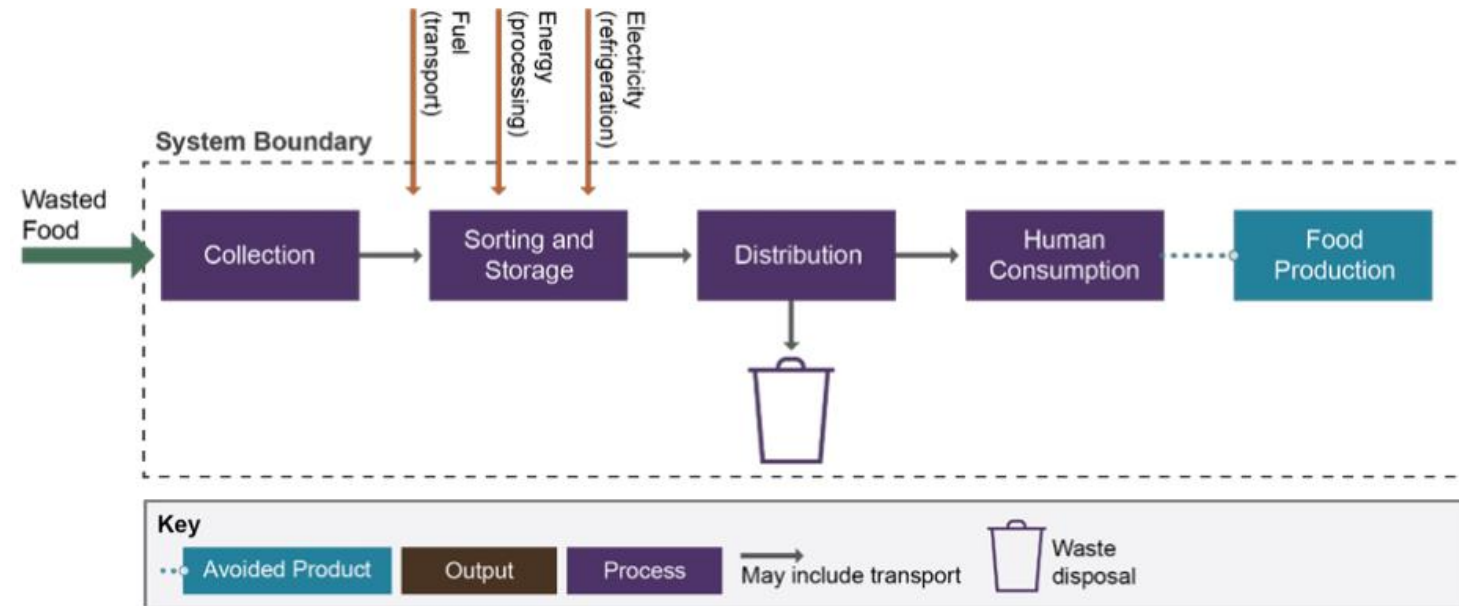
- Rescued food isn't always rescued
- Organizations purchase food that could have been rescued
- Cost and other requirements of food composting and recycling are limiting factors for ultimately keeping food waste and scraps out of landfills





# Food donation considerations

- Food safety protocols must be maintained
  - Good Samaritan Law
- Stakeholders must collaborate
- Not zero impact, not waste free
  - Estimates of secondary waste are 4-40%
- Donation cannot be relied on as sole solution, since not all wasted food is fit for donation and the amount of wasted food generated in the U.S. far outweighs the needs of food-insecure Americans (U.S. EPA 2021c)



**FIGURE 2-2. DIAGRAM OF DONATION**

To mitigate environmental impacts on donation:

- Restrict collection and distribution to food that will be consumed
- Prioritize recovery of high environmental impact food
- Increase preservation capacity of collecting facilities
- Source: From Field to Bin, USEPA, 2023

# Engaging generators



**COUNTY OF MORRIS**  
**DEPARTMENT OF LAW & PUBLIC SAFETY**  
**DIVISION OF PUBLIC HEALTH**  
P.O. Box 900, Morristown, NJ 07963  
P: (973) 631-5484 F: (973) 631-5490  
Health Officer: Carlos Perez, Jr., Ph.D.

## FOOD WASTE RECYCLING SURVEY

	EH-PMT-	OHM#
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Is the Large Food Waste Generator located within 25 miles of a Class C Food Waste Recycling Facility?	YES	NO
If so, name and address of the Class C Food Waste Recycling Facility.		
Approximately how much food waste is generated per week?		
Where does Large Food Waste Generator dispose of food waste?		
Is all food waste separated from other forms of solid waste?		
How is food waste stored on the property? Describe.		
If not taken to facility within 25 miles of Generator, how is food waste being handled on site? Describe.		



# Some observations so far...

- Supermarkets are already engaging in source separation of food waste, food donation, and other food waste diversion practices to some degree.
  - However, opportunities for improvement exist.
  - Maintaining efficiency and managing costs are other considerations for the business.



Donation shelves

Supermarkets are partners in solid waste reduction, often recycling various materials in the back of house and on behalf of the consumer.





# Additional observations...

Lack of metrics in all areas of food waste

- How much food waste is generated?
- How much of that quantity is food scraps vs wasted food?
- How does that quantity break down between various sectors?

All food rescue players could benefit from a better understanding and education of all food waste diversion options.

Source reduction is still necessary.

## ..and some next steps

- Meet with additional food assistance organizations in March 2025
- Continue discussions with food rescue and food assistance organizations to better understand challenges for redistributing excess food.
- Visit Community Food Bank of NJ in March 2025

# Emerging Possible Solutions

- Portal for donors and recipients to advertise and claim available food donations
- Create a network of pantries
- Maximize gleaning efforts from local farms
- Utilize ride share services for food transportation
- Satellite cold storage
- Utilize the Division of Public Health to provide education
- Compile education for businesses regarding food waste separation and outlets for excess food both edible and nonedible
- Provide rescued food options for external organizations at soup kitchens

# Phase III: Food Waste Business Challenge



## Objectives

Build public food waste awareness  
Engage restaurants and prepared food generators  
Address questions and misconceptions business owners may have about food and donations. Educate them about ways to prevent food waste.



## Methodology

County-wide Restaurant Challenge  
Business Toolkit



## Deliverables

Recipe Book with Business Spotlights  
Chopped Episode



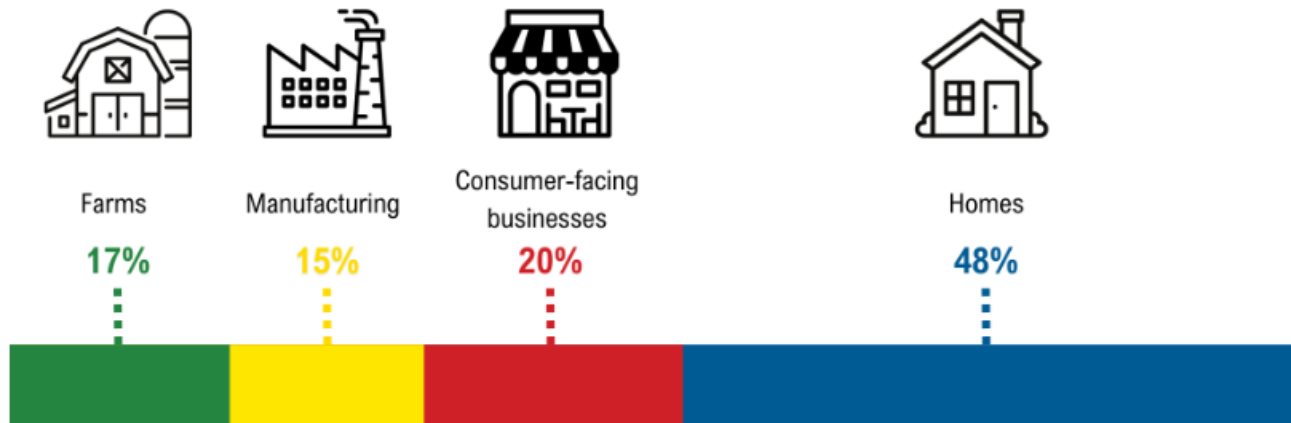
## Additional Anticipated Outcomes

Increased community awareness  
New business partners and food waste diversion opportunities



# Phase III Motivation

- In 2023, the lost value of surplus food from food producers and businesses was \$108 billion (ReFed)
- Households are the greatest source of food waste in the US.



<https://sites.mitre.org/household-food-waste/food-waste/>

STOP FOOD WASTE DAY COOKBOOK

THAI INSPIRED

**ROASTED PUMPKIN  
SOUP & PUMPKIN  
SKIN CHIPS**

AIR DOVEY | AUSTRALIA

STOP FOOD WASTE DAY COOKBOOK

**BANANA  
PEEL TAPA**

NIKKI SANTIAGO | UNITED STATES

STOP FOOD WASTE DAY COOKBOOK

**BAKED POTATO  
GNOCCHI**

WAYNE CORRETT | ENGLAND

STOP FOOD WASTE DAY COOKBOOK

**VEGETABLE &  
BRUISED TOMATO  
GALETTE**

ANDREW DUMBLE | ENGLAND

# Restaurant Challenge: Zero-Waste Recipe Contest

- ▶ Open to food establishments in Morris County
- ▶ Invitation to submit an original recipe that utilizes commonly wasted ingredients or food scraps, and to describe sustainable actions the business has undertaken
- ▶ Incentives for businesses



THE MORRIS COUNTY MUNICIPAL UTILITIES AUTHORITY'S  
**MORRIS COUNTY ZERO-WASTE RECIPE CONTEST**  
INVITATION AND TOOLKIT FOR BUSINESS PARTICIPATION



The business toolkit will provide education on the problem and resources for participation.

## PARTICIPANTS WILL BE FEATURED IN MCMUA'S FOOD WASTE PREVENTION BROCHURE, WHICH WILL BE DISTRIBUTED THROUGHOUT MORRIS COUNTY IN 2025



Example spotlight from Center for Ecotechnology

### OTHER BENEFITS OF PARTICIPATION

- Recognition from the MCMUA
- Window cling for your business announcing participation
- Permission to use the initiative's logo and other marketing materials created for this purpose
- Social media posts promoting your business's efforts
- Increased awareness regarding sustainability issues
- Engagement with the public highlighting involvement





Background  
info, examples,  
and application  
guidelines will  
be provided in  
the toolkit.

## FOOD INSECURITY

One in seven Americans — many of them children — are food insecure, meaning they lack reliable access to sufficient, affordable, nutritious, and culturally appropriate food. But much of what is considered "waste" isn't that at all — it's perfectly edible and could be going to help those in need.

### FOOD PANTRIES AND FOOD BANKS

Scan the QR code for a full listing of food pantries, soup kitchens, and emergency food services in Morris County:



### FOOD DONATION GUIDE



### FOOD RESCUE ORGANIZATIONS

## FOOD WASTE PREVENTION ACTIVITIES

We are looking for a summary of action(s) you have undertaken that resulted in food waste prevention. Include metrics, e.g., quantities saved, when possible, as well as any observations or conclusions from the experience. Actions that are currently in progress or are planned and have not begun yet are eligible too. For example:

- Food waste audits
- Including specials so multiple ingredients can be used in various dishes, and so ingredients can be reinvented into new offerings
- Discounting or otherwise encouraging the sale of items that are past or nearing their peak
- Participating in surplus food apps such as Too Good To Go or Flashfood that offer whole dishes or ingredients to the community at discounted prices when the items are in excess
- Ordering daily or tailoring ordering procedures to result in ordering only what is needed and will be consumed
- Optimizing production schedules to avoid leftover food
- Cost saving measures that coincidentally also resulted in food waste reduction
- Recycling leftover food waste by composting or anaerobic digestion with pickup services such as Java's Compost, Agri-Cycle, and others
- Strategic menu planning
- Menu adjustments and revisions based on what is seasonal and sustainable
- Creating appropriate conditions for the consumer to not waste food, such as reducing portion sizes, offering half portions, and not offering bread, accompaniments, or edible garnishes unless requested by the customer
- Donating excess food to food pantries, etc.

## EXAMPLES OF WASTED FOOD RECIPES

We are looking for recipes that make use of commonly discarded food scraps, leftover ingredients, or ingredients that are past their prime. Recipes like these divert edible delicious food from the landfill, ensuring all the resources that went into production and transport are not wasted and result in cost savings from not having to purchase new ingredients. These could be recipes that you've already implemented in your food establishment or recipes you create specifically for this submission.



VISIT OUR WEBSITE FOR MUCH MORE INSPIRATION!

## FOOD WASTE PREVENTION

Did you know that approximately 22% of solid waste in NJ consists of food waste?



40% of the food supply in the US is wasted.



About 12.5% of US households suffer from food insecurity.



Food waste in landfills produces the same CO2 emissions as 42 coal-fired power plants!

Reducing food waste saves resources, reduces greenhouse gas emissions, and reduces landfill methane. Donating excess food helps increase food access. Recycling food waste returns nutrients to soils and supports a circular economy.



# Ongoing Outreach

- County E-Newsletter

# Ongoing Outreach

- County E-Newsletter

## This Week in Morris County



County of Morris <morrisnews@co.morris.nj.us>  
To: Eramo, Alessia



Wed 11/27/2024 10:09 AM

If there are problems with how this message is displayed, click here to view it in a web browser.



### Thanks for Recycling Right

Most **containers and boxes** generated during Thanksgiving are recyclable. **Aluminum cans, glass bottles and jars, plastic bottles coded 1 and 2, steel/tin cans, corrugated cardboard, and other paper** are all items that are [mandated to be recycled in N.J.](#) Check your local recycling program for other items that may be collected curbside, such as aseptic cartons, aluminum trays, and #5 plastics.

— Items are recyclable only if they are **empty, clean, and dry**. Recyclable materials that don't come clean should be thrown in the trash.

— **Bottle caps are not recyclable** because sorting equipment at the recycling facility does not capture them. Throw them in the trash.

— Don't recycle **disposable dishes, cups, and utensils or dirty napkins and paper towels**. Single use, pre-packaged and disposable items are **generally not** recyclable. Avoid them to reduce waste.

— **Drop off** used **cooking oil** in Mt. Olive.

— **Prevent food waste** by cooking or ordering for the appropriate number of people and get creative with leftovers.

— [Savethefood.com](#) and other online sites have tons of ideas for leftover food scraps.

— Many supermarkets offer free turkeys or ham over Thanksgiving. If you won't use them, **consider donating** them to a [local food pantry](#).

— Learn more about [recycling in Morris County](#).

— See spe

## This Week in Morris County



County of Morris <morrisnews@co.morris.nj.us>  
To: Eramo, Alessia



Fri 9/13/2024 5:05 PM

If there are problems with how this message is displayed, click here to view it in a web browser.



### Drop Off Household Hazardous Waste on Saturday

Saturday is [Household Hazardous Waste Drop Off Day](#) at the Morris County Public Safety Academy in Parsippany. Read the details on accepted and rejected materials. Morris County residents only. Appointments at the Mount Olive facility are available.

— [Recycle: Fall clothing drive supports Employment Horizons, 9/23](#)



### Do Your Part: Don't Waste Food

More than 20 percent of solid waste in New Jersey consists of food, some of which was edible at the time of disposal. [Food Waste Prevention Day](#) is Sept. 19. [Learn more about](#).

— [Donate or find food at the Interfaith Food Pantry Network](#).



County of Morris <morrisnews@co.morris.nj.us>  
To: Eramo, Alessia



Fri 8/2/2024 3:06 PM

You forwarded this message on 8/2/2024 3:50 PM.  
 If there are problems with how this message is displayed, click here to view it in a web browser.



### MCMUA: Make Compost

[Use this recipe to make DIY compost](#). Composting at home diverts tons of waste from the waste stream, which saves your municipality on disposal costs, as well as space in landfills, and the environmental resources used for transport and disposal. Compost is great for gardens.

— [MCMUA compost and mulch information](#)  
— [MCMUA Vegetative Waste Recycling](#) offers compost to residents and businesses.



### Battery Disposal is Important! Learn Guidelines on Trash and Recycling

Improper battery disposal is hazardous! Do not throw batteries in the garbage or curbside recycling bins, which can cause fires in recycling centers, waste facilities and garbage trucks. Used batteries can and should be recycled appropriately.

— [Battery and cellphone drop-off locations](#)  
— [Avoid the Spark New Jersey | Call2Recycle | Battery Safety](#)  
— [Morris County Battery Disposal Information](#)

# Ongoing Outreach

Home / Morris County MUA Offers Holiday Recycling Tips to Reduce Waste

## Morris County MUA Offers Holiday Recycling Tips to Reduce Waste

Published on December 18, 2024

*Reduce, Reuse and Recycle This Holiday Season*

The Morris County Municipal Utilities Authority (MUA) is encouraging residents to reduce, reuse, and recycle this holiday season to help minimize the amount of trash heading to landfills.

By making simple choices about recycling and waste reduction, residents can help the environment during one of the busiest times of the year. To learn what materials are accepted in your town's recycling program, [check your municipal website](#), visit [MCMUA.com](#), or download the [Recycle Coach](#) app.

### Curbside Recycle Guidelines

Residents can recycle a variety of paper products and containers in their curbside bins if they are **empty, clean, and dry**:

- **Holiday paper items:** Plain wrapping paper (no foil or glitter), gift boxes, gift bags, cards, envelopes, tissue paper, catalogs, and corrugated cardboard boxes.
- **Bottles and containers:** Aluminum cans, glass bottles and jars, plastic containers coded 1 and 2, and steel/tin cans are all [mandated to be recycled in Morris County](#).

Check your local program for additional recyclable items, such as aluminum trays, plastics coded 5, and aseptic cartons (e.g., eggnog or milk cartons). **Plastic caps should be removed before recycling.**

### Items That Should NOT Be Recycled Curbside

Some holiday items **cannot** be recycled in your curbside bin:

- Gift wrap with foil or glitter, cellophane, bows, ribbons, and cards or envelopes with glitter or batteries.
- Most plastic packaging: Plastics numbered 3, 4, 6, or 7 and unmarked plastics are not recyclable.
- Disposable items: Plates, utensils, cups, napkins, straws, and paper towels belong in the trash.
- Food containers: Only recyclable if they are completely clean of food residue.

### Special Recycling Guidelines

Certain items require special disposal methods to avoid hazards:

- **Batteries:** Batteries, including small ones found in musical cards, can start fires when tossed in curbside bins. Follow proper disposal guidelines at [mcmua.com/sw\\_hhw\\_faq\\_batteries\\_household.asp](#) or search recycling sites like [Call2Recycle](#).
- **Plastic bags, film, and wraps:** Drop these at designated bins near [various supermarket](#) entrances. While not recyclable, your [local pantry or shelter](#) may collect reusable shopping bags for reuse. **Styrofoam:** Limited recycling outlets are available; visit [earth911.com](#) to locate options.
- **Holiday decorations and toys:** [Scrap metal facilities](#) may accept string lights; call ahead. Otherwise, string lights belong in the trash. Most toys and hangers should go in the trash, although [large rigid plastic toys](#) may be accepted at municipal recycling depots.
- **Electronics:** They are [required by law to be recycled](#). Electronics can be dropped off at the [Household Hazardous Waste site in Mount Olive](#), municipal programs, or participating electronics stores. The NJDEP maintains a listing of [electronic waste drop-off locations](#) throughout the state.
- **Cooking oil:** You can drop off used oil at the [Household Hazardous Waste site in Mount Olive](#) or at select municipal recycling depots.



### Tips to Reduce Holiday Waste

1. **DIY Gifts and Decorations:** Upcycle materials to create unique gifts and decorations. Choose cards and wrapping paper made from recycled content and avoid glitter or foil.
2. **Don't Bag Recyclables:** Place items loose in your curbside bin.
3. **Reduce Food Waste:** Cook or order for the appropriate number of people and get creative with leftovers. Use online resources like [Savethefood.com](#) for recipes that minimize food waste.
4. **Donate Surplus Food:** Many supermarkets offer free turkeys or hams. If you don't need them, consider donating to a [local food pantry](#). While every pantry has different donation needs, some of the [most requested items](#) at food banks are dairy products, fresh foods and vegetables, and lean proteins. However, it is always recommended that you check first to maximize contribution.

For more recycling guidelines and holiday tips, visit [MCMUA.com](#) or contact your local recycling coordinator.





# Ongoing Outreach

Home / Morris County MUA Offers Holiday Recycling Tips to Reduce Waste

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- For more recycling guidelines and holiday tips, visit [MCMUA.com](https://mcmua.com) or contact your local recycling coordinator.

### SANTA'S RECYCLING LIST



# Ongoing Outreach

- ▶ County E-Newsletter
- ▶ MCMUA website

← → ↻ mcmua.com/sw\_recy\_food.asp 🔍 ☆ 📁 ⚙️ 👤

**Transfer Station Info (Tip Fee \$115.00/ton)**

- All: Olive Mon-Fri 7:30am-3pm; Sat 7:30am-11am
- Participatory Mon-Fri 7am-3pm; Sat 7:30am-11am
- Closed Sundays and Major Holidays
- No Rental Trucks
- Payment by Account, Check, Credit Card. No Cash

**MORRIS COUNTY**  
**mua**  
MUNICIPAL UTILITIES AUTHORITY

Home Solid Waste Water About the MCMUA Links Hot Topics A-Z Support

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## Food Waste

Americans send up to 40% of edible food to landfills annually. When food is wasted, all the resources that went into the production or growth, transportation, and preparation of the food are wasted as well. This includes water, pesticides, animal feed, labor, nutrients, land, money, and fuel. Wasted food contributes to a warming climate not only by contributing to methane emission from landfills, but also because of the emissions that were released to produce it. Food production has an enormous environmental impact and yet tremendous amounts of food are thrown away every day by businesses, schools, and individuals.

**Have too many reusable bags?**

Donate extras that are in good shape to area nonprofits.

They are not acceptable in your curbside recycling bin.

See Rethink Links Below  
<https://cflnj.org/donate-reusable-shopping-bags>

The MCMUA is embarking on several initiatives to reduce the food wasted in Morris County and encourages you to do your part. [Read the MCMUA's 2023 SWOT - strengths, weaknesses, opportunities, and threats - analysis and report](#) related to Morris County's food waste marketplace and landscape.

Food waste thrown in the garbage ends up in a landfill producing a potent greenhouse gas called methane as a by-product of its anaerobic breakdown. Methane traps heat in the atmosphere and contributes to global warming, which perpetuates food scarcity as well as environmental and health issues worldwide. Food waste is the single most common material landfilled and incinerated in the United States and represents 8% of human-generated greenhouse gas emissions each year.

It is estimated that 40% of all food in America is never consumed and 126 billion pounds of food waste is produced per year. Essential nutrients, water, and energy are being lost throughout this wasteful supply chain.

### Food Waste and New Jersey

There are two primary laws regarding food waste management in New Jersey:

1. [The Food Waste Reduction Law \(2017\)](#) which requires NJDEP to develop a plan to reduce food waste in New Jersey by 50 percent by 2030;
2. [The Large Generator Food Waste Recycling Law \(2020\)](#), which requires certain large generators of food waste to separate and recycle it.

### Food donation resources

Food rescue and donation helps redirect wholesome food to human consumption rather than the landfill. Food donations are protected from liability by the Good Samaritan Law.

- Food pantries
  - [Community Food Bank of New Jersey](#)
  - [Interfaith Food Pantry Serving Morris County](#)
- Resources for directing excess food to those who need it.
  - [More Meals Less Waste](#)
  - [Share My Meals](#): Food recovery coalition operating in Morristown and other areas. It receives excess food from food establishments and donates it to families and community partners
- Resources for gardeners and farmers to donate excess crops
  - <https://ampleharvest.org/>
  - [Local Share NJ](#)

### Fighting Food Waste:

Tips for reducing food waste

- Before grocery shopping, check your pantry and make a shopping list consisting only of items you need or will consume before they spoil.
- When grocery shopping, stick to the list.
- Prioritize using perishable food items first.
- Understand date labeling on food items. Most are quality or inventory indicators and not safety indicators.
- Store foods properly to extend their shelf life.
- Freeze, can, or preserve excess food.
- Utilize scrap foods instead of throwing them away. Here are some recipe ideas:
  - [The Scraps Book: A Waste Less Cookbook](#)
  - [Stop Food Waste Day Cookbook](#)

External resources for food waste prevention

- [Savethefood.com](#) : Resource for meal prep (recipe & portion guides), innovative food use, and waste reduction ideas
- Food Loss Prevention Options from the EPA
  - [For Grade Schools](#)
  - [For Manufacturers](#)
  - [For Restaurants](#)
  - [For Universities](#)
  - [For Grocery Stores](#)
- [NJDEP Food Waste Toolkit](#)
- [ReFED](#) is working across the food system to cut food loss and waste.

← → ↻ mcmua.com/sw\_recy\_food.asp 🔍 ☆ 📁 ⚙️ 👤

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# Ongoing Outreach

- County E-Newsletter
- MCMUA website
- Social Media

**Morris County MUA @MCMUA** · Jan 12, 2024  
Hey there Earthlings! 🌍 @NJDEP has just launched an innovative Food Waste Toolkit! Let's champion sustainable living by reducing waste. Every bite counts! #ZeroWaste #Sustainability 🍌🍌🍌 "ow.ly/V8lM50QqoOc"



64

**Morris County MUA @MCMUA** · Feb 22, 2024  
Food waste is a social issue as well as an environmental one. By donating your excess food to local food banks and shelters, you can help feed the 1 in 10 people in New Jersey who are food insecure. @MCMUA ow.ly/b0nX50QtEtX #DonateDontWaste.



1 2 132

**Morris County MUA @MCMUA** · Jan 28, 2024  
Food waste is not only a waste of money, but also a waste of resources. By reducing food waste, you can help conserve water, land, and energy that are used to produce food. You can also help reduce the need for landfill waste with @MCMUA. #FoodWasteFacts



68

**Morris County MUA @MCMUA** · Jan 25, 2024  
Food waste is not only bad for the environment, but also for your wallet. By minimizing your food waste, you can save on groceries and not pay @MCMUA for landfilling. Checkout the new @NewJerseyDEP Food Waste Toolkit: ow.ly/nBzf50QtC3z #SaveMoneySaveFood



1 40

**Morris County MUA @MCMUA** · Jan 18, 2024  
It's cold outside, but don't let that stop you from composting your food scraps. ❄️ You can use a worm bin indoors or a tumbler outdoors to turn your kitchen waste into nutrient-rich soil. ow.ly/uV0R50Qp1CS



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# Ongoing Outreach

- County E-Newsletter
- MCMUA website
- Social Media
- Informational Giveaways

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# Ongoing Outreach

- County E-Newsletter
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## WASTE LESS, SAVE MONEY

Eliminate food waste with these simple steps:

- **Stick to the list.** Avoid overbuying by sticking to your list. Overbuying leads to wasted food and money.
- Be sure to double check your pantry before purchasing something you may already have.
- Freeze or donate surplus food so it isn't wasted.
- Use groceries in the order they will expire.
- Avoid waste by storing food at their safe temperatures. Learn how by scanning the following QR code:



Understanding date labeling terms can lead to less food waste. Confusion surrounding the interpretation around date labels leads to the disposal of perfectly edible food.

Below are some common phrases found on food packaging:

- **"Best if Used By":** indicates when a product is of best flavor or quality. It is not a purchase or safety date.
- **"Sell By":** date tells the **store** how long to display the product for sale for their inventory management. It is not a safety date.
- **"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 when used in an infant formula.
- **"Packed On":** This date indicates when the food was packed. Usually food is safe to eat past the packed on date.



# Ongoing Outreach

- County E-Newsletter
- MCMUA website
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- Informational Giveaways
- Environmental Guide



# FOOD WASTE PREVENTION

Did you know that approximately 22% of solid waste in NJ consists of food waste?



40% of the food supply in the US is wasted.



About 12.5% of US households suffer from food insecurity.



Food waste in landfills produces the same CO2 emissions as 42 coal-fired power plants!

Reducing food waste saves resources, reduces greenhouse gas emissions, and reduces landfill methane. Donating excess food helps increase food access. Recycling food waste returns nutrients to soils and supports a circular economy.

## WASTE LESS, SAVE MONEY

Eliminate food waste with these simple steps:

### Shop smart

- Stick to the list. Refrain from overbuying, which can lead to wasted food and money.
- Double-check your pantry before purchasing something you may already have.

### Food storage and use

- Store foods at their safe temperature.
- Use groceries in the order they will expire.
- Find recipes to use up scrap food.
- Freeze or donate surplus food.

### Understand date labeling terms.

- **"Best if used by"** is when a product has the best flavor or quality. It is not a purchase or safety date.
- **"Sell by"** informs the store how long to display the product for sale for inventory management. It is not a safety date.
- **"Use by"** is the last date recommended for product use at peak quality. It is not a safety date unless used on infant formula.
- **"Packed on"** indicates when food was packed. Food is usually safe to eat past this date.



## Wasted Food Scale

How to reduce the environmental impacts of wasted food



## FOOD DONATION

Scan the QR code for a full listing of food pantries, soup kitchens, and emergency food services in Morris County:



# ELIMINATE WASTE, COMPOST AT HOME

A large portion of garbage that goes to landfill is organic and yard waste, some of which can be composted instead! According to the Rutgers New Jersey Agricultural Experiment Station, composting is a natural process where organic materials decompose and are recycled into a dark, crumbly, earthy-smelling soil amendment known as "compost."

## CREATING COMPOST

Follow these basic steps to get started!

1. Find a container for your compost. Make it yourself or purchase specialty compost bins.
2. Make sure your container has a lid to avoid pests and smells.
3. Mix 1 part green materials and 3 parts brown materials.
4. If needed, chop up larger materials into smaller pieces about 2 inches or less in size.
5. Stir the mixture regularly to maintain oxygen levels for beneficial microbes and insects.
6. If the mixture is dry, add water from your garden hose. The compost mixture should be moist but not dripping wet. If you accidentally overwater, just add some dry brown materials.
7. If your mixture gets hot, this is a good sign! This means your decomposers are active.
8. Sift out finished compost and add this to your soil for a healthy garden or lawn.



### 3 parts Browns:

Carbon-rich, dry materials

- Dry leaves and pinecones
- Shells of nuts & eggs
- Woodchips and sawdust
- Dry flowers, grass, & garden clippings
- Straw
- Corn cobs
- Newspaper and shredded cardboard



### 1 part Greens:

Nitrogen-rich, moist materials

- Fruit & vegetable scraps
- Peelings
- Coffee & tea
- Fresh grass & garden trimmings
- Horse manures



## BENEFITS OF COMPOST

Amending your soil or lawn with finished compost has many benefits:

- Provides plant nutrients in a stable organic form
- It helps soil retain water
- Promotes the development of healthy plant roots
- Reduces the need for fertilizers and pesticides
- Reduces erosion
- Reduces greenhouse gas emissions by sequestering carbon
- Improves the physical, biological, and chemical properties of soil.

### Do Not Compost

- Pet waste
- Meat scraps
- Bones
- Dairy
- Fats/ oils or foods cooked in oils
- Diseased plant material
- Packaging products labeled "biodegradable" or "compostable." These are designed for industrial-scale compost systems and do not compost well in your backyard bin.



# Ongoing Outreach

- County E-Newsletter
- MCMUA website
- Social Media
- Informational Giveaways
- Environmental Guide
- Flyers and Information

# Composting Made Easy



## What To Compost

- (2 parts) **Browns:** Carbon-rich, dry materials
- Dry leaves and pinecones
  - Shells of nuts & eggs
  - Woodchips and sawdust
  - Dry flowers, grass, & garden clippings
  - Straw
  - Corn cobs
  - Newspaper and shredded cardboard

- (1 part) **Greens:** Nitrogen-rich, fresh and moist materials
- Fruit & vegetable scraps
  - Peelings
  - Coffee & tea
  - Fresh grass & garden trimmings

## What Not To Compost

- Diseased, pesticide-treated, or pest-infected plants
- Poison ivy
- Invasive weeds or weeds with seeds
- Large branches
- Meat or fish scraps
- Dairy products
- Fats, grease, or oil
- Pet feces or kitty litter
- Colored or glossy paper
- Sawdust made from pressure-treated plywood or lumber
- Coal or charcoal ashes
- Non-compostable materials such as plastics, metal, glass, sand, or construction debris

To create compost, mix two parts of brown materials and one part of green materials from the above list. It is recommended to cut or break your materials into smaller pieces so they can break down quicker. Still, keeping some bulkier materials and size diversity is essential to maintain airflow through the pile. Compost bins can be bought or made at home using an aerated container (e.g., bin and lid with drilled holes). An ideal pile is about 3 feet wide by 3 feet high and is turned regularly. When your compost is ready to use, it will be brown and crumbly with an earthy aroma.

## How To Use Compost

Compost can be used as an alternative to fertilizer or mulch in your lawn and garden to add nutrients and strengthen your plants. This not only puts your food waste to good use, but saves money on fertilizers and lawn treatments. This can be done by mixing compost with your soil, applying in a thick mulch-like layer or a thin layer over your lawn, or by creating a "compost tea" with compost and water to nourish your indoor or outdoor plants.

Morris County's Compost Facility offers up to 2 Cubic yards of compost free to Morris County residents picking up at the Parsippany or Mount Olive facilities. Larger quantities can also be ordered and delivered to residents.



# Compost Troubleshooting

Symptom	Problem	Solution
Rotten-egg Odor	Excess moisture, not enough air	Check the bin has proper drainage Add brown materials Turn pile more frequently and remove lid for added airflow
Ammonia Odor	Excess green materials & moisture	Add brown materials
Slow decomposition	Lack of moisture, air, or nitrogen	Add water to improve moisture Turn or aerate the pile to improve airflow Add more green materials to increase nitrogen and balance out excess browns
Unwanted Pests	Exposed food scraps, incorrect materials added, or overexposure	Make sure food scraps are covered by brown materials Do not add meat, dairy, or fatty foods Add a screen or cloth to reduce pests' access to your pile Turn your pile more frequently to increase its temperature and disturb nesting pests

To order large quantities of recycled vegetative waste materials such as double-ground wood mulch, wood chips, and unscreened and screened compost, visit us at [www.MCMUA.com](http://www.MCMUA.com) or scan the QR Code.



All MCMUA-produced compost materials adhere to NJDEP testing standards and are certified through the US Composting Council.



## How can you help?



40% of the food supply in the US is wasted



About 12.5% of US households suffer from food insecurity



Food waste in landfills produces the same CO2 emissions as 42 coal-fired power plants!



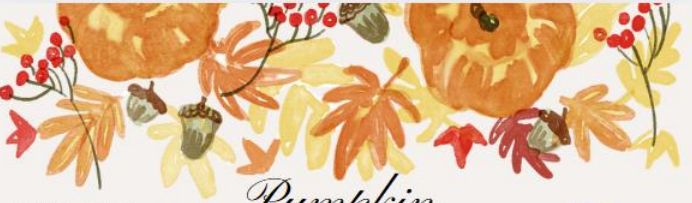
Reduce: Shop smarter



Reuse: Donate



Recycle: Compost



# Pumpkin RECYCLING



DID YOU KNOW THAT IN THE UNITED STATES 15.8 MILLION PUMPKINS WILL GO TO WASTE AFTER THIS HALLOWEEN?

## SCARE AWAY FOOD WASTE WITH THESE TIPS:

- **DONATE PUMPKINS TO A LOCAL FARM:** MANY FARMS WILL USE PUMPKINS TO FEED THEIR ANIMALS OR COMPOST THEM FOR THEIR CROPS. LOOK FOR A LOCAL FARM NEAR YOU.  
[HTTPS://PUMPKINSFORPIGS.ORG/#](https://pumpkinsforpigs.org/#)
- **UTILIZE THE WHOLE PUMPKIN:** PUMPKIN SEEDS CAN BE A DELICIOUS SNACK OR EVEN PLANTED AGAIN FOR NEW PUMPKINS NEXT YEAR. THERE ARE MANY TASTY FALL RECIPES WITH PUMPKIN AS THE STAR OF THE DISH.  
[HTTPS://WWW.FOODNETWORK.COM/FOOD-NETWORK/RECIPES/2015/10/THE-5-BEST-RECIPES-FOR-COOKING-WITH-FRESH-PUMPKIN](https://www.foodnetwork.com/food-network/recipes/2015/10/the-5-best-recipes-for-cooking-with-fresh-pumpkin)
- **COMPOST OR BURY YOUR PUMPKIN:** PUMPKINS CONTAIN MANY NUTRIENTS AND WATER AND MAKE GREAT COMPOST. \*NOTE\* PAINTED PUMPKINS ARE NOT SUITABLE FOR COMPOSTING. WASH OFF THE PAINT BEFORE COMPOSTING.
- **UPCYCLE:** IS YOUR PUMPKIN STILL IN GOOD CONDITION? UPCYCLE YOUR PUMPKIN INTO A BIRD FEEDER OR PLANTER. USE YOUR IMAGINATION AND CREATE NEW WAYS TO USE YOUR PUMPKIN!

\*PLEASE COMPLY WITH LOCAL ORDINANCES REGARDING FEEDING WILDLIFE.\*



[www.MCMUA.com](http://www.MCMUA.com)





# Ongoing Outreach

- County E-Newsletter
- MCMUA website
- Social Media
- Informational Giveaways
- Environmental Guide
- Flyers and Information
- June MRC Meeting Focus



# Continued of Public Health

# on of



## DONATING FOOD? KEEP FOOD SAFETY IN MIND



Food donations are a vital resource for many individuals and families in need. However, ensuring the safety of donated food is critical to prevent foodborne illnesses. Here are some essential tips for proper food safety when donating food:

### 1. Understand Donation Guidelines

Many food banks and pantries have specific requirements for the types of food they accept. Check with the organization to confirm their needs and restrictions. Typically, they prefer:

- Non-perishable items such as canned goods, dry pasta, and rice.
- Unopened, undamaged packaging with clear expiration dates.

### 2. Check Expiration Dates

Expired food can pose a health risk. Ensure all donated items are within their "best by" or "use by" dates.

### 3. Inspect Packaging

Damaged or compromised packaging can lead to contamination. Avoid donating items with:

- Broken seals.
- Bulging or dented cans.
- Torn or punctured bags.

### 4. Avoid Home-Prepared Foods

While homemade meals and canned goods are prepared with good intentions, they are often not accepted due to safety concerns. Commercially prepared and packaged items are safer choices.

### 5. Store and Transport Food Safely

If donating perishable items (when allowed):

- Use insulated coolers with ice packs to maintain proper temperatures.
- Keep refrigerated items below 40°F and frozen items at 0°F until delivery

### 6. Label Clearly

Clearly label food items with contents and ingredients, especially if donating bulk items. This is vital for individuals with allergies or dietary restrictions.

### 7. Practice Personal Hygiene

When handling food donations:

- Wash your hands thoroughly.
- Avoid donating if you are sick or have open wounds.

### 8. Know the Rules for Prepared Foods

If donating prepared foods from an event or commercial kitchen, ensure they meet your local health department standards. Food should:

- Be prepared in a licensed facility.
- Be stored at proper temperatures during transport.

SCAN FOR MORE  
INFORMATION ON FOOD  
SAFETY TIPS WHEN  
DONATING FOOD



SCAN THE QR CODE  
BELOW TO FIND YOUR  
LOCAL MORRIS COUNTY  
FOOD PANTRY



County of Morris  
Department of Law & Public Safety  
Division of Public Health  
P.O. Box 900  
Morristown, NJ 07963-0900  
(973) 631-5184





# Other Resources

- Many online food waste resources

TARGET - MEASURE - ACT: Food Waste Resources Master Doc  
Peer Networks: NRDC Food Matters, EPAToo Good to Waste

#### Table of Contents

Reports, Resources, Road Maps, Campaigns  
Food Donation Guidance  
Organizations Actively Connecting Donors to Recipients or Sellers to Buyers  
Examples of Food Rescue Assessments  
Estimating Food Waste and Associated Metrics  
Composting Facilities and Opportunities  
Internship Project Ideas  
Other Food Waste Work/Work with Intern  
Children and Schools and Food Waste

#### Reports, Guides, Campaigns, Toolkits, Wasted Food Recipes

NJ Food Waste Reduction Plan  
Refed (See Roadmap to 2030 for 7 Action Areas, Insights Engine to Identify most effective options with solution finder and impact calculator, etc., plus many resources, search NJ specific policies, TED talk: How to turn the tables on food waste)  
NRDC Save the Food (savethefood.com, Ad Campaign, Planning, Recipes, Storage tips)  
NRDC Food Matters Campaign (learn and replicate what other cities have done, See report Tackling Food Waste in Cities: A Policy and Program Toolkit, Food Waste Restaurant Challenge, new regional initiative to leverage what was learned in cities waste)  
Project Reduce (YouTube videos re: Food Waste in Restaurants)  
Urban Green Lab (Food Waste Education Resources: Date labels, packaging design and use, meal prepping and kits, plate and portion size, storage and freezing, reports and activities for each)  
[https://www.epa.gov/sites/default/files/2016-02/documents/implementation\\_guide\\_and\\_toolkit\\_ftgtw\\_2\\_1\\_2016\\_publicnumberadded508\\_alldocuments.pdf](https://www.epa.gov/sites/default/files/2016-02/documents/implementation_guide_and_toolkit_ftgtw_2_1_2016_publicnumberadded508_alldocuments.pdf)  
Sanitation Foundation (<https://www.foodwastetoolkit.com/business-step3>)  
EPA Preventing Wasted Food in Your Community: A Social Marketing Toolkit  
Nashville Food Waste Initiative (<https://urbangreenlab.org/nashville-food-waste-initiative/>)  
A Toolkit for Communicating Food Waste to Guests  
([https://files.worldwildlife.org/wwfmsprod/files/Publication/file/2kpnhy72u\\_WWF\\_FoodWaste\\_GuestComms\\_Toolkit.pdf](https://files.worldwildlife.org/wwfmsprod/files/Publication/file/2kpnhy72u_WWF_FoodWaste_GuestComms_Toolkit.pdf))  
FoodWastePreventionWeek.com (example of implementation of a food waste prevention week in Florida)  
Food Waste Reduction Alliance: Best Practices and Emerging Solutions Guide  
Waste Free Event Guide (LA; do we have metrics?)  
Alameda County, CA food waste reduction campaign various infographics, social media, etc  
Make Food Not Waste (upcycling kitchen that makes meals from food scraps in Detroit, recipes, and cooking series)  
NJ food banks)  
Eat Smart, Waste Less (Campaign in parts of Oregon including Portland, in English and Spanish, great videos featured)  
Love Food Hate Waste (Australia, love your leftovers, business waste reduction kit)  
Love Food Hate Waste (UK)  
Don't Let Good Food Go Bad (Oregon)  
[notreallyexpired.com](http://notreallyexpired.com) (Expired film guide)  
Capital Area Food Bank Produce Guides in multiple languages  
Institute for Local Self Reliance (Food Waste and Composting Infographics)  
Waste Free Kitchen Handbook (Book)  
USEPA Reducing Waste Food & Packaging: A Guide for Food Services and Restaurants

Bergen County Food Pantry Staples CookBook (<https://bergenfightshunger.org/cookbook>)  
The Scraps Book (<https://www.ikea.com/ca/en/files/pdf589f5892b5d/the-scrapsbook.pdf>)  
challenge/)  
PlantYou: Scrappy Cooking (example of a food scraps cookbook)

#### Food Donation Guidance

FOOD SAFETY REGULATIONS & GUIDANCE FOR FOOD DONATIONS: A Fifty-State Survey of State Practices (March 2018, Food Law and Policy Clinic Harvard Law School)  
EPA Food Donation Basics (<https://www.epa.gov/sustainable-management-food/food-donation-basics>)  
bring awareness to donors about liability protections

#### Food Recovery Organizations (See Waste Reduction Partner Profile Spreadsheet for More Info) NJ Based

Share My Meals (Operates in Morristown)  
Grow A Row (Pittstown, NJ)  
Foodshed Alliance (glean food from fields to give to food pantries)  
Clifton Little Free Pantries  
The Food Brigade, St. Peter's Haven, any other local pantries may or may not be connected with donors  
[mealconnect.org](http://mealconnect.org) (Food businesses post when they have a surplus and food pantries can pick it up)

#### Nationwide

Too Good Too Go (Food Waste App)  
Nationwide Map of Gleaning and Food Recovery Organizations (<https://nationalgleaningproject.org/gleaning-map/>)  
Flash Food (Food Waste App)  
[sharingexcess.com](http://sharingexcess.com) (mostly PA)

#### Examples of Food Rescue Assessments

([https://www.sustainablejersey.com/fileadmin/media/Events\\_and\\_Trainings/Awards\\_CeremonyNJLM\\_Sessions/2022/Food\\_Waste\\_Food\\_Recovery\\_NJLM\\_Final.pdf](https://www.sustainablejersey.com/fileadmin/media/Events_and_Trainings/Awards_CeremonyNJLM_Sessions/2022/Food_Waste_Food_Recovery_NJLM_Final.pdf))  
City of Boston Food Recovery Assessment: [https://www.boston.gov/departments/food-justice/food-recovery-initiative?utm\\_source=Food+Justice&utm\\_campaign=September+Newsletter&utm\\_medium=email](https://www.boston.gov/departments/food-justice/food-recovery-initiative?utm_source=Food+Justice&utm_campaign=September+Newsletter&utm_medium=email)  
Food Rescue in Baltimore City: Assessing Current Landscape and Potential Growth  
Food Rescue Solutions for Jersey City (CET Report)

#### Estimating Food Waste and Associated Metrics

Estimating Quantities and Types of Food Waste at the City Level  
A Guide to Conducting and Analyzing a Food Waste Assessment (March 2014) [https://www.epa.gov/sites/default/files/2015-08/documents/r5\\_fd\\_waste\\_guidebk\\_020615.pdf](https://www.epa.gov/sites/default/files/2015-08/documents/r5_fd_waste_guidebk_020615.pdf)  
Quantifying Methane Emissions from Landfilled Food Waste <https://www.epa.gov/land-research/quantifying-methane-emissions-landfills>  
NRDC Metrics for Assessing City-Level Food Waste Progress

#### Composting Facilities and Opportunities

Big Reuse (processes organic waste at site by Queenboro Bridge)  
Curbside Municipal Collections (who are vendors?)

Java's Compost  
NJ Composting Council  
USDA Grants Opportunity: Composting and Food Waste Reduction Cooperative Agreements

#### Children and Schools and Food Waste

Seven Generations Ahead Zero Waste Schools  
EPA Educating Youth About Wasted Food  
Guide to Conducting Student Food Waste Audits: A Resource for Schools (Report from the EPA)  
WWF, Be a Food Waste Warrior  
Connect schools to food banks  
See Rutgers Cooperative Extension Food Waste Team (School Food Waste Reduction Toolkit)  
How can we engage schools on a County level?  
Rutgers Cooperative Extension Food Waste Team (focused food reduction efforts in the school sector)

# Other Resources

- Many online food waste resources
- Peer Networks
  - Food Waste Prevention Week
  - USEPA Too Good to Waste
  - NRDC Food Matters Network

## NRDC'S FOOD MATTERS INITIATIVE



**Fund transformative food waste initiatives** to mobilize the development, adoption and implementation of food waste policy in cities

**Exert collective influence** using a member-driven approach to advocate policies at the local, state, and federal level

**Enable and foster** peer learning and engagement

**Cultivate leadership** so city leaders can excel in their roles as changemakers

**Support cities** to communicate more effectively to showcase and advance their food waste work

**Advance strategies**, methodologies, standards, and governance tools based on data and metrics for planning, implementing, and measuring food waste reduction programs and policies

# Future

- Complete Phases II and III
- Host meeting with Share My Meals
- Evaluate implementation of identified food rescue solutions
- Quantify impact of proposed solutions in context of Morris County solid waste goals
- Continued education and outreach
- Compost Training Course





# Morris County's Approach to Food Waste Reduction

Alessia Eramo

MCMUA Recycling Education & Training Administrator

Sustainability in Motion Conference

March 6, 2025

MORRIS COUNTY



MUNICIPAL UTILITIES AUTHORITY

# New Jersey Office of the Food Security Advocate

The New Jersey Office of the Food Security Advocate (OFSA) is a convener and collaborator building consensus across resident leaders, "food and" pantries, community kitchens, community-based organizations, the six state-designated food banks, legislators, state agencies, agriculture, food rescuers, and others to make true food security a reality for everyone.

# Donation has a lower environmental impact than other surplus food pathways.

TABLE 3-6. RELATIVE ENVIRONMENTAL IMPACTS BY WASTED FOOD PATHWAY  
(MEDIAN IMPACT / METRIC TON WASTED FOOD)

Impact Category	Median Impact/ metric ton FLW	 Source Reduction	 Donation	 AD	 Animal Feed	 Compost	 Controlled Combustion/ Incineration	 Landfill	 Upcycling
<b>GWP</b>	<i>kg CO<sub>2</sub>eq</i>	-3,300	-570	-110	-210	53	14	510	-450
<b>Energy Demand</b>	<i>MJ</i>	-24,000	-17,000	-7,000	n.d.	470	-940	120	-8,200
<b>Acidification</b>	<i>kg SO<sub>2</sub>eq</i>	-35	-57	5.50E-02	-1.3	0.76	0.087	0.24	-0.78
<b>Eutrophication</b>	<i>kg Neq</i>	-21	-2.3	0.087	0.15	0.32	0.029	0.022	-0.3
<b>Water Consumption</b>	<i>m<sup>3</sup> water</i>	-210	-230	-0.4	n.d.	97	-67	-18	-1.6
<b>Land Occupation</b>	<i>m<sup>2</sup>.yr</i>	-4,400	n.d.	0.6	n.d.	0.27	-0.04	2.3	n.d.

Color scale based on trend in median literature data, not statistical differences. Green = lower impact; yellow to orange = moderate impact; red = higher impact

n.d. = no data