

Ballston Spa Compost Initiative

building good karma for the next time around

Guidelines for Participating

In 2015 more than 39 million tons of US food waste was generated with only slightly more than five percent diverted from landfills and incinerators for composting. EPA estimates more food reaches landfills and incinerators than any other single material in everyday trash, almost a fourth of discarded municipal solid waste.¹

Of the food produced in the world for human consumption every year, one third (well over a billion tons) gets lost or wasted, industrialized countries cost almost \$700 billion, more than twice that in developing countries.

The **Ballston Spa Compost Initiative (BSCI)** is a networking volunteer community service, partnering home composters with local restaurants and food scrap generators, providing a management option when food waste cannot be avoided.



Industrialized and developing countries waste roughly the same yearly quantities of food.

Rich country consumers annually waste almost as much food as the entire net food production of sub-Saharan Africa.

Fruits, vegetables, roots and tubers have the highest wastage rates of any food.

The amount of US food lost or wasted every year is more than half of the world's 2009/2010 annual cereals crop.

Europe and North America consumer per capita waste is more than a dozen times that of sub-Saharan Africa, and South/South-Eastern Asia.

Forty percent of food produced in the United States goes uneaten.

BSCI is a member of the:



New York State Association for
Reduction, Reuse and Recycling



US Composting
Council®

1. <https://www.epa.gov/sustainable-management-food/resources-and-possible-funding-opportunities-related-food-system>
2. <http://www.fao.org/save-food/resources/keyfindings/en/>

The Ballston Spa Compost Initiative currently accepts fruit, leaf vegetable, tuber, root and coffee/tea wastes that are used to produce high-quality compost. Restaurants are provided with clean 5-gallon plastic pails and covers, labeled with the composter's name and cell phone; the restaurant calls or texts when all pails are full and ready for pick up and exchange.

In keeping with composting regulations of the New York State Department of Environmental Conservation, and NYS legislation, BSCI – in a nutshell - follows these practices:

- To remain 'exempt' under NYSDEC (NYCRR 361-3 Composting and Other Organics Recycling Facilities), each independent BSCI composter ensures that:
 - on a *monthly average* no more than 1,000 pounds (half ton) or 1 cubic yard of food scraps, whichever is greater, are collected per week provided no more than:
 - 2,000 pounds are accepted in any one week,
 - no un-composted waste remains on-site for more than 36 months; and
 - bulking agent provides proper aeration and leachate control.

FYI: A 5-gallon pail holds approximately 20 pounds of fruit and vegetable scraps; 100 pails is one ton.

- BSCI composters do not accept food scraps from a '*designated food scrap generator*' that generates on an *annual average* more than two tons per week.
- There is no charge to food scrap providers.

COMPOSTER RESPONSIBILITIES

- Composters providing pick-up are insured and licensed drivers independent of BSCI.
- Pails cleaned and exchanged by the composter are provided free of offensive odors.
- Composting is practiced with basic and fundamental composting basics.

FOOD SCRAP PROVIDER RESPONSIBILITIES

- Return pails and covers with clean outer surfaces.
- Food scraps provided to BSCI have never entered the general municipal solid waste stream, and are considered "source-separated organics".
- Sorry, no coffee filters or other 'packaging' materials, even if they are compostable.
- All pails at pick-up and exchange should be **filled** to just below the rim of the screw top lid.