

# Food Vendor Recommendations

## *Special Event Recycling and Food Scrap Composting*

Thanks to our vendors and patrons, our event already recycles successfully. July 1, 2020 marked significant changes in the recycling law in Vermont that includes the **banning of food scraps** from the trash and the prohibition of the following single-use items: **carryout plastic bags, stirrers, expandable polystyrene (Styrofoam- including cups, plates, clamshell containers, and trays), and plastic straws (except upon request)** at all events. We expect all food vendors to participate in our event's composting program where required by law and do their best to incorporate recyclable and compostable foodservice ware and packaging.

*Recyclable foodservice items include:*

- Plastic cups, plastic beverage containers, and aluminum cans.

*Compostable foodservice items include:*

- Paper plates, bowls, clamshells, portion cups, beverage cups.

*Polystyrene (Styrofoam™) foodservice items are prohibited from distribution by vendors at events, unless the packaging contains food manufactured outside of the state.*

- Paper foodservice ware should be made out of approved "certified" compostable materials. This includes lightly coated or non-coated paper (no plastic-coated paper products are acceptable). Acceptable paper products can be lightly coated with vegetable or compostable plastic that will flake off when scratched. Paper should rip easily by hand, which confirms that any coating should decompose readily.

***Many foodservice distributors now carry certified compostable foodservice items as their prices are more competitive with conventional service ware.***

Additional acceptable compostable foodservice ware products can be found at:

Biodegradable Products Institute (BPI), <https://bpiworld.org/Find-Certified-Products> for compostable products that meet its testing standards and what haulers accept as "certified compostable".

- For a sample list of acceptable service ware items at a compost facility visit: <https://cedar-grove.com/accepted-commercial-items>

*Waste reduction strategies:*

- Vendors are encouraged to serve finger foods that do not require utensils and adopt other creative ways to limit service ware needs.
- Consider providing a "spork" instead of both spoons and forks.
- Consider selling food items that require minimal packaging (such as foil or napkin), come with "edible wrappers" (such as burritos), or can be eaten without utensils ("finger foods").
- Instead of individual packages of condiments (sugar, cream, ketchup, mustard), use refillable pump dispensers or bulk containers.

*For composting* - All vendors will be provided with compost bins and expect that you will participate in our composting program, as we are required by law, by properly disposing of food preparation wastes and soiled paper. Vendors are responsible for emptying food scrap bins into the larger, centralized carts. An event volunteer will review the locations with you beforehand.

*For recycling* - Flatten and stack all cardboard behind your booth, and volunteers will remove it periodically during the event. Please store other recyclables generated during food preparation, and transport them to the recycling collection dumpsters.

### August 2021

Paula Kamperman, Outreach Program Manager (518) 788-2553  
Bennington County Solid Waste Alliance  
(802) 442-0713

[www.bcswavt.org](http://www.bcswavt.org)

Michael Batcher, Program Manager, (518) 669-7146  
210 South Street, Suite 6  
Bennington, VT 05201