

Recycling Guide for Businesses

Restaurants and Coffee Shops



For the Customers:

The key to a successful recycling program is “Access.” Make sure your customers have access to trash and recycling containers within 20 feet of your cash register.

Also consider:

1. Placing cans inside and outside the store
2. Using cans with lids
3. Labeling containers with words or pictures
4. Including thank you signs for helping your business comply with the law and recycle

Don't offer bags. Instead offer an incentive for customers to use their own bags or no bags at all.

For your Associates:

1. Communicate Management's commitment to recycling
2. Train associates on procedures for handling recyclables including: cardboard, paper, plastics, tin and aluminum
3. Place reminders in break rooms and restrooms
4. Monitor the program and share feedback with Associates
5. Review purchasing procedures to identify where waste can be reduced

Be careful where you place collection sites. Keep them away from stairways as well as furnaces, heaters and electrical equipment.

Grease Collection

Did you know that the Health Department is conducting Recycling Inspections as part of their regular reviews? Did you know you could be fined for not recycling?

By following the steps listed above, your company could quickly implement an easy to follow recycling program for your associates and customers. Be Prepared. The Health Department now includes Recycling Requirements with your Health Department review. For specifics on what is required see XXX