

## **Composting**

Composting is the next best option for management of food scraps after source reduction and donation. Compost facilities and haulers are becoming more common and accessible in Vermont each year. Check out the link below for tips on successful composting in a commercial kitchen.

- [Composting Works in Any Kitchen-CSWD](#)

### **Compost Facilities and Haulers**

Depending on the quantity of food scraps that your business produces per week, you can either self-haul food scraps to a compost facility or, if you are a large quantity producer, you may want to consider a contract hauler.

- State wide list of food scrap haulers (Copy and paste into browser)
  - <http://dec.vermont.gov/sites/dec/files/wmp/SolidWaste/Documents/FoodScrapHaulersSTATEWIDELIST.pdf>
- [Map of Certified Compost and Food Donation Facilities](#)
  - The purple circle with an apple denotes locations that accept food donations.
  - The green apple core represents a compost facility.

Note: You may need to zoom into the map to see compost and donation facilities.

### **Onsite Composting**

Onsite composting can be an option for your business depending on the quantity of food scraps produced as well as your location. Composting onsite can save money and time. Onsite composting is possible (and successful) for large scale producers.

- [Composting for Large Scale Generators](#)
- [Food Service Composting Guide-CSWD](#)
- [Brewers Association Onsite Composting Feasibility](#)
- [Composting Brochure ACSWMD](#)
- [VT ANR Organic Materials Information-Additional Resources on Website](#)
  - Compost Bin Design
  - Compost Planning Checklist
  - Compost Management Plan