



Love Food Not Waste: Community-Wide Food Waste Collection



The City of Eugene Love Food Not Waste® (LFNW) program is a citywide food waste collection program which diverts food scraps to commercial-scale facilities for processing into compost. The program includes both commercial and residential components and is accompanied by the well-recognized LFNW logo and branding.

LFNW was created by the City of Eugene in 2011 as way to address the more than 20,000 tons of food waste annually sent to the local landfill. Food waste and other organics sent to landfills can produce greenhouse gases, represent wasted nutrients which could be used to grow crops and fill limited landfill space. Eugene saw an opportunity to develop a diversion program with resources available in the community, including capable haulers, organics processors who could make use of the materials, and a city of businesses, schools, and residents who would embrace this new approach. The City also saw an opportunity to advance Eugene's [Climate Action Plan](#) by creating a system to recover this high energy material and reduce GHG emissions.

LFNW was initially launched as a [commercial program](#) which provided a way for businesses, schools and public agencies to access food waste collection service in their facilities. A model of public/private collaboration, the LFNW program was developed through the combined efforts of public and private sector partners, including the City, private haulers, and private processors who worked together to create a system for the collection and processing of food waste from willing solid waste customers (LFNW has been an opt-in program for participants from the beginning). These partners recruit businesses, schools, public facilities and organizations to divert their food waste and collection rates are set 20% lower than for comparable garbage service in order to incentivize participation.

LFNW diverts many tons of compostable materials from the local landfill annually (nearly 18,000 tons to-date), preempting the creation of greenhouse gases, preserving nutrients in the form of compost, giving participants the chance to save on disposal costs, and raising awareness about food waste prevention across sectors.



In 2019, the City expanded the program to include a citywide [residential curbside food waste collection](#) component which integrated seamlessly with the existing curbside yard debris collection system. As a result, every residential solid waste customer now can divert food waste curbside, joining with over 270 participating commercial customers. These combined components have resulted in a robust program which allows many residents and businesses, including all Eugene public schools, to contribute to food waste diversion.

This unique public/private partnership between the City, haulers and processors also involves the nonprofit sector. Business outreach is provided by a nonprofit contractor and many nonprofit organizations participate as customers. The resulting compost is a product suitable for use in gardens throughout the community and is sold by the processor under the trademarked LFNW brand name at several Eugene area retailers, including Down To Earth, BRING Recycling, Rexus Retail Yard, and regional Bi-Mart stores. In addition, each year bagged and bulk LFNW compost is donated or provided at a dramatically reduced cost to school gardens and other community organizations.

Initial funding for the program came from the City of Eugene and a Lane County Waste Management grant which supported providing equipment and training materials to participants. Ongoing administrative funding comes from City solid waste license fees, and service fees charged by licensed haulers provide operational funding. The compost processors also collect revenues from the sale of the finished compost products, with a small percentage of the revenue from sales of bagged Love Food Not Waste® going to the City of Eugene to provide technical and marketing support.

From the inception of the commercial program through the 2019 residential program roll-out and beyond, community awareness, education and engagement have been key to make the program function. Program staff have used various media outlets, including print and digital advertising, including [engaging videos](#) in English and Spanish, social and earned media, presentations to schools, businesses, and community groups, and interactive activities at community events with appearances by the LFNW [Veggie Mob](#) (the City's Waste Prevention Program staff in veggie attire). Partners also contribute to public messaging and trainings, with resources shared by haulers and the compost processor [Rexus](#), and ongoing business recruitment performed by the Eugene nonprofit outreach contractor [BRING](#).

Education about the food waste collection system is ongoing and educational materials and resources about the program are continuously updated and distributed throughout the community. In 2019, when food waste processors asked for changes to regional collection programs to exclude paper and compostable products, program staff worked with the local processor, haulers and outreach contractor to adjust messaging to the public and to provide



businesses and other participants with newly updated educational materials. City staff and partners continue to share information with the community about accessing the program and best practices for both residents and commercial customers.

Program staff have at times been asked to share information with other municipalities asking how the program can be duplicated in other regions. Cities with different solid waste systems may be able to use elements of the program or adapt the concept to their systems when there is participation from local government, haulers and processors. Communities which have access to haulers with capacity to collect materials, processors which have capacity to provide an end-use for the materials and, perhaps most important of all, willing residents and business participants, can replicate the Eugene LFNW model.

In Eugene, the Love Food Not Waste® program has received overwhelmingly positive reception from the public and has become an integral part of the city's solid waste system. The evidence is seen in the continuing success of the program, including both commercial and residential components, which has involved the participation and "buy-in" of partners from many and diverse sectors across our community. The support of businesses, schools, and organizations, haulers, processors, and residents across Eugene has been key to this success, making the LFNW program a collaborative and truly community-based endeavor. As awareness grows about the importance of conscientious materials management in our home and work environments, we look forward to this robust food waste collection program continuing to grow and continuing to benefit the residents of our community.

Contact



For more information on the Love Food Not Waste program, contact your hauler or the City of Eugene at:

(541) 682-6842
wasteprevention@ci.eugene.or.us

or visit:
www.eugenerecycles.org

Partners

The Love Food Not Waste Program is a collaboration between local businesses like YOU, the City of Eugene, local haulers, and local commercial composters.

Soy ink on 100% post-consumer recycled paper. Please recycle.



How food becomes COMPOST

Food scraps and plants are nutrient-rich materials that can be converted into valuable compost. Businesses that start composting are helping to divert waste from landfills, which decreases the production of methane, a harmful greenhouse gas. Commercial composting saves land, water, energy and reduces the need for fossil-fuel fertilizers. It's also more cost-effective—composting costs 20 percent less than conventional garbage service and may reduce your regular garbage pickups. By composting, your business will be doing the right thing and contributing to the health and vitality of the community!



Love Food[®] Not Waste

Eugene businesses turn food scraps into compost and crops.



Businesses do it right!

A simple start-up guide to Eugene's commercial composting program.



Back to the Earth

Each year 20 million pounds of commercial food waste goes to the local landfill. A collaboration between the City of Eugene, waste haulers, commercial composters and food-related businesses offers a greener alternative that converts vegetables, meats and other food scraps into valuable, nutrient-rich compost.

It's easy!

Set up your program:

- Free staff training
- Free food scrap collection containers
- Best practices

Maintain and promote your program:

- Free technical assistance
- Expert advice
- Free marketing materials



Become part of the cycle

You can help make our community a better place by committing to composting!

- Save money
- Reduce your landfill contribution
- Appeal to customers with your conservation efforts

It's easy to get started!

With just a few simple steps, you'll be on your way to saving money and making a better Eugene. Take these three easy steps to **Start Composting!**

1

Contact your garbage hauler

to sign up for service. The City of Eugene will provide free internal food waste bins. Haulers will deliver these and an external food waste collection container.

2

Raise awareness

among your staff. Take advantage of the free training to assure the success of your program through a highly motivated staff.

3

Start composting!

Begin by placing food waste in bins. It's that simple! You've started the cycle of turning waste into valuable compost.



You CAN Compost:

FOOD ITEMS



Meat



Plate Scrapings



Bones



Dairy Products



Baked Goods



Kitchen Trimmings

PLANTS



Yard Debris



Plant Trimmings



Floral Waste

What you CANNOT compost:

Liquids

Cooking oil

Paper coated w/ plastic or foil

Milk cartons

Waxed or standard cardboard

Any serviceware (disposable forks, plates, cups, etc.)

Food-soiled paper (paper towels, napkins, etc.)

Yellow & brown grease

Offal & byproducts from animal processing

Non-biodegradables (plastic, Styrofoam™, etc.)

Commercially compostable serviceware

Love Food[®] Not Waste



Eugene businesses turn food scraps
into compost and crops.



**Love Food[®]
Not Waste**



Eugene residents
turn food scraps
into compost & crops.

KICK FOOD WASTE TO THE CURB!



Plate
Scrapings



Meat



Bones



Plant
Trimmings



Dairy
Products



Baked
Goods



Kitchen
Trimmings

**Only Food and Plants
Go in the Yard Debris Bin**



Nothing but food/plants in your yard debris bin:

No paper products, no compostable bags,
no compostable serviceware
(plates, cups, bowls, forks, spoons, etc.)

www.eugenerecycles.org

541-682-5655 or wasteprevention@eugene-or.gov







Handwritten note on the cubicle wall, possibly reading "Harris" and "P..."



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**Love Food
Not Waste**

WASTE

compost





FACE

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WASTE



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