

## Exhibit C

### Waste Resource and Management

1. The County's top priority for waste management and the use of resources is to reduce the volume and toxicity of the waste produced in its operations. The Manager shall use County facilities, equipment and other resources in an environmentally responsible manner so that energy is conserved, and resources are sustained instead of depleted.
2. The Manager shall meet the following objectives in its day-to-day operations:
  - a. Foodservice waste shall be minimized. The Manager shall work with the County to identify waste reduction and reuse opportunities and develop strategies to implement them.
  - b. The separation of recyclables and organic materials from the foodservice waste stream, as directed by the County's recycling and organic management program, shall be maximized. *Recyclables* include: cardboard, recyclable paper, cans, glass and plastic food and beverage containers, and additional materials as identified by the County. *Organic materials* include: food waste (e.g. food preparation waste, plate waste expired or spoiled food and unserved edible food, non-recyclable paper and cardboard, wood waste and additional materials identified by the County. Separation of recyclables and organic materials from the foodservice waste stream includes training food service staff on what types of materials are acceptable, placing recyclables and organic materials in the appropriate collection containers provided by the County, preparing recyclables and organic materials for storage and shipment (e.g. flattening cardboard boxes) and transferring recyclables and organic materials to storage areas designated by the County, as appropriate.
  - c. The use of garbage disposals to grind and sewer food waste will be minimized and eliminated, wherever possible.
  - d. Unless otherwise provided by the County's recycling and organics management program, grease and fat shall be disposed of in separate containers that will be stored in the trash compactor room and shall be removed as per arrangement between the successful bidder and a designated grease and fat recycling vendor.
  - e. Residual foodservice waste not accepted in the County's recycling and organics management program shall be transferred and placed in the compactor or other disposal equipment.
  - f. The Manager shall keep the loading dock or loading area free of obstructions and in a state of cleanliness that meets the satisfaction of the Department of Health.