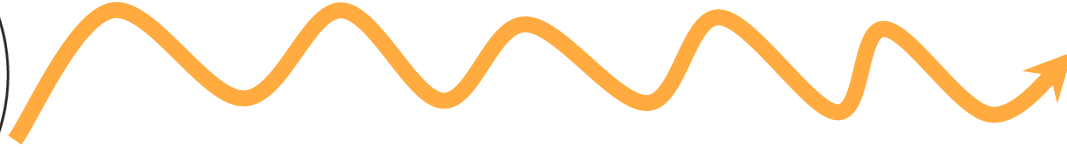


The City of Madison vs. Food Scraps



Bryan Johnson
City of Madison Recycling Coordinator
November 28, 2022

Organics Program Timeline, Part 1



2011

Pilot collection begins - 500 homes & a few businesses



2012-2013

Pilot slowly expands one collection route at a time with volunteers



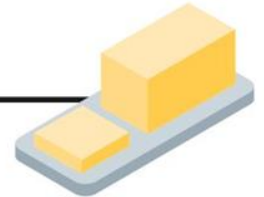
2014

Initial composter closes - program continues



2015

Material hauled to UW-Oshkosh, program expands - but later kicked out for contamination



2016

Material hauled to manure biodigester in Middleton - but later kicked out for contamination



Organics Program Peak

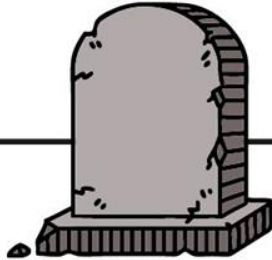
- 1,100 homes
- 40 businesses
- 334.32 tons collected

Organics / Food Scraps Recycling Program Timeline, Part 2



2017

Food waste taken to composter in Caledonia - kicked out for contamination



2018

No new processors found. Pilot program ends.



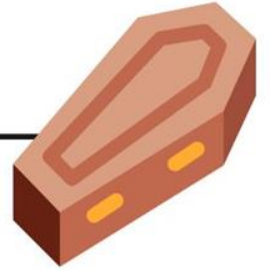
2019

New curbside pilot trial. Program rebranded "food scraps recycling". No contamination problems!



2020

Foods scraps drop-off at Streets Division drop-off sites from spring to fall.



2021

Biodigester accepting material stops taking food. Drop-off program ends.



Today!



NRDC - Food Matters Initiative (2021-2023)



Multi-Year Work Plan

- Strategy 1: Resolution
- Strategy 2: Awareness Campaign
- Strategy 3: Drop-Off Sites
- Strategy 4: Business Engagement
- Strategy 5: Health Inspector Info

CityofMadison.com/FoodScraps

How to donate food to area pantries **CREATE OPPORTUNITY**

1

IDENTIFY WHAT TO DONATE

You can donate food that has not been served. This includes beverages, ingredients, and raw, processed or prepared foods.

2

KEEP THE FOOD SAFE

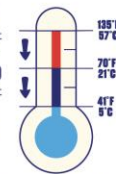
Prepared foods and time/temperature control foods must follow these temperature guidelines:

HOT FOOD
must be kept at
135°F or above

COLD FOOD
must be kept at
41°F or below

**HOT FOOD
THAT IS
COOLED**

and donated cold must be cooled
from 135°F to 70°F within 2 hours and
from 70°F to 41°F or below
within 4 hours, for a total of 6 hours



**(TCS) TIME TEMPERATURE
CONTROL FOR SAFETY
FOODS INCLUDE:**



Additionally: Cooked veggies, cut leafy greens, potato dishes, garlic in oil, raw sprouts, cream or custard, sliced melons and tomatoes, fish and shellfish

3

LABEL THE DONATIONS

On the container include:



- Business name
- Name of food & known allergens
- Preparation date
- The phrase:
“Donated food, not for resale”

4

CONTACT TO ARRANGE DROP-OFF OR PICK UP

Scan QR code for a list of local pantries.





USDA - Community Composting (2022-2023)

- Farmers Market Drop-Off Sites

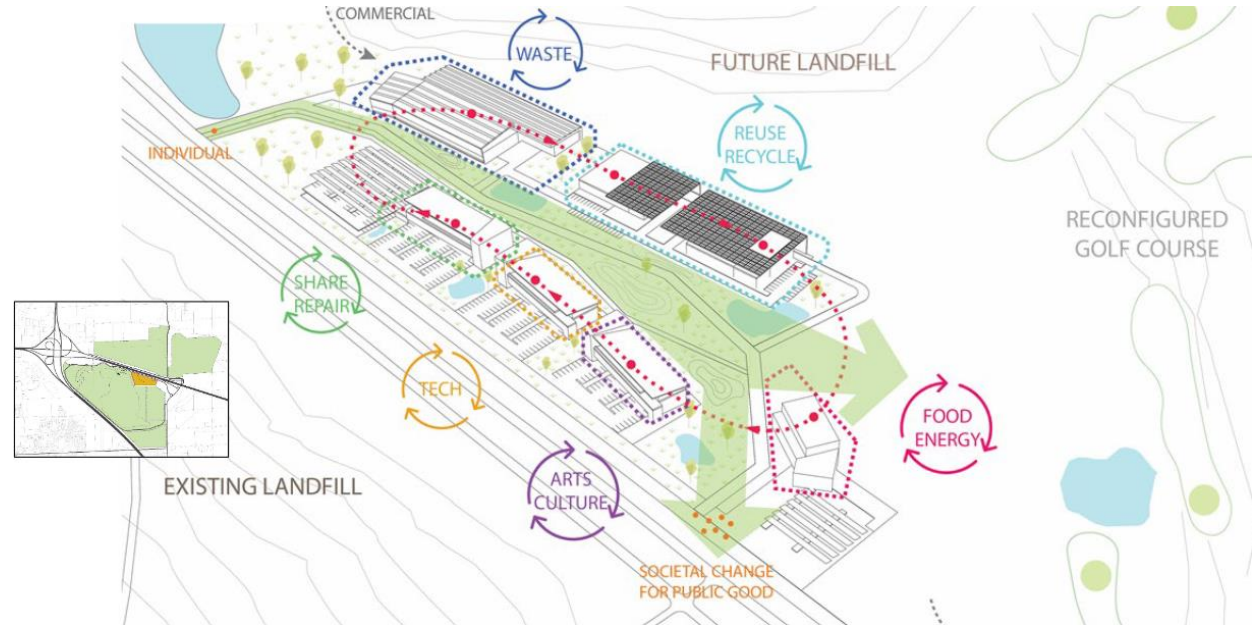


- Restaurant Challenge

<https://sustaindane.org/restaurantchallenge/>

The Future: Yahara Sustainability Campus

- One part landfill expansion, one part sustainability campus / business park
- Includes a facility to manage food waste



Learn more at <https://landfill.countyofdane.com>.
Click on Projects to see more detail.

Bryan Johnson
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