Upper Peninsula Initiative Composting Project

General Information

WHAT
The City of Charleston was recently awarded a grant from SCDHEC for a food recovery pilot project in the Upper Peninsula’s EcoDistrict intended to divert food waste from being landfilled and direct it toward donation and composting instead.

The grant was written to cover costs associated with initiating food waste composting programs, including:
1. Providing “slim jim” compost bins (and recycling if needed) to fit each unique kitchen needs
2. Training and educational materials
3. Promotional and marketing materials
4. Approximately 4-6 months of food waste collection service and exterior food waste collection cart

WHO & WHERE
All food & beverage establishments in the Upper Peninsula Initiative study area were invited to take part.

The following restaurants have chosen to participate:
1. Butcher and Bee
2. Cortaditos Cuban Cafe
3. Edmund’s Oast
4. Home Team BBQ
5. Lewis BBQ
6. Local 616
7. Martha Lou’s Kitchen
8. Nana’s Donuts
9. Spero
10. Taco Boy

WHEN (anticipated) & HOW
1. (Sept. 2016) Invitation to participate and obtain interest. Obtain bids from compost haulers.
2. (Oct. 2016) On site Waste Assessments with City, County and compost hauler for a holistic review & recommended steps moving forward.
3. (Nov. 2016) City to order slim jim bins to fit each kitchen (compost and recycling, as needed).
5. (Nov.-Dec. 2016) Begin collecting food waste on site once training begins (for about 4-6 months)
6. Ongoing metrics will be recorded.
7. Ongoing reassessment of quantity of bins, pickup schedule, training, marketing, as needed.
8. Towards end of project, each restaurant to receive:
   • Metrics of food waste diverted from landfill
   • Estimated cost to continue composting on own

WHY
Also known as the EcoDistrict, the Upper Peninsula Initiative has many related sustainability objectives all intended to guide responsible growth of the area. Specifically, this project will address 4 objectives:
1. Eliminate practices that produce waste wherever possible
2. Inspire children to learn about the connection between land and food
3. Encourage food recovery programs to donate extra food from restaurants to shelters and compost remaining scraps
4. Capture greatest residual value of organic wastes (including food) through energy recovery and/or composting

Environmental Benefits. Food scraps occupy valuable space in the landfill and when buried in layers of garbage without ample oxygen, cannot decompose cleanly producing a harmful greenhouse gas, methane. Instead, food scraps can be composted to create a nutrient-rich soil amendment that area farmers can apply to replenish exhausted soils. Restaurants can complete the composting loop by purveying from local farmers.

Economic Benefits. The project aims to calculate how each restaurant’s garbage fees can be significantly reduced to more than offset an increased cost to hire a compost hauler. For example, a reduction in dumpster size and pickup frequency will not only lower private waste hauler fees but also the annual Charleston County Solid Waste User Fee of $172 /cubic yard of garbage.

HOPEFUL OUTCOME
When the grant period ends, it is the hope all the pilot establishments will have experienced firsthand the economic and environmental values in donating and composting and will choose to continue these actions on their own. It will ultimately be up to the restaurant to decide what the right choice is for them.

It is also the hope the project will bring greater awareness in our region about diverting food waste from our landfill and it will be beneficial for other restaurants interested in obtaining readily available data about streamlining their waste.

For more information or to contact us, please visit our website www.CharlestonUP.com
Cooper River
Charleston Upper Peninsula Initiative

1" = 1400'

Study Area
Property Lines
Roads

1" = 1400'

0 700 1,400 Feet

Charleston Upper Peninsula Initiative