MHLA
Maryland Hotel Lodging Association

Hotel Compliance with Maryland's Food Residual Diversion Law Webinar

10/22/2024

PRESENTER

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Hotel Compliance with Maryland's Food Residual Diversion Law

Agenda

- o Overview of the Law & Regulation
- o How to conduct an Assessment (required for all Maryland hotels)
- o How to determine applicability of law based on Hotel Assessment & Recycling Facility Locations
- o Record Keeping Requirements
- o Acceptable Diversion Methods
- o Reporting Requirements
- o Responsible Sourcing
- o Q&A information

Waste Diversion

Food Residual Diversion Law & Regulation

Recycling Markets

Reuse Markets

Maryland
Department of the Environment

October 22, 2024
Maryland Lodging Association

Shannon McDonald
Land and Materials Administration
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Maryland's Food Residual law and regulation?

- Defined in MD Environmental Article [9-1724.1](#) and COMAR [26.04.13](#)

- Persons+ must **divert** food residuals if they generate **one ton or more a week** if they are within **30 miles** of an organics recycler*

- **Report** to political jurisdiction at end of year on totals recycled (including non-food residuals)

ALL FACILITIES NEED AN ASSESSMENT

What's a "person" and who is excluded?

- Defined in MD Environmental Article [9-1724.1](#), does not include:
  - 1 - aggregate of all school buildings and facilities in a local school system; and
  - 2 - a restaurant establishment that (1) accommodates the public; and (2) is equipped with a dining room with facilities for preparing and serving regular meals
- COMAR [26.04.13](#) - in the promulgation of the law, MDE provided [comments](#) to questions regarding co-located facilities: A food establishment's food residuals tonnage would only be used in the calculation of the larger property's food residuals generation if (1) the food establishment is owned or operated by the same person that owns or operates other facilities or buildings located at the single location or campus; and (2) the food establishment's food residuals are co-managed with the food residuals generated **by other facilities or buildings at that location** or campus **under a common system or contract for waste management** (The response for the [compliance guide's](#) corresponding frequently asked question has been revised to clarify this)

How do I know if I generate 1-ton or more food residuals?

Industry Sector Estimator

Approved by MDE

request

Estimate by Container

Actual Weight Estimates

Image Source https://sustainability.lafayette.edu
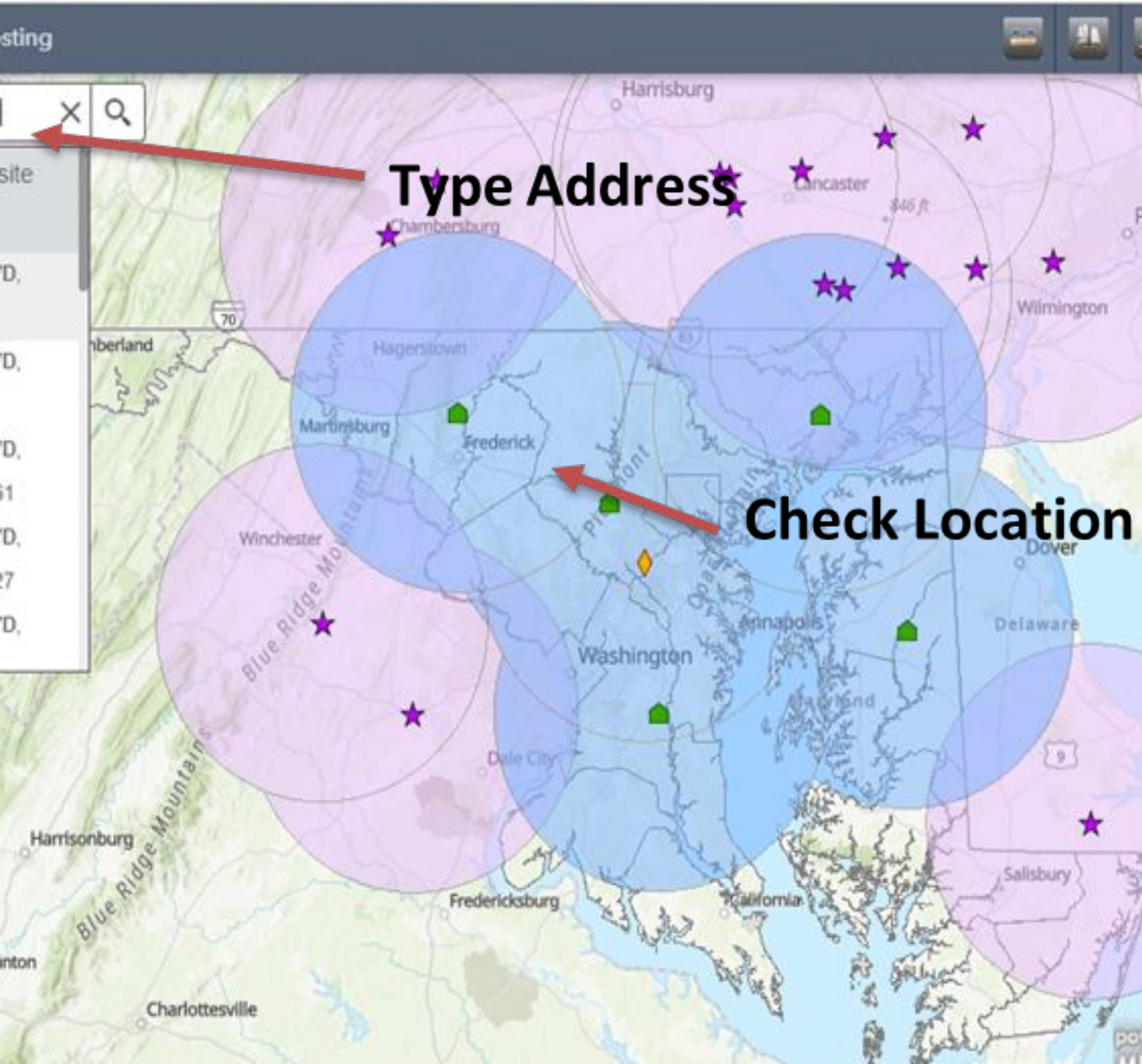
Basic Waste Assessment : simplify your goals and objectives

1. Determination. Mechanisms to Source Reduce.
2. Pathway for evaluation
3. Participating programs and Categories
4. Analysis
5. Documentation

30 miles to Organics Recycling

https://mdewin64.mde.state.md.us/LMA/FoodGen

Documentation

- ✓ How was weight calculated?
- ✓ Waste streams by type, weight and dates assessed.
- ✓ Facility name & address
- ✓ person(s) who performed assessment
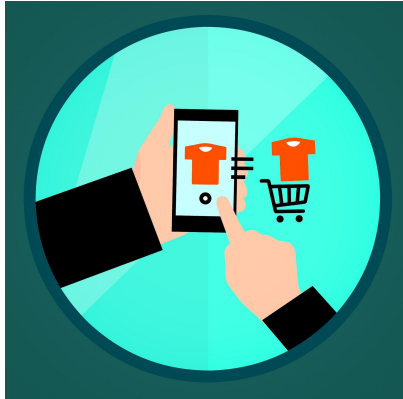- ✓ Summary - tons per week

Evaluations should occur *at least* ever 6 months if the facility does not initially meet the mandated requirements.

Diversion - What is that?

Reduce

People

Animals

Recycle

Case Studies

Donation Guide

LIABILITY PROTECTION EXPANDED

Donation of Servable Edible Foods

Reporting

- Only if you meet the mandate

- Calendar year totals

- To the [political jurisdiction](#) (23 counties + Baltimore City)

- By March 31

- ALL recycling - food residuals, textiles, oils, paper, plastic, metals, mattresses, etc.

[**Reporting Guidance**](#)
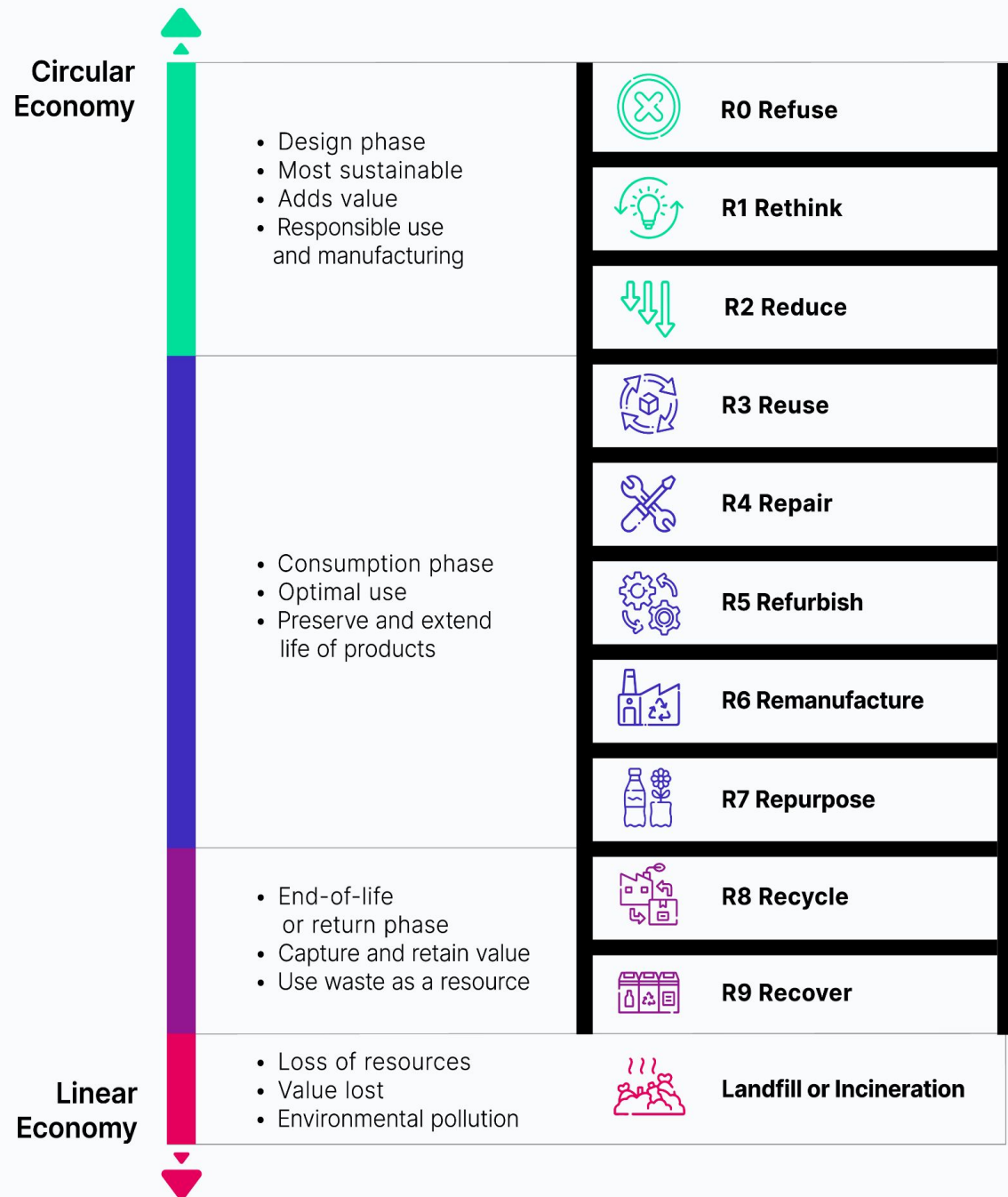
Achieving Compliance

- Source separation of Food Residuals: Health concerns of employees - *for the hospitality industry, food that is provided by the hotel/lodging facility or connected food service establishment that has reusable food serviceware is applicable for source separation (i.e., room service delivered foods). (see [compliance guide](#))*
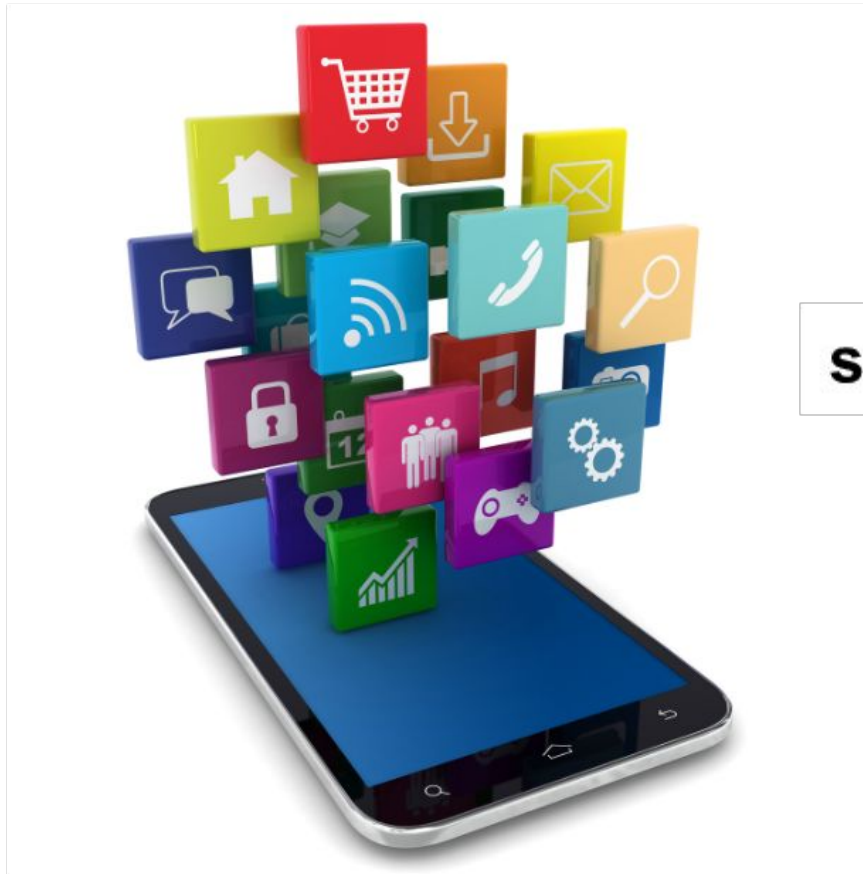- Reusable food service wares/warewashing vs. Compostable Products

Materials Matter

- Buy Recycled or Refurbished

- Reusable Food Serviceware OR Certified Compostable

- Mattresses

- Linens and other textiles

- Furniture Repair/Reuse

  https://mdrecycles.org/

Circular Economy

- Design phase
- Most sustainable
- Adds value
- Responsible use and manufacturing

⊗	**R0 Refuse**
💡	**R1 Rethink**
⬇⬇	**R2 Reduce**

- Consumption phase
- Optimal use
- Preserve and extend life of products

♻	**R3 Reuse**
🔧	**R4 Repair**
⚙	**R5 Refurbish**
🏭	**R6 Remanufacture**
♻	**R7 Repurpose**

- End-of-life or return phase
- Capture and retain value
- Use waste as a resource

🏭	**R8 Recycle**
🔋	**R9 Recover**

Linear Economy

- Loss of resources
- Value lost
- Environmental pollution

🔥	**Landfill or Incineration**

CIRCULARISE

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