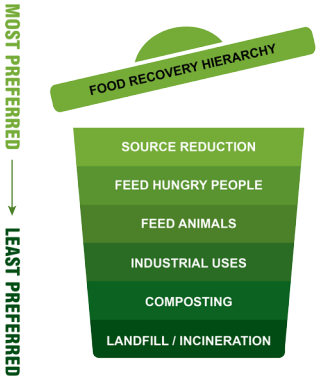




# Control Food Waste



Nationwide, restaurants throw away millions of pounds of food every day. Four to ten percent of food is preparation waste, discarded before the business ever serves a customer. Tracking and using the food to it's full potential is key to running a successful restaurant.



The diagram to the left is the Food Recovery Hierarchy. Discuss these methods with staff to identify waste prevention opportunities.

## Food Prep Waste

**Includes all the food waste that is not incorporated into customer meals.**

- Inventory all food and track how much is waste.
- Work with staff to observe and pinpoint where waste is occurring during the food prep process.
- Review the menu to see if there are certain food groups or dishes that account for most of the food waste in the prep process.
- Be aware of the quantity and timing of food that is ordered.





# Control Food Waste



## Fats, Cooking Oil, and Grease (FOG)



Filter fryer oil regularly to maximize the life of used cooking oil and create higher quality used grease.

- Store your used FOGs in air-tight containers
- Used grease can be used to make biodiesel



## Front of the House Food Waste

Food that is left over after customers have eaten should also be managed.

- Adjust portion sizes if they are consistently unfinished
- Offer appropriately sized 'to go' containers
- Consider offering half portions of standard menu items



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