

Recycling and Composting Collection Case Study Restaurant

Far East Cafe

631 Grant Avenue, San Francisco

Scope: Food scrap composting and recycling for 207-seat restaurant with 10,000 sq ft banquet space

Diversion: 81%

Highlights: Continual staff trainings in Chinese
Recycler of the Year award 2002-2006



Participation Success

- Mr. Bill Lee and Mr. Wing Pau arrange for continual in-language training of staff and new employees. This helps to keep staff motivated and up to date, and maximizes the amount of material kept out of the landfill.
- Received technical assistance from SF Department of the Environment and Recology to determine what could be composted or recycled.
- Performs continual re-assessments to determine what more can go in the green or blue bins instead of to landfill.
- Everyone shares a sense of ownership of the program.



Best Collection Practices

- Five gallon buckets are used in tight kitchen spaces to collect compostable material. They are easily emptied into 64-gallon collection containers and are easily washed, eliminating the need for compostable liner bags.
- Utilizes city-designed composting and recycling posters as well as their own custom in-house signs in Chinese.
- Restroom paper towel composting.
- Utilized free consultations to maximize use of tight alleyway space to make room for all needed bins.

Results

- 81% diversion rate
- Annual savings: \$18,000